



Spring 2026 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 ensure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Name, Brandie Freund

brandie@epicurean-group.com

Cell #971.713.4692

HOURS OF SERVICE

Our catering department offers all levels of service to fit your needs. Catering business hours of operation are Monday-Friday, 7:00 A.M. to 3:00 P.M.; after hours, weekends, and holidays will require additional staff. Our phone hours are 7:00 A.M. to 4:00 P.M., Monday through Friday, please call **Brandie Freund** at **971.713.4692**. All CaterTrax and email orders received after 3:00 P.M. will be reviewed on the next business day. Please call **Brandie Freund** if you have a late order or need an immediate change at **971.713.4692**. To ensure that your event is a success, we ask that orders be placed and approved with a guaranteed number of guests 3 business days before the start of your event. We are happy to customize your catering orders to meet the needs or special requests of guests attending. Please call us for dinners, large complex events, or all-day conference catering; we require 5 working days confirmation on guest attendance. We are happy to assist you with all your catering needs!

ORDERING PROCEDURES, LEAD TIMES, AND LEVELS OF SERVICE

Ordering Procedures:

For Ordering, please Contact Brandie Freund at brandie@epicurean-group.com for any catering inquiries.

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 \$2.50. 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 - **\$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 will require service staff.

After-hours, 3:00 pm, and weekend service will require additional labor and will therefore be subject to additional charges (upon your approval, with a required 5 business-day lead time).

**We are always available for customized menus and events. We have fun with creative menus in addition to what is available in the catering 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 – An OLCC certified bartender is required for events serving beer & wine
- Purchase of beer and wine is not done through CaterTrax. Please contact [Brandie Freund](#) for assistance.

Please call [Brandie Freund](#) at [971.913.4692](#) for more information.

Payment/Billing: All catering events will be charged to your payment on file. The catering invoices are generated at the end of each event and will be submitted to you for your records after payment has been processed.

Please contact [Brandie Freund](#) 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 June 20, 2026.**

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
\$12.95

Harissa Breakfast Wraps

Cage Free Eggs, House Made Red Harissa, Avocado, Bacon, Arugula, Cream Cheese
\$14.95

Mushroom Herb Bagel

Sauteed Wild Mushroom, Organic Spinach, Fresh Thyme, Herb Cream Cheese On Plain Bagel (Veg.)
\$12.95

Breakfast Frittata

Sharp Cheddar, Breakfast Sausage, Spinach, Cage Free Egg,
\$10.95

Spring Vegetable Frittata

Zucchini and Squash, Cherry Tomato, Kale, Shallots, Ricotta Cheese, Cage Free Eggs, Crispy Breakfast Potatoes (Veg.)
\$10.95

Spring Crepe's

Choice of:

Mixed Berry with Lemon Cream Cheese Filling
Mangos and Cream with Mango Cream Cheese Filling
Citrus Bellini with Orange Marmalade and Peach Cheese Filling

\$12.95

Breakfast Side Choice:

Seasonal Fresh Fruit (v) **\$6.95**
Assorted Breakfast Pastries and Danish (Veg.) **\$4.95**
Homestyle Potatoes (Veg.) **\$4.95**
Crispy Hashbrowns (Veg.) **\$4.95**
Scrambled Eggs **\$4.95**
Vegan Scramble (v) **\$6.95**
Applewood Smoked Bacon **\$5.95**
Turkey Bacon **\$5.95**
Chicken Apple Sausage **\$5.95**
Chorizo **\$5.95**
Soyrizo (v) **\$6.95**

Spring Salad or Wraps

6 person minimum per selection
Served with House Chips

Caesar Chicken Salad

Crisp Romaine Lettuce, Classic Caesar Dressing, Shaved Parmesan, Avocado, Herb Grilled Chicken Breast.

Have it as a salad or wrap it in a Flour Tortilla

\$18.95

Spring Sweet 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 Flour Wrap.

