

Spring 2024 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 insure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Justin Brierton, *Catering Contact*
justin@epicurean-group.com
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 \$8.75

Red, Black or White Tablecloth - 108' - available at \$8.75

Napkins - \$1.85 each

Custom Linens

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

Round Tablecloths – 132” \$28.50

Banquet Tablecloths – 120” \$28.50

Long Banquet Tablecloths – 90”X156” \$28.50

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 \$41.00 per hour, and captains and bartenders are \$49.00 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.
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 – OLCC bartender is required for events serving beer & wine

Payment/Billing: All catering events will require a 50% deposit upon acceptance of order. The final payment is due the day of the event. We may take credit, card, Check, ACH or cash.

Please contact your Catering Contact 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 June 20, 2024.**

Spring Catering Menu

Spring Breakfast Selections

*All Breakfast selections come with Regular Coffee and Infused Ice Water
8 person minimum per selection*

French Crepes with Berries

Crepes, stuffed Whipped Cream, and Mixed Organic Berries 17.95

Spicy Sausage Breakfast Frittata

Sauteed Asparagus, Cherry Tomatoes, Spicy Sausage, Goat Cheese
Baked in Cage Free Scrambled Egg served with Mini Bagels 15.95

Cheese & Bacon Bread Pudding

Cubed Bread, Crispy Bacon, Shredded Cheese, Fresh Herbs, Cage Free Eggs
15.95

Spanakopita Egg Muffin

Cage Free Egg, Spinach, Onion, Parsley, Mint, Garlic, Feta
baked in a muffin cup until golden brown served with Fresh Spring Fruit 15.95

Crispy Breakfast Potatoes with Chili Garlic Oil and Herbs

Oven Crisp Potatoes, Tossed with Parmesan, Crispy Bacon Pieces, Dill Chives
and Soft-Boiled Eggs Halved drizzled with Garlic Chili Oil served with Assorted
Mini Pastries 15.95

Crab and Avocado Egg Benedict

Toasted English Muffin, topped with Poached Egg, Flaked Cooked Crab, Sliced
Tomato, Avocado, House Made Hollandaise Sauce served with Fresh Spring Fruit

MARKET PRICE

Available March and April

Spring Salad or Wraps

Salads come with House Made Dinner Roll and Wraps come with House Made Chips

6 sandwich minimum per selection

both come with Lemonade, Agua Fresca, or Infused Water

Mango Salad with Peanut Dressing

Butter Lettuce, Carrots, Purple Cabbage, Mango, Cilantro, Lemongrass Tempeh Satay,

Roasted Peanuts, Sweet and Spicy Peanut Dressing
Dinner Roll or Wrap it in a Sundried Tomato Wrap 16.95

Little Gem Free Range Chicken Salad

Little Gem Lettuce, Cucumber, Watermelon Radish, Avocado, Microgreens, Pickled Shallots, Sunflower Seeds, Fresh Tarragon, House Made Dill Ranch Dressing

Served with a Dinner Roll or Wrap it in a Chipotle Wrap 17.95

Chimichurri Steak Salad

Grilled Marinated Flank Steak, Organic Mixed Greens, Cherry Tomatoes, Corn Kernels, Alfalfa Sprouts, Carrots, Cucumber, Watermelon Radish, Chimichurri Dressing

Served with a Dinner Roll or Wrap it in a Chipotle Wrap 18.95

Blackened Salmon Salad

Oven Baked Blackened Wild Salmon, Organic Spring Greens, Blue Cheese, Toasted Pecans, Blackberries, Raspberries, Sliced Tomato, Green Beans and Lemon Vinaigrette Served with a Dinner Roll or Wrap it in a Flour Tortilla 20.95

Spring Sandwiches

*Sandwiches come with a House Made Chips,
6 sandwich minimum per selection
Lemonade, Agua Fresca, or Infused Water*

Curried Chicken Salad

Finely Diced Free Range Chicken, Curry Aioli, Grated Carrots,
Green Onion, Raisins, Tomato, Avocado, Organic Spring Greens on Multigrain
Bread 14.95

Strawberry Cream Cheese Sandwich

Softened Cream Cheese on a Fresh Buttery Croissant, Sliced Strawberries,
Organic Spinach and Black Forest Ham or House Roasted Turkey Breast 14.95

Bacon Sandwich with Caramelized Onions

Crispy Applewood Smoked Bacon, Caramelized Onion, Tomato, Arugula,
Chipotle Mayo, Toasted Sourdough Bread 14.95

Antipasto Mozzarella Sandwich

Lemony Basil Pesto, Spicy Salami, Prosciutto, Artichoke Hearts, Sundried
Tomatoes,
Burrata, Baby Arugula, Roasted Red Peppers, Ciabatta Roll 14.95

