

2026 Spring & Summer Lookbook



EPICUREAN
CATERING



Passed Hors D'oeuvres



SPECK & BASIL WRAPPED SHRIMP

tail on shrimp, speck, fresh basil, black garlic aioli {df, gf}

BEEF TARTARE HORSERADISH CONE

beef tenderloin, horseradish mousse, ratatouille, savory cone

HOUSE SMOKED SALMON WITH FENUGREEK POP ROCKS

house smoked & chilled salmon, southwestern spice rubbed, savory pop rocks {gf}

ISLAND CRAB SALAD ON JICAMA

chilled island crab salad: dungeness & blue crab, red onions, cucumber, red peppers, sour cream, cilantro, lime juice on a jicama round {gf}



WATERMELON TARTARE ON CRISPY RICE

watermelon tartare, tamari marinade, crispy sushi rice, wasabi {vn, gf}

BUTTER DIPPED RADISH

seasonal radish dipped in soft butter, greens attached, flaked sea salt {gf, vg}

CLEMENTINE TUNA

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

CHILLED OLATHE SWEET CORN SOUP

chilled creamy olathe sweet corn soup, huitlacoche crema, freeze dried sweet corn {gf, vg}

ANCHO CHICKEN TOSTADAS

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



Buffet Hors D'oeuvres

TORCHED MARINARA & GOAT CHEESE DIP

rustic marinara, toasted goat cheese, red pepper flakes, baguette {vg}

TUNA POKE MASON JAR

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

LOBSTER ROLL IN A MASON JAR

lobster and shrimp salad, celery, mayonnaise, lemon juice, seasonings, focaccia breadstick {df}

CHICKEN & WAFFLES

belgian beer rosemary waffle, crispy buttermilk fried chicken thigh, rosemary infused maple syrup



BLUE CHEESE & PEAR PROFITEROLE

profiterole, blue cheese mousse, pear, thyme

CHICKEN KATSU IN BAO BUN

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

HEIRLOOM TOMATO FLATBREAD

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

BBQ BRISKET SLIDER

braised beef brisket, bbq sauce, apple cider coleslaw, brioche slider bun

CHORIZO STREET TACO

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



Salads



SUMMER GREENS

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

SPIRALIZED VEGETABLES

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

BURRATA & CANTALOUPE

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

STRAWBERRY GOAT CHEESE SALAD

baby greens, arugula, strawberries, 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}

WATERMELON BIBB SALAD

watermelon, bibb lettuce, feta, sundried blueberries, cashews, blueberry ginger vinaigrette {gf, vg}

UCHI SALAD

mixed greens, gem lettuce, purple radish, jalapeno-edamame puree, cashew pesto sauce, togarashi spiced poha, soy-ginger vinaigrette {vn, gf}

MEDITERRANEAN CHICKPEA SALAD

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

CHARRED BROCCOLINI SALAD

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



Entrees



BOURSIN & SPINACH STUFFED FRENCHED CHICKEN BREAST

frenched chicken breast, boursin cheese, spinach, crispy skin, parmesan risotto, broccolini, herb beurre blanc {gf}

LEMONCELLO CHICKEN BREAST, VEGETABLES, & PASTA

tuscan lemoncello chicken breast, zucchini, yellow squash, red onions, portobello mushroom, red bell peppers, large italian corkscrew pasta, lemon beurre blanc

BEEF TENDERLOIN CORN POLENTA & CHIMICHURRI

herb crusted beef tenderloin, sweet corn polenta, roasted asparagus, extra virgin olive oil, chimichurri {df}

BARRAMUNDI PAPILOTE

barramundi papillote, sliced fingerling potatoes, garlic, butter, scallion vinaigrette, heirloom tomato relish, grilled lemon {gf}

BLACK COD & BEEF MEDALLION

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

BEEF BRISKET & STREET CORN PUDDING

smoked beef brisket with bbq sauce, street corn pudding, kale coleslaw

BEEF MANHATTAN STEAK & POLENTA GNOCCHI

grilled spice rubbed new york strip loin, smoked polenta gnocchi, shaved baby carrots & asparagus, epicurean steak sauce

RED CURRY COD WITH SPIRAL CUT VEGETABLES

seared cod, yellow & candy striped beets, carrots, parsley, red curry sauce {gf, df}

VEGAN QUINOA PEA BITES & CARROT PUREE

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

VEGAN TRUMPET MUSHROOM SCALLOP

trumpet mushrooms, edamame-jalapeno puree, crispy vegetables, citrus quinoa {vn, df}





Stations & Small Plates



ABURI TORCH STATION

hamachi {yellowtail} & salmon, sushi rice, wasabi, yum yum sauce, sweet soy, all torch broiled live on site

CHICKEN LETTUCE WRAPS

ground stir fried chicken, 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 {gf, df}

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 potatoes, asparagus, bourbon bbq sauce, herb marinated shiitake mushrooms, carrots, zucchini, asparagus, red onions, grape tomatoes, vegan goddess dipping sauce {gf}

BRAISED WHOLE FRENCHED BEEF SHANK

whole braised frenched beef shank with a red wine demi {gf, df}

BBQ BRISKET BURNT ENDS & GREEN CHILI CORN GRITS

green chili & corn grits, cheddar cheese, bbq brisket burnt ends, pickled red onions {gf}

BOURSIN CHEESE BOARD

boursin cheese, prosciutto, black mission figs, honey, radish, watermelon radish, hazelnuts, grilled baguette

SEACUTERIE

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



Desserts



MARBLE CHEESECAKE

vanilla cheesecake, dark chocolate cheesecake, raspberry sabayon, milk chocolate sauce {gf, vg}

RED VELVET ENTREMET

vanilla cheesecake, dark chocolate ganache, red velvet cake, white chocolate glaze, macerated raspberry {vg}

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, whipped cream, chocolate mikado {vg}

MINI KEY LIME MERINGUE PIE

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

GLUTEN FREE BLONDIE BITE

dense flourless blondie bar, summer berry reduction {gf, vg}

SMORES SHOOTER

chocolate pots du creme, marshmallow fluff, graham cracker, marshmallows

VEGAN COOKIES N' CREAM SHOOTER

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

PETITE PISTACHIO RASPBERRY FINANCIER

classic french cakelette, pistachio, raspberries {vg}

ASSORTED HOUSE CHEESECAKE BITE

bite sized house no-bake cheesecake on a gluten free crust topped with a variety of chef's choice toppings {gf}

STRAWBERRY LEMONADE DESSERT SHOOTER

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

