



2023 - 2024

Winter Catering Guide



EPICUREAN GROUP

fresh. honest. local.



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 ensure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Jason Brierton, Catering Contact

justin@epicurean-group.com

Office: 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. 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 of Polyester Linens 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 \$41.00 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.
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

***NOTE: Menu and Prices are valid through March 20, 2024.**

Winter Hot Breakfast

10 Guest Minimum

Winter Biscuits and Gravy

Bourbon Biscuits, Sage Sausage Gravy served
with Scrambled Eggs 12.95

Cheesy, Bacon and Mushroom Bread Muffin

Cubed Bread Pieces mixed with Cage Free Egg, Cheese,
Applewood Smoked Bacon, Spinach, Mushroom, Onion baked in a muffin tin
Served with Mixed Green, House Made Balsamic Dressing 17.95

Kale Frittata Muffins

Cage Free Egg, Wilted Kale, Goat Cheese, Toasted Pine Nuts
Served with Home Style Potatoes 17.95

Sweet Potato Hash

Diced Sweet Potato, Onion, Bacon, sauteed in Maple Syrup, Butter,
Topped with Cage Free Poached Egg 15.95

Roasted Pumpkin, Haloumi, Bacon Croissant

Oven Baked Pumpkin, Crispy Bacon, Haloumi Cheese, Kale Leaves,
Cage Free Egg, Basil Pesto, on a Butter Croissant served with Fresh Fruit Salad 14.95

Winter Breakfast Board

Mini Gingerbread Pancakes, Peppermint Chocolate Chip Pancakes, sliced Banana,
Fresh Strawberries, Fresh Whipped Cream, Crispy Bacon, Sausage Links 15.95

Winter Entrée Salads or Wraps

All Salads come with an Artisan Dinner Roll and Butter

All Wraps come with House Made Chips

10 Guest Minimum

Winter Chicken Salad

Organic Baby Spinach, Roasted Red, Gold Beets, Blood Orange, Pink Grapefruit, Oven Roasted Free Range Chicken Breast, Toasted Sesame Seeds, Tarragon, Creamy Honey Red Wine Dressing 17.95

Winter Salad

Butter Lettuce, Radicchio, Oven Roasted Acorn Squash, Pepitas, Pomegranate Seeds, Diced Pancetta, Boursin Cheese Bites, Breadcrumbs, Honey Dijon Vinaigrette 12.95

Winter Cobb Salad

Kale, Roasted Butternut Squash, Hard Boiled Egg, Apple, Avocado, Blue Cheese, Applewood Smoked Bacon, Red Onion, Honey Mustard Vinaigrette 16.95

Winter Kale and Quinoa Salad

Lacinato Kale, Sunflower Seeds, Feta Cheese, Cherry Tomato, Quinoa, Cucumber, Red, Yellow Bell Pepper, Chickpeas, House Made Lemon Dressing 15.95

Winter Arugula Salad

Arugula, Roasted Pear, Blue Cheese, Candied Pumpkin Seeds, Oven Roasted Pork Tenderloin, Balsamic Honey Dijon Dressing 15.95

Winter Sandwiches

10 Guest Minimum

All Sandwiches come with a House Chips and a Pickle

House Roasted Beef Sandwich

Thinly Sliced Herb Crusted House Roasted Beef, House Made Giardiniera, Stone Ground Mustard, Horseradish Spread on Hawaiian Bread 17.95

Cranberry Cheese and Prosciutto Sandwich

Cranberry Pecan Bread, Laura Chenel Goat Cheese, Cranberry Sauce, Prosciutto, Arugula, Honey 17.95

Winter Chicken Salad Sandwich

Shredded Free Range Chicken, Diced Apple, Orange Segments, Sunflower Seeds, Onion, Mayo, Ground Mustard on a Croissant 14.95

Havarti Turkey Hero

House Roasted Turkey Breast, Havarti Cheese, Sliced Pear, Mango Chutney, Lettuce on French Baguette 15.95

Winter Vegetable Sandwich

Oven Roasted Butternut Squash, Sweet Potato, Parsnips, Carrots, Red Beet, Red Onion, Basil Pesto, Herb Goat Cheese on Ciabatta 16.95

Winter Hot Lunch Meals

10 Guest Minimum

Honey Mustard Sheet Pan Chicken

Honey Mustard Glazed Oven Baked Chicken, Traditional Rice Pilaf,
Winter Vegetable Medley 29.95

Cast Iron Pork Chop with Cacao-Spiced Rub

Boneless Pork Chop Pan fried with Cacao-Spiced Rub, Saffron Rice,
Oven Roasted Root Vegetables 29.95

