

EPICUREAN

CATERING

FALL & WINTER MENU



PASSED HORS D'OEUVRES

POLPETTE DI MELANZANE

eggplant bites, pecorino, bread crumbs, sundried tomato aioli {vg}

FRENCH ONION TARTLET

caramelized onion, swiss cheese, truffle salt,
dry sherry, butter pastry {vg}

JALAPENO POPPER

crispy jalapeno cream cheese fritter, peach compote {vg}

SHRIMP & GRIT BITE

white cheddar & bacon grits coin, cajun shrimp, cayenne syrup,
scallion {gf}



MINI SHORT RIB POT PIE

pie crust, braised beef short rib, beef stock, vegetables

POBLANO CHILE & FAT TIRE BEER FRITTER

crispy fat tire & poblano fritter, cheddar cheese, green chile aioli {vg}

VEGAN BUFFALO CAULIFLOWER FRITTER

crispy cauliflower fritter, buffalo hot sauce cashew cream sauce, {vg}

SOUTHERN PICKLED SHRIMP

southern style chilled pickled shrimp, lemon, bay leaves, onion,
garlic, champagne vinegar, pickling spices

PETITE DEVILED EGG, CAVIAR & CREME FRAICHE

petite hard boiled deviled egg half, caviar, crème fraiche, chive {gf}



BUFFET HORS D'OEUVRES

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

ROASTED TOMATO DIP

roasted red tomato, cream cheese, sour cream, feta, oregano, naan bread, sliced baguette {vg}

BAHN MI MINI FLATBREAD

flatbread, sriracha soy aioli, pulled pork, pickled carrot cucumber slaw, jalapeno, cilantro

BACON BRUSSELS SPROUT & CHEVRE MINI FLATBREAD

flatbread, balsamic glaze, bacon, brussels sprouts, chevre, caramelized onion

CHICKEN KATSU IN BAO BUN

crispy breaded chicken breast, dynamite sauce, carrots, scallions, steamed bao bun

SMOKED DUCK FLATBREAD

flatbread, red onion marmalade, smoked duck, smoked gouda



PORK BELLY TACO

pork belly, ancho sweet potato, black beans, chipotle lime crema, pickled onion slaw, corn tortilla shell {gf}

PICKLED GINGER & SCALLION MIGNONETTE OYSTERS

chilled oyster on the half shell, ginger-scallion mignonette, rock salt {gf}

BUFFALO CHICKEN DIP

pulled chicken, cream cheese, buffalo hot sauce, cheddar and bleu cheese, scallions, french baguette, crackers

SHRIMP PO'BOY SLIDER

crispy breaded shrimp, remoulade sauce, tomato, lettuce, brioche slider bun

TETE DE MOINE WHEEL STATION

tete de moine, mixed nuts, grapes, crackers, assorted jam, honey mustard spread, crackers, crudite, hummus, mixed olives, roasted tomato, roasted artichoke



SALADS

KALE & ROOT VEGETABLE SALAD

baby kale, julienne rutabaga & carrot, red beet, pomegranate, halloumi, orange rosemary vinaigrette {gf, vg}

HARVEST TARTLET & ROMAINE SALAD

romaine wedge, shaved radish, boursin cheese, crispy prosciutto, butternut squash-mushroom-feta tartlet, honey, champagne vinaigrette

FARMSTEAD SALAD

arugula, baby kale, easter egg radish, cucumber, dried cranberries, blood orange shallot vinaigrette {gf, vg, vn}

HARVEST ROASTED SQUASH & SPINACH SALAD

roasted squash, portobello mushroom, spinach, radicchio, poached granny smith apples, toasted pumpkin seeds, maple cider vinaigrette {gf, vg, vn, df}



BARLEY & ROASTED VEGETABLE SALAD

barley, baby carrots, tricolor cauliflower, candy stripe beets, yellow beets, fennel, baby kale, red wine oregano vinaigrette {vg, vn}

GLAZED CARROT & LENTIL SALAD

glazed tricolor carrot, lentils, almonds, endive, frisee, mixed greens, lemon brown butter vinaigrette {gf, vg, vn}

PORT WINE & GORGONZOLA MOUSSE SALAD

baby gem lettuce wedge, port wine marinated apples, gorgonzola mousse, toasted pistachio, celery seed yogurt dressing {gf, vg}

SPICED APPLE & BRULEED GOAT CHEESE SALAD

greens, red fresno pepper marinated apples, bruleed goat cheese, candied pecan, dehydrated blueberries, radish, maple-balsamic vinaigrette



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

BONELESS BRAISED SHORT RIB, MASHED POTATO, CARROTS

fork tender, boneless beef chuck short rib braised overnight, skin
on yukon gold potatoes, butter, cream & white cheddar cheese,
roasted baby carrots, brown butter demi, {gf}

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

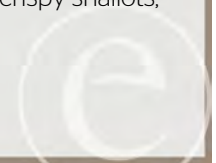
roasted corvina sea bass, marbled potatoes, fried artichokes,
caramelized leeks, roasted tomato, beurre blanc foam {gf}

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

GOURMET ASIAN NOODLE BAR

wok seared beef or chicken, stir fried vegetables, broths, coconut curry, soy ginger, or tomato ginger, steamed asian noodles, you add toppings & peanuts, scallions, bamboo sheets, bean sprouts, crispy wontons, soy sauce, sweet chili sauce, sriracha, sesame oil

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

VEGETARIAN MACARONI & CHEESE STATION

elbow macaroni tossed in cheese sauce & toppings: tomatoes, caramelized onions, sautéed mushrooms, bell peppers, blue cheese, chevre, cheddar, parmesan, crushed goldfish crumbles



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

MASHED RED BLISS & SWEET POTATO BAR

sweet & roasted garlic mashed potatoes & toppings: brown sugar, candied pecans, mini marshmallows, maple syrup, whipped butter, cinnamon, bacon, scallions, sautéed porcini mushrooms, sour cream & cheddar {gf, vg}

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



DESSERTS

PUMPKIN CHEESECAKE BONBONS

cream cheese, pumpkin, pumpkin pie spice, ginger snap, white chocolate {vg}

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

EGG NOG CHEESECAKE BONBONS

cream cheese, eggnog, gingerbread graham, white chocolate {vg}

GLUTEN FREE PEACH CRUMB CAKE

spiced crumb cake with peaches, cinnamon streusel, white chocolate sauce {gf, vg}

GLUTEN FREE ORANGE COFFEE BITE

gluten free orange chocolate cake, ganache, chocolate espresso bean {vg, gf}



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}