Two Unique Station Options
Designed for easy strolling choices, mixing bursts of flavors, colors & textures.
gf = gluten free  v = vegetarian  v+ = vegan

Prices listed are per person, unless otherwise indicated.

Toasts, Tapas & Charcuterie

Crostini Smear
Create your own toasts with seasonal spreads, dips & smears (choose 5) presented with baguettes, multigrain crostini & veggie coins. $6

- whitefish bacon whip
- vegetable caviar
- pumpkin butter with spiced pepitas
- whipped brie with seasonal fruit compote
- ricotta & roasted butternut squash
- olive caper tapenade
- lemon artichoke relish
- tomato jam
- white bean smear
- roasted beet bruschetta with honey goat cheese spread
- assorted goat cheese bowls
- spinach artichoke
- golden onion
- feta red pepper
- tomato bruschetta
- house made boursin
- guacamole
- creamy spinach
- pimento cheese
- baked artichoke
- baked crab
- smoked trout pate
- smoked salmon pate
Detroit Seasons a Celebration of Tapas & Charcuterie

- **Spring (March-May) $12**
  - country ham, house made Italian sausage, everything salmon
  - whipped brie with roasted strawberries, garlic herb goat cheese, buttermilk blue
  - mushroom conserva
  - onion marmalade, spring pea hummus, fresh ricotta
  - grilled baguettes, garlic flatbreads, multigrain crostini
  - field greens with quick pickled vegetables
  - shaved raw asparagus, fennel, celery, & radish salad
  - spring radishes with butter

- **Summer (June-August) $12**
  - country pate, pork rilette, smoked ruby trout
  - marinated manchego, goat cheese bowl with pickled cherries, white cheddar
  - tomato bruschetta, corn chowchow, creamy spinach dip
  - pickled beets with fennel fronds, lemon zest & parsley
  - Summer Bean Salad - lima, tomatoes, green beans, radish, pea shoots, garbanzo
  - grilled baguettes, garlic flatbreads, multigrain crostini
  - heirloom tomatoes, spinach & basil
  - crudités

- **Autumn (September- November) $12**
  - roasted root vegetables with cider butter
  - shaved brussels sprouts salad
  - autumn vegetable bruschetta, pumpkin butter, bacon jam
  - caramel apple brie, smoked Gouda, mustard ale cheddar
  - grilled baguettes, garlic flatbreads, multigrain crostini
  - smoked trout pate, porchetta, duck confit
  - pickled carrots & pearl onions
  - spiced sweet potato & lentils with arugula

- **Winter (December-February) $12**
  - roasted beets with charred oranges
  - cranberry rosemary brie, black garlic boursin, citrus marinated goat cheese
  - Veggie cassoulet, melted artichokes, ginger pear chutney
  - beet cured salmon, pastrami, mortadella
  - grilled baguettes, garlic flatbreads, multigrain crostini
- white balsamic pickled butternut squash
- black kale salad with marinated white anchovy & shaved rosemary asiago
- smoked mushroom & brussels salad

**All Season**
$12
- sliced house meats & hot smoked salmon
- stone fruit goat cheese platter with peach honey
- assorted European cheese wedge display
- roasted petit carrots with pistachios & spiced oil
- roasted Artichokes & olives
- marcona almonds & spiced pistachios
- eggplant croutons & heirloom tomato bruschetta
- charred shrimp corn salad
- smoked mushroom conserva
- beets with farro & charred kale
- crisp prosciutto & asparagus

**Go Veggie Green**
$6
- grilled asparagus & broccoli platter with roasted tomato bruschetta
- garden fresh vegetables with green goddess dip
- caprese display with kale pesto

**Heirloom Tomato Bar**
$6
- variety of sliced heirloom tomatoes
- fresh mozzarella & goat cheese
- petit marinated heirloom tomatoes
- tomato jam & pesto
- artisan oils, vinegars, herbs, infused salts, breads & crostini

