



## Two Unique Plated Offerings

gf = gluten free    v = vegetarian    v+ = vegan  
prices listed are per person

### *Composed Entrées*

#### **Vegetarian Entrées**

\$18

- wild mushroom spinach lasagna (v)
- eggplant feta phyllo pie, black olive vinaigrette (gf,v)
- zucchini tian, tomato vinaigrette (v)
- smoked seasonal vegetable steak, polenta cake, fennel ribbon salad (gf,v)
- quinoa sweet potato cake, harissa "remoulade" (gf,v+)
- vegan cassoulet, candied Cipollini onion (v+)

#### **Poultry Entrées**

\$22

- pan seared airline breast, prosciutto, roasted lemon parmesan cauliflower, steamed haricot verts, saffron risotto, fines herbs jus (gf)
- lemon chicken paillards, artichoke caper relish, basil whipped potatoes, haricots verts, chardonnay sauce, frico tulle (gf)
- chicken marsala, mushroom duxelle, parmesan polenta cake, roasted plum tomatoes, mushroom frites (gf)
- chicken Nu Florentine, spinach ricotta, garlic herb seasonal potatoes, haricots verts, sundried tomato glaze (gf)
- Michigan cherry chicken, cherry glaze, whole grain risotto, roasted stem on carrots, braised greens (gf)

#### **Seafood Entrées**

\$28

- halibut, chorizo bread crumb, roasted sweet potatoes, arugula salad \$28

\$22

- mustard rubbed salmon, braised lentils, haricots verts, stem on carrots, spinach pesto (gf)
- herb seared salmon, fennel leek confit, saffron risotto, lemon oil (gf)

**Two Unique Caterers & Event Planners**

Royal Oak • Detroit

248-549-5242

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- grilled citrus salmon, beet carrot frites, asparagus, citrus bierre blanc (gf)
- red snapper, parmesan polenta cake, baby ratatouille (gf)
- cornmeal crusted walleye, brussels redskin hash, bacon vinaigrette (gf)

### **Beef, Pork & Lamb Entrées**

\$32

- lamb chop, potato gratin, rosemary lamb jus, rapini, smoked tomato (gf)

\$26

- tenderloin filet, horseradish whipped potatoes, onion frites, red wine glaze, roasted haricots verts
- boneless short rib, ancient grain risotto, haricot verts, mushroom glaze (gf)

\$22

- braised brisket, soft polenta, fried Brussels sprouts, natural jus (gf)
- sirloin filet, smashed seasonal potatoes, haricots verts, asparagus, smoked blue cheese butter (gf)
- New York strip, roasted garlic fingerlings, asparagus, mustard ale jus (gf)
- smoked pork chop, sausage corn bread stuffing, tasso shrimp gravy, fried green tomato
- pork tenderloin, root vegetable gnocchi, rhubarb thyme jus, baby beets

### **Duo Entrées**

- garlic crusted sirloin filet, grilled shrimp, horseradish whipped potatoes, petite vegetables, red pepper demi-glace \$30 (+\$4.00 tenderloin upgrade)
- herb grilled salmon, sirloin filet, grilled plum tomatoes, potato gratin, spinach pesto \$28
- pesto grilled chicken, vegetable ravioli, smoked tomato cream sauce, petite vegetables, micro basil \$24

## ***Salads, Soup, & Dessert***

### **Plated Side Salads**

\$5

- Perfect Pear - port wine poached pear, pecans, chevre, raisin bread croutons, port vinaigrette (\*seasonal – autumn and winter) (v)
- baby kale, quinoa, crisp pancetta, marcona almonds, basil vinaigrette, shaved parmesan (gf)
- Classic Caesar - petite romaine, rosemary asiago, focaccia tuile (v)
- Bistro Wedge - petite iceberg, buttermilk blue cheese, egg, crisp pancetta, tomato vinaigrette (gf)
- Michigan Greens - dried cherry, candied walnut, blue cheese brie, red onion, cucumber, green apple chip, cherry peppercorn dressing (gf,v)

### **Two Unique Caterers & Event Planners**

- Clean Greens - vegetable ribbons, lemon rosemary vinaigrette, multigrain crostini (v+)
- Big Tomato - balsamic syrup, arugula, basil micros(gf, v+)
- Mixed Field Greens - goat cheese crouton, roasted beets, blood orange vinaigrette, pistachio biscotti (v)

### **Tableside Soup**

\$5

- Tomato Bisque - sundried tomato crouton, basil crème fraiche (v)
- Wild Mushroom - wild rice blini, chive oil (v)
- Butternut Squash - smoked onions, apple chips (gf, v+)
- Potato Leek - fried rosemary, potato frites (gf, v)
- Carrot Puree - micro wasabi, vanilla crème (gf, v)
- Cauliflower Parsnip - cayenne pepitas (gf, v+)
- Shrimp Bisque - grilled cornbread

### **Plated Desserts**

\$8

- Brown Butter Almond Cake - caramel apples, apple Bavarian, toffee sauce (v)
- Crème brûlée (v)
- Chocolate Caramel Cake - whisky sauce, walnut brittle (v)
- Chocolate Bomb - layers of chiffon and chocolate mousse, covered in chocolate ganache served with vanilla & raspberry sauce (v)
- Caramelized Apple Bomb - green apple mouse, caramelized apples, brown butter cake, caramel center (v)
- Rhubarb Shortcake - braised rhubarb, oatmeal shortcake, vanilla bean mascarpone (seasonal availability) (v)