

Summer 2025 Catering Guide



EPICUREAN GROUP

fresh. honest. local.



Catering Guidelines

Thank you for using Epicurean Group Catering at [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:

Justin Brierton, General Manager

justin@epicurean-group.com

Cell # 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 **\$7.50**

Red, Black or White Tablecloth - 108' - available at **\$7.50**

Napkins - **\$3.00**

Custom Linens

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

Round Tablecloths – 132" **\$10.50**

Banquet Tablecloths – 120" **\$10.50**

Long Banquet Tablecloths – 90"X156" **\$7.50**

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 **\$51.00** per hour, and captains and bartenders are **\$59.00** 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!

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
- Bar Service

Please call [Justin Brierton](#) at **415-583-6109** for more information.

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 September 21, 2025.**

Hot Breakfast

6 people minimum per selection

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 15.95

Sausage Gravy Breakfast Lasagna

Layers of Lasagna Noodles, House Made Sausage Country Style Gravy, Scrambled Cage-Free Eggs and Mozzarella Cheese served with Mixed Organic Driscoll Farms Berries 16.95

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 15.95

Summer Breakfast Quesadilla

Monterey Jack, Cage-Free Eggs, Fresh Corn, Zucchini, Green Onion served with Crispy Hashbrowns 15.95

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 15.95

Summer Salad or Wrap

6 people minimum per selection

Shrimp and Nectarine Salad

Lemon Pepper Shrimp, Heirloom Grape Tomatoes, Fresh Brentwood Corn,
Organic Mixed Greens and Grilled Brentwood Farms Nectarines,
House-made Sweet Tarragon Mustard Vinaigrette
Have it as a Salad or Wrap it in a Spinach Wrap 19.95

Grilled Skirt Steak Chopped Summer Salad

Grilled Bassian Farms Grass-Fed Skirt Steak, Organic Romaine, Yellow Bell Pepper,
Carrot, Organic Strawberries, Blueberries and Gorgonzola Cheese
and House-made Honey Lime Vinaigrette
Have it as a Salad or Wrap it in a Sun-Dried Tomato Wrap 22.95

Garden Chickpea Salad with Herb Roasted Free-Range Chicken Breast

Herb Roasted Free-Range Chicken, Chickpeas, Carrots, Zucchini, Onion, Radishes, Feta
Cheese, Toasted Walnuts and Organic Mixed Greens with a House-made Roasted
Tomato Vinaigrette
Have it as a Salad or Wrap it in a Whole Wheat Wrap 18.95

Buffalo Chicken Salad with Blue Cheese Cilantro Ranch

Free-Range Grilled Buffalo Chicken, Organic Romaine Lettuce, Fresh Corn off the Cobb,
Red Bell Peppers, Carrots, Celery, Haas Avocado and House Made Croutons
with House-made Cilantro Ranch Dressing
Have it as a Salad or Wrap it in a Sun-Dried Tomato Wrap 18.95

Summer Lunch Sandwiches

6 people minimum per selection

Summer Squash Sandwich with Spicy Sundried Tomato and Herbed Ricotta

Thinly Sliced Yellow Squash and Zucchini with Avocado and Watercress
with House-made Spicy Sundried Tomato Spread
and Herbed Ricotta on Focaccia Bread 15.95

Turkey and Brie Sandwich with Fresh Peaches, Arugula and Spicy Mayo

House Roasted Turkey Breast, Brie, Brentwood Farms Peaches,
and Arugula with Sriracha Chili Aioli on Ciabatta Bread 18.95

Chickpea Salad Summer Sandwich

House Made Vegan Chickpea Salad (made with Whole Grain Mustard and Vegan Mayo),
Red Leaf Lettuce, English Cucumbers, Carrots, Radishes, Avocado
and Daikon Sprouts served on an Everything Bagel 15.95

Chicken Caesar Sandwich with Bacon

Grilled Free-Range Chicken Breast, Applewood Smoked Bacon,
Organic Spinach, Heirloom Tomatoes and Parmesan Cheese
with Caesar Dressing on a Multi Grain Loaf 15.95

Summer Italian Hero Sandwich

Mortadella, Coppa and Genoa Salami with Spicy Italian Chutney, Shredded Iceberg
Lettuce,
Red Onion, Provolone Cheese and Mayonnaise on a Hoagie Roll 18.95

Summer Hot Entrees

Minimum of 10 guests per entrée

Bruschetta Chicken

Herb Crusted Grilled Free-Range Chicken Breast, Chopped Heirloom Tomato, Basil, Garlic, Balsamic, Oregano Salsa, Garlic Butter Pappardelle Pasta, Summer Vegetable Medley 25.95

Char Grilled Pork Chop & Peaches

Mongolian Marinated Local Ranch Pork Chop, Fresh Nectarine Chutney, Sautéed Pickled Patty Pan Squash, Warm Black-eyed Pea Salad with Shallot Vinaigrette 25.95

Grilled Tri Tip with Charred Tomato Salsa

Mesquite Grilled Tri Tip with Charred Tomato Salsa, Santa Maria Beans, Farm Fresh Corn on the Cobb and Sautéed Local Farms Mustard Greens 27.95

Pan Seared Pacific Wild Salmon with Pineapple Salsa

Chili Rubbed Wild Salmon with Mango and Pineapple Salsa served with A 5 Grain Pilaf and Toybox Carrots and Blue Lake Green Beans *Market Rate*

