



EPICUREAN GROUP

fresh. honest. local.

SUMMER

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CATERING GUIDE

2023

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 CONTACTS:

Justin Brierton, General Manager
justin@epicurean-group.com
415.583.6109.

HOURS OF SERVICE

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 3:00 P.M., afterhours, weekends, and holidays will require additional staff. Our phone hours are 7:00 A.M. to 4:00 P.M., Monday through Friday, please call Justin Brierton, General Manager, at 415.583.6109. All email 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 approved with a guaranteed number of guests 3 business days before the start of your event. We are happy to customize your catering orders to meet the needs or special requests of guests attending. Please call us for dinners, large complex events, or all-day conference catering; we require 5 working days confirmation on guest attendance. We are happy to assist you with all your catering needs!

ROOM RESERVATIONS

Room Reservations for Catered Events: Private space at OMSI can be booked through the Event Sales Department. Please contact eventsales@omsi.edu to book a private event at OMSI.

ORDERING PROCEDURES, LEAD TIMES, AND LEVELS OF SERVICE

Lead Times:

While we will do our best to accommodate orders with less than minimum lead times, we cannot guarantee confirmation without verbal communication with the Catering Contact.

Monday – Friday

Beverage Services 2 Business Days Advance Notice

Simple Catered Event 3 Business Days Advance Notice

Special Events or Conferences 5 Business Days Advance Notice

All Events after 3:00 P.M. 5 Business Days Advance Notice

Dinners or Weekend Services Minimum of 7 Business Days Advance Notice

Note: Orders cancelled with less than 24 hours may be subject to a service charge.

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 \$8.50

Red, Black or White Tablecloth - 108' - available at \$8.50

Napkins - \$1.75

Custom Linens

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

Round Tablecloths - 132" \$25.50

Banquet Tablecloths - 120" \$25.50

Long Banquet Tablecloths – 90”X156” \$25.50
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 \$45.00 per hour, and captains and bartenders are \$49.00 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
- Floral Arrangements
- Décor
- Beer and Wine Service – A TIPS certified bartender is required for events serving beer & wine.

Payment/Billing: All catering events will be charged a 50% deposit in advance of the event, with the final payment due within 7 days following the event.

Please contact your Catering Contact 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 September 22,
2023.**

Hot Breakfast

Breakfast Buffet, Tableside or Individually Packaged service,
8 person minimum per selection

All Breakfast selections come with Regular Coffee and Infused Ice Water

Summer Berry Pancake Casserole

Strawberries, Blueberries, Black Berries, Raspberries topped with Pancake Batter and Baked with a Crunchy Streusel topping served with Breakfast Sausage 17.95 per person

Prosciutto Pesto Breakfast Strata

Oven Baked Cage Free Eggs with Thinly Sliced Prosciutto, Tomato, French Bread, Pesto, Smoked Gouda served with Home Style Breakfast Potatoes 17.95 per person

Summer Squash Frittata

Oven Baked Cage Free Eggs, Sliced Golda Squash, Zucchini, Fingerling Potato Topped with Chive served with Heirloom Tomato Salsa & Crispy Hashbrowns 17.95 per person

Baked French Toasted

Layers of Cage Free Egg dipped sliced French Bread topped with Cinnamon, Sugar Pecans and baked until done served with Fresh Strawberries, Maple Syrup and Applewood Smoked Bacon 17.95 per person

Rainbow Quiche

Buttery Crust filled with Cage Free Eggs, Onion, Mushroom, Broccoli, Sweet Orange Pepper, Sweet Red Pepper, Cheese served with Fresh Fruit Salad 15.95 per person



Summer Salad or Wrap

*Salads come with a local artisan dinner roll and wraps come with wavy chips.
Each selection comes with Lemonade, Agua Fresca or Infused Ice Water
8 person minimum per each selection*

Summer Bacon Salad

Mixed Green, Applewood Smoked Bacon, Fresh Strawberries,
Blue Cheese and Toasted Pecans
House Made Orange Balsamic Vinaigrette
Served with a Dinner Roll or in a Spinach Wrap **16.95 per person**

