

CATERING



Items marked with **GF** are gluten-free. Please inquire about other items—many can easily be made gluten-free.

BEGIN HERE PACKAGES

THE OLD SCHOOL Includes

Mac & Cheese, Pulled Pork Sliders,

Coco Salad, one BBQ sauce

12.95/person, 15 person min.

THE OPEN HOUSE Includes

Chicken Wings, Mac & Cheese,

Pulled Pork Sliders, Original

Panino Wheel, Coco Salad, one

BBQ sauce, Cookies & Brownies

14.95/person, 45 person min.

LORD OF THE PIT Includes

Mac & Cheese, Pulled Pork,

Back Ribs, Hot Link, Smoked

Chicken, choice of two sides,

Corn Muffin, Butterscotch

Pudding, two BBQ sauces

19.95/person, 15 person min.

STARTERS

UNION SALSA

With tortilla chips

GF 2.95/person

HOUSE-SMOKED JUMBO CHICKEN WINGS

Served big & naked. BBQ sauces
available on the next page

Serves approx. 2-3 people
9.95/lb

Add bleu cheese & celery
1.50/order

VEGETARIAN MEATBALLS

With tomato basil sauce, Pecorino
& herbs. Hold the cheese to make
them vegan

3.95/person

BUFFALO CHICKEN DIP

Grilled chicken breast, sharp
cheddar, crumbled blue cheese,
Frank's Red Hot sauce. Served
with chips

60.00/half tray

SALADS

CAESAR Romaine, house
croutons, romano cheese,
caesar dressing

3.95/person

THE COCO HOUSE SALAD

Mixed greens, marinated
tomatoes, garbanzo beans,
feta, red wine vinaigrette

GF 3.95/person

PANINOS

*Panino wheels served on our French
baguette with balsamic vinaigrette*

ORIGINAL Salami, pepperoni,
capicola, provolone & tomato

95.00/45 pieces

TURKEY Deli turkey, cheese,
lettuce & tomato

95.00/45 pieces

MAC AND CHEESE

MAC & CHEESE The stuff of legend. Vermont sharp cheddar
& mild Pinconning layered with penne rigate, crunchy crust top

Full tray: Approx. 30 people
110.00/full tray

Half tray: Approx. 15 people
60.00/half tray

MAC & CHEESE W/HOUSE-CUT HAM

125.00/full tray

65.00/half tray

GLUTEN-FREE MAC & CHEESE

GF 130.00/full tray

70.00/half tray

LOBSTER MAC With lobster, roasted jalapeños, scallions,
sweet peppers & pepper jack cheese

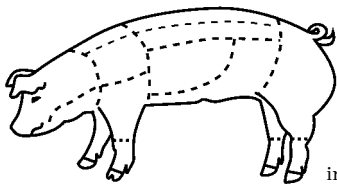
295.00/full tray

160.00/half tray



All orders require a 15 person
minimum and 48 hours notice.

BBQ LIKE NO OTHER



It begins and ends in the backlot, with a green hickory smoker that never sleeps. Low and slow—with an assortment of meats. It's a ritual that starts with a careful rub and ends only when we think its time to pull the meat from the bath of smoke we surround it with. Pork butt. Brisket. Back ribs. Whole birds and chicken wings alike. And bacon. Lots of bacon. Slow cooked bacon ready to be cut in from thick slabs into magical planks. Thank you pig, for all you do for us.

SMOKED MEAT AND SUCH

HOT LINK House-made, spicy smoked sausage

GF 3.95/link

BROWN SUGAR SALMON

Spicy brown sugar rubbed

GF 7.95/person

SMOKED CHICKEN

With brown sugar rub

Serves 4 people

GF 9.95/half chicken (quartered)

PULLED PORK Smoked 12 hours with green hardwood

1 lb serves 4 people

GF 14.95/lb

BRISKET Heavily rubbed & smoked for 14 hours in green hardwood

1 lb serves 4 people

GF 17.95/lb

BACK RIBS Unpeeled & smoked until they pull clean from the bone

1 slab serves 4 people

GF 24.95/slab

SLIDER STATIONS

PULLED PORK SLIDER STATION

Pulled pork butt smoked 12 hours, house-pickled chilies, old-school slaw, slider buns

