

Summer Catering Guide

2024



EPICUREAN GROUP

fresh. honest. local.

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 ensure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Justin Brierton, Catering Contact

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. 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 \$1.95. 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 \$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

Please call the Catering Contact at [415-583-6109](tel:415-583-6109) for more information.

Payment/Billing: All catering events will require a 50% deposit upon acceptance of order. The final payment is due the day of your event. We may take credit card, check ACH or cash.

Please contact your Catering Contact at [415-583-6109](tel:415-583-6109) 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 21, 2024.**

Hot Breakfast

Breakfast Buffet, Tableside or Individually Packaged service,
6 Person minimum per selection
All Breakfast selections come with Regular Coffee and Infused Ice Water

Heirloom Tomato Breakfast Frittata

Breakfast Sausage, Layers of Heirloom Tomatoes, Shallots, Garlic, Mozzarella Cheese, with Cage Free Eggs baked until golden brown topped with Fresh Basil served with Potatoes O'Brien 17.95

Baked Croque Monsieur Muffin Casserole

Slices of Bread layered, topped with slices of Ham, Cage Free Eggs, Grated Gruyere Cheese, baked until golden brown and topped with Creamy Dijon Sauce 17.95

Summer Breakfast Sliders

Sliced Whole Grain Bread, Spicy Breakfast Sausage, Strawberry Jam, Gruyere Cheese, Fresh Arugula, Cage Free Sunnyside Up Egg served with Fresh Fruit Salad 17.95

Ricotta Toast

Herbed Ricotta, Blistered Heirloom Cherry Tomatoes, Balsamic Glaze and Fresh Basil on a Slice of Toasted Sourdough served with Crispy Hashbrowns 17.95

Fontina, Blackberry Basil Smash French Toast Sandwich

Multigrain Bread Sandwich with Smashed Black Berries, Basil, Fontina Cheese dipped in Cage Free Egg Batter and grilled served with Applewood Smoked Bacon 17.95

French Toast Sandwich with Peaches and Mozzarella

7 Grain Bread Sandwich with Sliced Peaches, Mozzarella Cheese dipped in Cage Free Egg Batter and grilled served with Breakfast Sausage 17.95

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
6 Person minimum per each selection

Summer BLT Chopped Salad

Romaine Lettuce, Cherry Tomatoes, Fresh Corn, Avocado, Green Onion, House Made Croutons, Gorgonzola, Crispy Applewood Smoked Bacon, with House Made Lemon Dijon Vinaigrette served with a Dinner Roll or in a Sundried Tomato Tortilla Wrap
Add Grilled Free-Range Chicken 16.95

Grilled Summer Vegetable Salad

Mixed Greens, Herb Infused Oil Grilled Eggplant, Zucchini, Fresh Corn, Summer Squash, Red Onion, Asparagus, Red Pepper, Grape Tomatoes, Fresh Basil, Gorgonzola Cheese, Lemon Dijon Vinaigrette served with a Dinner Roll or in a Spinach Tortilla Wrap 16.95

Chimichurri Steak Salad

Grilled Marinated Flank Steak, Organic Mixed Greens, Cherry Tomato, Corn Kernels, Alfalfa Sprouts, Cucumber, Watermelon Radish, House Chimichurri Vinaigrette served with a Dinner Roll or in a Flour Tortilla Wrap 18.95

Blackened Salmon

Oven Baked Blackened Wild Salmon, Organic Mixed Greens, Point Reyes Blue Cheese, Toasted Pecans, Blackberries, Raspberries, Green Beans, House Lemon Vinaigrette Served with a Dinner Roll or in a Whole Wheat Tortilla Wrap 19.95

Summer Lunch Sandwiches

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

Egg Salad Sandwich

Chopped Hard Boiled Eggs, Real Bacon Bits, Green Onion,
and Alfalfa Sprouts on a Croissant 15.95

Herb Crusted Roasted Beef Sandwich

Thinly Sliced Herb Crusted Rare Roast Beef, Creamy Horseradish Sauce, Cheddar
Cheese, Arugula, Micro Greens, Radishes, Red Onion, Tomato on a Brioche Bun 18.95

Summer Turkey Club Sandwich

House Roasted Free Range Turkey, Applewood Smoked Bacon, Avocado,
Shredded Lettuce, Gouda Cheese with Pesto, and Caesar Dressing, on Ciabatta 17.95

Fried Green Tomato BLT

Applewood Smoked Bacon, Fried Green Tomato, Lettuce
on Sourdough Bread with Mayonnaise 17.95

Summer Chicken Salad Sandwich

Grilled Free-Range Chicken Breast, Blistered Red & Yellow Bell Pepper, Carrots, Red
Onion, Green Onion, House Made Ranch Dressing, Romaine Lettuce, on Marble Rye 17.95

Very Veggie Sandwich

Chive Ricotta Cheese, Sharp Cheddar, Carrots, Cucumber, Red Bell Pepper,
Avocado, Alfalfa Sprouts, on 9 Grain Bread 16.95

Summer Hot Entrees

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

Smoked Jalapeno Stuffed Chicken Bomb

Free-Range Chicken Stuffed with Cream Cheese, Pickled Jalapeno, Minced Onion, Chives, Shredded Sharp Cheddar, Wrapped in Bacon, topped and Grilled with House Made BBQ Sauce 22.95

Bruschetta Chicken

Herb Crusted Grilled Free-Range Chicken Breast, Chopped Heirloom Tomato, Basil, Garlic, Balsamic, Oregano Salsa, Garlic Butter Pappardelle Pasta, Summer Vegetable Medley 22.95

