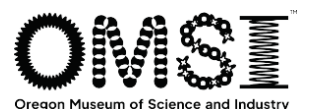


SPRING 2023

Catering Guide





MENU

Catering Guidelines

Thank you for using Epicurean Group Catering at the Oregon Museum of Science and Industry. We are available for all your catering and business meeting needs. Please contact us if you have any questions.

Our catering guidelines are provided below. Please follow these simple policy guidelines when placing your catering order. Doing so will insure a successfully catered event and/or business meeting.

YOUR CATERING CONTACT:

Steven Hyun, Director of Catering
steven@epicurean-group.com
Office: (206) 898-4430

Levels of Service

Several options are available for any catered event: Drop-off Compostable Cold Service Buffet, Compostable Hot Service Buffet, China Buffet Service or Sit-Down Plated Service. All these service levels are available for: Breakfast, Lunch, Dinner or Conference Continuous Service. A 10% delivery fee applies to orders that do not require service staff.

Drop-off Compostable Cold Service Packages

This service is designed for our staff to drop off Gourmet Box Lunches or Buffets, Gourmet Salads, Deli Platters, and House Made Cookies and Brownies. Add a fun Canned Beverage for \$1.50. Set on the buffet table with an in-house linen runner, and then picked up after your event is over.

Compostable Hot or Cold Service Buffet

This service is designed for basic hot or cold lunch buffet service. Chafing dish and buffet set up with an in-house linen runner, replenished as needed and picked up after your event is over. Events with 50 or more guests will require additional attendants to set up the event.

China Buffet Service

Service includes rental china plates, glasses, and utensils. Chafing dish and buffet set up with an in-house linen runner, replenished as needed and picked up after your event is over. Events with 35 or more guests will require additional attendants to set up the event and will be billed accordingly.

Sit-down Plated Service

Service includes sit-down rental china plates, glasses, utensils, and cloth napkins. Additional linens will be billed as outlined under the Linens section. Each multiple of 16 people will require an additional attendant, with a minimum of one attendant per event. Special VIP events will require additional service, to be determined when booking your event.

Standard Linens

Red, Black or White Tablecloth - 85x85 - available at \$10.00
Red, Black or White Tablecloth - 108' - available at \$10.00
Napkins - \$2.50

Custom Linens

Almost any color of Polyester Linens you can imagine can be procured from our rental service partners.

Round Tablecloths – 132” \$25.00

Banquet Tablecloths – 120” \$25.00

Long Banquet Tablecloths – 90”X156” \$25.00

Upscale Linen Tablecloths or Napkins: Ask for pricing

Service Staff or Bartenders

When events require service staff, party captains, and bartenders, we are happy to provide them. Our professional waiters are \$50.00 per hour, and captains and bartenders are \$60.00 per hour, with a five-hour minimum. Hot Food or China Buffet service with guest counts over 35 will require service staff.

Afterhours, 3:00pm and weekend service will require additional labor and therefore be subject to additional charges (upon your approval with required 5 business days lead time).

We are always available for customized menus and events!

We have fun with creative menus.

Please contact us to schedule a meeting.

Additional Services: Our catering department is happy to provide you with any additional services you may need such as, but not limited to:

- Additional Wait Staff
- Beer and Wine Service – A TIPs certified bartender is required for events serving beer & wine

Please call Steven Hyun at (206) 898-4430 for more information.

Payment/Billing: All catering events will be charged a 50% deposit at time of acceptance. The remaining balance must be paid the day of the event.

Please contact Steven Hyun at (206) 898-4430 with any questions regarding these policies or if you need assistance planning your event. Our goal is to collaborate and execute the best catered experience possible.

