



EPICUREAN GROUP

fresh. honest. local.

Spring CATERING

Menu

2018



CATERING SERVICE INFORMATION

Our catering department offers all levels of service to fit your needs. Catering business hours of operation are Monday-Friday 7:00 A.M. to 4:00 P.M, weekends and holidays will require additional staff. Our phone hours are 7:00 A.M. to 4:00 P.M., Monday through Friday. All emailed orders received after 3:00 P.M. will be reviewed on the next business day. To ensure that your event is a success, we ask that orders be placed and confirmed with a guaranteed number of guests 72 hours before the start of your event. For dinners, large complex events or all-day conference catering, we also require 72 working days confirmation on guest attendance. Our staff is happy to assist you with all your catering needs.

Levels of Service

Either service is recommended for receptions, lunches, or dinners. China, cloth napkins, rolled silverware can be provided for your event per your request for an additional cost please contact catering manager for a quote. All catering orders come with our compostable ware and buffet linen. We can provide all the necessary china, glassware, table linens or skirting for any event large or small.

Service Staff or Bartenders

When events require service staff, party captains, and bartenders, we are happy to provide them. Our waiters are \$38.00 per hour, and captains and bartenders are \$45.00 per hour, with a Five hour minimum. Hot food service with guest counts over 15 will require service staff. Evening and weekend service will require additional labor and therefore be subject to additional charges on a case to case basis (upon your approval with required 5 business days lead time).

Please call with any questions we are happy to work with you to create a custom, perfect event!

Types of Service

Evenings and Weekend Service

Evening and weekend service will require additional staff.

Buffet Service

Compostable service ware, buffet linen are included with all Buffets this service is designed for our staff to set-up, display and then pick-up after your event is over. Buffet service over 75 guests will require additional service staff time. Please inquire.

Sustainable Menus

These specially designed menus are available according to season and will be priced accordingly.

In-House Linens -

Linen color available- White, Black, Champagne

Tablecloth - 85x85 - \$5.50

Tablecloth - 52x52 - \$5.50



Tablecloth – 52x

Napkins - \$0.50

Note: Special linens are available upon request through rental company

Ordering Guidelines

Monday – Friday

Beverage Services 4 Hours Advance Notice

Catered Event 24-72 Hours Advance Notice (depending on needs)

Events for 200 or more 7-15 Working Days Advance Notice (depending on needs)

Weekend Services Minimum of 5-10 Working Days Advance Notice (depending on needs)

Note: Orders cancelled less than 48 hours in advance will be charged in full.



Spring Catering Menu

Spring Breakfast Selections

All Breakfast selections come with fresh squeezed Orange Juice, Regular, Decaf Coffee and Hot Tea Service

Raspberry and Chocolate Chip Bread Pudding Muffin Cups

Brioche Bread mixed with Cage Free Eggs, Sugar and Vanilla tossed with Fresh Raspberries and Dark Chocolate Chips baked in a Muffin Tin served with Turkey Breakfast Sausage
\$9.95 per person

Spinach, Cherry Tomato and Leek Quiche

Organic Spinach, Red and Yellow Cherry Tomatoes and Leek with Cage Free Eggs, Sharp Cheddar and Goat Cheese
Served with Applewood Smoked Bacon and Fresh Fruit Salad
\$10.95 per person

Spring Vegetable Frittata

Snow Peas, Asparagus, Cherry Tomato with Goat Cheese and Cage Free Eggs Baked and Topped with Fresh Watercress served with a Fresh Spring Fruit Parfait
\$10.95 per person



Spring Wraps

Wraps come with a Composed Side Salad or House Made Chips,
Lemonade, Agua Fresca or Infused Water and a
Dessert of the Day

Assorted Spring Salad or Wraps

Grilled Chicken Spring Salad

Organic Baby Spinach, Grilled Free Range Chicken Breast, Yellow and
Red Cherry Tomatoes, Radishes, Parsley, Feta Cheese and Herb Sprouts
with a Pomegranate Lemon Vinaigrette

Served with a Dinner Roll or Wrap it in a Spinach Tortilla

\$10.95 per person

Spring Tuna Salad

Organic Spring Greens, Asparagus, Red Potatoes, Capers, Radishes, Hard Boiled Cage Free Egg
and Wild Planet Tuna with a House Made Champagne Honey Dijon Vinaigrette

Served with a Dinner Roll or Wrap it in a Whole Wheat Tortilla

\$10.95 per person

Citrus Steak Salad

Little Jem Lettuce, Grilled Flank Steak with Organic Strawberries, Red Onion, Mandarin
Oranges, Toasted Pecans and Goat Cheese Crumble with a Spicy Honey Lemon Vinaigrette