\$18.95

Grilled Cajun Shrimp Salad

Romaine, Corn, Avocado, Grape Tomatoes, Red Onion, Grilled Cajun Shrimp, Green Goddess Dressing

Have it as a salad or wrap it in a Flour Tortilla

\$20.95

Thai Mango & Quinoa Salad

Arugula, Mango, Quinoa, Carrots, Red Bell Pepper, Cilantro, Green Onion, Thai Dressing (VG)

Have it as a salad or wrap it in a Flour Tortilla

\$18.95

Grilled Skirt Steak Salad

Grilled Skirt Steak with Spring Salad, Spring Mix, Apple, Candied Pecans, Shaved Red Onion, Gorgonzola Cheese, Garlic Ranch Dressing

Have it as a salad or wrap it in a Flour Tortilla

\$20.95

Spring Sandwiches

*6 person minimum per selection
Served with House Chips*

Chopped Italian Salad Sandwich

Chopped Salami, Sliced Turkey, Pepperoncini, Red Onion, Kalamata Olives, Zesty Vinaigrette, Romaine Lettuce, Sliced Tomato, on Hoagie Roll with Mayo

\$16.95

Thai Basil Roasted Beef Sandwich

Thinly Sliced Roasted Beef, Mango, Basil, Cilantro, Shredded Carrots, Persian Cucumber, Jalapeno, on Rustic French Baguette with Zesty Mayo

\$18.95

Avocado & Chicken Sandwich

Marinated Grilled Chicken, Avocado, Fresh Mozzarella, Sundried Tomato on Ciabatta with Pesto

\$16.95

Curry Chicken Salad Sandwich

Diced Grilled Chicken Breast, Shredded Carrots, Raisins, Green Onion, Curry Aioli, Salt and Pepper, Green Leaf Lettuce on Flakey Croissant

\$16.95

Grilled Vegetable Sandwich

Grilled Zucchini, Yellow Squash, Red Pepper, Onion Garlic, Fresh Thyme, Provolone on Rustic Ciabatta Bread with Smokey Sun Dried Tomato Ailoi (V)

\$14.95

Spring Entrées

Minimum of 10 guests per entree

All Entrees Served with Green Salad, Dinner Rolls

1 Entree Choice + Vegan / Vegetarian + 3 Sides \$38.95

2 Entree Choice + Vegan / Vegetarian + 3 Sides \$48.95

Southern Style Chicken

Grilled Airline Chicken Breast, Creamy Caramelized Onion, Smoky Bacon Gravy

Oven Roasted Pork Tenderloin

Salt & Pepper Rubbed Pork Tenderloin, Creamy Dijon Sauce

Grilled Sirloin Steak

Seasoned Grilled Sirloin Steak with Chimichurri Sauce

Spring Salmon

Wild Caught Golden Crisp Salmon, Lemon Butter Cream Sauce,

\$ Market Price

Vegetarian / Vegan:

Eggplant Lasagna

Thinly Sliced Eggplant, Vegan Eggs, Vegan Ricotta, House Made Marinara, Black Pepper, Vegan Shredded Mozzarella (v)

Layered Ratatouille Vegetarian

Sliced Zucchini, Yellow Squash, Eggplant, Tomatoes, Red Bell Pepper, Marinara Sauce, Vegan Melted Mozzarella Cheese (v)

Butternut Squash Ravioli

Sage Brown Butter Sauce, Parmesan Cheese (Veg.)