Summer Chicken Salad

Mixed Greens, Fresh Peach, Fresh Corn, Candied Pecans,
Red Onion, Goat Cheese, Grilled Chicken Breast
House Made White Balsamic Vinaigrette
Served with a Dinner Roll or in a Whole Wheat Wrap **17.95 per person**

Steak Gorgonzola Salad

Romaine Lettuce, Mixed Berries, Orange, Gorgonzola Cheese, Grilled Tri Tip
House Made Citrus Vinaigrette
Served with a Dinner Roll or in a Flour Tortilla Wrap **18.95 per person**

Blueberry Salad

Baby Spinach, Blueberries, Sunflower Seeds, Dried Cranberries,
Feta Cheese, Broccoli, Sunflower Seeds and Quinoa
House Made Poppyseed Ranch Dressing
Served with a Dinner Roll or in a Sundried Tomato Tortilla Wrap
15.95 per person

Summer Lime Shrimp Salad

Butter Lettuce, Avocado, Cilantro, Red Cabbage, Cherry Tomatoes, Tortilla
Strips, Marinated Pan Seared Jumbo Shrimp
House Made Spicy Honey Lime Vinaigrette
Served with a Dinner Roll or in a Spinach Wrap **Market Price**

Summer Lunch Sandwiches

*Sandwiches come with wavy chips,
Each selection comes with Lemonade, Agua Fresca or Infused Ice Water
8 person minimum per each selection*

Smoked Salmon Egg Salad Sandwich

Chopped Hard Boiled Eggs, Smoked Salmon, Lemon Aioli, Baby Spinach on a Croissant **22.95 per person**

Rosemary Roasted Beef Sandwich

Horseradish Aioli, Thinly Sliced Rare Roast Beef, Red, Yellow, Orange Bell Pepper Relish on a Soft French Roll **17.95 per person**

Summer Club Sandwich

House Roasted Free Range Turkey, Applewood Smoked Bacon, Butter Lettuce, Heirloom Tomato, Mixed Greens Avocado Aioli on a Brioche Bun **18.95 per person**

Summer Chicken Sandwich

Grilled Free-Range Chicken Breast, Basil Pesto, Grilled Peaches, and Arugula, on Focaccia Bread **17.95 per person**

Herb Roasted Summer Vegetable Sandwich

Hummus, Red Pepper, Orange Pepper, Zucchini, Sundried Tomato, Purple Cabbage, Yellow Cherry Tomatoes, Arugula on Sliced Sourdough **17.95 per person**

Lentil, Chickpea Salad Sandwich

Cooked Red Lentil, Chickpea, finely chopped Celery, Green Onion, Pickle, Dill, Grated Carrots with Lemon Mayo Butter Lettuce and Alfalfa Sprouts served on Sliced Whole Grain Bread **15.95 per person**

Summer Lovin' BBQ's

*All BBQ's come with Lemonade, Iced Tea, & Infused Ice Water
Minimum of 10 guests per entrée*

Everything Is Biggggger In Texas

Holly Texas Beef Brisket Sandwich on Kaiser Roll with Pickle Red Onions Chipotle Beer Barbecue Sauce

Texas Style Fall off The Bone Pork Baby Back Ribs Slow Cooked with a Unique Blend of Seasonings and a Chipotle Beer barbecue Sauce

BBQ Chicken Caesar Salad with Pulled Free Range Grilled Chicken, Romaine Lettuces, Caesar Dressing, House Made Cornbread Croutons, Cherry Tomatoes & Fresh Parmesan

Grilled Hot Link Sausage on a Steak Roll Topped with Caramelized Onions, Bell Peppers and Chipotle Beer

Fresh Baked Parmesan- Corn Bread Muffins with Chef's Tod's Famous Cinnamon-Honey Butter

Texas Slaw - Sweet & Sour Cabbage & Apple Slaw with Carrots, Dried Cranberries, Raisins, Green Apples and Mayonnaise

Texas Style Baked Beans with Ham, All Beef Sausage, Pickled Jalapenos and Green Onions

Mac and Texas Cheese with Roasted Chiles **35.95 per person**

Just Walkin' In Memphis'

Dry Braised Butcher Paper Beef Brisket - Beef Brisket, dry rubbed with a blend of brown sugar, Alder smoked salt and spices, wrapped in butcher's paper, slow braised overnight. Served with Classic Molasses based BBQ Sauce

Brown Sugar Brined Pork Tenderloin Pork tenderloin, Brown sugar brined for 12 hrs, Grilled to Medium, sliced to medallions and served with Apple Butter BBQ Sauce.