Bisteces a la Mexicana

Beef Stew, Tomatoes, Onion, Cilantro served with Rice, Pinto Beans,
Pickled Jalapeno, Corn Tortillas 26.95

Stuffing Stuffed Pork Loin (Pork Roulade)

Sausage, Bacon Stuffing rolled in Pork loin, Mushroom Gravy,
Mashed Yukon Gold Potatoes, Blue Lake Green Beans, Carrots 31.95

Vegan Mushroom Wellington

Portobello Mushroom, Caramelized Onion, Stuffed Puff Pastry
with Dijon Mustard, Green Beans, and wax Beans 26.95

Garlic Butter Creamed Spinach Salmon

Herb Roasted Salmon, House Made Lemony Garlic Butter Cream Sauce, Organic Penne Pasta,
Sauteed Spinach Red Bell Peppers, and Mushrooms
Market Price

Build your own Holiday Party Menu

10 Guest Minimum

Choose One Salad

- Arugula Salad, Applewood Smoked Bacon, Baby Shallots, Red Grapes, Toasted Pistachios, Dijon, White Wine Vinaigrette
- Honey Mustard Brussels Sprouts Salad, Dried Cranberries, Pecans
- Organic Baby Mixed Greens Salad, Red Quinoa, Fennel, Carrots, Pomegranate Molasses Dressing
- Broccoli Apple Salad, Golden Raisins, Red Onions, Crispy Applewood Smoked Bacon, Apple Cider Aioli
- Winter Organic Spinach, Pomegranate Arils, Dried Cranberries, Sliced Pear, Feta Cheese, Creamy Raspberry Poppyseed Dressing
- Lucinato Kale, Oven Roasted Gold Beets, Quinoa, Toasted Pecans, Maple Mustard Dressing

Choose 2 Vegetable Side

- Winter Green Bean, Fitz Farms Mushroom Casserole
- Blue Lake Green Beans, Butter Sauce, Crispy Leeks
- Roasted Brussel Sprouts, Fig, Applewood Smoke Bacon Bits
- Oven Roasted Broccoli, Lemon, Garlic
- Honey Roasted Butternut Squash
- Roasted Cauliflower, Fried Capers, Chile
- Organic Spinach, Fitz Farms Wild Mushroom Strata
- Roasted Tri Colored Candied Organic Beets
- Cauliflower Mash

Choose 2 Starch Side

- Pimento Cheese Potatoes Gratin
- Slow Roasted Yam Mashed Potato
- Garlic Roasted Tri Colored Potatoes
- Apple Cranberry Cornbread Stuffing
- Buttermilk Yukon Gold Mashed Potatoes
- Organic Quinoa Home Style Mac-n-Cheese
- Cheesy Scalloped Potatoes
- Point Reye Blue Cheese Yorkshire Pudding
- Traditional Stuffing

Choose 1-2 Entrees

- Whole Ham Glazed with Red Wine, Spices
- Pineapple Honey Glazed Ham
- Classic Holiday Tenderloin Beef Wellington, Tarragon Béarnaise
- Fennel and Herb Stuffed Pork Porchetta
- Slow Cooked Apricot Glazed Pork Roast
- Oven Roasted Herb Crusted Cornish Game Hen
- Christmas Spiced Roasted Airline Chicken Breast
- Black Pepper Rubbed Beef Tenderloin
- Rosemary and Garlic Roast Beef
- Butter Basted Roasted Free-Range Turkey
- House Slow Roasted Herb Prime Rib, Port Wine-Shallot Demi-Glace Sauce, Whipped Horseradish Cream
- Sausage, Fig Stuffed Turkey Roulades

Vegetarians choose 1

- Butternut Squash Ravioli, Sage Brown Butter
- Truffle Fitz Farm Wild Mushroom Lasagna
- Butternut Squash, Spinach Lasagna
- Roasted Mushroom Strudel
- Fitz Farm Mushroom, Camembert Wellington
- Quinoa, Kale, Chickpea, Dried Cranberries stuffed Squash, Parmesan Cheese

Choose 2 Toppings

- Pumpkin Seed Pesto
- Cranberry Orange Chutney
- Pineapple Chutney
- Spiced Apple Chutney
- House Made Turkey Gravy
- Mushroom-Shallot Demi-Glace

Choose 2 Desserts

- Mini Tarts Pumpkin, Apple, Pecan
- Egg Nog, Cranberry, Pumpkin, White Chocolate Cheesecake
- Holiday Cup Cakes
- Holiday Cookies
- Holiday Petite Fours

All Buffets come with Soft Dinner Rolls and Butter and your choice of Lemonade, Agua Fresca, or Iced Tea