Entrée Side Choice:

Buttermilk Yukon Gold Mashed Potatoes

Rice Pilaf

Mushroom Risotto

Oven Roasted Sweet Potatoes

Fingerling Potatoes

Spring Vegetable Medley

Garlicky Blue Lake Green Beans

Oven Roasted Broccolini

Oven Roasted Toy Box Carrots

House-made Desserts

Blackberry Cobbler

Blackberries, Lemon Zest baked with Crispy Streusel Topping

\$5.95

Lemon Strawberry Trifle

Layers of Fresh Strawberries, Lemon Pudding, Angel Food Cake,
Fresh Whipped Cream

\$5.95

Spring Blondies

Blondie Brownies with Pastel M&M's

\$3.95

Assorted Cookies and Brownies

Chocolate Chip, Double chocolate, Sugar, Snickerdoodle, Lemon Bars Jam Squares,
Pecan Blondie and Chocolate Chip Brownie

\$4.95

Fresh Fruit Tartlets

Mini Tart Shells filled with Vanilla Pudding, topped with Fresh seasonal Fruit

\$4.95

Mixed Berry Shortcake

House Baked Scone, topped with Mixed Berry Compote, Fresh Whipped Cream,
Candied Lemon Zest

\$5.95

Ask about our Specialty Cake Selection

Spring Mocktails

Blueberry Mojitos

Muddled Blueberry, Fresh Mint, with Lime Juice, Sweetener, Sparkling Water

\$3.95pp

Cucumber Basil Fizz

Muddled Cucumber, Fresh Basil, Lemon Juice, Sparkling Water

\$3.95pp

Grapefruit Rosemary Spitzer

Bubbly Water, House-Made Rosemary Syrup, Pink Grapefruit Juice

\$3.95pp

Watermelon Lime Cooler

Watermelon Juice, Splash of Lime Juice

\$3.95pp

Iced Hibiscus Lemonade

Iced House Brewed Hibiscus Tea, Lemonade

\$3.95pp

Spring Appetizers

Grilled Vegetable Crudité

Grilled Asparagus, Toybox Carrots, Zucchini, Yellow Squash, Roasted Red Peppers, Roasted Broccolini, Pickled Red Onion, Marinated Olives, Marinated Mushrooms, Served with House Made Tzatziki Dipping Sauce

\$8.95

Spring Pea Fritters

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

\$3.95

Beef Tenderloin Crostini

Crispy Sliced Baguette, Herb Cream Cheese, Thinly Sliced Medium Rare Beef Tenderloin

\$7.95

Spring Herb Tartlet

Laura Chenel Goat Cheese, Fresh Basil, Rosemary, Thyme baked in Phyllo Cup, drizzled with Local Honey

\$4.95

Smoked Salmon Canape

Crispy Sliced Baguette, Smoked Salmon, with Herb Cream Cheese and Chive

\$6.95

Yakitori Chicken Skewers

Grilled Chicken, Green Onion Marinated in a Garlic Teriyaki Sauce

\$5.95

Caprese Skewers

Fresh Mozzarella Balls, Cherry Tomato and Basil, Balsamic Glaze Drizzle

\$3.95

Crispy Shrimp Bites

Lightly Dusted and Fried Shrimp, Tossed in Garlic Butter Sauce

\$5.95

Dips, Chips, and more...

Italian White Bean Dip

Creamy Cannellini Beans with Roasted Cherry Tomatoes, Lemon Juice, Olive Oil, Garlic Cloves, Rosemary, Fresh Thyme
served with Garlicky Crostini

\$4.95

Salsa Trio

Pico De Gallo, Salsa Roja, Elote Corn Dip
Served with Tortilla Chips

\$4.95

Warm Queso Bean Dip

Creamy Queso blended with seasoned Beans, Green Chillis and Spices
served warm with Tortilla Chips

\$4.95

Warm Spinach Artichoke Dip

Artichoke Hearts, Spinach, Cream Cheese, Shredded Cheddar, Parmesan Baked until Bubbly, served with Pita

\$5.95

Chips and Dips Trio

Caramelized Onion Dip, Buffalo Chicken Dip, Bacon and Chive Dip
Served with House Made Potato Chips

\$5.95

Shrimp Ceviche

Shrimp, Lemon Juice, Red Onion, Jalapeno, Cherry Tomatoes,
Cilantro, Chile Flakes, Sesame Oil, Avocado
served with Tortilla Chips

\$6.95