Who we are & Why we do what we do

At the Epicurean Family of Businesses, we distinguish ourselves by how we make people feel. In an ever-changing industry, the commitment we make to our culture is our strategy for success and smart growth. From our customers to our team, and the under-served, we carefully prioritize each person’s needs to yield a positive outcome-cultivated hospitality. Deeply rooted in traditional family values, we believe that with hard work and dedication anything is possible.

Our team members embody enlightened hospitality. Collectively, we are only as good as your last special event orchestrated. At the culinary level, we use pure ingredients and thoughtful presentation to create unforgettable experiences for our guests. We are motivated by the idea that we set the industry standard— not follow it. Celebrating nearly four decades of treasured partnerships and memorable events is our deepest honor and privilege.

With Hospitality & Gratitude, we thank you for your patronage...

Larry DiPasquale
Founder
2020 SPRING & SUMMER MENU

Passed Hors D’oeuvres

PETITE GOURMET DEVILED EGGS

- LORENZO
  - deviled egg, caramelized onion ricotta, dehydrated honey lemon & chive (gf)
- BACON JALAPENO
  - deviled egg, bacon, candied jalapeno (gf)
- CRAB
  - deviled egg, crab, lemon, avocado, spices (gf)
- BEEF TARTAR
  - deviled egg, beef tenderloin, shallot, caper, cured egg yolk (gf)
- CHICKEN SALAD
  - deviled egg, curried chicken salad, red grape (gf)

COMPRESSED CANTALOUPE & PROSCIUTTO
white balsamic & pink peppercorn compressed cantaloupe. crisp prosciutto (gf)

GAZPACHO SHOOTERS

- RED
  - red tomato, bell pepper, cucumber, onion, garlic, lime, cilantro (gf, vn, vg)
- YELLOW
  - yellow tomato, bell pepper, cucumber, onion, garlic, jalapeño white balsamic vinegar (gf, vn, vg)
- GREEN
  - green tomato, bell pepper, cucumber, onion, garlic, jalapeño, lime juice, basil, agave (gf, vn, vg)

THAI CRAB FRITTER

crab, red thai curry, scallions, cilantro, ginger, bell pepper, tempura, gochujang, yum yum sauce

CANDIED PORK BELLY BITE

pork belly, brown sugar, cayenne, jalapeño jam (gf)

BBQ JACKFRUIT & CORNBREAD

cornbread cup, bbq jackfruit, pickled red onion (gf, vn, vg)

GLAZED MISSION FIG
black pepper maple glazed mission fig, calabrese shell, blackberry gastrique, chiffonade basil (gf)

HALOUMI & PROSCIUTTO WATERMELON BITE
watermelon, prosciutto, haloumi, candied jalapeño (gf)

LEMON STRAWBERRY RISOTTO BITE
lemon strawberry risotto bite, strawberry bruschetta, dehydrated strawberry & chive (gf, vg)

PORK & PALISADE PEACH
house smoked pork tenderloin, jalapeño peach compote, grilled jicama (gf)

PEACH & GINGER GLAZED POACHED SHRIMP
peach & ginger glazed poached shrimp, cucumber chip, feta, snipped chive (gf)

PASSED GOURMET OYSTERS

- SMOKED TOMATO JAM & BACON
  - oyster on the half shell, smoked tomato jam, bacon (gf)
- PICKLED GINGER &SCALLION MIGNONETTE
  - oyster on the half shell, pickled ginger, scallions, rice wine vinegar (gf)
- QUICK PICKLED CUCUMBER WITH DILL CREME FRAICHE
  - oyster on the half shell, fresh cucumber, white wine vinegar, sugar, salt, dill creme fraiche (gf)
- RED CHILI CHIMICHURRI
  - oyster on the half shell, garlic, chipotle, sherry vinegar, paprika, oregano, parsley (gf)

DUCK & MARSCAPONE
seared & shaved duck breast, blackberry marscapone, blackberry glaze (gf)

