

Fall Catering Guide

2025



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 insure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Catering Contact

Brandie Freund

brandie@epicurean-group.com

971-713-4692

ORDERING PROCEDURES, 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 canceled 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 – 85x85 – 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"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 \$50.00 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 require service staff.

**We are always available for customized menus and events. We have fun with creative menus in addition to what is available on the catering site.
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 – A OLCC certified bartender is required for events serving beer & wine.

Please contact Brandie at 971-713-4692 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, 2025.**

Fall Menu 2025

5 guest Minimum for each selection

Fall Breakfast Burrito

Cage-Free Eggs, Capay Butternut Squash, Organic Spinach, Torpedo Onions Monterey Jack Cheese, Whole Wheat Tortilla
Served with Fall Fruit Salad 9.95

Pumpkin Bread Pudding Cups

Cubed Brioche Bread with Pumpkin, Spices, Cage-Free Egg Custard, Spicy Maple Syrup
Served with Applewood Smoked Bacon or Fall Fresh Fruit Kabob 9.95

Savory Sausage and Cheddar Bread Pudding Muffin

Cubed Bread, Savory Breakfast Sausage, Tillamook Sharp Cheddar Cheese
tossed in Cage-Free Eggs and Baked
Served with Fall Fruit Salad 9.95

Butternut Squash Quiche

Roasted Butternut Squash, Caramelized Onion, Goat Cheese, Cage-Free Egg Custard, 9.95

Date Frittata

Dried Dates, Onion, Swiss Cheese, Baked Egg Custard,
Fresh Parsley served with Mixed Organic Driscoll Farms Berries 9.95

Fall Salad or Wrap

Salads come with a local artisan dinner roll and wraps come with house cut chips.
5 Person minimum per selection

Harvest Cobb Salad or Wrap

Applewood Smoked Bacon, Hard Cage-Free Egg, Organic Romaine Lettuce, Organic Apples, Local Pecans, Dried Cranberries, Crumbled Laura Chenel Goat Cheese Poppy Seed Dressing 16.95

Grilled Chicken and Bosc Pear Salad or Wrap

Grilled Free-Range Chicken, Applewood Smoked Bacon, Oven Roasted Squash, Bosc Pear, Lacinato Kale, Gorgonzola Cheese, Apple Cider Vinaigrette 16.95

BBQ Bassian Farms Steak and Heirloom Tomato Salad or Wrap

Grilled BBQ Bassian Farms Steak with Sacramento Heirloom Tomatoes, Visalia Oranges, Torpedo Onion, Sonoma Fennel and Candied Pecans with a House-made Cider Vinaigrette 18.95

Garden Chickpea Salad or Wrap

Crispy Chickpeas, Toybox Carrots, Feta Cheese, Toasted Pumpkin Seeds, Organic Mixed Arugula, Cinnamon Roasted Sweet Potato Hummus, Zesty Garlic Dill Sauce 16.95

Roasted Butternut Squash, Couscous Salad or Wrap

Roasted Butternut Squash, Arugula, Honey Roasted Almonds, Diced Avocado, Grainy Dijon Mustard 16.95

Fall Sandwiches

Sandwiches come with house made chips
6 person minimum per selection

House Roasted Turkey Sandwich

House Roasted Turkey, Crispy Applewood Smoked Bacon, Thinly Slice Fuji Apple,
Pickled Onion, White Sharp Cheddar Cheese, Avocado Aioli,
Hearty Whole Grain Bread 18.95

Prosciutto and Fig Sandwich

Thinly Sliced Prosciutto, Brie, Arugula, Fig Jam, Garlic Aioli Ciabatta Roll 18.95

Roasted Beet Bagel Sandwich

Oven Roasted Red Beets, Arugula, Fresh Dill, House Made Parmesan Pea Spread, Everything Bagel
16.95

Pecan Apple Chicken Salad Sandwich

Oven Roasted Herb Chicken, Sliced Granny Smith Apples,
Dried Cranberries, Pecans, Butter Lettuce, Lime Balsamic Aioli,
on a Buttery Croissant 18.95

Fall Ham Sandwich

Thinly Sliced Black Forest Ham, Havarti Cheese, Oven Roasted Sliced Pear, Arugula with Dijon Aioli
on a French Baguette 18.95

Roasted Beef Sandwich

Marinated House Roasted Beef, House Made Bacon, Onion Jam,
Provolone Cheese, Onion Roll 19.95

