



*Special Events
& Wedding*



Epicurean Group welcomes you to a world where flavors meet finesse, and every occasion becomes a masterpiece. Our Special Event and Catering brochure is designed to be your guide through an exquisite journey of culinary excellence, tailored to make your events unforgettable. From intimate gatherings to grand celebrations, our dedicated team of Chefs and event specialists brings passion, creativity, and attention to detail to the food and to the table. Let Epicurean Group elevate your next event into an extraordinary experience that lingers in the memory of your guests long after the last bite.

Welcome to a feast for the senses.

Welcome to Epicurean Group.

It's All About the Details

Fennel and Gravenstein Apple
Napoleon, Mache Greens,
Roasted Red Pepper, Green
Tomato Vinaigrette

Sweet Pea Soup, Mint and Basil Oil, Confetti Flour



Epicurean Group is a Food Service Management Company committed to fresh, local, and responsibly sourced food. We bring our passion for fine catering and sustainable dining to every event and café experience.

With over 60 clients across Oregon, Minnesota, Colorado, the Pacific Northwest, and California, we specialize in corporate dining, campus restaurants, and fine arts venues.

Our artisan approach emphasizes supporting local organic farms, sustainable ranches, and the Monterey Bay Aquarium's seafood sustainability standards. At OMSI, we are honored to provide exceptional culinary experiences that nourish curiosity, connection, and community.



SPECIAL EVENT OR REHEARSAL DINNER BUFFET

Bauman Farms Corn Chowder

Organic Locally Grown Greens with Candied Pecans and Grapes

House Made Champagne Vinaigrette Dressing

Grilled Mediterranean Bread Salad

Toy Box Tomatoes and Sweet Basil with Kalamata Olives Topped
with Redwood Hill Artisan Made Feta Cheese

Lonely Lane Farms Natural Chicken Breast with
Artichoke Heart and Sundried Tomato Ragout

Oregon Valley Farm Grilled Marinated Flat Iron Steak House Made Chimichurri

Cowgirl Cheese and Delta Queen Yukon Gold Mashed Potatoes

Organic Locally Grown Seasonal Vegetables

House Made Bread Pudding with House Made Caramel and Sea Salt

Local Artisan Baked Seasonal Fruit Tartlets

Nossa Organic Fair-Trade Regular and Decaf Coffees

Assorted Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade

Hamachi Crudo, Grapefruit Gazpacho,
Cured Meyer Lemon and Lacinato Kale Oil



ALL PACKAGES INCLUDE

Complimentary Table Linens

Selection of Three Passed Hors D'oeuvres

Three Course Dinner Prepared by our Award-Winning Culinary Team

One Hour Hosted Wine Reception

Complimentary Champagne Toast with Dinner Service

Complimentary Cake Cutting

PRICING TO BE QUOTED

Floral Arrangements | Additional Hors D'oeuvres and Displays |
Hosted All Brands Bar

PACKAGE

Menu

Wedding package menu prices are per person and are subject to 20% taxable service charge.

HORS D' OEUVRE *Choice of Three*

Crab Stuffed
Grilled Artichoke

Tuscan Chicken
Salad Crostini

Smoked Salmon Roulade

Minted Watermelon and
Feta

Prosciutto Wrapped
Asparagus Boursin

Steamed Artichoke Heart
with Mustard Aioli

Ahi Tartare

PLATED SALAD *Choice of One*

CASCADE MOUNTAIN SALAD

Organic Locally Grown Mixed
Salad Greens

Candied Hazelnuts with Point Reyes
Crumbled Bleu Cheese and Grapes

House Made Italian Vinaigrette

CLASSIC CAESAR

Organic Locally Grown
Mixed Hearts of Romaine
Fresh Grated Parmesan

House Made Garlic Croutons

House Made Caesar Vinaigrette

CHOPHOUSE WEDGE

Organic Locally Grown Mix Baby
Iceberg Wedge Applewood Smoked
Bacon with Point Reyes Crumbled Bleu
Cheese