Niçoise Salad Sandwich

Tuna Salad, Hard Boiled Egg, Olives, Tomato, Red Onion, Radishes,
Lettuce, Basil, Ciabatta Roll 14.95

Loaded Veggie Sandwich

Ricotta, Chives, Sharp Cheddar, Cucumber, Red Bell Pepper, Avocado,
Alfalfa Sprouts, 8 Grain Bread 14.95

Spring Hot Entrees

All Entrees come with a Spring Salad and Dinner Rolls

Seared Free Range Airline Chicken Breast
Pan Seared and Baked Airline Chicken Breast, Creamy Mushroom
and Snap Peas, Wild Rice Pilaf 24.95

Grilled Herbed Tri Tip
Grilled Tri Tip Fresh Herbs, Sauteed Maitake Mushroom,
Lemony Asparagus Risotto 28.95

Pork Saltimbocca with Peas
Pork Chop wrapped in Prosciutto Baked and topped with Parmesan and Fontina
Cheese,
White Wine Sauce Buttermilk Yukon Gold Mashed Potatoes,
Garlicky Blue Lake Green Beans 24.95

Spring Greens Carbonara
Spaghetti Noodles, Crispy Pancetta, Asparagus Tips, Long Steam Broccoli,
Fresh Peas Creamy Sauce with Fresh Parsley, Mint, Basil served with 23.95.

Miso Wild Salmon
Seared Wild Salmon with Miso, Savory Roasted Rhubarb,
Garlic Toasted Rice
Market Price

Vegetarian Pasta Primavera
Roasted Cherry Tomatoes, Carrots, Zucchini, Bell Pepper, Broccoli Florets,
Parmesan Cheese, Spiral Pasta 23.95

Desserts

Marsee Bakery

Sugar Cookies

Blueberry, Strawberry, Lemon, Pistachio 3.95

Mini Spring Cup Cakes

Carrot, Red Velvet, Black & White, Vanilla, Chocolate 5.95

Assorted Dessert Bars

Strawberry Cobbler, Seven Layer, Chocolate Espresso, Blueberry Cobbler 4.95

House Made Desserts

Strawberry Shortcake Kabobs

House Made Shortcake, Fresh Strawberries, on a Kabob
drizzled with White Chocolate 6.95

Berry Pinwheel Cake

House Made Chiffon Cake rolled with Fresh Whipped Cream
and Organic Berries 7.95

Lemon Cheesecake Mousse

House Made Lemon Cheesecake Mousse, Graham Cracker Crumble Parfait
topped with Fresh Blueberries 7.95

Spring Appetizers

Cucumber Salmon Canape

Cracker topped with Mascarpone Cheese, English Cucumber, Smoked Wild Salmon, Fresh Dill, Viola Flower 4.95

Mini Croque Monsieur

Puff Pastry Stuffed with Diced Ham, Bechamel Sauce, Gruyere Cheese 4.95

Creamer Potatoes Stuffed with Egg Salad

Oven Baked Yukon Gold Potatoes, House Made Egg Salad, topped with Crispy Applewood Smoked Bacon 4.95

Asian Lettuce Cups

Diced Chicken, Red Bell Pepper, Green Onion, Mandarin Orange tossed in Soy Ginger Vinaigrette and served in a Butter Lettuce Cup 4.95

Cajun Shrimp Skewers

Cajun Seasoned Prawn, Cubed Mango on a Bamboo Pick 5.95

Chicken Wonton Tacos

Hoisin Shredded Chicken, Asian Slaw in a Fried Wonton topped with Cilantro and Sesame Seeds served with Sweet Chili Dipping Sauce 4.95

Cucumber and Goat Cheese Roll

Cucumber Ribbon, Goat Cheese Spread, Grape Tomato Rolled and picked

Mint Pea Falafel

House Made Mint Pea Falafel served in a Butter Lettuce Leave topped with Mint Tahini 4.95

Fresh Pea Gazpacho

Chilled Pea Soup Shooter topped with Crema and Watercress 4.95

Spring Appetizer Board

Hard Boiled Eggs, Pickled Asparagus, Watermelon Radish, Pickled Radishes,
Snap Peas,
Pickled Carrots with Whipped Feta Dip 9.95pp

Saucy Salmon Bites

Pan Seared Salmon on Sushi Rice, pickled and
topped with Blackberry Soy Sauce 7.95

Avocado Hummus

House Made Avocado Hummus with Pita Chips 3.95

Whipped Lemon Ricotta

Whole Milk Ricotta Cheese, Lemon Juice, Olive Oil,
Grilled Baguette Slices 3.95