Memphis Southern Breeze Sides Warm Dijon Potato Salad

Iceberg Wedges with Green Goddess Dressing and Bleu Cheese

Dirty Southern Rice Grits with Goat Cheese and Chives

Braised Leeks and Mustard Greens

Tennessee Bourbon Pecan Pie **32.95 per person**

The All - American

Hand Made Grass Fed Burgers, All Beef Hot Dogs, & All Your Favorite Toppers

Corn on the Cob

Watermelon Slices

Ruby Jewels Ice Cream Sandwiches

Traditional House Made Coleslaw & Potato Salad

Seasoned Chips **24.95 per person**

Sweet Carolina

South Carolina Slaw with Apple Vinaigrette

High Country Roasted Corn and Heirloom Tomato Salad

Organic Black-eyed Peas Gumbo

Grilled Chipotle Sweet Potatoes

Carolina Hush Puppies

Slow Roasted Chopped Pork Shoulder Sandwich with Mustard Powder, Brown Sugar and Fennel Seed, Slow Braised Overnight in Yuengling and cola, cooled, chopped, piled High on a Dutch crunch roll and topped with Carolina “Gold” BBQ Sauce (mustard and based)

Carolina Style Plantation Chicken Thighs, Honey & Lemon Brined for 12 hrs. Char Grilled, Plantain Honey & Garlic BBQ Sauce.

Banana Pudding with Chantilly Cream **35.95 per person**

Hot Entrees

*All entrees come with Garden Salad and
Lemonade, Agua Fresca or Infused Ice Water
Minimum of 10 guests per entree*

Rosemary Peach Chicken

Pan Seared Chicken, Rosemary, Peaches and Mozzarella, with White Wine Pan Sauce, Rice Pilaf and Warm Grilled Summer Vegetable Salad

31.95 per person

Cajun Butter Bourbon Steak

Grilled Cajun Rubbed NY Steak, Butter Bourbon Sauce, Oven Roasted Red Potatoes, Grilled Broccolini **33.95 per person**

Stuffed Grilled Pork Chops

Grilled Nectarine, Spinach and Mozzarella Stuffed Pork Chop, Grilled Rainbow Toy Box Carrots, Red Bell Pepper, Zucchini and Garlic Mashed Potatoes **31.95 per person**

Spice Rubbed Salmon

Grilled Spiced Rubbed Salmon, with Sweet and Spicy Mango Salsa, Israeli Couscous and Sauteed Asparagus and Heirloom Tomatoes **Market Price**

Summer Bliss Bowl

Shredded Spinach topped with Quinoa, Heirloom Tomato, Roasted Corn, Fresh Dill, Goat Cheese, House Made Sweet Potato Fritter and Jalapeno Ranch **21.95 per person**



Summer Desserts

Raspberry Peach Galette

Buttery Pastry Dough stuffed with Fresh Peaches and Raspberries tossed in Vanilla, Sugar and Cinnamon topped with Fresh Whipping Cream
5.75 per person

Blackberry Cobbler

Served with Vanilla Ice Cream **4.75 per person**

Strawberry Shortcake Parfait

4.75 per person

Peach Praline No Bake Cheese Cake Parfait

Layers of Cheese Cake **4.75 per person**

Creamy No Bake Blueberry Delight

Graham Cracker Crust, Blueberry Pie Filling and layers of Fresh Whipping Cream **5.50 per person**

Summer Stone Fruit Pie with Graham cracker Crust

topped with Fresh Whipping Cream **5.50 per person**

Grilled Banana Bites

Graham Cracker topped with Nutella, Grilled Banana, Whipped Cream and chopped Nuts **4.25 per person**

