

EPICUREAN

CATERING

SPRING & SUMMER MENU



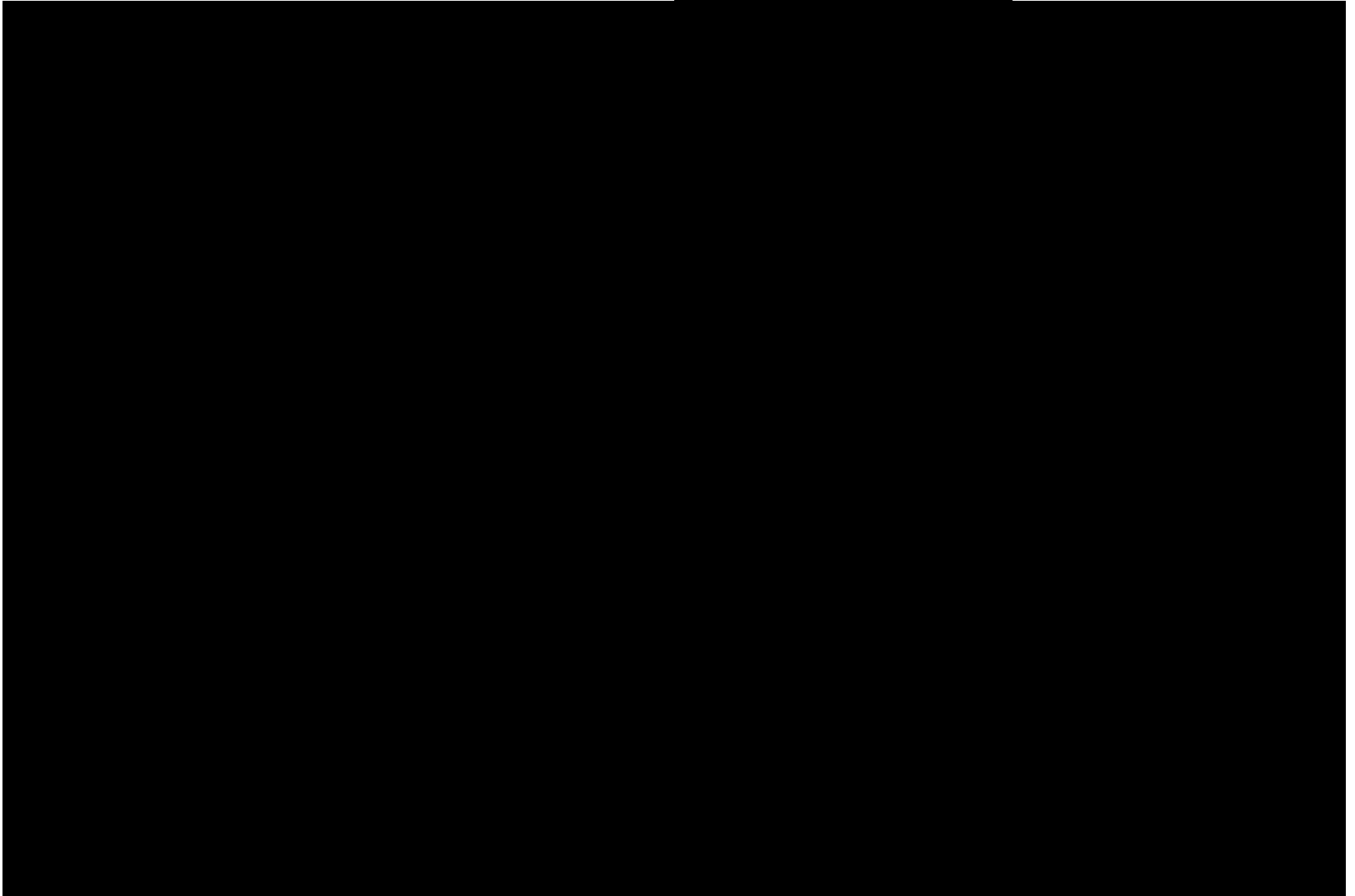
PASSED HORS D'OEUVRES



BUFFET HORS D'OEUVRES



SALADS



ENTREES

FRENCHED CHICKEN & SUMMER SUCCOTASH

seared frenched chicken breast, crisp skin, sliced fingerling potatoes, garlic, scallion vinaigrette, sweet bell peppers, corn, red onions, lima beans, herb beurre blanc {gf}

LEMONGRASS CHICKEN

lemongrass, ginger & sesame marinated chicken breast, new potato & spring vegetable hash, lemongrass beurre blanc {gf}

MISO TENDERLOIN

herbed beef tenderloin, black lentil & roasted mushroom, ginger soy carrot, bok choy, miso beurre blanc {gf}

PASTRAMI SHORT RIB

pastrami braised boneless beef chuck short rib, sweet corn creamy polenta, roasted broccolini, charred tomato demi glace {gf}

CORVINA SEA BASS

roasted corvina sea bass, turmeric couscous, snap peas, roasted red pepper, ginger pear slaw, champagne yuzu beurre blanc



BLACK COD & BEEF MEDALLION

white miso & sake marinated seared black cod filet, beef tenderloin, asparagus, celery root puree, miso beurre blanc, bone marrow demi

COLORADO TWO-BONE LAMB CHOP

roasted herb & garlic colorado lamb, confit fingerling potatoes, julienne summer squash, port wine demi-glace {gf}