Served with a Dinner Roll or Wrap it in a Sun Dried Tomato Wrap

\$11.95

Mixed Berry Salad

Baby Arugula, Raspberries, Blackberries, Strawberries, Sweet Apple, with Caramelized Salted
Pistachios and Feta Cheese, with House Made Strawberry Balsamic Vinaigrette

Served with a Dinner Roll or Wrap it in a Whole Wheat Tortilla Wrap

\$10.95 per person



Spring Sandwiches

Sandwiches come with a Composed Side Salad or House Made Chips,
Lemonade, Agua Fresca or Infused Water and a
Dessert of the Day

Choose any Three

Balsamic Berry and Turkey Sandwich

Free Range Turkey Salad with Organic Strawberries and Toasted Pecan,
Green Onion with a Balsamic Aioli and Red Leaf Lettuce
on Whole Grain Honey Oat Bread
\$10.95 per person

Egg, Asparagus and Picked Onion Sandwich

Sliced Cage Free Egg, Seared Asparagus and Picked Onion on a Small Baguette with Mustard
and Olive Oil, Green Leaf Lettuce and Tomatoes
\$10.95 per person

Smokey Chickpea Sandwich

House Made Chickpea Salad with Organic Baby Spinach, Alfalfa Sprouts, Haas Avocado
on Sliced Rye Bread or Sprouted Wheat Bread
\$10.95 per guest

Bacon and Watercress Pesto Sandwich

Applewood Smoked Bacon, Grilled Peppers, Sun-Dried Tomatoes, Radishes and Arugula on a
Sourdough Baguette with a Watercress and Cashew Pesto Spread
\$10.95 per guest



Spring Hot Entrees

All Entrees come with a Spring Salad and Dinner Rolls

Grapefruit Jalapeno Chicken

Herb Crusted Grilled Airline Chicken Breast with
Pink Grape Fruit, Avocado and Jalapeno Salsa served with Cilantro Basmati Rice
and Spring Vegetable Medley
\$14.95 per person

Grilled Niman Ranch Sirloin Steak with Mustard Pan Sauce

Italian Herb Grilled Niman Ranch Sirloin Steak served with Broccolini,
Oven Roasted Sweet Potatoes and Red Onion
\$17.95 per person

Apricot Dijon Glazed Wild Salmon

Wild Caught Salmon, Glazed with Apricot Jam, Grainy Mustard, Dijon Mustard
with Lime Ginger and Garlic served with Oven Roasted Red Potatoes, Broccoli and Asparagus
Market Price

Grilled Garden Vegetable Stack and Tomato Coulis

Grilled Castroville Eggplant, Organic Zucchini, Yellow Squash and Red Onions
Roasted Red Peppers, Braised Baby Artichoke Coulis and Dry Vella Jack Cheese
\$13.00 per person



Spring Desserts

Gourmet Express

Mini Mousse Cups with Mini Spoons

Chocolate, Tiramisu, Lemon Crumble and Raspberry
\$3.25 each

Mini Tartlets

Pistachio, Lemon Meringue, Key Lime, Chocolate, Coconut,
Red Berry and Salted Caramel
\$2.95 each

Mini Cheese Cake Bites

Turtle, Cappuccino, Chocolate Fudge, Chocolate Swirl,
Chocolate Raspberry and Rocky Road
\$2.50 each

House Made

Strawberry Short Cake

Fresh Strawberry, House Biscuits and Sweet Cream Cheese
2.50 each

Strawberry Dumpling

Fresh Strawberries rolled in a Puff Pastry and Baked to a Golden Brown and
then topped with Fresh Whipped Cream
\$1.95 each

Lemon Cheesecake Mousse Cup

House Made Lemon Cheese Cake Mousse with Graham Cracker Crumbs
served in a Mason Jar
\$4.75 each



Spring Beverages

Strawberry, Blackberry or Raspberry Lemonade

House Made Lemonade with Fresh Berry Juice

\$25.00 per gallon

Strawberry Lime Spritzer

Bubbly Water, House-Made Strawberry Syrup and Limeade

\$25.00 per gallon

Grapefruit Rosemary Spitzer

Bubbly Water, House Made Rosemary Syrup, Pink Grapefruit Juice

\$25.00 per gallon

Watermelon Green Tea Refresher

House Made Green Tea, Fresh Watermelon and Lemon Juice Blended

\$4.95 per person