**Hummus**
Choose 3 hummus options; all selections served assorted pita, flat breads, multigrain crackers and vegetable coins. $5
- classic
- roasted garlic
- roasted red pepper
- edamame avocado
- sweet potato
- lemon feta
- white bean
**Salsas Locas**
Served with white and blue corn tortilla chips. $4
- pico
- salsa verde
- salsa rojo
- pineapple scallion
- black bean
- cherry jalapeno
- elote
- watermelon

**Latin Inspired**

**Taco Stand**
Choose two proteins; served with queso fresco, corn (gf) & flour tortillas, pico de gallo, lime crema, salsa verde, and limes. $6
- adobo grilled steak with fresh jalapeno
- chile glazed chicken with grilled onion
- al pastor with charred pineapple
- pescado with red cabbage slaw, lime cilantro
- grilled shrimp with jicama salad
- black bean chipotle sweet potato (v)

**Quesadillas**
served with various salsas, cold sauces, & garnishes, corn (gf) & flour tortilla options. $3
- al pastor
- chili glazed chicken
- shrimp
- black bean chipotle sweet potato (v)
- three cheese & green onion (v)

**Deconstructed Burrito Bowl**
$6
- Chicken & Skirt Steak Fajita – peppers, onions, cilantro, chihuahua cheese
- Accoutrements - tomato salsa, salsa verde, guacamole & cilantro lime sour cream, steamed rice & black beans sofrito

**Tortilla Soup Bar**
$5
- Accoutrements - tortilla strips, chorizo, shredded chicken, queso fresco, tomatoes, green onions, pickled jalapenos, lime crema, avocado
- Quesadilla Triangles - green onion, three cheese, flour tortillas
Ensaladas
$5
- Chopped Texas Salad - romaine, quinoa, black beans, red onion, radish, grilled sweet corn, carrot, pumpkin seeds, lime cilantro vinaigrette (gf, v, v+)
- Baby Kale - jicama, grilled sweet corn, avocado, queso fresco, creamy queso anjeo dressing (gf, v)

Latin Station Enhancements
$4 each
- Spanish rice (gf, v, v+)
- black bean sofrito & chihuahua queso (gf, v)
- chorizo queso fundito (vegetarian option available)
- Tex-Mex layered bean dip with house tortilla chips (gf, v)
- ole' guacamole with house tortilla chips (gf, v, v+)
- salsa trio with house tortilla chips (gf, v, v+)

Far East Asian Fusion
Fried Rice Bar
$8
- choose two: chili spiced shrimp, ginger hoisin beef, sesame soy chicken, tamari glazed tofu
- accoutrements - peanuts, cashews, soy sauce, sweet chili sauce
- vegetarian spring rolls

Dragon Noodle Bar
$8
- choose two: chile spiced shrimp, ginger hoisin beef, sesame soy chicken, tamari glazed tofu
- cold udon salad or hot pad thai
- Accoutrements - peanuts, cashews, soy sauce, sweet chili sauce
- fried edamame pot stickers

Dragon Ramen Bowls & Wraps
$12
- choose two - ginger hoisin beef, ginger chicken, tempura shrimp, tamari glazed tofu, sliced bbq pork
- miso or shiro broth
- Accoutrements - radishes, scallion, tofu, crispy pork belly, avocado, micro cilantro, shredded fresh cabbage & carrots, egg
• Bibb Lettuce Wraps - selected proteins from above, shaved vegetables, soy glaze, gochujang, kewpie mayo

Poke Bowls
All bowls come with: brown rice, baby greens, chili oil, sriracha, sprouts & crushed nuts (choose 2). $14
• Hawaiian Classic - ahi tuna, green & sweet onion, wakame, cucumber, chili flakes, sesame seeds, roasted sesame oil, Hawaiian salt
• Shiso Salmon - green & sweet onions, edamame, cucumber, sesame seeds, ponzu
• Wasabi Shrimp - green & sweet onions jicama, cucumbers, sesame seeds, wasabi aioli
• Sweet Chili Poke - tofu, blanched kale, green & sweet onions, cucumber, edamame, sesame seeds, gochujang sauce
• Sweet Ginger Chicken - green & sweet onion, edamame, cilantro, sesame, spicy ginger sauce