PAKORA FRITTERS

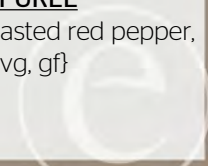
indian fritters, shredded potato, peppers, carrots, peas, onions, green curry lentils, green chutney, mild chili threads {gf, vg, vn}

POTATO PANKO CRUSTED STRIPED BASS

skin on colorado wild striped bass, potato crust, parmesan cheese, seasonings, basil beurre blanc, carrot puree {gf}

VEGAN QUINOA PEA BITES & CARROT PUREE

quinoa pea bites, vegan carrot puree, asparagus, roasted red pepper, portabella mushroom, crispy chickpea {vg, gf}



STATIONS

TOMAHAWK RIBEYE CARVING

48oz tomahawk ribeye steak, herbs de provence, epicurean's homemade steak sauce {gf}

NEAPOLITAN SOPRANO PIZZA {MOBILE PIZZA OVEN}

pepperoni, spicy italian sausage, mushrooms, caramelized onions, san marzano sauce, mozzarella cheese

NEAPOLITAN LEMON PIZZA {MOBILE PIZZA OVEN}

caramelized onions, paper thing lemons, fresh mozzarella, ricotta, evoo, sea salt {vg}



POKE STATION

tuna, salmon, shrimp, furikake basmati rice, edamame, mango, wakame salad, cucumber, carrot, jalapeno, ponzu, sweet chili soy, pickled ginger {gf}

CHICKEN LETTUCE WRAPS

ground chicken stir fried, asian sesame ginger, iceberg lettuce cups, toppings: shredded carrots, bean sprouts, crispy rice noodles, wonton strips, toasted chopped peanuts, hot mustard & sweet thai chili sauce

KEBAB STATION

sesame marinated chicken, baby bok choy, shishito peppers, sesame miso dipping sauce, greek marinated lamb, artichoke hearts, green olives, cucumber yogurt dipping sauce, marinated & rubbed grilled steak, fingerling potato, asparagus, bourbon bbq sauce, herb marinated shiitake mushroom, carrot, zucchini, asparagus, red onion, grape tomato, vegan goddess dipping sauce



SMALL PLATES

HERB CRUSTED SALMON

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

SMOKED TROUT APPLE FENNEL SLAW

smoked trout, apple, fennel, dill mustard sauce, pumpkin seed, lemon, micro green {gf}

AVOCADO TUNA TOAST

"toast station" made to order: ahi tuna, spicy mayo, tamari, sesame oil & sesame seeds, fresh avocado, lemon, chili flakes, sriracha, evoo served with cucumbers, rice crackers, potato chips, sliced baguette



SHRIMP & GRITS

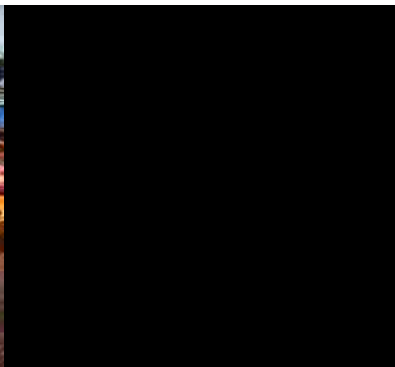
creamy stone ground white corn grits, cajun tail on shrimp, cheddar cheese, scallions

BOURSIN CHEESE BOARD

boursin cheese, prosciutto, black mission fig, honey, radish, watermelon radish, hazelnut, grilled baguette

GRAZING BOARD

hummus, seasonal bruschetta, cipollini goat cheese dip, charcuterie meats, assorted cheeses, roasted artichoke, roasted tomato, crudite, mixed olives, honey mustard spread, seasonal jam, crackers, crostini, vegetable chips



DESSERTS

WHITE CHOCOLATE RASPBERRY CHEESECAKE BARS

crustless vanilla cheesecake, white chocolate, raspberry sauce, dark chocolate curl {gf}

SALTED CARAMEL PANNA COTTA

salted caramel panna cotta, dark chocolate glaze, orange almond biscotti

TRUFFLE CAKE

flourless chocolate cake, berry sauce, dark chocolate glaze, white chocolate curls, raspberry quenelle, powdered sugar {gf, vg}

STRAWBERRY LEMONADE DESSERT SHOOTER

lemon curd, strawberry compote, vanilla pound cake, mint crystal {vg}

ORANGE POPPY SHORTBREAD COOKIES

crisp butter cookie, orange zest, vanilla, poppyseed {vg}

LEMON LAVENDER SHORTBREAD COOKIES

crisp butter cookie, lavender, lemon, citrus glaze {vg}



VEGAN BANANA CREAM PIE SHOOTER

vegan custard and banana compote layer with gluten free cookie crumbs, caramel sauce {vg, vn, gf}

VEGAN COOKIES N' CREAM SHOOTER

chocolate filling, oreo cookie crumbs, & vanilla whip cream layered in a chocolate tulip cup {vg, vn, gf}

RED VELVET ENTREMENT CAKE

vanilla cheesecake, dark chocolate ganache, red velvet cake, white chocolate glaze, fresh raspberries {vg}

ASSORTED HOUSE CHEESECAKE BITE

house no-bake cheesecake on a gluten free crust topped with a variety of chef's choice toppings in a bite size piece

LEMON BLUEBERRY HAND PIE

blueberry compote and lemon curd filling wrapped in a fried pie crust and dusted with powdered sugar

