

A vibrant yellow background featuring a glass of citrus juice on the right side. The glass is filled with orange and grapefruit slices. A lime wedge is perched on a black and white striped straw that is inserted into the drink. The overall aesthetic is bright and summery.

Summer 2026 Catering Guide



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 ensure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Brandie Freund, Catering Contact

Brandie@epicurean-group.com

Cell # 971.713.4692

HOURS OF SERVICE

Our phone hours are 7:00 A.M. to 4:00 P.M., please call **Brandie Freund** at **971.713.46.92**. All 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 **cell # 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 7 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 7 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:

Please email **Brandie Freund** at Brandie@epicurean-group.com or call **Cell # 971.713.4692** for all catering orders to be placed.

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 7 Business Days Advance Notice

All Events after 3:00 P.M. 7 Business Days Advance Notice

Dinners or Weekend Services Minimum of 7 Business Days Advance Notice

Note: Orders cancelled with less than 24 hours will forfeit 100% of deposit.

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 \$50 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. Set on the buffet table with an in-house linen 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.

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 four-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.

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 done through our catering director contact **Brandie Freund** for assistance.

Please call **Brandie Freund** at cell # **971.713.4692** for more information.

Payment/Billing: All catering events will be charged with a 50% deposit due at signing of contract and must be paid to confirm catering order. We accept, credit Card, Check and ACH wire transfer payments. Please note that for ACH payments this process takes up to two weeks to set up and must be set up and completed one month before date of event.

Please contact **Brandie Freund** at **cell # 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 September 21, 2026.**

Hot Breakfast

6 people minimum per selection

All Breakfasts come with Seasonal Fresh Fruit and Assorted Breakfast Pastries

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 19.95

Biscuits and Sausage Gravy

House Made Sausage Country Style Gravy, Buttermilk Biscuits Served with Scrambled Cage-Free Eggs and Fresh Seasonal Fruit 19.95

Summer Breakfast Sliders

English Muffin, Breakfast Sausage Patty, Cheddar Cheese, Fresh Arugula, Cage-Free Egg, Sun Dried Tomato Aioli 17.95

Summer Breakfast Burrito

Monterey Jack, Cage-Free Eggs, Roasted Mixed Vegetable, Green Onion Crispy Potatoes Wrapped in flour Tortilla 17.95

French Toast with Summer Berry Compote

French Toast with Summer Berry Compote and House Whipped Cream 15.95

Breakfast Add –On's

Choice of Breakfast Meat: Chicken Apple Sausage, Applewood Smoked Bacon, Breakfast Sausage, Ham, Chorizo, Vegan Sausage Patties 3
Cage Free Scrambled Eggs 2.50
Homestyle Breakfast Potatoes 2
Assorted Bagels with Cream Cheese 5
Yogurt Parfaits 4

Summer Salad

6 people minimum per selection, unless otherwise stated

Chili Lime Shrimp and Mango Salad

Chili Lime Shrimp, Heirloom Grape Tomatoes, Organic Mixed Greens and Cilantro, Fresh Cubed Mango, House-made Sweet Tarragon Mustard Vinaigrette 21.95

Grilled Skirt Steak Chopped Summer Salad

10 people Minimum

Grilled Grass-Fed Skirt Steak, Organic Romaine, Carrot, Strawberries, Blueberries and Gorgonzola Cheese and House-made Honey Lime Vinaigrette 24.95

Garden Chickpea Salad with Herb Roasted Free-Range Chicken Breast

Herb Roasted Free-Range Chicken, Chickpeas, Carrots, Onion, Radishes, Feta Cheese, Toasted Walnuts and Organic Mixed Greens with a House-made Roasted Tomato Vinaigrette 21.95

Buffalo Chicken Salad with Blue Cheese Cilantro Ranch

Free-Range Grilled Buffalo Chicken, Organic Romaine Lettuce, Fresh Corn off the Cobb, Heirloom Grape Tomato, Carrots, Celery, Haas Avocado and House Made Croutons with House-made Cilantro Ranch Dressing 21.95