Asian Fusion Enhancements
$2.50 per piece
• Sesame Tuna Cube
• Thai Shrimp Skewers
$2 per piece
• Peanut Chicken Satays
• Yakitori Chicken Satays
• Hoisin Beef Skewers
• Duck Wonton
• Crab Ragoon
$1.25 per piece
• Vegetable Spring Rolls
• Edamame Potstickers
• Variety of Sushi Rolls: California, spicy tuna, Philly, salmon, traditional eel, cucumber & avocado. Served with ponzu sauce, pickled ginger, wasabi, sriracha mayo
### Italian

#### Tuscan Antipasto
$12
- Flatbread Fusion - roasted tomato & olive, wild mushroom & ricotta fig
- old world cheese wedges with crackers
- crudités, olives & pickled vegetables
- white bean salad
- salumi & prosciutto
- mushroom conserva with multigrain crostini
- octopus or shrimp with preserved lemon, herbs & aromatics (+$6)

#### Italian Comfort Food
$10
- penne with marinara
- meatballs (gf)
- lemon oregano chicken with fennel confit
- marinated peppers and olives
- kale and romaine salad
- char grilled calamari with hot peppers, feta & olives (+$4)

#### Risotto & Polenta
$10
- asiago risotto
- creamy soft polenta
- garlic fennel shrimp
- house bolognese
- house Italian sausage
- sautéed kale
- smoked tomato ragout
- charred broccolini

#### Italian Table
$10
- Proteins (choose 2) - jumbo grilled prawns, chicken cacciatore, chicken scallopine, house Italian sausage, filet marsala, prosciutto wrapped salmon
- Sides (choose 3) – grilled polenta with house marinara, insalata Italian, kale Caesar, cabbage salad, farro risotto, cacio e pepe, gnocchi with brown butter, caponata, grilled vegetables

#### Amalfi Cost
made to order pasta. $13
- gemelli, penne & orrechette pastas
- roasted garlic alfredo, house marinara & spinach kale pesto
- shaved parmesan, roasted tomatoes, ratatouille
- grilled chicken breast or Italian sausage

**Mediterranean**

**Dearborn City Limits**
$14
- Shish Abdul - grilled tomatoes, pickled turnips, garlic sauce
- Chicken Tawook - hummus, tzatziki
- fattoush salad/sumac vinaigrette
- spinach pie
- majadra or falafel
- grilled pita

**Mediterranean Bar**
$12
- Lemon Oregano Chicken Satays - tzatziki
- Village Salad - peppers, tomato, olives, onion, feta
- hummus, tabbouleh & baba ganoush, marinated olives, artichokes & peppers
- warm grilled pita & toasted seasoned pita crisps

**Souvlaki Street Food**
$10
Served with thick cut oregano feta chips & Aegean slaw.
Choose 2 proteins:
- Zeus – lamb, eggplant relish, garlic sauce, onion & parsley
- Spicy Beef Kefta - fennel cucumber slaw, garlic sauce, pepper rings
- Falafel - fennel cucumber slaw, beet hummus, tzatziki & parsley (v)
- Otto - crispy chicken tenderloins, lemon yogurt, caramelized onion
- Phyleto Fish - crispy fish, fennel cucumber slaw, tzatziki & parsley

**Mediterranean Station Enhancements**
- grape leaves (beef or vegetarian) $1.75
- feta olive spread with pita chips $2
- Greek salad, Mediterranean chopped $5
- Keftedus (Greek meatballs) - yogurt dipping sauce $2
- Greek Pilaf - tomato sauce, fresh dill $4
- Santorini Chips – feta, oregano $2