Fall Slider Bar

Sandwiches come with one (1) side salad and dessert of the day

5-person minimum per selection

*Please choose 3 types of sandwiches. 24.95

Mini BLT Sandwich

Applewood Smoked Bacon, Green Leaf Lettuce, Sliced Yellow and Red Heirloom Tomato, Lemon Aioli, Focaccia Bread

Mini Fall Chicken Salad on Croissant

Grilled Herbed Free-Range Chicken Salad, Toasted Pecans, Lacinato Kale, Delta Cranberries, Fresh Mini Croissant

House Roasted Turkey and Spicy Hummus Club

House Roasted Turkey, Applewood Bacon, Arugula, Tomato, Garlic Hummus, Multi Grain Roll

House Roasted Turkey and Cranberry Chutney

House Roasted Turkey, Brie, House Made Cranberry Chutney, Spinach, Pickled Onions, Spicy Aioli, Ciabatta Bread

Mini Portobello Sandwich

Sliced Roasted Fitz Portobello Mushroom, Fresh Thyme, Laura Chenel Goat Cheese Basil Pesto Spread, Sourdough Roll

Choose one (1) composed Salads

Fresh Fall Fruit Salad

Artichoke, Tomato Panzanella, Black Olives, Fresh Basil

Orzo Pasta Salad Arugula, Ricotta, Dried Cranberries, Fresh Basil, Toasted Pumpkin Seeds, Apple Cider Vinaigrette

Gold Country Fall Slaw

Grilled Zucchini Salad Lemon Herb Vinaigrette, Romano Cheese, Toasted Pumpkin Seeds

Fall Hot Entrees

Minimum of 6 guest per entrée

Char Grilled Pork Chop & Apple Chutney

Sonoma Style Marinated Niman Ranch Pork Chop, Gravenstein Apple Chutney, Sautéed Lacinato Kale, Warm Potato Salad, Pfiem Ale Dressing 26.95

Honey–Mustard Chicken and Organic Apples

Oven Baked Free–Range Airline Chicken, Sautéed Torpedo Onion, Organic Apples, Dijon Roasted Cauliflowers, Broccoli, Roasted Organic Fingerling Potatoes 26.95

Grilled Hangar Steak

Black Pepper Marinated Grilled Grass Fed Hangar Steak Cabernet Shallot Glaze, Smoked Cheddar Potato Gratin, Heirloom Baby Vegetable Medley 28.95

Layered Ratatouille Vegetarian

Sliced Zucchini, Yellow Squash, Eggplant, Tomatoes, Red Bell Pepper, Marinara Sauce, Quinoa, Melted Mozzarella Cheese 23.95

Stuffed Acorn Squash

Toasted Hazelnuts, Red Quinoa, Sautéed Kale, Herbs, Spices, Roasted in an Acorn Squash 23.95

Desserts

Pumpkin Cheesecake

Pumpkin Cheesecake, Whipped
Cream 5.00

Mini Caramel Crunch Apple Pie

Sliced Organic Apples, Caramels, Crumble
Strudel 5.00

Mini Pumpkin Pies, Apple Pie and Berry Pies

Fresh Whipped Cream 5.00

Fall Cookies

Leaves, Pumpkin, Autumn Themed Shaped Cookies 5.00

Hot Mulled Apple Cider

Cinnamon Sticks, Sliced Organic Apples Fall Spices 4.95
pp

Hot Chocolate Bar

Hot Chocolate, Whipped Cream, Shaved Chocolate, Toffee Crunch,
Marshmallows, Chocolate Sauce, Caramel Syrup 8.95 pp

Fall Appetizers

(2 per person)

Creamy Pumpkin Hummus

House Made Pumpkin, Chickpea Hummus, Pita Chips 4.95

Butternut Squash Galette

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

Bacon Wrapped Brussels Sprouts

Balsamic Aioli Dip 4.95

Smashed Acorn Squash and Garlicky Walnut Crostini

Sliced Baguette, Oven Roasted Acorn, Chopped toasted Walnuts, Gorgonzola, Fried Sage Leaves 4.95

Pomegranate, Cranberry & Brie Bruschetta

Brie, Pomegranate, Dried Cranberries, Ricotta Cheese, Baguette

Empanadas with Chorizo & Potato

Chorizo, Potato Filling in a flaky pie crust, Corn Salsa 5.95

Cranberry-Brie Puff Pastry Pops

Cranberry Chutney, Brie stuffed in Puff Pastry on a stick oven baked until golden brown 4.95