



Epicurean Group
Catering Guide



EPICUREAN GROUP

fresh. honest. local.

2022

Catering Guidelines

Thank you for using Epicurean Group Catering at Richmond Country Club. We are available for all your catering and business meeting needs. Please contact us if you have any questions.

Our catering guidelines are provided below. Please follow these simple policy guidelines when placing your catering order. Doing so will insure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Frank Leamy, *Catering Contact*

Frank@epicurean-group.com

408-391-1284

HOURS OF SERVICE

Our catering department offers all levels of service to fit your needs. Catering business hours of operation are Monday-Friday 7:00 A.M. to 3:00 P.M, afterhours, weekends, and holidays will require additional staff. Our phone hours are 7:00 A.M. to 4:00 P.M., Monday through Friday, please call Frank Leamy at 408-391-1284. All CaterTrax and email orders received after 3:00 P.M. will be reviewed on the next business day. Please call Frank Leamy if you have a late order or need an immediate change at 408-391-1284. To ensure that your event is a success, we ask that orders be placed and approved with a guaranteed number of guests 3 business days before the start of your event. We are happy to customize your catering orders to meet the needs or special requests of guests attending. Please call us for dinners, large complex events, or all-day conference catering; we require 5 working days confirmation on guest attendance. We are happy to assist you with all your catering needs!

ROOM RESERVATIONS

Room Reservations for Catered Events: Whenever possible, please reserve your meeting room an additional 30 minutes prior to and following your meeting to allow catering staff sufficient time for set-up and clean-up. If the room is not booked 30 minutes prior, we cannot guarantee on-time delivery. For larger events, more setup time will be required.

ORDERING PROCEDURES, LEAD TIMES, AND LEVELS OF SERVICE

Ordering Procedures:

Please complete your online catering order by going to <http://epicurean2006.catertrax.com>.

A copy of the catering order will be emailed to the catering department and requester at time of submission and at time of approval. If you need assistance registering as a new user or placing an order, please refer to the online tutorial, or feel free to call Frank Leamy for assistance at 408-391-1284.

Lead Times:

While we will do our best to accommodate orders with less than minimum lead times, we cannot guarantee confirmation without verbal communication with the Catering Contact.

Monday – Friday

Beverage Services 2 Business Days Advance Notice

Simple Catered Event 3 Business Days Advance Notice

Special Events or Conferences 5 Business Days Advance Notice

All Events after 3:00 P.M. 5 Business Days Advance Notice

Dinners or Weekend Services Minimum of 7 Business Days Advance Notice

Note: Orders cancelled with less than 24 hours may be subject to a service charge.

Levels of Service

Several options are available for any catered event: Drop-off Compostable Cold Service Buffet, Compostable Hot Service Buffet, China Buffet Service or Sit-Down Plated Service. All these service levels are available for: Breakfast, Lunch, Dinner or Conference Continuous Service. A 10% delivery fee applies to orders that do not require service staff.

Drop-off Compostable Cold Service Packages

This service is designed for our staff to drop off Gourmet Box Lunches or Buffets, Gourmet Salads, Deli Platters, and House Made Cookies and Brownies. Add a fun Canned Beverage for \$1.50. Set on the buffet table with an in-house linen runner, and then picked up after your event is over.

Compostable Hot or Cold Service Buffet

This service is designed for basic hot or cold lunch buffet service. Chafing dish and buffet set up with an in-house linen runner, replenished as needed and picked up after your event is over. Events with 50 or more guests will require additional attendants to set up the event.

China Buffet Service

Service includes rental china plates, glasses, and utensils. Chafing dish and buffet set up with an in-house linen runner, replenished as needed and picked up after your event is over. Events with 35 or more guests will require additional attendants to set up the event and will be billed accordingly.

Sit-down Plated Service

Service includes sit-down rental china plates, glasses, utensils, and cloth napkins. Additional linens will be billed as outlined under the Linens section. Each multiple of 16 people will require an additional attendant, with a minimum of one attendant per event. Special VIP events will require additional service, to be determined when booking your event.

Standard Linens

Red, Black or White Tablecloth - 85x85 – available at \$6.50

Red, Black or White Tablecloth - 108' – available at \$6.50

Napkins - \$1.50

Custom Linens

Almost any color you can imagine can be procured from our rental service partners.

