

2024-2025

Winter Catering Guide



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:

Director of Catering, *Emily Louth*

emily@epicurean-group.com

Office: 505-697-8841

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. 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" [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 \$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
- Alcohol Service – OLCC Certified Servers are required by law for all alcohol. Food must also be made available.
- A 20% service charge of the total Food and Beverage cost will be added to each order. This allows us to pay our staff above market rates, which allows us to provide an exceptional experience for our clients.
- Gratuity is discretionary and in no way an expectation.

Payment/Billing: 50% of the total estimate is due upon acceptance of your order. Final billing is due within 3 business days of your event. All changes and adjustments made after deposit will be reflected in final billing.

We accept credit cards, check and ACH with no processing charges. Please let us know what works best for you

Please contact [Emily Louth](#) at [505-697-8841](tel:505-697-8841) 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 March 20, 2025.**

Winter Hot Breakfast

10 Guest Minimum

Winter Biscuits and Gravy

Bourbon Biscuits, Sage Sausage Gravy served
with Scrambled Eggs 13.95

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 14.95

Kale Frittata Muffins

Cage Free Egg, Wilted Kale, Goat Cheese, Toasted Pine Nuts
Served with Home Style Potatoes 13.95

Sweet Potato Hash

Diced Sweet Potato, Onion, Bacon, sauteed in Maple Syrup, Butter,
Topped with Cage Free Poached Egg 13.95

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 15.95pp

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 15.95

Winter Cobb Salad

Kale, Roasted Butternut Squash, Hard Boiled Egg, Apple, Avocado, Blue Cheese, Applewood Smoked Bacon, Red Onion, Honey Mustard Vinaigrette 17.95

Kale and Quinoa Salad

Lacinato Kale, Sunflower Seeds, Feta Cheese, Cherry Tomato, Quinoa, Cucumber, Red, Yellow Bell Pepper, Chickpeas, House Made Lemon Dressing 17.95

Winter Arugula Salad

Arugula, Roasted Pear, Blue Cheese, Candied Pumpkin Seeds, Oven Roasted Pork Tenderloin, Balsamic Honey Dijon Dressing
16.95

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 18.95

Winter Chicken Salad Sandwich

Shredded Free Range Chicken, Diced Apple, Orange Segments, Sunflower Seeds, Onion, Mayo, Ground Mustard on a Croissant 17.95

Havarti Turkey Hero

House Roasted Turkey Breast, Havarti Cheese, Sliced Pear, Mango Chutney, Lettuce on French Baguette 17.95

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 24.95

Cast Iron Pork Chop with Cacao-Spiced Rub

Boneless Pork Chop Pan fried with Cacao-Spiced Rub, Saffron Rice,
Oven Roasted Root Vegetables 24.95

Bistecca a la Mexicana

Beef Stew, Tomatoes, Onion, Cilantro served with Rice, Pinto Beans,
Pickled Jalapeno, Corn Tortillas 25.95

Stuffing Stuffed Pork Loin (Pork Roulade)

Sausage, Bacon Stuffing rolled in Pork Loin, Mushroom Gravy,
Mashed Yukon Gold Potatoes, Blue Lake Green Beans, Carrots 27.95

Vegan Mushroom Wellington

Portobello Mushroom, Caramelized Onion, Stuffed Puff Pastry
with Dijon Mustard, Green Beans, and wax Beans 27.95

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

1 Entree \$45.95 per guest 2 Entree \$55.95 per guest

Choose One Salad

- Arugula Salad, Applewood Smoked Bacon, Baby Shallots, Red Grapes, Toasted Oregon Hazelnuts, Dijon, White Wine Vinaigrette
- Honey Mustard Brussels Sprouts Salad, Dried Cranberries, Pecans
- 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

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
- Organic Spinach, Fitz Farms Wild Mushroom Strata

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
- Cheesy Scalloped Potatoes
- Traditional Stuffing

Choose 1-2 Entrees

- Classic Holiday Tenderloin Beef Wellington, Tarragon Béarnaise
- Oven Roasted Herb Crusted Cornish Game Hen
- Christmas Spiced Roasted Airline Chicken Breast
- Oregon Coast Dungeness Crab Legs with Lemon Garlic Beurre Blanc *Market Price*
- Butter Basted Roasted Free-Range Turkey
- House Slow Roasted Herb Prime Rib, Port Wine-Shallot Demi-Glace Sauce, Whipped Horseradish Cream

Vegetarians choose 1

- Butternut Squash Ravioli, Sage Brown Butter
- Oregon Wild Mushroom Lasagna
- Butternut Squash, Spinach Lasagna
- Oregon Mushroom, Camembert Wellington

All Buffets come with Soft Dinner Rolls and Butter and Holiday Dessert Board, and Holiday Punch

Dessert Menu

Apple Cheesecake Parfaits

Layers of Cinnamon, Sugar Apples, No Bake Cheesecake,
Snickerdoodle Crumble 5.95

Hot Chocolate Peppermint Cookies

Chocolate Cookies, Dipped in Milk Chocolate, White Chocolate
and topped with Peppermint Crumble 4.95

House Made Mini Hand Pies

Cranberry, Pumpkin, and Chocolate drizzled with Powdered Sugar 7.95

Ginger Crème Sandwich Cookie

Gingerbread Cookies stuffed with Lemony Filling 4.95

Apple-Cider Doughnut Holes

House Made Mini Donut bites rolled in Cinnamon, Sugar

Whole Pies (serves 8) 19.95

Apple Pie
Pecan Pie
Pumpkin Pie

Holiday Appetizer Menu

Serving size two each per selection

Cranberry-Brie Puff Pastry Pops

Puff Pastry stuffed with Cranberry Jam, Brie on a Stick 4.95

Goat Cheese Stuffed Fig with Pancetta

Oven Baked Fig stuffed with Laura Chenel Goat Cheese, Honey, Crispy Pancetta 4.95

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 9.95pp

Holiday Deviled Egg

Egg Whites stuffed with Yoke, sour Cream, Mayo, Pink Peppercorn, Spicy Mustard garnished with Parsley, Pomegranate Seeds 4.95

Sweet Potato Canape

Baked Sweet Potato, Goat Cheese, Chopped Honey Pecans, Dried Cranberries 4.95

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 4.95

Holiday Bruschetta

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

Cheese Crostini

Crispy sliced Baguette, Brie Cheese, House Made Cranberry Fig Jam 4.95

Crispy Parmesan Brussels Sprouts

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

Sliced Pear Canape

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

Delicata Squash Rings

Delicata Squash dipped in Seasoned Panko deep fried, Garlic Lemon Sauce 4.95

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 3.95pp

Grinch Punch

7up, Lime Sherbet, Lime Slices 3.95pp

Holiday Punch

Orange Juice, Cranberry Juice, Pineapple Juice, Ginger Ale 3.95pp

Eggnog Hot Chocolate

Eggnog, White Chocolate, Milk, Vanilla, Nutmeg 5.95pp

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
6.95

Adult Alcoholic Options Available, Contact for Pricing

Hot Chocolate Bar

House-made Hot Chocolate, Whipped Cream, Shaved Chocolate, Toffee Crunch, Peppermint Sticks, Marshmallows, Chocolate Chips, Caramel Syrup 6.95

Adult Alcoholic Options Available, Contact for Pricing