Summer Beverages

Watermelon Lemonade

25.50 gallon

Sparkling Limeade with Honey

25.50 gallon

Cucumber, Lime, and Elderflower Cooler

25.50 gallon

Scarlet Sipper

Cranberry, Apple Juice, Orange Juice, Lemon Juice, Cold Ginger Ale

25.50 gallon

Agua Fresca

Your choice of Watermelon, Summer Melons, Strawberry, or Peach

25.50 gallon

Iced Coffee Bar

Iced Coffee with Vanilla, Hazelnut, Caramel, Cream, Sugar and Whipped

Cream **5.95 per guest**

Summer Appetizers

Summer Crostini

Toasted Crostini topped with Honey Ricotta, Sliced Peach, Crispy Pancetta, drizzled with Balsamic Glaze and garnished with Fresh Basil **3.95 per person**

Orange Cedar Roasted Salmon Bites

Crackers topped with Garlic Aioli, Cilantro, Orange Segment, House Made Almond Salsa **Market Price**

Pesto Polenta Bite with Fresh Mozzarella,

Heirloom Tomato and Basil Bruschetta **3.50 per person**

Watermelon Feta Skewers

Fresh Cubed Watermelon topped with a slice of Feta Cheese, and Mint Leave **3.50 per person**

Cheeseburger Meatball

House Made Meatballs, topped with Cheddar Cheese, Butter Lettuce, Sliced Pickle and have a Grape Tomato on **Pick 3.95 per person**

Strawberry and Brie Crostini

Crispy Crostini, topped with Sliced Brie, Diced Strawberries and Chopped Mint with Balsamic Glaze **3.75 per person**

Summer Appetizers

Mexican Street Corn Deviled Eggs

Egg Yoke with Fresh Mayo, Dijon, Hot Sauce, Red Onion, Cotija Cheese topped with Chili Powder and Cilantro **3.50 per person**

Honey Peach Crostini with Crispy Pancetta

Grilled Sliced Baguette, Fresh Basil Pesto, Grilled Peaches, Burrata topped with Balsamic Glaze **3.95 per person**

Crispy Chicken Caprese Bite

Crispy Chicken Bite, Fresh Mozzarella Ball, Grape Tomato and Fresh Basil on a pick with Balsamic Glaze **3.95 per person**

Cajun Shrimp Guacamole Bites

House Made Sweet Potato Chip topped with House Made Guacamole and Grilled Cajun Shrimp with Fresh Cilantro **Market Price**

Summer Chips and Dips

Warm Brentwood Corn Dip

Diced Bacon, Fresh Corn Kernels, Diced Red Bell Pepper, Diced Jalapeno, Seasonings, House Made Cheese Dip all mixed for dipping served with Tortilla Chip **4.95 per person**

Warm Bean and Cheese Dip

Cooked Spicy Mashed Pinto Beans, Shredded Cheddar Cheese, Topped with House Made Pico de Gallo served with Tortilla Chips **3.95 per person**

House Made Guacamole Dip

Mashed Avocado with Diced Roma Tomato, Cilantro, White Onion, Minced Jalapeno, Lime Juice and Salt served with Tortilla Chips **Market Price**

Cowboy Caviar

Black Eye Peas, Black Beans, Fresh Corn Kernels, Diced Red Bell Pepper, Jalapeno, Cilantro, Green Onion, Jalapenos with Lime Apple Cider Vinaigrette served with Tortilla Chips **3.95 per person**

Whipped Garlic Feta Dip

Soft Cream Cheese, Feta Cheese, Plain Greek Yogurt with Garlic, Dill, Oregano, and Lemon Juice whipped until smooth and topped with diced Heirloom Tomato and Fresh Basil served with Pita Chips, Crackers and Veggies **3.95 per person**

Fresh Fruit Salsa

Diced Red Onion, Watermelon, Pineapple, Mango, Cilantro tossed in Lime Juice served with House Made Cinnamon and Sugar Tortilla Chips **4.95 per person**