NASHVILLE HOT CHICKEN BITE
chicken thigh nugget, cayenne, paprika, brown sugar, pickle slice
**MASON JAR APPETIZERS**

- **LOBSTER ROLL**
  - lobster, shrimp, celery, mayonnaise, lemon juice, lemon zest, focaccia breadstick

- **POKE**
  - tuna, basmati rice, cucumber, mango, wakame salad, sesame soy (gf)

- **7 LAYER**
  - refried beans, guacamole, sour cream, cheddar cheese, tomatoes, black olive, scallion, pita chip (vg)

- **CHICKEN SALAD**
  - moroccan chicken salad, cashews, grapes, scallions, pita chips

**INDIVIDUAL FLATBREADS**

- **HEIRLOOM TOMATO**
  - flatbread, cherry heirloom tomato, honey lemon basil goat cheese, Burrata, basil pearls (vg)

- **PROSCIUTTO & PEACH**
  - flatbread, red onion marmalade, smoked duck, gouda

- **LORENZO**
  - flatbread, ricotta, mozzarella, caramelized onion, lemon, evoo (vg)

- **STEAK & ONION**
  - flatbread, red onion marmalade, sliced medium rare beef, smoked gouda

- **SMOKED CHICKEN**
  - flatbread, white BBQ sauce, pulled chicken, caramelized onion, mozzarella

- **SMOKED DUCK**
  - flatbread, red onion marmalade, smoked duck, gouda

**SWEET CORN & PEACH HUMMUS**
- hummus, sweet corn, peaches, cilantro (gf, vn, vg)

**CIPOLLINI ONION CHEVRE DIP**
- cipollini onion, chevre, sour cream, basil, naan, baguette slices (vg)

**SWEET PEA MASCARPONE DIP**
- sweet peas, mascarpone, mint, lemon (gf, vg)

**BUFFALO CHICKEN DIP**
- cream cheese, pulled chicken, buffalo sauce, cheddar cheese, blue cheese, scallions

**BURRATA & PEACH**
- burrata (liquid mozzarella), roasted peach, evoo, sea salt (served in a mason jar) (gf, vg)

**TURMERIC GINGER TAHINI DIP**
- tahini, ginger, garlic, turmeric, agave, sesame seeds (gf, vn, vg)

**BUFFALO CARPACCIO & WHEAT BERRY SALAD**
- seared & shaved thin rare buffalo carpaccio, buckwheat & golden beet salad, petite mustard greens, lemon oil, sea salt (gf)

**ARTISAN CHARCUTERIE**
- sliced artisanal cured meats such as coppa, soppressata, prosciutto di parma, mortadella, & longanzia (gf)

**SOUTHERN PICKLED SHRIMP**
- pickled chiled shrimp (vinegar, pickling spice, bay leaves, garlic, onion, lemon, evoo), pickled onions, bay leaves, lemon (gf)