Toy Box Tomatoes

PLATED ENTRÉES

CHICKEN PICATTA

Lonely Lane Farms Free Range Chicken Breast
Sun Dried Tomato and Artichoke Heart Sauce
Delta Queen Yukon Gold Mashed Potatoes Organic
Locally Grown Seasonal Vegetables

ROSEMARY CHICKEN

Lonely Lane Farms Free Range Airline Chicken White
Balsamic and Rosemary Sauce
Delta Queen Roasted Fingerling Potatoes
Organic Locally Grown Seasonal Vegetables

PEPPERED SALMON BEEF FILET

Pacific Northwest Chinook Salmon Fillet, Roasted Cherry Tomato,
Garlic and White Wine Sauce
Organic Brown Rice
Organic Locally Grown Seasonal Vegetables

FILET

Oregon Valley Farm Ranch Filet Mignon
Truffle Butter with Cabernet Sauvignon Demi-Glace
Delta Queen Roasted Fingerling Potatoes
Organic Locally Grown Seasonal Vegetables

PACKAGE

Menu

PLATED ENTRÉES

OREGON/PACIFIC NORTHWEST COAST SURF AND TURF

Lonely Lane Farms Grilled Marinated
Chicken Breast

Locally Harvested Day Boat Scallops

Lemon Caper Butter Sauce

Herbed Soft Polenta

Organic Locally Grown
Seasonal Vegetables

MUSTARD CRUSTED PORK LOIN

Hobbs Farm Mustard Seed Crusted Pork
Loin Medallions

Wild Mushroom Risotto
with Cardamom

Organic Locally Grown
Seasonal Vegetables

SPLIT ENTRÉES

We request that all menu selections be the same for all guests in attendance.

We will be happy to offer split entrées for a minimum of 10 guests per entrée limited to two entrées.

A definite count of entrées is due seven days prior to the event.

ENTRÉE CARDS

The client must provide entrée cards.

The higher priced entrée will be the price for both entrées.

DIETARY OPTIONS

Vegetarian, Vegan, Gluten Free and Dairy options are always available regardless of the group size.

Special dietary needs must be given seven days prior to the event.

PLATED DESSERT
Choice of One

Seasonal Fresh Fruit Tart
with Mint Raspberry Coulis

New York Style Cheesecake
with Strawberry Coulis

Chocolate Mousse Cake
with White Chocolate Sauce

Classic Strawberry Shortcake

Almandine, Meyer Lemon
and Apple Tartlet Trio

Chef's Selection of Assorted Petit Fours

BEVERAGE SERVICE
Choice of One

Nossa Organic Fair-Trade Regular
and Decaf Coffee

Assorted Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade

Pea Spring Soup,
Gem Salad



Sous Vide Short Ribs,
Tangerine Gremolata,
Matsutake Mushroom
Griddle Cake



Grilled Pacific Northwest Coho Honey Garlic Soy Glazed Salmon
Red Quinoa Pilaf, Snap Peas and Carrots



DELUXE WEDDING BUFFET

Shrimp and Artichoke Salad with House Made Pepper Vinaigrette

Classic Caesar Salad

Oven Roasted Vegetable Salad with Pesto and Virgin Olive Oil

Lonely Lane Farms Grilled Chicken Breast with Garlic, Shallots and Rosemary

Pacific Northwest Salmon with Olive Caper and Tomato Relish

Pepper Crusted New York Strip Loin with Cabernet Truffle Sauce

Wild Mushroom Risotto with Cardamom

Delta Queen Roasted Baby Red Potatoes with Thyme and Sage

Organic Locally Grown Seasonal Vegetables

Seasonal Fresh Fruit Tart with Mint Raspberry Coulis

Chef's Selection of Assorted Petit Fours

Nossa Organic Fair-Trade Regular and Decaf Coffee

Assorted Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade



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