



2023



Catering Guide



Catering Guidelines

Thank you for using Epicurean Group Catering at OMSI. 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:

Catering Contact

Justin Brierton

justin@epicurean-group.com

415-583-6109

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.

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 Wavy Chips. 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 \$7.50

Red, Black or White Tablecloth - 108' - available at \$7.50

Napkins - \$1.50

Custom Linens

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

Round Tablecloths – 132” Ask for pricing.

Banquet Tablecloths – 120” Ask for pricing.

Long Banquet Tablecloths – 90”X156” Ask for pricing.

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 \$55.00 per hour, with a five-hour minimum. Hot Food or China Buffet service with guest counts over 35 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.
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 – An OLCC certified bartender is required for events serving beer & wine.

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

Fall Menu 2023

*All Breakfast Selections form with Spa Water, Regular Coffee, and Tea Service
8 person minimum per selection*

Pumpkin French Toast

Texas Toast dipped into Egg, Milk, Pumpkin Puree, Vanilla, Cinnamon, and Pumpkin Pie Spice topped with Pumpkin Butter served with Applewood Smoked Bacon
\$12.95 pp

Fall Breakfast Casserole

Breakfast Sausage, Onion, Red Pepper, Roasted Butternut Squash, Fresh Herbs
Served with Hashbrowns
\$15.95 pp

Apple Pie Pancakes

Pancakes with Cinnamon, Shredded Apples, Ginger, Vanilla served with Carmel Apple Syrup served with Pork Sausage Links
\$12.95 pp

Sweet Potato Hash Breakfast Skillet

Diced Sauteed Potato, Onion, Jalapeno, Diced Applewood Smoked Bacon, Cheddar Cheese, Poached Eggs, Topped with Green Onion
served with Fall Fruit Salad
\$15.95 pp

Maple Bacon Cinnamon Rolls

House Made Cinnamon Rolls, Candied Bacon, Maple Frosting
served with Fall Yogurt Parfait
\$10.95 pp

Fall Salad or Wrap

*Salads come with a local artisan dinner roll and wraps.
come with house cut chips, Spa Water, Lemonade or Agua Fresca
6 person minimum per selection*

Fall Cobb Salad

Organic Mixed Greens, Oven Roasted Sweet Potato, Pomegranate Seeds,
Roasted Pepitas, Honeycrisp Apples, Prosciutto, Rosemary Salad Dressing
Wrapped in a Spinach Tortilla or as a Salad

\$16.95 pp

Roasted Butternut Squash, Couscous Salad, or Wrap Vegan

Chopped Oven Roasted Butternut Squash, Arugula, Honey Roasted Almonds,
Diced Avocado, Grainy Dijon Mustard Vinaigrette Wrapped
in a Flour Tortilla or as a Salad

\$16.95 pp

Autumn Chicken Salad or Wrap

Organic Spinach, Grilled Chicken, Dried Cranberries, Oven Roasted Sweet Potato, Sliced Apple,
Goat Cheese with House Made Apple Cider Vinaigrette
Wrapped with a Flour Tortilla or as a Salad

\$16.95 pp

Fall Salad or Wrap

Crispy Kale, Romaine, Grape Tomato, Applewood Smoked Bacon, Pumpkin
Seeds and Parmesan with House Made Lemon Honey Mustard Vinaigrette
Wrapped in a Sun-Dried Tomato Tortilla or as a Salad

\$16.95 pp

Pecan Crusted Salmon, Cranberry & Orange Kale Salad, or Wrap

Kale Lettuce, Pecan Crusted Salmon, Dried Cranberry, Pumpkin Seeds, Orange Zest, Onion,
Orange Segment, Orange Vinaigrette Wrapped
with Whole Wheat Tortilla or as a Salad

Market Price

Fall Sandwiches

*Sandwiches come with house made chips, Spa Water, Lemonade or Agua Fresca
6 person minimum per selection*

House Roasted Turkey Sandwich

House Roasted Turkey, White Sharp Cheddar Cheese, Thinly Slice Fuji Apple,
Pickled Onion, Crispy Applewood Smoked Bacon,
Avocado Aioli, Hearty Whole Grain Bread
\$15.95 pp

Prosciutto and Fig Sandwich

Thinly Sliced Prosciutto, Brie, Fig Jam, Arugula, Garlic Aioli Ciabatta Roll
\$15.95 pp

Roasted Beet Bagel Sandwich

Oven Roasted Red Beets, House Made Parmesan Pea Spread,
Arugula, Fresh Dill, Fresh Baked Bagel
\$17.95 pp