**ROASTED TOMATO DIP**
- roasted red tomatoes, roasted yellow tomatoes, cream cheese, sour cream, feta, oregano (gf, vg)
<table>
<thead>
<tr>
<th>Salad Name</th>
<th>Ingredients</th>
<th>Allergy Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>BURRATA SALAD</td>
<td>buratta (liquid mozzarella), roasted tomato, basil, balsamic emulsion, evoo</td>
<td>(gf, vg)</td>
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<tr>
<td>POACHED PEAR SALAD</td>
<td>chardonnay poached pear, baby kale, jammer lettuce, gorgonzola crumble, sliced roasted shallot, black pepper vinaigrette</td>
<td>(gf, vg)</td>
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<tr>
<td>MEDITERRANEAN CHICKEN SALAD</td>
<td>moroccan chicken salad, bib lettuce, cashews, grapes, scallions, naan bread</td>
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<tr>
<td>GREEK CHICKEN &amp; HUMMUS SALAD</td>
<td>romaine, greek chicken, hummus, cucumber, tomato, red onion, kalamata olive, feta, herbs, greek vinaigrette</td>
<td>(gf)</td>
</tr>
<tr>
<td>EDAMAME TIMBALE</td>
<td>edamame, bell peppers, tomato, carrots, scallions, cilantro, mint, sesame tamari vinaigrette, arugula, toasted sesame seeds, crispy rice noodles</td>
<td>(gf, vn, vg)</td>
</tr>
<tr>
<td>WATERMELON BIB SALAD</td>
<td>red &amp; yellow watermelon plank, bib lettuce, feta, sundried blueberry, toasted cashew, blueberry ginger vinaigrette</td>
<td>(gf, vn, vg)</td>
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<tr>
<td>SPIRALED VEGETABLE SALAD</td>
<td>frisee, yellow beet, candy stripe beet, zucchini, squash, watermelon radish, snap peas, pepitas, blood orange vinaigrette</td>
<td>(gf, vn, vg)</td>
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<tr>
<td>CHILLED WHITE BEAN SALAD</td>
<td>spring mix, romaine marinated white beans, pickled red onion, watermelon radish, herb vinaigrette</td>
<td>(gf, vn, vg)</td>
</tr>
<tr>
<td>JICAMA CUCUMBER MELON SALAD</td>
<td>jicama, cucumber, cantaloupe, mint, pistachio, cilantro lime vinaigrette</td>
<td>(gf, vn, vg)</td>
</tr>
<tr>
<td>MEXICAN CORN SALAD</td>
<td>romaine, corn, black beans, green chili, grape tomato, cotija, creamy chili lime vinaigrette</td>
<td>(gf, vg)</td>
</tr>
<tr>
<td>JERK SALAD</td>
<td>mixed greens, baby kale, red cabbage, red pepper, mini peppadew, black beans, grilled pineapple, jamaican jerk vinaigrette</td>
<td>(gf, vn, vg)</td>
</tr>
<tr>
<td>FAVA BEAN SALAD</td>
<td>arugula, frisee, fava bean, asparagus, radish, spring onion vinaigrette</td>
<td>(gf, vg)</td>
</tr>
<tr>
<td>QUINOA SUMMER SALAD</td>
<td>mixed greens, quinoa, zucchini, squash, cucumber, grape tomato, snap peas, chicken, tarragon, mustard vinaigrette</td>
<td>(gf, vn, vg)</td>
</tr>
<tr>
<td>COUS COUS SALAD</td>
<td>arugula, israeli cous cous, red onion, kalamta olive, feta, fried garbanzo, greek vinaigrette</td>
<td>(vg)</td>
</tr>
</tbody>
</table>
AIRLINE CRISPY SKIN CHICKEN: PICCATA STYLE
airline chicken breast, gf flour, crispy chicken skin, mediterranean orzo & vegetables, lemon picatta sauce, fried capers (gf)
PORK TENDERLOIN
roasted pork tenderloin, seared fingerling potatoes with scallion vinaigrette, blackened green beans, black garlic demi sauce (gf)
RED CURRY COD
seared marinated cod, spiralized root vegetable blend, red curry sauce, parsley (gf)
POTATO PANKO CRUSTED STRIPED BASS
potato panko crusted striped bass, braised swiss chard with tomato & chorizo, tomato fennel broth, roasted fennel (gf)
SEARED SALMON
marinated grilled salmon, black quinoa roasted tomatoes & fresh herbs, sliced roasted shallots, fennelurre blanc (gf)
CHARCOAL RUBBED TENDERLOIN
charcoal rubbed roasted tenderloin, chilled white beans with spring vegetables, bone marrow demi sauce (gf)
SEARED AIRLINE CHICKEN
roasted skin on airline chicken breast, spring fava bean potato & asparagus hash, brown butter demi sauce (gf)
RACK OF LAMB
roasted herb crusted rack of colorado lamb, marble potato, leek & artichoke hash, cipollini onion demi sauce (gf)

