



Fall
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 , General Manager

justin@epicurean-group.com

415-583-6109

Emily Louth

Emily@epicurean-group.com

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.

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 - 85" x 85" - 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" x 156" 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. After hours, 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.

For special menus and a preliminary quote, please contact us and 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

Payment/Billing: All catering events require a 50% deposit to confirm. Final billing is due one day after the event has ended. An 18% administration fee of the total cost of food and beverage will be included to each event. Gratuity is not included and is set by the individual client.

Please contact Justin or Emily 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
December 20, 2024.**

Fall Menu

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

Fall & Winter Breakfast Casserole

Breakfast Sausage, Onion, Red Pepper, Roasted Butternut Squash, Fresh Herbs
Served with Hashbrowns \$10.95

Apple Pie Pancakes

Pancakes with Cinnamon, Shredded Apples, Ginger, Vanilla served with real Maple Syrup served with Pork Sausage Links \$12.95

Sweet Potato Hash Breakfast Skillet

Diced Sauteed Potato, Onion, Jalapeno, Diced Applewood Smoked Bacon, Cheddar Cheese, Scrambled Eggs, Topped with Green Onion
served with Fall & Winter Fruit Salad \$12.95

Maple Cinnamon Rolls

House Made Cinnamon Rolls, Maple Frosting
served with Fall & Winter Yogurt Parfait \$8.95

Fall Salad or Wrap

Salads come with a local artisan dinner roll and wraps come with house cut chips
8 person minimum per selection

Fall & Winter Cobb Salad

Organic Mixed Greens, Oven Roasted Sweet Potato, Pomegranate Seeds,
Roasted Pepitas, Honeycrisp Apples, Maple Bacon, Rosemary Salad Dressing
Wrapped in a Spinach Tortilla or as a Salad \$14.95

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 \$12.95

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 \$14.95

Fall & Winter 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 \$14.95

Grilled Salmon, Cranberry & Orange Kale Salad or Wrap

Kale Lettuce, Grilled 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
8 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 \$14.95

Prosciutto and Fig Sandwich

Thinly Sliced Prosciutto, Brie, Fig Jam, Arugula, Garlic Aioli Ciabatta Roll \$12.95

Vegetarian Roasted Hummus Bagel Sandwich

Oven Roasted Red Beets, House Made Garlic Hummus Spread, Arugula, Fresh Dill, Fresh Baked Bagel \$12.95

Granny Smith Apple Chicken Salad Sandwich

Oven Roasted Herb Chicken, Sliced Granny Smith Apples, Dried Cranberries, Lime Balsamic Aioli, Butter Lettuce on a Buttery Croissant \$12.95

Fall & Winter Ham Sandwich

Thinly Sliced Black Forest Ham, Havarti Cheese, Oven Roasted Sliced Pear, Arugula with Dijon Aioli on a French Baguette \$14.95

Roasted Beef Sandwich

Marinated House Roasted Beef, House Made Onion Jam, Provolone Cheese, Ciabatta Rolls \$14.95

Fall Hot Entrees

All entrees come with fresh baked bread and butter
8 person minimum per selection

Maple Apple Pork Chops

Sauteed Maple Apple Pork Chops, House Made Creamy Maple Brandy Sauce, Apple Chutney served with Fall & Winter Vegetable Medley, Cheesy Polenta
\$24.95

Roasted Apple Cider Spatchcock Chicken

Oven Roasted Free Range Airline Chicken Breast, Roasted Apples, Apple Cider Vinegar Gravy served with Oven Roasted Sweet Potatoes, Green Beans \$24.95

Apple-Roasted Pork with Cherry Balsamic Glaze

Caramelized Onion and Appels, Roasted Sweet Potato Stacks, Maple Parmesan Carrots \$24.95

Country Chuck Roast

Salt and Pepper Rubbed Slow Roasted Pot Roast, Yukon Gold Mashed Potatoes, Mushroom Gravy, Sauteed Spinach & Golden Raisins \$27.95

Layered Ratatouille Vegetarian

Sliced Zucchini, Yellow Squash, Eggplant, Tomatoes, Orange Pepper with Marinara Sauce, on top of Quinoa and Melted Mozzarella Cheese \$24.95

Creamy Butternut Squash Pasta with Sage

Rigatoni, House Made Butternut Squash Pasta Sauce & Sauté Sage Leaves
\$24.95

Fall Desserts

Fall & Winter Cookies

House Made Pumpkin Chocolate Chip Cookie \$3.95pp

IFI Gourmet Desserts Bites

Assorted cupcakes, bars, and seasonal treats \$5pp

Mini Pumpkin Cheesecake, Cherry Tart \$5pp

Hot Mulled Apple Cider Bar

Cinnamon sticks, diced apples, orange slices, caramel sauce, red hots candy, and rosemary \$5.95pp

Hot Chocolate Bar

House-made Hot Chocolate with Whipped Cream, Shaved Chocolate, Peppermint Flakes, Marshmallows, Chocolate and Caramel Syrup \$8.95 pp

Fall Appetizers

(2 per person)

Creamy Pumpkin Hummus

House Made Roasted Pumpkin Hummus with House Made Pita Chips \$4.95 pp

Butternut Squash Galette

Diced Butternut Squash, Red Onion, Fresh Sage, Parmesan Cheese, Cream Sauce, Gorgonzola Cheese \$4.95 pp

Bacon Wrapped Brussels Sprouts

With Balsamic Aioli Dip \$4.95 pp

Smashed Acorn Squash and Garlicky Crostini

Sliced Baguette topped with Oven Roasted Acorn Squash, topped with Gorgonzola, and Toasted Sage Leaves \$4.95

Pomegranate, Cranberry & Ricotta Bruschetta

Sliced Baguette topped with Cinnamon Ricotta Cheese \$4.95

Mini Empanadas with Chorizo & Potato

Chorizo, Potato Filling in a flaky pie crust served with House Made Corn Salsa \$6.95

Mini Cranberry-Brie Puff Pastry Pops

Cranberry Chutney, Brie stuffed in Puff Pastry Pop, oven baked until golden brown \$5.95