



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

Two Unique Caterers & Event Planners

- 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

Two Unique Caterers & Event Planners

Royal Oak • Detroit 248-549-5242 www.twounique.com

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 fundido (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

Two Unique Caterers & Event Planners

Royal Oak • Detroit 248-549-5242 www.twounique.com

- 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 Rangoon

\$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 & orriechette pastas
- roasted garlic alfredo, house marinara & spinach kale pesto

Two Unique Caterers & Event Planners

Royal Oak • Detroit 248-549-5242 www.twounique.com

- 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)

Two Unique Caterers & Event Planners

Royal Oak • Detroit 248-549-5242 www.twounique.com

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

Two Unique Caterers & Event Planners

Royal Oak • Detroit 248-549-5242 www.twounique.com

Picnic & BBQ

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

Two Unique Caterers & Event Planners

Royal Oak • Detroit 248-549-5242 www.twounique.com

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)