Pecan Apple Chicken Salad Sandwich

Oven Roasted Herb Chicken, Sliced Granny Smith Apples,
Dried Cranberries, Pecans, Lime Balsamic Aioli, Butter Lettuce
on a Buttery Croissant
\$17.95 pp

Fall Ham Sandwich

Thinly Sliced Black Forest Ham, Havarti Cheese, Oven Roasted Sliced Pear, Arugula with Dijon
Aioli on a French Baguette
\$15.95 pp

Roasted Beef Sandwich

Marinated House Roasted Beef, House Made Onion Jam,
Provolone Cheese, Onion roll
\$17.95 pp

Fall Hot Entrees

*All entrees come with fresh baked bread and butter, Spa Water, Lemonade or Agua Fresca
8 person minimum per selection*

Maple Apple Pork Chops

Sautéed Bassian Farms Pork Chops, House Made Creamy Maple Brandy Sauce,
Apple Chutney served with Fall Vegetable Medley, Cheesy Polenta
\$34.95 pp

Roasted Apple Cider Spatchcock Chicken

Oven Roasted Free Range Airline Chicken Breast with House Made Apple Cider Gravy served
with Sautéed Swiss Chard, Oven Roasted Sweet Potatoes and Apples
\$34.95 pp

Apple-Roasted Pork with Cherry Balsamic Glaze

Caramelized Onion and Appels, Roasted Sweet Potato Stacks, Maple Parmesan Carrots
\$34.99 pp

Country Chuck Roast

Salt and Pepper Rubbed Slow Roasted Pot Roast, Yukon Gold Mashed Potatoes, Mushroom
Gravy, Sautéed Lacinato Kale
\$36.99 pp

Layered Ratatouille Vegetarian

Sliced Zucchini, Yellow Squash, Eggplant, Tomatoes, Red Bell Pepper with Marinara
Sauce, on top of Quinoa and Melted Mozzarella Cheese
\$30.95 pp

Creamy Butternut Squash Pasta with Sage Vegan

Rigatoni, House Made Butternut Squash Pasta Sauce, Fried Sage Leaves and
Grated Walnuts
\$30.95 pp

Fall Desserts

Caramel Crunch Apple Pie

Sliced Apples with Caramels in a pie shell topped with Crumble Strudel

\$ 20.95 whole pie

Fall Cookies

House Made Pumpkin Chocolate Chip Cookie

\$3.95 pp

Mini Apple Pie Trifle

Diced Sauteed Apples with Caramel and Cinnamon, Cheesecake Filling, Crumbled Graham Cracker layered and topped with Fresh Whipped Cream

\$5.50 each

Apple Cider Doughnut Holes

\$6.95 pp

IFI Gourmet Desserts Bites

Assorted Fall Leaf Cookies, Fall Bites (cupcakes), Pumpkin Cheesecakes, Chery & Pecan Tart

Hot Mulled Apple Cider Bar

cinnamon sticks, diced apples, orange slices, caramel sauce, red hot candy, and rosemary

Hot Chocolate Bar

House-made Hot Chocolate with Whipped Cream, Shaved Chocolate, Toffee Crunch, Marshmallows, Chocolate and Caramel Syrup

Fall Appetizers

(2 per person)

Creamy Pumpkin Hummus

House Made Pumpkin, Chickpea Hummus with House Made Pita Chips
\$5.95 pp

Butternut Squash Galette

Diced Butternut Squash, Red Onion, Fresh Sage, Parmesan Cheese,
Cream Sauce, Gorgonzola Cheese
\$3.95 pp

Bacon Wrapped Brussels Sprouts

With Balsamic Mayo Dip
\$4.95 pp

Smashed Acorn Squash and Garlicky Walnut Crostini

Sliced Baguette topped with Oven Roasted Acorn, topped with Chopped toasted Walnuts,
Gorgonzola, and Fried Sage Leaves
\$3.95 pp

Pomegranate, Cranberry & Brie Bruschetta

Sliced Baguette topped with Ricotta Cheese
\$3.95 pp

Empanadas with Chorizo & Potato

Chorizo, Potato Filling in a flaky pie crust served with House Made Corn Salsa
\$4.95 pp

Empanadas with Chorizo & Potato

Chorizo, Potato Filling in a flaky pie crust
\$4.95 pp

Cranberry-Brie Puff Pastry Pops

Cranberry Chutney, Brie stuffed in Puff Pastry on a stick
Oven baked until golden brown
\$3.95 pp