Balsamic Glazed Steak Roll

Marinated Thinly sliced Steak stuffed with sliced Red Bell Pepper, Onion, Zucchini, Mushrooms rolled and grilled drizzled with Rosemary, Garlic Balsamic Glaze served with Cheesy Polenta 22.95

Pineapple Marinated Pork Loin Chop

Grilled Pineapple Marinated Pork Loin Chop, Pineapple Salsa, Coconut Rice and Roasted Summer Squash 22.95

Fish with Sauce Niçoise

Grilled Cod, Half Heirloom Cherry Tomatoes, Kalamata Olive, Capers, Garlic, Lemon Juice served with Cous Cous 26.95

Zucchini Corn Fritters

Summer Squash, Fresh Corn, Green Onion, Herb, Chickpea Flour and Pan Seared served with Slow Black Beans, House Salsa, Avocado 19.95

Summer House Made Desserts

Individual Strawberry Trifle

Angel Food Sponge Cake, Vanilla Pudding, Whipped Cream and Fresh Strawberries 5.75

Lemon Blueberry Parfait

Served with Vanilla Ice Cream
5.75 per person

Strawberry Shortcake Dessert Parfait

Layers of Lemon Pound Cake, Lemon Custard, Blueberries 5.75

Sweet Production Desserts

Mini Tarts

Key Lime, Ganache Raspberries, Fresh Fruit 4.95

Tea Party Petit Fours

Almond Cake dipped in White Chocolate or Dark Chocolate or Color Icing decorated with a flower 3.95

Roulade Green Tea

Green Tea Cake, rolled up with Blueberry Jam and dusted in Powdered Sugar 4.95

Summer Cupcakes

Vanilla and Chocolate Cake topped with Frosting and colorful sprinkles 4.95

Mini Summer Cheesecake

Raspberry, Blueberry and White Chocolate Mousse 4.95

Summer Beverages

Watermelon Lemonade

Sparkling Limeade with Honey

Watermelon Cucumber Juice

Peach Ginger Iced Green Tea

Fizzy Ginger Lemonade

Lavender and Honey Sparkling Lemonade

Raspberry Peach Lemonade

Strawberry Limeade

3.95pp

Iced Coffee Bar

Iced Coffee with Vanilla, Hazelnut, Caramel, Cream, Sugar
and Whipped Cream 5.95

Summer Appetizers

Shrimp Ceviche

Chopped Shrimp, Avocado, Red Onion, Tomato, Cilantro,
Lime Juice served with Tortilla Chips 6.95

Spicy Artichoke Salad

Chopped Marinated Artichoke Hearts, Giardiniera Mix, Green Olives, Fresh Parsley,
Chili Oil and Hummus served with Grilled Rustic Baguette 3.95

Sweet Strawberry Bruschetta

Toasted Baguette topped Ricotta Cheese, Fresh Strawberries and Agave Nectar
drizzled with Balsamic Reduction and Shaved Basil 3.95

Peach Crostini

Honey Ricotta topped with Grilled Peach, Crispy Pancetta and
drizzled with Balsamic Reduction 3.95

Prosciutto and Melon

Sliced Cantaloupe Wrapped with Prosciutto and garnished with Basil
Crispy Chicken Caprese Bite 3.95

Crispy Fried Chicken, Mozzarella Ball, Grape Tomato, Fresh Basil on a skewer

Yogurt Pesto Dip with Burrata and Roasted Tomatoes
served with Grilled Baguette 3.95

Summer Appetizers

Deviled Egg Three Ways

Roasted Garlic, Spicy Sriracha, Crispy Caper 3.95

Grilled Watermelon Feta

Cubes of Watermelon, Feta, Basil on a Skewer and Grilled 3.95

Cajun Shrimp Guacamole Bites

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

6.95

Peach Tart with Goat Cheese and Honey

Puffed Pastry topped with Goat Cheese, Red Onion, Fresh sliced Peach
baked until golden brown and topped with Honey 3.95

Goat Cheese stuffed Apricot

Halves of Apricots stuffed with Goat Cheese, Lavender Honey,
Roasted Walnuts, and Lemon Zest 3.95

Mini Summer Pizza Bites

House Made Pizza Dough, Grilled Chicken, Peach, and Ricotta Cheese 3.95

Summer Chips and Dips

Mexican Corn Dip

Fresh Corn Kernels, Diced Red Bell Pepper, Green Chiles, Cilantro, Green Onion, Cotija Cheese, Cilantro, Mayo, Sour Cream, Lime Juice, Seasonings served with Tortilla Chips
4.95pp

Loaded Hummus Dip

House Made Hummus topped with Diced English Cucumber, Red Onion, Cherry Tomatoes, Artichoke Hearts, Kalamata Olives, Feta Cheese, Dill served with Pita Chips
4.95pp

Peach Salsa

Diced Peaches, Red Onion, Jalapeno Pepper, Cilantro,
Lime served with House Made Tortilla Chips 4.95pp

Creamy Dill Pickle Dip

Dill Pickle, Ranch Seasonings, Cream Cheese, Sour Cream, Mayonnaise, Dill, and Green Onion served with House Made Potato Chips 4.95pp

Cheddar Bacon Garlic Dip

Cheddar Cheese, Cream Cheese, Sour Cream, Mayonnaise, Garlic Powder,
Green Onion, Bacon Bits served with Crackers 4.95pp

Olive Dip

Green Olives, Cream Cheese, Mayonnaise, Cheddar Cheese,
Garlic Powder served with Crackers 4.95pp