Round Tablecloths – 132" AQ

Banquet Tablecloths – 120" AQ

Long Banquet Tablecloths – 90"X156" AQ

Upscale Linen Tablecloths or Napkins: Ask for pricing

Service Staff or Bartenders

When events require service staff, party captains, and bartenders, we are happy to provide them. Our professional waiters are \$41.00 per hour, and captains and bartenders are \$49.00 per hour, with a five-hour minimum. Hot Food or China Buffet service with guest counts over 35 will require service staff.

Afterhours, 3:00pm and weekend service will require additional labor and therefore be subject to additional charges (upon your approval with required 5 business days lead time).

**We are always available for customized menus and events. We have fun with creative menus in addition to what is available on the CaterTrax site.
Please contact us to schedule a meeting.**

Additional Services: Our catering department is happy to provide you with any additional services you may need such as, but not limited to:

- Additional Wait Staff
- Balloons
- Floral Arrangements
- Décor
- Beer and Wine Service – A TIPS certified bartender is required for events serving beer & wine
- Purchase of beer and wine is not done through CaterTrax. Please contact the Catering Contact for assistance.

Please call the Catering Contact at 408-391-1284 for more information.

Payment/Billing: All catering events will be charged to your department's Cost Center. The catering invoices are generated at the end of each business week and are available for your review and file keeping by simply printing them from your CaterTrax account.

Please contact your Catering Contact at 408-391-1284 with any questions regarding these policies or if you need assistance planning your event. Our goal is to collaborate and execute the best catered experience possible.

***NOTE: Menu and Prices are valid through December 31, 2022.**

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Breakfast Boosters

Breakfast Buffet, Tableside or Individually Packaged service, (6 persons minimum)
We proudly serve regular house blend coffee and tea with buffet and table service

The Carb Bar \$ 10.50 pp
Danish, egg Strudel, filled croissant, plain croissants, muffins, and cinnamon rolls

Local Famous Donuts \$ 8.50 pp
Glazed, chocolate, maple, cake donuts, old fashion, coconut, peanut, crumb, strawberry, and sprinkles

NY Bagels \$ 9.50 pp
Asiago, plain, jalapeno, pumpernickel, everything, egg, chocolate chip, and gluten free served with plain cream cheese
Add to bagels or any breakfast

Assorted House Made Cream Cheese \$ 2.50 pp
Chive, vegan plain, sundried tomato, garlic and herb, and berry

Protein \$ 5.25 pp
Bacon, house roasted turkey, ham, and roasted beef

Smoked Salmon Market Price

Toppings \$ 3.50 pp
Cucumber, red onion, capers, tomato, lettuce, and Havarti cheese

Avocado "Toast" Flatbread Market Price

(Choose minimum of 2 based on guest count)

- Smashed avocado on flatbread topped with turmeric, diced radishes, greens, pumpkin seeds, sesame, and serrano pepper
- Cherry tomato, fresh mozzarella, basil, and balsamic glaze
- Feta cheese and chives
- Cream cheese and everything bagel salt
- Radish, alfalfa sprouts and everything bagel salt



The Hot Breakfast

Breakfast Buffet, Tableside or Individually Packaged service, (6 persons minimum)

All selections come with regular house blend coffee and tea with buffet and table service.

Sunrise Breakfast

\$14.50 pp

(Choose minimum of 2 based on guest count)

- Bacon, egg, cheese English muffin
- Ham, egg, cheese on a flakey croissant
- Sausage, egg, cheese on a plain bagel
- Sauteed mushroom, egg, cheese on English muffin
- Vegan tofu scramble with spinach and mushroom on English muffin

Classic Hot Breakfast Buffet (vegan option available)

\$19.50

Scrambled cage-free eggs or Scrambled Tofu with cheddar cheese and a side of house-made salsa on the side country potatoes, applewood smoked bacon, or chicken apple sausage and your choice of breakfast breads

Add fruit platter

\$6.25 pp

Southwestern Breakfast Burritos

\$15.00 pp

- Egg white, feta, sundried tomato, and spinach breakfast wrap
- Cage free scrambled eggs, applewood smoked bacon, potato, and cheese
- Cage free scrambled eggs, Sausage, potato, and cheese
- Cage free scrambled eggs, Chorizo or soyrizo, potato, and cheese
- Vegetarian breakfast burrito cage free scrambled eggs, potato, and cheese served with house made salsa, sour cream, and guacamole
- Vegan breakfast burrito scrambled tofu, soyrizo potato hash and avocado



The Hot Breakfast (cont.)

