



EPICUREAN GROUP

fresh. honest. local.



Spring 2025 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:

Name, Justin Brierton

justin@epicureangroup.com

Cell # 415-583-6109

LEAD TIMES, AND LEVELS OF SERVICE

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. 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 \$8.75

Red, Black or White Tablecloth - 108' - available at \$8.75

Napkins - \$1.85 each

Custom Linens

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

Round Tablecloths - 132" \$28.50

Banquet Tablecloths - 120" \$28.50

Long Banquet Tablecloths - 90"X156" \$28.50 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. We have fun with creative menus in addition to what is available on the menu guide.
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 OLCC certified bartender is required for events serving beer, wine. & Spirits

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 **Justin Brierton** at **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 June 20, 2025.**

Spring Breakfast Selections

6 person minimum per selection

Raspberry, Chocolate Chip Bread Pudding Muffins

Brioche Bread mixed with Cage Free Eggs, Honey, Vanilla tossed with Fresh Raspberries and Dark Chocolate Chips baked in a Muffin Tin served with Breakfast Sausage 20.95

Spinach, Asparagus, Gruyere Quiche

Sauteed Organic Spinach, Asparagus, and Gruyere baked in Pie Crust baked until firm served with Mini Yogurt Parfaits 22.95

Crispy Potato Hash

Diced Potatoes, Asparagus, Mushroom, Red Pepper, Fresh Sage, Topped with Fried Eggs served with Toast 20.95

Spring Vegetable Frittata

Snow Peas, Asparagus, Cherry Tomato, Goat Cheese, Cage Free Eggs baked until firm topped with Fresh Watercress served with Crispy Breakfast Potatoes 20.95

Baked Prosciutto and Egg Breakfast Tart

House Made Breakfast Tart topped with Garlic Oil, Parmesan Cheese, Prosciutto, and Cage Free Egg, baked until done and topped with Lemon Vinaigrette Organic Arugula served with Spring Berries 22.95

Spring Salad or Wraps

6 person minimum per each selection

Spring Radish Salad

Thinly Sliced Steak or Portobella Mushroom, Fresh Watercress, Arugula, Red Radish, Avocado, Fresh Organic Strawberries, Honey Dijon Dressing Have it as a Salad or Wrap it in a Spinach Wrap 18.95

Sugar Snap Pea Cobb Salad

Applewood Smoked Bacon, Organic Spring Greens, Snap Peas, Cherry Tomatoes, Avocado, Hard Boiled Egg, Blue Cheese, served with Creamy Lemon Vinaigrette Have it as a Salad or Wrap it in a Chipotle Wrap 18.95

Spring Roll Salad

San Francisco Shrimp or Wo Chong Tofu, Romaine, Vermicelli Noodles, Carrots, Purple Cabbage, Green Onion, Cilantro, Cucumber, Chopped Peanuts, Honey Lime Peanut Vinaigrette Have it as a Salad or Wrap it in a Flour Tortilla Wrap 18.95

Waldorf Salad

Grilled Free Range Chicken or Tempeh, Bibb Lettuce, Grapes, Celery, Candied Walnuts, Honey Crisp Apple, Golden Raisins, Lemon Poppyseed Dressing Have it as a Salad or Wrap it in a Whole Wheat Tortilla 19.95

Spring Sandwiches

6 person minimum per each selection

Chicken Salad Sandwich

Shredded Free Range Chicken, Fresh Dill, Parsley, Chive Mayo Sauce with Lemon Juice and Zest on a Flakey Croissant 16.95

Ham-Jam Sandwich

Laura Chenel Goat Cheese and Butter, Sliced Prosciutto on a Fresh Baguette with Organic Berry Jam
16.95

Bacon and Watercress Pesto Sandwich

Applewood Smoked Bacon, Grilled Peppers, Sun-Dried Tomatoes, Radishes and Arugula on a Sourdough Baguette with a Basil Pesto Spread
16.95

Steak Sandwich

Thinly Sliced Grilled Steak, Roasted Cherry Tomatoes, Red Onion, Radicchio, Parmigiano-Reggiano Cheese, Fresh Thyme on a French Roll with Lemon Aioli
17.95

Avocado & Radish Sprout Sandwich

Avocado, Radish Sprouts, Cucumber, Arugula, Lemon Juice on Fresh Whole Wheat Roll with Chive Cream Cheese 15.95