ACHIOTE STRIPED BASS
achiote glazed colorado striped bass, roasted baby carrots, thyme tomato confit, orzo & wilted spinach, orange beurre blanc
TENDERLOIN & SHRIMP DUO
oven roasted carved beef tenderloin, grilled shrimp, olive oil confit fingerling potatoes, green & white asparagus, foie gras & black truffle beurre rouge (gf)
SUMMER VEGETABLE GNOCCHI
potato gnocchi, zucchini, yellow squash, grape tomato, pesto cream sauce, parmesan cheese, basil (vg)

VEGAN
✦ SOUTHWEST VEGAN JACKFRUIT FRITTER
  • jackfruit, hominy, poblano, bell pepper, jicama chayote slaw, cilantro chimichurri (gf, vn, vg)
✦ BBQ JACKFRUIT & GREEN CHILI GRITS
  • pulled jackfruit, bbq sauce, corn & green chili grits, red onion & cabbage slaw (gf, vn, vg)
✦ VEGAN PORTABELLO LASAGNA
  • portobello, mushroom, vegan ricotta, marinara, fried green tomatoes (gf, vn, vg)
✦ COCONUT CURRY POLENTA WITH THAI VEGETABLES
  • coconut curry polenta, thai braised vegetables, in a red curry sauce (gf, vn, vg)
2020 SPRING & SUMMER MENU

Stations

TOMAHAWK CARVING STATION
48 oz bone in rib eye, white peppercorn sauce, epi steak sauce (gf)

LEMONADE STATION
orange ginger lemonade, hibiscus lemonade, peach jalapeño lemonade (gf, vn, vg)

POKE STATION
fūrikake jasmine rice, tuna, salmon, shrimp, edamame, mango, wakame salad, cucumber, carrot, jalapeño, scallion, ponzu, sweet chili soy, sesame soy, pickled ginger

SWEET WAFFLES STATION

❖ BANANA
belgian waffle, fresh bananas, chantilly cream, wafers cookie (vg)
❖ BLUEBERRY
sun dried blueberries, rum, lemon, marscapone cream cheese, candied pecan (vg)
❖ CARROT CAKE
carrot cake waffle, walnuts, maple cream cheese (vg)
❖ TIRAMISU
coffee kahlua waffle, marscapone cream (vg)

MOBILE PIZZA OVEN
freshly made hand pulled neopolitan pizza cooked in our authentic italian mobile wood burning oven

AVOCADO TUNA TOAST STATION
ahi tuna, spicy mayo, tamari, sesame oil & sesame seeds, fresh avacado, lemon, chili flakes, sriracha, evoo. Served with cucumbers, rice crackers, potato chips, sliced baguette

PORK STEAMSHIP
steamship bone in brined pork roast, slow roasted overnight, fresh baked rolls, horseradish

MOJITO STATION
peach jalapeño syrup, orange ginger-honey syrup, hibiscus syrup, lime, mint, basil, cucumber, pineapple, mango, blackberry, raspberry, strawberry, sugar cane skewer (gf, vn, vg)

MOZZARELLA STATION
❖ buratta with roasted peaches, rosemary, shallots, sea salt, evoo (gf, vg)
❖ arugula tossed with fresh lemon & evoo, marinated fresh mozzarella, pine nuts, cherry tomato, crispy prosciutto in bamboo cone
❖ smoked tomato jam & buratta on a crostini (vg)

CARVED CAULIFLOWER (GF)
whole roasted cauliflower head, greek yogurt, lime, chili, curry (gf, vg)

FIG BONELESS CARVED CHICKEN
marinated, roasted carved chicken, fig bbq (gf)

SAVORY WAFFLES STATION

❖ CUBANO
belgian waffle, pulled pork, ham, pickle, swiss cheese, maple mustard
❖ ITALIAN
belgian waffle, genoa salami, pepperoni, pepperoncini, mozzarella, parmesan, marinara
❖ COLORADO GREEN CHILI
belgian waffle, pulled pork, green chilies, pepperjack, jalapeño maple syrup
❖ CHEESESTEAK
belgian waffle, tenderloin, bell peppers, white onion, cheddar cheese sauce
❖ REUBEN
belgian waffle, corned beef, swiss, sauerkraut
❖ TORTA
belgian waffle, black beans, caramelized onion, cotija, cilantro, chili lime maple crema (vg)