Breakfast Fluff it up!

Scrambled cage free eggs	\$ 4.95 pp
Country style potatoes	\$ 2.95 pp
Applewood smoked bacon (2 pp)	\$ 4.25 pp
Chicken apple sausage (2pp)	\$ 4.50 pp
Pancakes served with whipped butter and syrup	\$ 7.95 pp
French toast sticks served with syrup	\$ 7.95 pp
Steel cut oatmeal and brown sugar	\$ 6.50 pp
Dried fruit and chopped nuts	\$ 4.75 pp
House made scones (lemon, chocolate chip, raspberry, cranberry, and blueberry)	\$ 3.75 ea
House made cinnamon or blueberry crumble coffee cake with crème	\$ 3.75 ea
Fresh blueberries, raspberries, black berries, and strawberry bowl	\$ 6.25 pp
Cage free hard-boiled eggs	\$ 2.50 ea
Seasonal sliced fresh fruit	\$ 5.50 pp
Seasonal hand fruit	\$ 2.50 ea
Individual Yogurt Parfaits 9oz	\$ 5.75 ea
Individual Yogurt Parfaits 4oz	\$ 3.50 ea
Assorted individual Greek yogurts	\$ 3.50 ea
House made nuts and chew granola or cereal	\$ 3.75 pp
House made guacamole	\$ 4.95 pp
House made pico de gallo	\$ 3.25 pp

Hydrate

House blend regular, decaf coffee and Tazo tea	\$ 3.95 pp
Starbucks regular coffee (serves 8)	\$ 20.00
Agua fresca (gallon)	\$ 25.50
Iced tea (gallon)	\$ 25.50
Lemonade (gallon)	\$ 25.50
Arnold Palmer (gallon)	\$ 25.50
Spa water (gallon)	\$ 12.00
Assorted canned beverages (each)	\$ 2.50
Bottled spring water (each)	\$ 2.75
Tropicana orange juice bottled 8oz (each)	\$ 3.25

Breakfast Small Bites

French Toast sticks \$ 6.75 pp

Texas toast sliced into small sticks, pan fried and tossed into cinnamon and sugar and served in a bamboo cone with maple syrup

Mini Breakfast Burritos half wrapped \$ 7.95 pp

- Chorizo, cage free egg, and cheese
- Sausage, cage free egg, and cheese
- Applewood smoked bacon, cage free egg, and cheese
- Spinach, mushroom, and cheese

Mini Frittata Muffin Cup \$ 6.95 pp

- Caramelized onion, spinach, and mushroom
- Sundried tomato, spinach, and bacon
- Sausage and peppers
- Potato and cheddar

Donut Holes and Fresh Strawberry Skewers \$ 8.25 pp

Granola Cups \$ 6.75 pp

House made granola baked into small bite size cups filled with Greek yogurt, topped with mixed berries

Fruit "Sushi" Sweet Coconut Rice \$ 7.75 pp

- Kiwi and mango
- Strawberry and basil
- Grapefruit with pomegranate and coconut chips

Mini Chocolate Chip French Toast Muffin \$ 6.75 pp

Brioche bread soaked in cinnamon, vanilla, and brown sugar
Egg batter, tossed with chocolate chips and baked until golden brown
topped with coconut streusel

Breakfast Slider \$ 6.75 pp

Toasted brioche roll, breakfast sausage, scrambled egg, cheddar cheese, and arugula

Mini Fried Chicken and Waffles \$ 7.95 pp

On a bamboo skewer with chipotle maple glaze

Steak and Egg Breakfast Bruschetta \$ 9.25 pp

Goat cheese, roasted tomato, grilled skirt steak, poached egg with crispy kale

Deli Creations

All sandwiches can be delivered as a buffet, tableside service or individually packaged, (6 persons minimum). All selections come with house made chips

Vegan Grilled Portobello \$15.95 per guest

Caramelized onions, sweet red pepper, wild mixed greens, and balsamic vinaigrette on whole wheat roll

Vegan Grilled Eggplant \$15.95 per guest

Marinated eggplant, tomato, cucumber, and arugula with garlic aioli on ciabatta

Vegan Spicy Falafel and Roasted Veggie Naanwich \$15.95 per guest

Roasted cauliflower and carrots, sundried tomatoes, cilantro, house made lentil falafel and magic green sauce on naan bread