***NOTE: Menu and Prices are valid through June 20, 2023.**

Spring Catering Menu

Spring Breakfast Selections

**All Breakfast selections come with Regular Coffee and Infused Ice Water
8 person minimum per selection**

Frittata with Asparagus, Leek, Ricotta

Oven Baked Cage Free Eggs, Crème Fraiche, Asparagus, Leeks, Ricotta, Pesto, Gruyere
Crispy Hashbrowns, Breakfast Sausage

\$18.95 per person

Springtime Eggs Benedict

Sliced Toasted French Baguette, Black Forest Ham, Asparagus,
Lemony Hollandaise Sauce, Crispy Breakfast Potatoes, Mixed Berries

\$20.95 per person

Artichoke Hearts, Spinach and Mushroom Crepes

Artichoke Hearts, Spinach Stuffed in a house made crepe topped
with Pierogi Sauce Creamy Mushroom served with Country Breakfast Potatoes

\$17.95 per person

Asparagus-Pancetta Potato Hash

Diced Potato, Pancetta, Asparagus Sautéed topped with 2 over easy Eggs
served with Spring Fruit Salad

\$18.95 per person

Spring Salad or Wraps

Salads come with House Made Dinner Roll and Wraps come with House Made Chips

6 sandwich minimum per selection

Both come with Lemonade, Agua Fresca, or Infused Water

Caprese Chicken Salad

Chopped Romaine Lettuce, Cherry Tomatoes, Mini Mozzarella Balls, Fresh Basil, Grilled Chicken, Avocado, Balsamic Vinaigrette Served with a Dinner Roll or Wrap it in a Sundried Tomato Wrap

\$21.95 per person

Spicy Grilled Shrimp Salad

Romaine Lettuce, Arugula, Cherry Tomatoes, Avocado, Artichoke Hearts, Radishes, Basil, Spicy Shrimp, Jalapeno Lime Vinaigrette Served with a Dinner Roll or Wrap it in a Chipotle Wrap

Market Price

Peanut Beef Spring Roll Bowl

Shredded Romaine, Purple Cabbage, Carrots, Green Onion, Thai Basil, Diced Mango, Persian Cucumber, Pickled Jalapenos, Peanuts, Vermicelli Rice Noodles, Avocado, Grilled Flank Steak Peanut Dressing Served with a Dinner Roll or Wrap it in a Spinach Wrap

\$22.95 per person

Superfood Berry Salad

Super Greens Baby Spinach, Arugula, Red & Green Chard, Cabbage, Kale, Strawberries, Blackberries, Blueberries, Pistachios, Pepitas, Blueberry Goat Cheese, Creamy Lemon Herb Dressing Served with a Dinner Roll or Wrap it in a Flour Tortilla

\$19.95 per person

Spring Sandwiches

**Sandwiches come with a House Made Chips,
6 sandwich minimum per selection
Lemonade, Agua Fresca, or Infused Water**

Spring Chicken Salad

Shredded Chicken, Dijon, Wholegrain Mustard, Mayo, Tarragon,
Brioche Bun, Iceberg Lettuce, Matchstick Radishes

\$23.95 per person

House Brined Pastrami

Sliced House Brined Pastrami, Pickled Cabbage, Pepperoncini,
Fried caper Aioli, Dill Pickle, Ciabatta Bread

\$23.95 per person

Bacon, Watercress Sandwich

Applewood Smoked Bacon, Grilled Peppers, Sundried Tomatoes, Radishes,
Arugula, Watercress Pesto, Dutch Crunch

\$21.95 per person

Wild Planet Tuna

Tuna Salad, Olive & Artichoke Tapenade, Goat Cheese,
Roasted Red Pepper, Arugula, French Roll

\$25.95 per person

Grilled Spring Vegetable Sandwich

Grilled Portobello Mushroom, Red Bell Pepper, Zucchini, Yellow Squash,
Herb Goat Cheese, Baby Spinach, 8 Grain Bread

\$23.95 per person

Spring Hot Entrees

All Entrees come with a Spring Salad and Dinner Rolls

Creamy Tuscan Chicken

Pan Seared and Baked Airline Chicken Breast, Spinach, Cherry Tomato Cream Sauce,
Parmesan Cheese Penne Pasta, Broccolini

