

EPICUREAN

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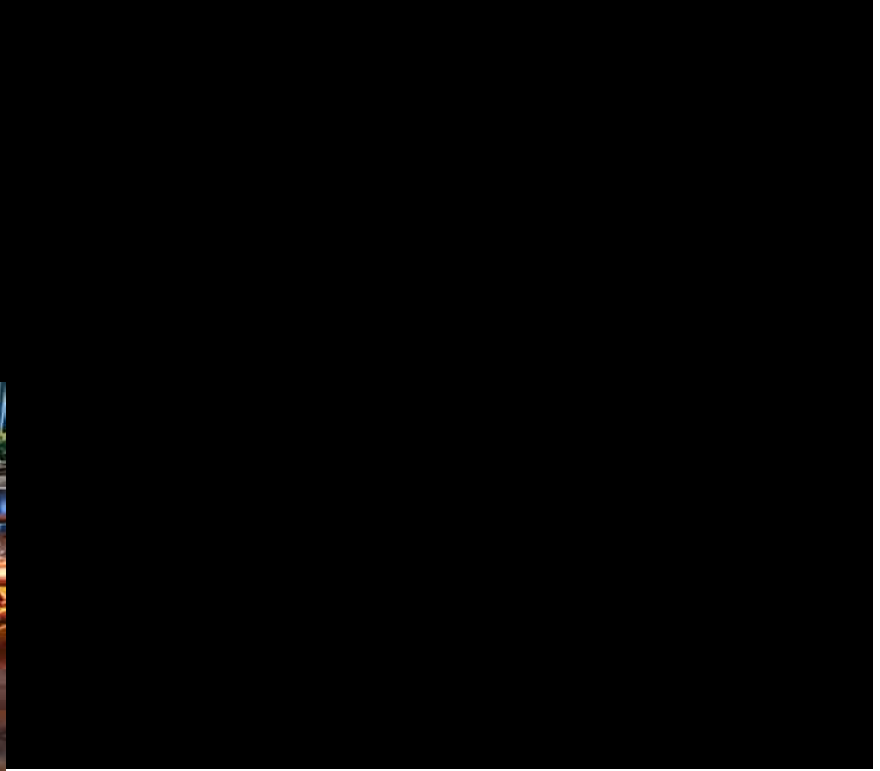
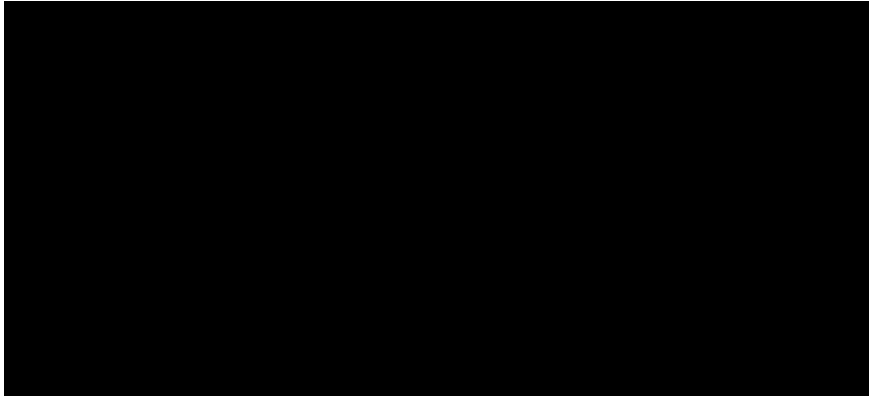
FALL & WINTER MENU



PASSED HORS D'OEUVRES



BUFFET HORS D'OEUVRES



SALADS



ENTREES

HERB ROASTED TENDERLOIN

tenderloin, corn frittata, creamed kohlrabi, brandy pumpkin demi

PAN SEARED SCOTTISH SALMON

seared marinated scottish salmon, red lentil & currant salsa, rustic tomato fennel broth {gf}

FREE RANGE CHICKEN

frenched chicken breast, corn ravioli, harissa roasted asparagus, sundried tomato beurre blanc

CHARCOAL TENDERLOIN

charcoal rubbed tenderloin with winter gnocchi and red wine demi

COLORADO STRIPED BASS

colorado striped bass, potato gnocchi, roasted tomatoes, brussels sprouts, rutabaga, gorgonzola, butter sauce, fresh herbs