Chicken Hummus Naanwich \$17.95 per guest

Marinated grilled free-range chicken, house made lemon and rosemary hummus, spinach, cucumber, cherry tomato, red onion, and chimichurri sauce on naan bread

San Francisco Deli \$15.95 per guest

Create your own sandwich by choosing from thinly sliced roast beef, maple ham, house roasted turkey breast, local cheddar, swiss and provolone cheeses with condiments on freshly baked baguettes and sliced breads

Tri-Tip Steak \$18.95 per guest

Served with caramelized red onions, gorgonzola and arugula on ciabatta or baguette

Croissant Club \$17.95 per guest

Thinly sliced house-roasted turkey breast, applewood smoked bacon, swiss cheese, lettuce, tomatoes on a flaky croissant or baguette



Sides

Side Salad Options

\$6.50 per guest

- Assorted bagged kettle chips (vegan)
- Caesar salad
- Garden greens salad (vegan)
- House made potato chips (vegan)
- Potato salad
- Three bean salad (vegan)
- Tabouli salad (vegan)
- Pasta salad (vegan)
- Farro salad (vegan)
- Quinoa salad (vegan)
- Salad feature of the day
- Seasonal fruit salad (vegan)
- Seasonal tomato, fresh mozzarella dressed with basil and olive oil
- Spinach salad (vegan)
- Marinated kale salad quinoa, roasted sweet potatoes, cashews, and lemon honey vinaigrette (vegan)

House – Made Cup of Soup

\$7.50 per guest

- We offer two house-made soups daily, one will be vegan.
- Includes rolls and butter (vegan options available)



Entrée Salads or Wraps

All salads can be delivered as a buffet, tableside service or individually packaged, (6 persons minimum). Salads come with sliced baguette and butter and wraps come with house or wavy chips

Vegan Pad Thai Salad \$15.95 per guest

Glass noodles with snow peas, julienned red bell peppers, bean sprouts, sliced scallions and chopped peanuts on a bed of lettuce with house-made spicy chile-garlic dressing

Asian Chicken Salad \$16.95 per guest

Romaine and shredded cabbage, julienned carrots, celery, red bell peppers, bean sprouts, sliced scallions topped with sliced grilled chicken breast dressed with ginger-sesame dressing

Southwestern Steak Salad \$17.95 per guest

Grilled chile and lime marinated flank steak, sliced and served on a bed of romaine lettuce with a black bean and roasted corn salsa, diced avocados, cherry tomatoes, crispy tortilla strips, tossed with a house-made chipotle ranch dressing

Caesar Salad \$13.50 per guest

Fresh romaine lettuce, garlic, and cheese croutons, freshly shaved parmesan cheese, cracked black pepper and house-made Caesar dressing
Add grilled free-range chicken breast \$3.50 each

California Cobb Salad \$16.95 per guest

Sliced grilled chicken breast on top a bed of romaine topped with crumbled bacon, tomato, and hard-boiled egg, diced avocado and cucumbers, and finely minced scallions. Served with herb vinaigrette

Greek Salad \$15.95 per guest

Lemon and thyme marinated chicken breast on top of local romaine, kalamata olives, feta cheese, cucumbers, sliced red onions and ripe tomatoes. Served with a lemon-herb vinaigrette.

Italian Chopped Salad \$16.95 per guest

Chopped romaine, cherry tomatoes, cucumber, garbanzo beans, pepperoncini, Salami, and provolone. Served with house Italian vinaigrette.

Grilled Salmon Salad Market Price

Grilled salmon fillet, fresh baby spinach, julienned red onion, diced tomatoes chopped applewood smoked bacon, and gorgonzola cheese. Served with lemon vinaigrette.

Hot Lunch

All entrees can be delivered as a buffet, tableside service or individually packaged, (6 persons minimum). All selections come with fresh baked bread and butter. All entrees are priced per guest.

Roasted Halibut Provencal

Roasted garlic, tomatoes, and marinated olives. Served with Artichokes, caper berries, and herbed couscous.

Market Price

Salmon en Papillote

Zucchini, fennel, lemon, and dill wrapped and baked in parchment paper. Served with rice pilaf and seasonal vegetable medley.