Summer Lunch Sandwiches or Wraps

6 people minimum per selection, unless otherwise stated

All sandwiches can be made into a wrap

Summer Squash Sandwich with Spicy Sundried Tomato and Herbed Ricotta

Thinly Sliced Yellow Squash and Zucchini with Avocado and Sprouts
with House-made Spicy Sundried Tomato Spread
and Herbed Ricotta on French Roll 17.50

Turkey Avocado and Sprouts

Roasted Turkey Breast, Avocado, Sprouts, Tomato, Dill Pickle Chips, Shaved Red Onion and Mayo on
Whole Wheat Bread 17.50

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 served on Ciabatta 17.50

Chicken Caesar Sandwich with Bacon

Grilled Free-Range Chicken Breast, Applewood Smoked Bacon,
Chopped Romaine, Heirloom Tomatoes and Parmesan Cheese
with Caesar Dressing on a Flour Tortilla 17.50

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 19.95

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 26.95

Char Grilled Pork Tenderloin

Grilled Pork Tenderloin, Topped with an Apple Fennel Slaw 26.95

Grilled Tri Tip with Chimichurri

Mesquite Grilled Tri Tip with Fresh Chimichurri Sauce 28.95

Pan Seared Pacific Salmon with Mango Cilantro Salsa

Pan Seared Salmon with Mango and Cilantro Salsa 29.95

Japanese Miso Eggplant

Miso Braised Eggplant, Organic Baby Spinach and Oyster Mushroom 24.95

Choice of 2 Sides:

Buttermilk Yukon Gold Mashed Potatoes

Mushroom Risotto

Oven Roasted Sweet Potatoes

Fingerling Potatoes

Seasonal Vegetable Medley

Garlicky Green Beans

Oven Roasted Broccolini

Oven Roasted Toy Box Carrots

Summer Taco Mania

Minimum of 8 guests per entree 21.95

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

Chicken Tinga

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

Roasted Cauliflower Tinga

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 Scone, House Made Whipped Cream 7.95

Summer Peach Cobbler

Fresh Peaches baked with Nutmeg and Vanilla topped with brown Sugar streusel topping Served with
Whipped Cream 7.95

Marionberry Cheesecake

New York Cheesecake, with a Marionberry Swirl topped with a Marionberry Coulis 7.95

Mini Tarts

Key Lime, Ganache Raspberries, Fresh Fruit, Banana Cream 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

(Serves 10)

Agua Fresca

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

3.95

(Serves 10)

Iced Coffee Bar

Iced Coffee, with Vanilla, Hazelnut, Caramel, Cream,
Sugar and Whipped Cream

5.95

Summer Appetizers

Tuna Tartare Wonton Cup

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

Shrimp Ceviche

Marinated Shrimp, Chopped Cucumber, Avocado, Cilantro, Red Onion, Serrano Pepper, Tomato Lime and Lemon Juice Served with House Tortilla Chips 5.95

Fig and Ricotta Crostini

Honey Ricotta topped with Fresh Fig, 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

Watermelon, Mint and Feta Skewers

Watermelon, Mint and Feta Skewered with Balsamic Vinegar Reduction drizzle 5.95

Summer Appetizers

Beef Tenderloin Crostini

Toasted Rustic Baguette, Whipped Herb Cream Cheese, thinly sliced Beef Tenderloin, House Made Chimichurri 6.95

Loaded Baked Potato Bite

Baby Red Potato baked with Cheddar Cheese stuffed with Applewood Smoked Bacon Bits, Cream Cheese, Chives 5.95

Sesame Shrimp Toast

Toasted Milk Bread topped with Shrimp, tossed in Sesame oil and Tamari i topped with Green Onion and Sesame Seeds 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 Cheese Doritos, Beef Barbacoa, Shredded Cheese, Sour Cream, Guacamole, Diced Red Onion, Tomatoes, Green Onion, Rojo & Verde Salsa 9.95

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

Whipped Ricotta Dip

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

Mango, Pineapple Salsa

Diced Mangos and Pineapple, Red Onion, Jalapeno Pepper, Cilantro, Lime served with House Made Tortilla Chips 4.95

Roasted Red Pepper Hummus

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

Cheddar Bacon Garlic Dip

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