

EPICUREAN

CATERING

SPRING & SUMMER MENU



PASSED HORS D'OEUVRES

SLOW SMOKED SHRIMP COCKTAIL

tommyknocker marinated tiger shrimp slow smoked over applewood chips, bbq mustard {gf}

BEEF TARTAR HORSERADISH CONE

beef tenderloin, horseradish mousse, ratatouille, savory cone

COMPRESSED CANTALOUPE & PROSCIUTTO

white balsamic & pink peppercorn compressed cantaloupe, crisp prosciutto {gf}

CURATED CHEESE BITE ST. ANDRE TRIPLE CREME

saint andre triple crème cheese, dehydrated apple crisp, honeycomb {gf, vg}



WATERMELON RUM BON BON

watermelon, coconut rum, lime zest, lime juice, fresh mint {gf, vg, vn}

STRAWBERRY MERINGUE TARTELETTE

meringue tart, strawberries, basil, balsamic {vg, gf}

CLEMENTINE TUNA

ahi tuna, clementine, wasabi crema, wakame salad, rice cracker {gf}

GOLDEN BEET GAZPACHO SHOOTER

gold beets, shallots, garlic, cucumber, lemon, avocado, shaved chioggia beet {gf, vg, vn}

ANCHO CHICKEN TOSTADAS

braised chicken thigh, roasted corn, pickled onions, cilantro, ancho chile crema, cotija cheese, crispy flour tortilla chip



BUFFET HORS D'OEUVRES

MOROCCAN CHICKEN SALAD MASON JAR

moroccan chicken salad, cashews, grapes, scallions, pita chips {gf}

TUNA POKE MASON JAR

tuna, basmati rice, cucumber, mango, wakame salad, sesame soy {gf}

SOFT HAM & SWISS SLIDER

black forest ham, swiss cheese, sweet hawaiian roll, dijon mustard, poppyseed butter glaze

CHICKEN & WAFFLES

belgian beer rosemary waffle, crispy buttermilk fried chicken thigh {dark meat only} rosemary infused maple syrup

HEIRLOOM TOMATO FLATBREAD

flatbread, honey, lemon, basil, goat cheese, heirloom tomato, burrata basil pearls {vg}



CHICKEN KATSU IN BAO BUN

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

PROSCIUTTO & PEACH MINI FLATBREAD

flatbread, ricotta, basil pesto, goat cheese, peach compote, mozzarella, prosciutto

MINI LOBSTER ROLL

lobster meat, mayonnaise, lemon, chopped celery, chervil, toasted new england roll

SPICY CHICKEN SLIDER

crispy buttermilk fried chicken thigh, nashville hot sauce, pickle chip, shredded lettuce, spicy aioli, brioche bun

CHORIZO STREET TACO

griddled 3" white corn tortilla, chorizo, cotija cheese, smoked gouda, pico de gallo, escabeche



SALADS

SUMMER GREENS

mixed greens, snap peas, blackberry, balsamic watermelon, pea puree, chevre, champagne vinaigrette {gf, vg}

SHAVED CAULIFLOWER & ROMAINE SALAD

romaine wedge, shaved cauliflower salad, pistachios, golden raisins, watermelon radish, carrots, spiced pita chips, champagne vinaigrette {gf, vg, vn}

SPIRALIZED VEGETABLE

yellow, red, & candy striped beets, zucchini, yellow squash, watermelon radish, snap peas, candied pepitas, blood orange vinaigrette

BURRATA & CANTALOUPE

fresh small burrata, arugula, cantaloupe, white balsamic-cantaloupe vinaigrette, crispy prosciutto, basil olive oil pearls

STRAWBERRY GOAT CHEESE SALAD

baby greens, arugula, strawberry, goat cheese, pistachios, spiced pepitas maple balsamic dressing {gf, vg}



COLORADO PEACH & FETA

summer colorado peaches, feta cheese crumbles, mixed greens, sliced radish, dijon mustard vinaigrette {gf, vg}

BURRATA, WATERMELON, & TOMATO SALAD

baby greens, arugula, watermelon, tomato, shaved fennel, snap peas, burrata, white balsamic vinaigrette {gf, vg}

JICAMA CUCUMBER MELON

jicama, cucumber, cantaloupe, toasted pistachio, romaine, mint, cilantro-lime vinaigrette {gf, vg, vn}

SUMMER QUINOA SALAD WITH CHICKEN

mixed greens, quinoa, zucchini, yellow squash, cucumber, grape tomatoes, snap peas, diced grilled chicken breast, tarragon mustard vinaigrette {gf}

MEDITERRANEAN CHICKPEA SALAD

chickpeas, cherry tomato, scallions, parsley, mint, olives, cucumber, lemon juice, garlic, evoo {gf, vg, vn}

CHARRED BROCCOLINI SALAD

broccolini, dried cherries, almonds, pink peppercorn, parsley, mint, goat cheese vinaigrette {gf, vg}



ENTREES

FRENCHED CHICKEN & SUMMER SUCCOTASH

seared french 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}

BEEF TENDERLOIN WITH CORN POLENTA & CHIMICHURRI

herb crusted beef tenderloin, sweet corn polenta, roasted asparagus, extra virgin olive oil,

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}

VEGAN TOFU, GREEN CURRY LENTILS & WATERMELON

seared tofu, green curry lentils, watermelon, shaved radish, green goddess {gf, vg, vn, df}

STATIONS & SMALL PLATES

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 thin 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



STATIONS & 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

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

BASQUE CHEESECAKE

basque style cheesecake, macerated strawberries, whipped cream, dulce de leche sauce {gf, vg}

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 & MATCHA DESSERT MOUSSE SHOOTER

matcha mousse, pound cake, strawberry compote, whip cream, chocolate mikado {gf}

MINI KEY LIME MERINGUE PIE

2" mini key lime pie, pastry crust, key lime filling, bruleed meringue

CREME BRULEE TART

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



SMORES SHOOTER

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

VEGAN COOKIES N' CREAM SHOOTER

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

PETITE PISTACHIO RASPBERRY FINANCIER

classic french cakelette, pistachio, 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