3.00/slider

BRISKET SLIDER STATION

14 hour smoked brisket, chopped & simmered in Woodshop Texas sauce, old-school slaw, house-pickled chilis, slider buns

4.50/slider

VEGGIE MEATBALL SLIDER STATION Scratch vegetarian meatballs, tomato sauce, cheese blend, fresh herbs, slider buns

3.50/slider

EXTRA SLIDER BUNS

5.00/dozen

GLUTEN-FREE SANDWICH BUNS

GF 1.50/bun

WOODSHOP REGIONAL BBQ SAUCES

GF 6.00/12-ounce bottle

DECATUR, ALABAMA

"Alabama White Sauce" - thin mayonnaise base, peppery & tart with a bit of horseradish

HELL, MICHIGAN

Five types of chili peppers including capsaicin extract & ghost chili, with Red Stag & MI maple syrup

HOLLY HILL, SOUTH CAROLINA

Mustard & vinegar base, tangy & slightly sweet

KOREATOWN, LA

Sweet & slightly spicy with garlic, ginger, scallion, soy sauce & Asian Pear

LOCKHART, TEXAS

Tomato based & very spicy with chipotle

MEMPHIS, TENNESSEE

Tomato & vinegar base, middle of the road, not too sweet or too spicy

LEXINGTON, NORTH CAROLINA

Thin vinegar based sauce, very tangy & spicy

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SIDES

HOUSE-MADE CORN MUFFINS

With whipped sweet butter

1.00/muffin

SWEET POTATO MASH

With Michigan maple syrup & charred jalapeno

GF 3.00/person

GREEN BEAN CASSEROLE

Topped with spicy fried onions

3.00/person

BBQ BAKED BEANS

With housemade bacon & Memphis sauce

GF 3.00/person

OLD SCHOOL SLAW With red & green cabbage, carrots, green onions & buttermilk dressing

GF 3.00/person

POTATO SALAD Yukon

Gold potatoes, whole grain mustard, dill, red onion & house-smoked bacon

GF 3.00/person

DIANE'S CHEESY POTATOES

Shredded Idaho potato, sour cream, fresh thyme, sharp cheddar, crispy panko top

Full tray: approx. 30 people
90.00/full tray

Half tray: approx. 15-20 people
45.00/half tray

DESSERTS

Customized cakes made to order by our in-house Pastry Chef. Please inquire for flavors & pricing.

UNION GENERAL CUPCAKES

Assorted flavors

Regular

2.50/cupcake 25.00/dozen

Premium

3.00/cupcake 30.00/dozen

BUTTERSCOTCH PUDDING

Made with Jim Beam, layered with house-smoked sea salt & our fresh whipped cream

GF 3.00/person

CHOCOLATE GANACHE BROWNIES

21.00/dozen

HOUSE-MADE COOKIES

Chocolate Chip, Lemon Doodle & Chocolate Spice

12.00/assorted dozen

BEVERAGES

WATER BOTTLES

24.00/case of 24

FAYGO CANS

One flavor per case

24.00/case of 24

SERVICE ITEMS

CHAFFER/STERNOS

With serving utensils

15.00/chafer, 2 sternos, utensil

PLATES, NAPKINS, CUTLERY

Leaf Ware eco-friendly

place settings

2.00/setting

TO-GO CONTAINERS

For leftovers. Eco-friendly

.25/each

DELIVERY AVAILABLE

\$1500 minimum requirement with 15% service charge in addition

1/2018

Union Joints has the digs for those looking for something that's not your typical contract carpeting, bland chicken and split green beans for your next shindig. Please let us know if you're interested in the Union M/C (our lower level at the Clarkston Union—stands for mostly cooks, since it served as their under-the-radar hangout); the Fenton Fire Hall's stately and fully standalone lower level bar or Vinsetta Garage's back room (where mechanics used to take lunch breaks), now ideally-suited for folks who want their own joint. Reach out to reserve any of our unique settings for a similarly unique bash worth crashing.

All orders require a 15 person minimum and 48 hours notice.

Catering Contact: Jenny Locricchio, locricchio@unionjoints.com



Union Catering

248-778-3300

unioncatering.com