Market Price

Marinated Grilled Sliced Flank Steak

Topped with marinated grilled sweet onions, crumbled blue cheese and drizzled with balsamic vinegar reduction. Served with sautéed farmers market green beans, squashes, carrots, and herb roasted Yukon gold potatoes.

\$29.95 per guest

Santa Maria Tri-Tip with Mushrooms

Tri-tip marinated and grilled medium-rare, sliced and served with wild mushroom demi-glace, garlic mashed potatoes and seasonal local vegetables

\$29.95 per guest

Grass Fed Ground Beef Meatloaf Muffin

Served with classic mac-n-cheese and oven roasted broccoli

\$20.95 per guest

BBQ Chicken Breast with Roasted Corn and Pepper Salsa

Served with vanilla roasted sweet potatoes, sage, sautéed green beans with dill butter and roasted pistachios

\$26.95 per guest

Chicken Cordon Bleu

Free range chicken breast stuffed with maple ham and swiss cheese, lightly breaded with seasoned breadcrumbs and baked until golden brown. Served with a champagne sauce, roasted baby red potatoes, and fresh seasonal vegetables.

\$29.95 per guest

Oven Bake Chicken Breast with Tarragon Sauce

Served with wild rice pilaf and sauteed seasonal vegetables

\$26.95 per guest

Hot Lunch (cont.)

Pork Loin with Wild Mushroom Stuffing \$26.95 per guest

Served with creamy garlic mashed potatoes, seasonal vegetables sautéed with lemon zest, olive oil, sea salt, and seasonal chutney

Pork Spareribs with Honey Mustard Barbecue Sauce \$29.99 per guest

Served with truffled mac-n-cheese, maple bacon roasted brussels sprouts

Spiced Rubbed Pork Chop \$29.95 per guest

With charred poblano apple salsa. Served with mashed sweet potatoes and sauteed blue lake green beans

Lemon Spinach Pasta (Vegan) \$25.99 per guest

Served with grilled seasonal vegetables and grilled garlic bread

Lemon Spinach Pasta (Vegan) \$25.95 per guest

Served with grilled seasonal vegetables and grilled garlic bread

Whole Wheat Penne \$26.95 per guest

Creamy vodka sauce, spring peas and prosciutto. Served with roasted root vegetables with thyme and shallots, grilled garlic bread

Pappardelle \$28.95 per guest

Ragout of braised short rib beef, tomatoes with Parmigiana Reggiano, broccolini, and grilled garlic bread

Rio Grande Fajita \$27.95 per guest

Thinly sliced chicken, beef, or tofu fajitas. Served with hand cut salsa, house made guacamole, sour cream, and your choice of salad, flour tortillas, ranchero beans, or Spanish rice

Theme Menus

All entrees can be delivered as a buffet, tableside service or individually packaged,
(6 persons minimum)

Taste of **ITALY** Buffet

\$28.95 per guest

Lasagna Bolognese – Egg pasta sheets layered with savory ground beef, Italian sausage, mozzarella and ricotta cheeses and marinara sauce

Lasagna Florentine - Egg pasta sheets layered with sautéed mushrooms, chopped spinach, herb ricotta cheese, grated mozzarella cheese, sliced tomatoes, and marinara sauce (vegetarian)

Tri-Colored Tortellini - Filled with cheese and your choice of one of the following sauces: alfredo, bolognese, marinara (vegan), or pesto cream

Manicotti – Filled with spinach and ricotta and your choice of one of the following sauces: alfredo, bolognese, marinara, or pesto cream

Dessert choices: Tiramisu, mini cannoli's, or mini NY cheesecakes



\$30.95 per guest

Includes Santa Fe Caesar salad, entree, two side dishes, cheese, sour cream, chips, guacamole, and tres leche cake. Choice of white flour or corn tortillas.

Santa Fe Salad – Shredded romaine with diced avocado, cherry tomatoes, pepper jack cheese and tortilla strips with chipotle ranch dressing

Select one Entrée:

Chili and herb-marinated chicken breast

Chili and herb-marinated grilled vegetables

Spicy charbroiled flank steak

Spicy shrimp

Chicken, beef, vegetarian or vegan enchiladas

Select two Sides: Black beans, pinto beans, Spanish-style rice, or cilantro lime rice (vegan)

Pan ASIA Buffet

\$30.95 per guest

Served with choice of salad, **two entrées**, stir-fry seasonal vegetable, one side, steamed rice, and dessert

Select one salad:

Asian Salad – Shredded romaine lettuce, shredded napa cabbage, julienned carrots, celery, red bell peppers, and sliced scallions with ginger sesame dressing

Vegetarian Pad Thai Noodle Salad - Spicy glass noodles with snow peas, julienned red peppers, shredded carrots, scallions and chopped peanuts with chili-garlic dressing

Select two entrées:

Asian pork loin

Cashew chicken

Kung pao shrimp

Mongolian beef and broccoli

Teriyaki chicken

Sweet and sour cauliflower (vegan)

Stir-fried vegetables with tofu (vegan)

Select one side dish: Brown rice (vegan), vegetarian chow mein, chicken fried rice, or vegetarian fried rice





Viva la fiesta!

\$28.95 per guest

Taco filling, with shredded cheese, shredded lettuce, salsa fresca, sour cream and guacamole, southwestern salad with romaine lettuce, black beans, roasted corn, diced avocados, cherry tomatoes, and crispy tortilla strips. Served with our chipotle ranch dressing, choice of tortillas, beans and rice, tortilla chips, and dessert

Taco Party Choices: Select two

- Pork carnitas
- Shredded chicken
- Carne asada
- Taco beef
- Cauliflower Tinga (vegan)
- Grilled seasonal vegetables (vegan)

Beans Select One

- Ranchero beans
- Black beans
- Refried pinto beans
- Refried black beans

Rice Select One

- Spanish rice (vegan)
- Cilantro lime (vegan)

Tortilla Choices Select Two:

- Corn tortilla (vegan)
- Blue corn tortilla (vegan)
- Flour tortilla
- Whole wheat flour tortilla

Dessert Select One:

- Cookies
- Brownies
- Dessert bars

Open Air Barbecue

All American BBQ

All-natural beef hot dogs, hamburgers, and garden burgers, seeded buns, condiments, relishes, and assorted chips. Includes choice of dessert and two salads.

Salad Choices (Choice of 2)

- Coleslaw
- Fresh garden salad
- Macaroni salad
- Old-fashioned potato salad
- Caesar salad

Dessert Choices (Choice of 1)

- House-baked cookies
- House-made fudge brownies

\$29.95 per guest

Build-Your-Own BBQ

Your choice of two salads, two entrées, two sides, and one dessert. Includes rolls and cornbread muffins with butter.

Salad Choices (Choice of 2)

- Coleslaw
- Fresh garden salad (vegan)
- Macaroni Salad
- Old – fashioned potato salad
- Caesar salad

Entrée Choice (Choice of 2)

- Baby back ribs
- BBQ chicken
- BBQ tri-tip
- Fried chicken
- Grilled chicken breast
- Herb grilled portobello mushrooms (vegan)
- Italian sausage

Side Choices (Choice of 2)

- Baked beans
- Corn-on-the-cob (vegan)
- Garlic bread
- Green beans (vegan)
- Macaroni and cheese
- Mashed potatoes
- Roasted potatoes (vegan)

Dessert Choice (Choice of 2)

- Assorted dessert bars
- Brownies
- Cookies
- Seasonal cobbler
- Seasonal fruit pie
- Slices of watermelon (seasonal)

\$38.95 per guest

Add Additional Side

- Baked beans
- Corn on the cobb (vegan)
- Garlic bread
- Green beans (vegan)
- Macaroni and cheese
- Mashed potatoes
- Roasted potatoes (vegan) **\$4.00**

Add Additional Dessert

- Dessert bars
- Brownies
- Cookies
- Seasonal cobbler
- Seasonal fruit pie
- Slices of melon
- \$4.50**

Hand Made Pizzas

All our pizzas are made of our own pizza dough and topped with freshly made pizza sauce and Epicurean Group's own signature four cheese blend. We use only fresh toppings and real cheese on all our pizzas. Our pizzas are 16-inch round pizzas cut into 8 slices. One pizza for every 4 guests.

*Why not have a pizza party?!!
We deliver!*

Pizza Party Buffet

Choice of featured select hand-made pizzas (*8 person minimum per choice*) - choice of mixed garden salad or classic Caesar salad - chef's selection of assorted house baked cookies and canned beverages

\$28.95 per guest

HAND MADE PIZZAS

Please Allow Two Days for Orders Over 10 Pizzas

All our pizzas are topped with house-made sauce and our signature cheese blend. We use only fresh toppings and real cheese. Our pizzas are all 16-inch round cut into 8 Slices (*We estimate 2 slices per guest*).

