



Two Unique Stationed Dinner Offerings

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

Entrées

\$4 discount given when 2 entrées are selected

\$6 discount given when 3 entrées are selected

Prime Cut

- braised boneless short ribs, red wine demi-glace, stewed mirepoix (gf) \$12
- grilled beef tenderloin, peppercorn demi-glace, roasted cioppolini (gf) \$12
- carved peppercorn crusted striploin, horseradish cream (gf) \$10
- bistro chuck steak, mushroom glaze, grilled cremini (gf) \$10
- garlic herb crusted sirloin, sherry wine demi-glace, smoked onion rings (gf) \$10
- carved sea salt rubbed prime rib, horseradish sauce, mustard caper sauce (gf) \$10
- bavette steak, red wine reduction, shallot hay \$10
- adobo flank steak, peppers, chimichurri (gf) \$10
- braised brisket, natural jus, roasted tomatoes (gf) \$10
- braised beef tips, smoked onions, mushroom glaze \$8

Pork & Lamb

- carved leg of lamb, pistachio crust, port wine fig glaze, fennel \$16
- carved pork tenderloin, bourbon cherry reduction (gf) \$10
- mustard crusted pork tenderloin, apple onion relish, hot pepper jam (gf) \$10
- lamb & beef kefta, cucumber tzatziki, pickled turnips \$10

Poultry

\$8

- Tuscan chicken, prosciutto, chevre, tomato garlic glaze, sage (gf)
- spa chicken breast, roasted pearl onions, roma tomatoes (gf)

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- parmesan chicken, basil pesto crust, house red sauce, tomato relish
- lemon kissed chicken, artichoke, capers, lemon chardonnay sauce
- carved sage roasted turkey breast, smoked onion gravy (gf)
- Michigan chicken, cherry marsala sauce (gf)
- cornmeal crusted turkey scallopine, green tomato relish (gf)
- chicken nu Florentine, bone in breast, spinach ricotta, sundried tomato béchamel
- crusty mustard chicken breast, mustard panko crust, dill crème
- pan seared airline chicken breast, fines herbes jus, roasted pearl onions (gf)

Seafood

- jerk spiced mahi mahi, pineapple cilantro salsa (gf) \$12
- mustard rubbed salmon filets, roasted tomato relish (gf) \$9
- garlic herbed salmon filets, dill fennel lemon salad (gf) \$9
- seafood brochette, salmon, shrimp, scallop, dill compound butter, vegetable ribbons (gf) \$14
- char grilled red snapper, bacon shallot vinaigrette, crispy kale (gf) \$10
- roasted cod loins, sweet corn chowchow (gf) \$8
- bettermade walleye, potato chip crust, remoulade, fried pickle chips \$9

Vegetarian

\$8

- wild mushroom spinach lasagna (v)
- eggplant feta phyllo beggar's purse, black olive vinaigrette (v)
- zucchini tian, tomato vinaigrette (v)
- smoked seasonal vegetable steak, fennel ribbon salad, pepita creme (gf, v)
- quinoa sweet potato cake, harissa remoulade, seasonal vegetable salad (v+)

Salads & Sides

Salads

\$5

- Classic Caesar - shredded parmesan, croutons (v)
- Hale Kale Caesar - kale, romaine, shaved parmesan, croutons, sundried tomatoes (v)
- Farmers Market Greens - shaved red onion, tomato, cucumber, croutons, mustard balsamic dressing (v)
- Detroit Market Greens – brussels/kale slaw, tomato, cucumber, onion, croutons, garbanzo beans, mustard balsamic dressing (v)
- Mediterranean Salad - roasted beets, olives, tomato, peppadew peppers, sumac vinaigrette, fried garbanzo beans (gf, v+)
- Perfect Pear - port wine poached pear, pecans, chevre, raisin bread croutons, port vinaigrette (*seasonal – autumn & winter) (v)
- Bistro Wedge - petite iceberg, buttermilk blue cheese dressing, egg, bacon, tomato (gf)
- baby kale, quinoa, crisp prosciutto, marcona almonds, basil vinaigrette, shaved parmesan (gf)
- Michigan Greens - dried cherry, candied walnut, blue cheese, red onion, cucumber, cherry peppercorn dressing (v)
- Mitten Bowl - 5 grains, apples, sweet potatoes, toasted almonds, chevre, roasted shallot dressing (v)
- Spinach Salad - pickled mushrooms, red onion, roasted tomato, bacon sherry vinaigrette, blue cheese shortbread
- Chef Kelli's Chopped - tomato, egg, onion, bacon, cheddar, cucumber, green goddess dressing (gf)
- Clean Greens - vegetable ribbons, multigrain croutons, lemon vinaigrette (v)
- NuAsian - oranges, almonds, edamame, napa cabbage, carrot ribbons, ginger miso dressing (gf, v+)
- Big Fat Greek - feta, tomato, cucumber, beets, pepperoncini, olives, red onion, greek dressing (v)
- Autumn Jewel - roasted root vegetables, dried fruits, candied nuts, apple cider vinaigrette (*seasonal - autumn) (gf, v+)
- Big Tomato - heirloom tomato, smoked mozzarella, peppers, basil vinaigrette (*seasonal – summer & autumn) (gf, v+)
- Fattoush - peppers, tomato, toasted pita, sumac vinaigrette, cucumber (v+)

Principle Sides

\$5

- gnocchi, ratatouille, basil walnut pesto (v)
- baked penne, spinach, house red sauce
- lobster orieccchette, red pepper mornay (+\$3)
- tortellini pomodoro, fresh basil, garlic, roasted roma tomatoes (v)
- bistro mac & cheese, rich cream sauce (v)
- green goddess gemelli, green vegetables, kale pesto, prosciutto
- garden alfredo, vegetables, spinach, parmesan (v)
- pasta Adrianna, garlic tomato glace, artichokes, spinach (v)

\$4

- pan roasted seasonal potatoes (gf, v)
- buttermilk mashed potatoes (gf, v)
- sweet potato puree, maple butter (gf, v)
- three potato gratin (gf, v)
- wild rice orzo pilaf, walnuts, celery, dried currants (v)
- risotto Milanese, white wine, saffron (gf, v)
- seasonal risotto, white wine, seasonal vegetables (gf, v)
- saffron couscous, golden raisins, scallion, almonds, coconut milk (v)
- herb spaetzel, caraway, dill (v)
- ancient grains, kale, mire poix (v+)
- soft polenta or grits, spinach pesto (gf, v)
- chili lime baked sweet potato wedges (gf, v+)
- ginger white rice, sesame seeds, cilantro (gf, v+)
- Spanish rice, cilantro, scallions (gf, v+)

Vegetables

\$4

- honey glazed petite carrots (gf, v)
- asparagus, sundried tomato butter (gf, v)
- roasted cauliflower, parmesan, parsley lemon oil (gf, v)
- haricot verts, mushrooms, pearl onion (gf, v+)
- sugar snap peas, edamame, ginger sesame dust (v+)
- roasted brussels sprouts, peppers, bacon (gf)
- fire roasted seasonal vegetables (severed room temperature) (gf, v+)
- bistro vegetables (gf, v+)
- char grilled broccoli, sea salt, dry mustard (gf, v)
- roasted roots, (*seasonal – autumn & winter) (gf, v+)
- bbq grilled stem on carrots (gf, v+)

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- acorn squash, maple chile oil (*seasonal – autumn & winter) (gf, v+)
- petite ratatouille, yellow squash, zucchini, pearl onions, eggplant, grape tomato (gf, v+)
- steamed green beans, dill butter (gf, v)