HERB & GARLIC RUBBED COLORADO LAMB RACK

herb garlic rubbed lamb loin, roasted fingerling potatoes, pancetta, brussels spouts, charred tomato demi {gf}

ROASTED SEA BASS

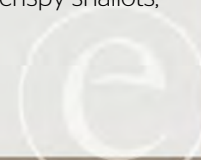
roasted corvina sea bass, marbled potatoes, fried artichokes, caramelized leeks, roasted tomato, beurre blanc foam {gf}

VEGAN RUTABAGA MASALA

rutabaga masala, tofu, peas, garbanzo beans, spiced basmati rice {vn, gf}

VEGAN VEGETABLE POLENTA CABBAGE ROLL

polenta, cabbage, yellow beet, carrot, zucchini, cauliflower, chana masala sauce, roasted tricolor cauliflower, crispy shallots, {gf, vg, vn}



STATIONS & SMALL PLATES

PHO STATION

beef & vegetable broth, bean sprout, cabbage, bok choy, carrot, jalapeno, onion, scallions, cilantro, basil, lime, thai chili, rice noodle, beef tenderloin, tofu, hoisin, sriracha {gf}

BONE IN BEEF SHORT RIB

dry rubbed, slow braised short rib, thyme white bean cassoulet {gf}

LAMB & GNOCCHI SHORT PLATE

braised pulled lamb, smoked garlic & tomato ragout, ricotta potato gnocchi, asparagus, brussels sprouts, shaved parmesan

RED BEET CARPACCIO

mint pesto, coconut yogurt {gf, vg, vn}

HERB CRUSTED SALMON

chilled herb crusted display of whole salmon fillet, hard cooked hen's egg, pickled red onion, herbed fingerling potatoes, whole grain mustard, dill crema, baguette, lavosh crackers, rye crostini



ROASTED PORK SHOULDER

slow roasted garlic & caraway Sakura pork shoulder, caraway au jus, braised savoy cabbage, savory bread pudding

CARVED WINTER VEGETABLES

chile glazed hasselback butternut squash, yogurt curry cauliflower, mediterranean celeriac root

SHORT RIB TATER TOT POUTINE

tater tots, shredded short rib, white cheddar cheese curds, sriracha gravy, scallions {gf}

CARVED BONELESS FIG CHICKEN

marinated, roasted carved chicken, fig bbq {gf}

STUFFED FRENCH TURKEY BREAST

frenched turkey breast, chorizo, apple, breadcrumb, thyme, cilantro lime aioli

SEACUTERIE

house, beet, and pastrami gravlax, southern pickled shrimp, salmon confit, olive oil tuna, pickled onions, cucumber, dijon dill crema, grilled sliced french bread, crackers, lemons



DESSERTS

SWEET POTATO TART

sweet tart shell, sweet potato filling, chantilly cream, candied pecan

CARAMEL APPLE SHOOTER

caramel mousse, vanilla pound cake, apple pie filling, candied nuts {vg}

INDIVIDUAL CARROT CAKE

carrot cake, orange cream cheese frosting, candied walnuts, caramel sauce {vg}

APPLE BOURBON BASQUE CHEESECAKE

traditional basque cheesecake, apple bourbon compote, sea salt caramel sauce, chocolate cigar {gf}

PUMPKIN WHOOPIE PIE

soft cookie, pumpkin, vanilla icing

CREME BRULEE TART

2" mini crème brulee, pastry crust, vanilla custard, bruleed sugar, blueberries

PEACH TEA COOKIE

crisp butter cookie, peach {vg}

SMORES SHOOTER

chocolate pots du crème, marshmallow fluff, graham cracker, marshmallows {vg}



RED VELVET WHOOPIE PIE

red velvet cake, cream cheese icing {vg}

SALTED CARAMEL PANNA COTTA

salted caramel panna cotta, dark chocolate ganache {gf}

MINI PECAN PIE

2" mini traditional pecan pie {vg}

WINTER CUPCAKE TRIO

chocolate cake, peppermint frosting, vanilla cake, vanilla bean frosting, apple cinnamon cake, chai frosting

VEGAN CHOCOLATE BITE

espresso, cocoa powder, coconut oil, oats {gf, vg, vn}

WHITE CHOCOLATE RASPBERRY TARTLET

white chocolate mousse, raspberry compote, sweet tart shell

BLOOD ORANGE ENTREMET

blood orange mousse, white chocolate glaze, strawberry sauce, lavender meringue, candied orange peel {vg}