Four Cheese (vegetarian)

Fresh sauce, and four kinds of cheese piled high

\$17.95 per guest

Margherita (vegetarian)

Fresh sauce, fresh mozzarella, fresh tomato, fresh basil, and topped with more cheese

\$21.95 per guest

Pepperoni

Fresh sauce, four kinds of cheese, pepperoni slices, and topped with more cheese

\$23.95 per guest

BBQ Chicken

House-made BBQ sauce, chicken, red onion, bell pepper, cilantro, and topped with more cheese

\$26.95 per guest

Combination

Fresh sauce, four kinds of cheese, pepperoni slices, Italian sausage, sliced mushrooms, bell peppers, red onions, black olives, and topped with more cheese

\$28.95 per guest

Hand Made Pizzas (cont.)

Hawaiian

BBQ sauce, four kinds of cheese, applewood smoked bacon, ham, pineapple chunks, and red onion topped with fresh cilantro

\$28.95 per guest

Kale, Grilled Chicken and Basil Pesto

Basil pesto sauce, topped with fresh kale, grilled chicken, mozzarella cheese, and baked until lightly browned

\$26.95 per guest

Prawn and Bacon

Fresh sauce, four kinds of cheese, fresh sliced prawns, and applewood smoked bacon, and topped with more cheese

\$30.95 per guest

Roasted Vegetable (vegetarian)

Fresh sauce, four kinds of cheese, roasted mushrooms, red and yellow peppers, black olives, red onions, and topped with more cheese

\$21.95 per guest

Meat Lovers

Fresh sauce, four kinds of cheese, pepperoni, salami, Italian sausage, and topped with more cheese

\$28.95 per guest



Protein Packs

AM or PM

Hard boiled cage free egg, sharp white cheddar, grapes, and sliced apple \$6.95 per guest

Sharp cheddar cheese, grapes, apple, and crackers \$6.95 per guest

Hard boiled cage free egg, sharp cheddar cheese, almonds, and dried cranberries \$6.95 per guest

Baby carrots, sharp cheddar cheese, and almonds \$6.95 per guest

Prosciutto, aged mozzarella, and bread sticks \$6.95 per guest

Break Packages and Snacks

AM Beverage Break

Fresh squeezed orange juice and bottled water regular coffee and tea service \$8.95 per guest

PM Beverage Break

Assorted regular, diet soft drinks, sparkling waters, and bottled water, regular coffee and tea service \$8.95 per guest

Healthy Break (vegan)

An assorted of nutrition bars, whole fruit, crudités with house made ranch dip or hummus dip, and spa water \$11.95 per guest

Recharge (vegan)

Crudités with house made ranch dip, red pepper hummus with carrots, celery, pita chips, mixed nuts, and spa water \$11.95 per guest

Cookies & Milk

Assorted house baked cookies and brownies. Served with pitchers of milk \$8.95 per guest

Chips, Dips and Snacks

House Made Potato Chips

With caramelized onion dip and ranch dip

\$6.95 per guest

Roasted Spinach & Artichoke Dip

Served hot in a sourdough bread bowl with gourmet crackers, pieces of sourdough, and French bread

\$7.25 per guest

Tortilla Chips with Salsa & Guacamole (vegan)

House made tortilla chips. Served with house-made salsa and guacamole

Market Price

Layered Southwestern Bean Dip

Refried beans, guacamole, cheddar cheese, sour cream, diced tomatoes, lettuce and sliced black olives. Served with tortilla chips

\$7.95 per guest

Nacho Cheese Bar

House-made cheese sauce served hot with assorted toppings and house made tortilla chips

\$6.95 per guest

Guacamole by the Bowl (Serves 15)

Market Price

Your Choice of House-Made Salsa (serves 15)

Rojo salsa, verde salsa, roasted tomato salsa or pico de gallo

\$21.00 per bowl

Additional House Made Tortilla Chips (serves 8)

\$21.00 per basket

Baba Ghanoush (vegan)

Roasted eggplant dip with fresh baked pita wedges

\$7.25 per guest

Sweet n' Salty (vegan)

An assortment of bagged chips, pretzels, freshly popped popcorn, and packaged chocolate, and yogurt covered snacks

\$7.95 per person

Chips, Dips and Snacks (cont.)