\$34.95 per person

Grilled New York Strip

Grilled New York Strip, Spicy Mustard Sauce, Peas, Asparagus,
Oven Roasted Tri Colored Potatoes

\$39.95 per person

Cherry Bourbon-Glazed Baked Spiral Ham

Buttermilk Mashed Potatoes, Garlicky Blue Lake Green Beans

\$34.95 per person

Caprese Stuffed Portobello Mushroom

Fitz Farms Portobello Mushroom Stuffed with Red Quinoa, Cherry Tomatoes,
Fresh Basil and Mozzarella topped with a Honey Balsamic Glaze served on a
Bed of Spring Greens

\$32.95 per person

Pasta Primavera with Shrimp

Penne Pasta, Green Beans, Peas, Sun-dried Tomato, Fresh Basil, Broccoli, Shrimp,
Creamy Lemon Sauce topped with Shaved Parmesan Cheese served with Garlic Bread

Market Price

Substitute Grilled Free-Range Chicken \$32.95 per person

Desserts

Strawberry Short Cake

Organic Strawberry, Poppyseed Bread and
Sweet Cream Cheese Whip Cream

\$7.25 each

Mini Spring Cup Cakes

Red Velvet, Lemon, Vanilla and Chocolate Cup Cakes with Vanilla or
Chocolate Frosting topped with Spring Confetti

\$5.50 each

Lemon Blueberry Cake

Lemon Cake baked with Fresh Blueberries topped
with Cream Cheese Frosting

\$7.50 each

Strawberry Lemon Blondies

\$6.95 each

Individual Tarts

Your Choice of Blueberry, Kiwi, Mango, Strawberry, Chocolate

\$8.50 each

Mini Cakes

3" Cakes Carrot, Key Lime Mousse, Passion Fruit, Raspberry Mousse

\$9.25 each

Spring Appetizers

Prosciutto Asparagus Puff

Prosciutto, Asparagus and Gruyere wrapped in a Puff Pastry
baked until a golden brown

\$31.85dz

Spring Herb Tartlets

Laura Chenel Goat Cheese, Artichoke Hearts with Fresh Ratto Ranch Basil,
Rosemary and Thyme baked in a Phyllo Shell

\$29.90dz

Chickpea Dip with Roasted Red Beets

House Made Red Beet Hummus with Chia Seeds and Italian Parsley
served with House Made Taro Chips

\$29.90dz

Creamy Cilantro Pea Dip

Green Peas pureed with Greek Yogurt, Parmesan Cheese,
White Onions, Shallots and Garlic served with Pita Chips

\$29.90dz

Grilled Avocado Caprese Crostini

Toasted Baguette topped with Avocado, Cherry Tomatoes,
Fresh Mozzarella and Fresh Basil with Balsamic Glaze

\$29.90dz

Spring Vegetable Crudit 

Jacob Farms Heirloom Cherry Tomatoes Skewer, Green Endive, Purple Endive,
Organic Yellow Bell Pepper, Red Bell Pepper, Toy Box Carrots, Green Beans,
Radishes and Snow Peas with Rhubarb Vinaigrette

\$3.95pp

Buckwheat Pancake with Smoked Salmon

House Made Buckwheat Pancake with Smoked Pacific Wild Salmon,
topped with Crème Fresh, Dill and Chives

Market Price

Fava Bean and Mint Crostini

Fava Beans, Fresh Ratto Ranch Mint, Lemon Scented Ricotta Cheese
on a Sliced Fresh Baguette topped with Lemon Zest

\$29.90dz

Assorted Deviled Eggs

Your Choice of 3

Classic, Watercress-Horseradish, Organic Red Pepper-Thai Chile, Tomato-Pimento,
Olive-Garlic, Smoked Salmon-Radish, Miso Sriracha, Peas and Ham,

\$31.95dz

White Bean Crostini with Watermelon Radish

Garlic Lemon Zest, and Juice White Bean Puree on a Crostini topped with
Baby Green and Thinly Sliced Watermelon Radish

\$29.90dz