Two Unique Caterers & Event Planners
Royal Oak • Detroit 248-549-5242 www.twounique.com
• Hummus – classic, roasted red pepper, roasted garlic, lemon feta, white bean, (choose 1) $2
• Tabbouleh - quinoa, kale, parsley & mint $2
• garlic dill shrimp feta bowl with pita chips $5
• Spanokapita $1.75
• falafel with tahini dip $2.50

**Made in the USA**

**Steakhouse**
$24
• Protein (choose one) - carved tenderloin, prime rib, pork loin, striploin
  ○ add turkey breast for an additional $4
• Served with buttermilk whipped potatoes, creamed spinach, roasted wild mushrooms, grilled asparagus platter, horseradish & mustard caper sauces and petite rolls.

**Blue Plate Diner**
$10
• mini turkey or beef meatloaves
• buttermilk chive mashed potatoes
• mac & cheese
• green beans, peas & carrots
• wedge salad with blue cheese dressing

**Pure Michigan**
$24
• sliced beef tenderloin with assorted mustards & jams, artisan rolls, & fried onions
• Great Lakes Salmon - everything crusted filets, pickled radishes
• brussel sprout & bacon hash
• Mitten Salad - dried cherries, apples, sweet potato, almonds, ancient grains, chevre, balsamic vinaigrette

**Mashed Potato Station**
$8
• buttermilk mashed potatoes
• Toppings - fried onions, sour cream, cheddar cheese, crumbled bacon, chive butter
• braised beef tip and/or chicken pot pie toppings (gf) (+$3)
• sweet potato mashed (v+) (+$2)
Celebration of Seafood
$22
- “Everything” Salmon Platter (whole roasted sides) - horseradish crème fraiche, pickled onions, caper relish, roasted beet salad, cream cheese spread, mustard seed caviar, bagel chips
- Fruits de Mer Seafood Salads – octopus, pickled shrimp, smoked scallops
- shrimp cocktail
- house smoked salmon & gravlax

Organic Salad “Martini” Bar
$10
A variety of raw and organic produce offerings as well as other salad essentials served with one base lettuce and shoots/micro greens with cold vinaigrettes/dressings.
- goat cheese, blackberries, dried fruits, sugared walnuts
- farro, chick peas, kale, purple onions, avocado
- blue cheese, bacon, chopped egg, petit tomatoes, red onion
- olives, sun dried tomatoes, shaved parmesan, prosciutto
- petit heirloom tomatoes, pearl mozzarella, basil microgreen roasted beets, orange supreme, sugared walnuts, petit roasted root vegetables, quinoa

Taste of Detroit
Choose 4 $12
- Mexican Village – chicken quesadillas
- Cork Town - pork belly slider with kimchee
- Coney Dogs - brick chili, onions & mustard
- Motown Mac & Cheese - it’s really, really good
- Peterboro- crispy soy glazed chicken wing with sauce
- Polish Kitchen Pierogis – potato & cheese
- Chopped Greek salad cup
- Greek Town – lemon oregano chicken satay with hummus or beef & lamb kefta with garlic sauce
- Motor City Meatballs - buffalo chicken, blue cheese smear
- Eastern Market - mushroom conserva toast
- Belle isle- salmon slider, green goddess dressing & pickled onion
- City Farms - petit tomato salad with basil, rocket greens & crostini
Fancy Pants Burger Bar
$6
- Angus beef burgers served with assorted buns
- Toppings: Swiss, cheddar & blue cheeses, lettuce, tomato, pickles, red onion, mushrooms, bacon, ketchup, guacamole, slaw, grilled onions, Russian dressing, mustard, Dijon, mayo & BBQ sauce
- (turkey & veggie burgers/grilled chicken breast available upon request)