Suggested Pricing

1 Entree \$43.99 per guest

2 Entree \$53.99 per guest

Dessert Menu

Apple Cheesecake Parfaits

Layers of Cinnamon, Sugar Apples, No Bake Cheesecake,
Snickerdoodle Crumble 5.75

Hot Chocolate Peppermint Cookies

Chocolate Cookies, Dipped in Milk Chocolate, White Chocolate
and topped with Peppermint Crumble 3.95

House Made Hand Pies

Cranberry, Pumpkin and Chocolate drizzled with Powdered Sugar 6.95

Ginger Crème Sandwich Cookie

Gingerbread Cookies, stuffed with Lemony Filling 4.95

*Holiday Gingerbread Mini Bundt Cake 4.95

Apple-Cider Doughnut Holes

House Made Mini Donut bites rolled in Cinnamon, Sugar 3.95

*Whole Pies (serves 8)

- Apple Pie \$23.95
- Pecan Pie \$27.95
- Pumpkin Pie \$21.95

Holiday Appetizer Menu

Serving size two each per selection

Cranberry-Brie Puff Pastry Pops

Puff Pastry stuffed with Cranberry Jam, Brie on a Stick 3.95

Goat Cheese Stuffed Fig with Pancetta

Oven Baked Fig stuffed with Laura Chenel Goat Cheese,
Honey, Crispy Pancetta 4.50

Holiday Charcuterie Board

Goat Cheese Rolled in Dried Cranberries, Green Onion, Baby
Bel, Sliced Cheddar, Colby, Swiss, Fig, Sugar Coated Cranberries, Green Grapes,
Tri Colored Olives, Prosciutto, Salami, Chorizo, Jam, Crackers and Slice Baguette 17.95

Holiday Deviled Egg

Egg Whites stuffed with Yoke, sour Cream, Mayo, Pink Peppercorn, Spicy Mustard
garnished with Parsley, Pomegranate Seeds 3.95

Sweet Potato Canape

Baked Sweet Potato, Goat Cheese, Chopped Honey Pecans, Dried Cranberries 4.50

Mini Holiday Cheese Balls

Cream Cheese, Butter, White Cheddar, Horseradish, Worcestershire Mixed and rolled into balls
then rolled into Chopped Dried Cranberries, Green Onion,
Honey Pecans, Bacon Bits, Toasted Almonds on a Pretzel Stick 3.95

Holiday Bruschetta

Toasted Baguette, Guacamole, Pico de Gallo, Queso Fresco,
Marinated Shrimp
Market Price

Crispy Parmesan Brussels Sprouts

Oven Crisp Parmesan Crusted Brussel Sprout, Dijon Aioli dipping Sauce 4.95

Cheese Crostini

Crispy sliced Baguette, Brie Cheese, House Made Cranberry Fig Jam 3.95

Crispy Parmesan Brussels Sprouts

Oven Crisp Parmesan Crusted Brussel Sprout, Dijon Aioli dipping Sauce

Sliced Pear Canape

Sliced Pear topped with Crumbled Point Reyes Blue Cheese, Candied Walnuts 4.95

Crispy Parmesan Brussels Sprouts

Oven Crisp Parmesan Crusted Brussel Sprout, Dijon Aioli dipping Sauce 3.95

Delicata Squash Rings

Delicata Squash dipped in Seasoned Panko deep fried, Garlic Lemon Sauce 3.95

Cheesy Polenta Bites

House Made Cheesy Polenta Bite, Creamy Goat Cheese,
Crispy Brussels Sprout Leaves, Pancetta 4.95

Beverages

Pomegranate Spritzer

Pomegranate Juice, Simple Syrup, Club Soda
Pomegranate Seed Garnish 25.50 gallon

Grinch Punch

7up, Lime Sherbet, Lime Slices 25.50 gallon

Holiday Punch

Orange Juice, Cranberry Juice, Pineapple Juice, Ginger Ale 25.50 gallon

Eggnog Hot Chocolate

Eggnog, White Chocolate, Milk, Vanilla, Nutmeg 4.95

Holiday Coffee Bar

Starbucks Regular Coffee with Caramel Sauce, Chocolate Sauce, Hazelnut Syrup, Vanilla Syrup, Peppermint Syrup, Shaved Chocolate, Crushed Peppermint, Sugars, Creamer, Whipped Cream
5.95

Hot Chocolate Bar

House-made Hot Chocolate, Whipped Cream, Shaved Chocolate, Toffee Crunch, Peppermint Sticks, Marshmallows, Chocolate Chips, Caramel Syrup 5.95