Japanese Eggplant Strudel

Heirloom Eggplant, Laura Chenel Goat Cheese
Organic Baby Spinach and Shitake Mushroom Wrapped in Phyllo with Light Sauvignon Blanc Crème Reduction, Garden Summer Vegetable Medley 24.95

Summer Taco Mania

Minimum of 8 guests per entrée 20.95 per guest

Summer Chopped Salad

Romaine Lettuce, Corn off the Cobb, Red Onions, Celery Tomato, Cilantro and Queso Fresco with House-made Chipotle Ranch

Pick three Tacos

Thai Chicken Taco with Peanut Sauce

Hawaiian BBQ Chicken Taco with Pineapple Slaw

Chorizo Tacos with Black Bean and Corn Slaw with Cilantro Crema

Blackened Cajun Shrimp Tacos with Tropical Salsa

Caramelized Pork Tacos with Pineapple Salsa

Korean BBQ Pork Tacos with Asian Slaw

Flank Steak Tacos with Cabbage, Carrots, Cilantro and Lime Yogurt Sauce

Slow Cooked Roasted Barbacoa Short Rib Tacos with Cilantro, Onion and Avocado

Roasted Cauliflower and Lentil Tacos with Creamy Chipotle Sauce

Hawaiian BBQ Tofu Tacos with Pineapple Slaw

Pick one Rice

Cilantro Rice, Spanish Rice, Saffron Rice or Green Mexican Rice

Pick one Bean

Organic Black Beans, Ranchero Pinto Beans, Refried Black or Pinto Beans

Summer House Made Desserts

Minimum of 12 guests per selection

Summer Berry Shortcake

Organic Blackberries, Raspberries, Blueberries, Strawberries,
Over a Cinnamon Scone, House Made Whipped Cream 7.95

Summer Peach Cobbler

Fresh Peaches baked with Nutmeg and Vanilla Topped with Whipped Cream 7.95

Triple Berry Bundt Cake

House-made Bundt Cake Mixed Berries with Sugar Glaze 7.95

Mini Tarts

Key Lime, Ganache Raspberries, Fresh Fruit 7.95

Tea Party Petit Fours

Almond Cake dipped in White Chocolate or Dark Chocolate or Color Icing
decorated with a flower 4.95

Summer Cookies

Sunburst, Garden Flowers, Dipped Strawberry or White Daisy 4.95

Summer Beverages

Lemonade Bar

Iced Tea, Mint, Watermelon, Raspberry, Strawberry,
Peach, Lemon and Lime
3.95 per person

Agua Fresca

Summer Melons, Watermelon Lemonade, Sparkling Limeade with Honey, Watermelon
Cucumber Juice, Lavender Lemonade, Raspberry Peach Lemonade, Strawberry
Limeade
3.95 per person

Iced Coffee Bar

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

Summer Appetizers

Tuna Tartare Tacos

Spicy Ahi Tuna, Creamy Green & Purple Cabbage Slaw, Diced Avocado
served in a Fried Wonton Shell 7.95

Fresh Summer Rolls

Red Cabbage, Shredded Carrots, Romaine Lettuce, Fresh Mint, Cucumber, Red Bell Pepper, Mango wrapped in Rice Paper served with House Made Peanut Sauce 5.95

Shrimp Cocktail

Marinated and Grilled Tail on Shrimp, Fresh Tomato Cocktail Sauce,
Grilled Baguettes with Olive Oil 6.95

Peach Crostini

Honey Ricotta topped with Grilled Peach, Crispy Pancetta and
drizzled with Balsamic Reduction 5.95

Summer Corn Fritters

Fresh Brentwood Corn, Scallions, Cheddar Cheese, Corn Meal Patties seared to golden
served with Lemon Scented Sour Cream 5.95

Summer Appetizers

Pickled Peach Skewer

Balsamic Vinegar, Honey Pickled Peach Slices wrapped with Prosciutto,
Fresh Mozzarella Balls, Fresh Basil, on a Skewer 5.95

Beef Tenderloin Crostini

Toasted Rustic Baguette, Herb & Lemon Goat Cheese, thinly sliced Beef Tenderloin,
House Made Chimichurri 6.95

Loaded Baked Potato Bite

Baked Yukon Gold Potato stuffed with Applewood Smoked Bacon Bits, Cream Cheese,
Chives 5.95

Baked Shrimp Toast

Toasted French Bread topped with Shrimp, in a rich Creamy Cheese
topped with Chopped Green Onions 6.95

Mini Summer Pizza Bites

House Made Pizza Dough, Grilled Chicken, Peach, Bechamel Sauce and Ricotta Cheese
6.95

Build your own Walking Tacos

Bags of Fritos, House Made Chili, Shredded Cheese, Sour Cream, Guacamole, Diced
Red Onion, Tomatoes, Green Onion, Rojo & Verde Salsa 8.95

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, Spices served with Tortilla Chips 4.95 per person

Whipped Ricotta Dip

Ricotta, Fresh Herbs, Olive Oil, Garlic and Honey served with sliced Rustic Baguette 4.95 per person

Peach Salsa

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

Roasted Red Pepper Hummus

Chickpeas, Rosted Red Pepper, Tahini, Lemon Juice, Garlic, Spices served with Pita Chips 3.95 per person

Cheddar Bacon Garlic Dip

Cheddar Cheese, Cream Cheese, Sour Cream, Mayonnaise, Garlic Powder, Green Onion, Bacon Bits served with Kettle Chips 4.95 per person