Spring Hot Entrees

Minimum of 10 guests per entree

Grapefruit Jalapeno Chicken

Herb Crusted Grilled Airline Chicken Breast with Pink Grapefruit, Avocado and Jalapeno Salsa served with Cilantro Basmati Rice and Spring Vegetable Medley 25.95

Chili-Rubbed Pork Chop

Pork Chop Rubbed with New Mexico Chili Powder, Caramelized Onions, Saffron Rice Garlicky Blue Lake Green Beans 25.95

Grilled Niman Ranch Sirloin Steak with Mustard Pan Sauce Italian

Herb Grilled Niman Ranch Sirloin Steak served with Broccolini, Oven Roasted Sweet Potatoes and Red Onion 29.95

Apricot Dijon Glazed Wild Salmon

Wild Caught Salmon, Glazed with Apricot Jam, Grainy Mustard, Dijon Mustard with Lime Ginger and Garlic served with Oven Roasted Red Potatoes, Broccoli and

Asparagus Market Price

Grilled Garden Vegetable Stack and Tomato Coulis

Grilled Castroville Eggplant, Organic Zucchini, Yellow Squash and Red Onions Roasted Red Peppers, Braised Baby Artichoke Coulis and Dry Vella Jack Cheese 24.95

Desserts

Mini Cheesecakes

Blueberry, Raspberry, New York, Marble, Caramel, Chocolate 8.95

Assorted Sugar Cookies

Strawberry, Pistachio, Lemon or Blueberry 4

Assortment European Macaron

Chocolate, Raspberry, Pistachio, Sea Salt Caramel 3.95

House Made Desserts

Strawberry Lemonade Cake

Lemon Layered Cake with Fresh Strawberries and Strawberry Whipped Cream
8.95

Orange Creamsicle Mousse

House Made Orange Creamsicle Mousse served individually with
Fresh Whipped Cream and Orange Garnish 8.95

Lemon Curd Mousse

Graham Cracker-Coconut-Pecan Crunch, House Made Curd
Mousse, Fresh Blueberries, Fresh Crème Fresh 8.95

Spring Blondies

Blondie Brownies with Pastel M&M's 5

Spring Beverages

Strawberry, Blackberry or Raspberry Lemonade

House Made Lemonade with Fresh Berry Juice 3.95 pp

Strawberry Lime Spritzer

Bubbly Water, House-Made Strawberry Syrup and Limeade 3.95 pp

Grapefruit Rosemary Spitzer

Bubbly Water, House Made Rosemary Syrup, Pink Grapefruit Juice 3.95 pp

Watermelon Green Tea Refresher

House Made Green Tea, Fresh Watermelon and Lemon Juice Blended 3.95 pp

Spring Appetizers

Spring Pea Fritters

House Made Fritters with Sweet Pea, Scallions, Fresh Dill, Lemon Zest served with Whipped Feta Cheese 4.95

Mini Croque Monsieur

Sliced Ham, Bechamel Sauce, Gruyere Cheese on your choice of bread Grilled until golden 5.95

Bacon Wrapped Asparagus

Crispy Applewood Smoked Bacon wrapped around Asparagus Bundles with House Made Creamy Dill Dressing 4.95

Spring Vegetable Crudit 

Rainbow Carrots, Orange Tomatoes, Red Radish, Endive, Celery, Baby Cucumber, Sweet Snap Peas, Baby Cauliflower, Fresh Dill and Edible Flowers
House Made Ranch Dressing 8.95 pp

Jalapeno Artichoke Squares

Organic Baby Spinach, Artichoke Dip with Cream Cheese topped with Parmesan Cheese baked in a Puff Pastry 4.95

Dips, Chips and more...

Chickpea Dip

Chickpea Dip with Roasted Red Beets and Chia Seeds
served with Root Chips 3.95 pp

Creamy Cilantro Pea Dip

Sweet Peas, Cilantro, Parmesan, Greek Yogurt, Onion and
Garlic served with Warm Mini Naan Bread 3.95 pp

Avocado Hummus

Chickpea, Tahini, Garlic, Avocado, Cumin, Lemon Juice
Served with Pita Chips 3.95 pp

Pineapple Salsa

Diced Pineapple, Tri Colored Bell Pepper, Roma Tomatoes,
Cilantro, Red Onion, Jalapeno, Lime Juice
Served with Tortilla Chips 3.95 pp

Salmon Ceviche

Salmon, Lemon Juice, Red Onion, Jalapeno, Cherry Tomatoes,
Cilantro, Chile Flakes, Sesame Oil, Avocado
Served with Tortilla Chips or Toasted Bruschetta *Market Price*