SWEET WAFFLES STATION

❖ BANANA
belgian waffle, fresh bananas, chantilly cream, wafer cookie (vg)
❖ BLUEBERRY
sun dried blueberries, rum, lemon, marscapone cream cheese, candied pecan (vg)
❖ CARROT CAKE
carrot cake waffle, walnuts, maple cream cheese (vg)
❖ TIRAMISU
coffee kahlua waffle, marscapone cream (vg)
# Desserts

**MARBLE CHEESECAKE**
vanilla cheesecake, dark chocolate cheesecake, summer fruit compote, milk chocolate sauce (gf)

**SHORTBREAD COOKIES**
- KEY LIME
  - soft butter cookie, lime zest, sweet lime glaze (vg)
- ORANGE POPPY
  - crisp butter cookie, fresh orange zest, vanilla, poppy seed (vg)
- LEMON LAVENDER
  - crisp butter cookie, lavender, lemon, citrus glaze (vg)
- ALFAJORES
  - soft butter cookie, dulce de leche

**SALTED CARAMEL PANNA COTTA**
salted caramel panna cotta, passion fruit gelee (gf, vg)

**ZUCCHINI GINGER BUNDT CAKE**
zucchini, ginger, hazelnuts, white chocolate citrus glaze, vanilla lemon anglaise (vg)

**GLUTEN FREE CITRUS BUNDT CAKE**
flourless citrus bundt cake, almond streusel, blueberry compote (gf, vg)

**SICILIAN DONUTS**
crispy italian ricotta donut holes, cinnamon sugar dust (vg)

**GLUTEN FREE BLONDIE BITE**
dense flourless blondie bar, summer berry reduction (gf, vg)

**ALMOND JOY MACAROON**
coconut macaroon, milk chocolate, whole almond (vg)

**GREEK YOGURT PANA COTTA**
greek yogurt, cream, almond extract, strawberry rhubarb compote, pistachio cookie (vg)

**DOME CAKES**
- BROWN BUTTER PEACH
  - brown butter ginger mousse, brown butter vanilla cake, peach gelee, white chocolate glaze (vg)
- SPUMONI
  - pistachio mousse, sour cherry mousse, chocolate cake, dark chocolate glaze, marachino cherry syrup (vg)
- RED VELVET CHEESECAKE
  - vanilla cheesecake, dark chocolate ganache, red velvet cake, white chocolate glaze, macerated strawberries, lemon zest (vg)

**APRICOT UPSIDE DOWN CAKE**
corn meal cake, apricot, blueberry sauce, creme fraiche, kettle corn (vg)

**VEGAN CHEESECAKE BITES**
gluten free vegan cheesecake, vanilla, rice puff, spices (gf, vg)

**BISTRO BROWNIE**
glut free brownie, chocolate mousse, almond tuille, house berry sauce (gf, vg)

**DESSERT SHOOTERS**
- SANGRIA
  - red wine citrus mousse, brandied fruit compote, candied orange peel, sanding sugar (vg)
- STRAWBERRY LEMONADE
  - lemon curd, strawberry compote, vanilla pound cake, mint crystal (vg)
- CHOCOLATE MALT
  - malt chocolate mousse, chocolate cake, malt whip cream, malt balls (vg)
- CARAMEL MACCHIATO
  - coffee mousse, caramel sauce, vanilla pound cake, whipped cream, english toffee (vg)
- GOAT CHEESE CHEESECAKE
  - goat cheese, cream cheese, coconut milk, passion fruit curd, graham cracker (vg)
- CHEESECAKE WITH SEASONAL FRUIT
  - vanilla cheesecake, graham cracker dust, seasonal fruit (vg)
- PEACH GINGER
  - vanilla sponge cake, graham cracker, brown butter mousse, peach gelee, ginger syrup, white chocolate (vg)
- VEGAN CHOCOLATE MOUSSE
  - vegan chocolate mousse, almond, orange cream (gf,vn,vg)