Mix & Match BBQ
$15
- Proteins (choose 2)
  - St. Louis Style Ribs - dry rubbed with a blend of spices, then grilled with Two Unique sauce
  - Barbeque Chicken Breast - grilled & brushed with brown sugar chipotle sauce
  - Pulled BBQ smoked pork served with rolls and crispy onions
  - Pulled BBQ beef brisket served with rolls and crispy onions
- Salads & Sides (choose 4)
  - Pasta Salads - pasta Greek, tomato lovers, roasted vegetable, or BLT bowtie
  - Potato Salads - old fashioned or pesto
  - Slaws - country cole slaw, dried cherry broccoli, southwest kale, brussels sprout, blue cheese cabbage
  - Misc. Sides - sweet & sour cucumbers, tomato & cucumber, summer quinoa, & farmer’s market greens
  - Hot Sides - mac & cheese, cornbread muffins, baked beans, braised greens, garlic green beans, grilled garden vegetables, corn on cobb, chili lime sweet potatoes, or seasoned potato wedges

Dogs at the Ballpark
(choose 3 varieties) To include thick cut house BBQ chips $6
- Coney Dogs - brick chili, onions & mustard
- The “Windy” Chicago - neon relish, yellow mustard, pickle, tomato, sport pepper
- Cork Town pickled onions, banana peppers & spicy ale mustard
- All American - ketchup & mustard
- NYC-onion sauce & sauerkraut
- Underdog - farmers market slaw, veggies, provolone cheese, tangy vinaigrette
Uptown Slider Collection $10

- Sliders (choose 2)
  - All American - pickle pillows, sautéed onions, ketchup, mustard, classic bun (can add American cheese)
  - B & B - smoked blue cheese & bacon
  - Pulled BBQ Pork - pulled pork, red cabbage slaw, pretzel bun
  - Buffalo Chicken - smothered with hot sauce & topped with blue cheese dressing
  - Californian Turkey - whole grain roll, sprouts, red pepper goat spread & avocado mayo
  - Nashville Chicken - pimento cheese, pickle, biscuit
  - Black Bean - roasted salsa, pepper jack & cilantro sour cream
  - Salmon - whole grain roll, green goddess dressing, roasted peppers
  - Our Famous Seafood Cake – slaw, old bay aioli, potato bun
  - Lentil Baby Burger - tomato jam, garlic boursin spread, whole grain roll

- Sides (choose 2)
  - house fried bistro potato chips, chopped Caesar slaw, bistro mac & cheese, chopped Greek salad, tangy garden slaw, Kelli’s chopped salad, seasoned potato wedges

Late Night

Biscuit Bar
$10 buttermilk biscuits served with

- country ham, thick pepper bacon, crispy fried chicken, sausage gravy
- peach jam, maple butter, cranberry port compote, garlic butter, boursin, pimento cheese
- maple mustard, bourbon butterscotch, sriracha honey

Spud Bar
$8

- Spuds - seasoned potato wedges, tater tots, skins
- Toppings – white cheddar cheese sauce, scallions, bacon, sriracha ketchup, pickled jalapeno, house chili, blue cheese, dill ranch

Nachos
$10 choice of 2 varieties with a base of house fried tortilla chips

- Buffalo Chicken – hot sauce, blue cheese, white cheddar jalapeno fundito, green onions
• Pulled Pork – black beans, tomatoes, avocado, white cheddar jalapeno fundito,
• Carne Asada - onions, charred peppers, cilantro, roasted corn, white cheddar jalapeno fundito
• Fire Roasted Veggie – refried beans, white cheddar jalapeno fundito,

Coney Stop
$8
• Detroit coney dogs
• All American sliders
• Tots with cheese sauce

Flatbreads
$1.50 per piece
• Sausage Pepper - smoked mozzarella, basil, house red sauce
• BBQ Chicken - smoked cheddar, onion, cream cheese
• Asparagus & Mushroom – chevre (v)
• Margarita - fresh mozzarella, basil, heirloom tomatoes (v)
• White - artichokes, feta, onion, ricotta (v)
• Butternut Squash Prosciutto - chevre, kale, ricotta (v)
• Pear Blue - walnuts, arugula (v)