Popcorn (pre-bagged)	\$3.95 per guest
Granola Bars	\$3.95 per guest
Nutrition Bars	\$4.95 per guest
Hot Pretzels with Hot cheese	\$5.95 per guest
Hot Pretzels with Mustard	\$5.50 per guest

Sweets, Treats, and Desserts

Assorted Dessert Bars Lemon, berry crumble, NY cheesecake, pecan, double chocolate chip brownie, and blondies	\$4.95 per guest
Biscotti Plain and chocolate dipped	\$3.95 per guest
House Baked Cookies Chocolate chip, oatmeal raisin, lemon drop, heath bar crunch, or triple chocolate chip	\$3.95 per guest
House Baked Brownies Double chocolate chip	\$3.95 per guest
Ice Cream Sunday Bar Vanilla ice cream served with a variety of toppings and syrups *other flavors available upon request	\$16.95 per guest
Small Cakes Café cappuccino, chocolate dome, chocolate raspberry supreme, flourless decadence, lemon mousse, red velvet, strawberry shortcake, and tiramisu	\$6.95 per guest

Bites and Pops

These chocolate coated bite size cakes, brownies, and cheesecakes are adorned with fun and colorful decorations and are available with or without a stick.

Cupcakes \$4.95 per guest

Chocolate, vanilla, and strawberry

Cheesecakes \$6.95 per guest

NY, raspberry, strawberry, or seasonal flavor

French Desserts \$6.95 per guest

Cream puffs, eclairs, napoleons, petit fours

Tartlets \$6.95 per guest

Fresh fruit, salted caramel, ganache, ganache with raspberries, key lime, lemon, and pecan

Chocolate Dipped Strawberries (vegan) \$5.95 per guest

Pies \$6.95 per guest

Apple, apple crumb, banana cream, chocolate cream, lemon meringue, and pecan

Please call our office for other seasonal options

Individual Cakes (3 inch Round) \$6.95 per guest

Your choice of cappuccino, carrot cake, chocolate fudge, chocolate mousse, German chocolate, chocolate truffle, coconut, lemon mousse, mocha cream, Oreo cream, red velvet, strawberry shortcake, tiramisu, or tres leches.

Celebration Cakes

Please call our office for options and pricing

9-inch round cake

1/4 sheet cake

1/2 sheet cake

Full sheet cake

Your choice of:

Cappuccino, carrot cake, chocolate fudge, chocolate mousse, German chocolate, chocolate truffle, lemon mousse, mocha cream, red velvet, strawberry shortcake, and tres leches,

Please call our office for other seasonal options on all variety

Hydrate

Assorted Soft Drinks Diet, regular, and le croix	\$2.50
Bottled Water	\$2.50
Bottle Water by Case (24)	\$38.00
Sparkling Water (Pellegrino)	\$2.50
Assorted Snapple Juice Kiwi strawberry, pink lemonade, raspberry iced tea, and peach iced tea	\$2.50
Bottled Juices	\$4.25
Naked Juice (presses and smoothies)	Market Price
House Regular, Decaf Coffee and Tazo Tea Service	\$5.95
Honest Tea Green tea, sweetened, and unsweetened	\$3.25
Dispenser Beverages - Serves 12 -15	
Agua Fresca Feature of the day or Mixed Fruit	\$27.50
Spa Water Choose from Cucumber Dill, Mixed Berry or Lemon Mint	\$15.00



Boards and Baskets

Hors d'oeuvres – Room Temperature

(10-piece minimum)

Super Farmers Crudité Crate

\$6.95 per guest

Farm fresh vegetables and choice of two dips:

Creamy bleu cheese with scallion, warm pesto cream, bacon and chive, sundried tomato and white bean, warm caramelized onion and roasted garlic, roasted red pepper, caramelized onion lemon garlic hummus, beet hummus, carrot hummus or hot bacon and horseradish chive dip

Fresh and Seasonal Fruit Board

\$7.95 per guest

With almond or lemon crème fraiche

Domestic Cheese Board

\$8.95 per guest

A variety of cubed cheeses served with seasonal berries, grapes, served with sliced baguettes and gourmet crackers

Imported Cheese Board

\$10.95 per guest

Chef's choice of assorted imported cheese served with grapes, strawberries, served with sliced baguettes and gourmet crackers

Whole Wheel of Baked Brie (Serves 18)

\$47.95

Brie topped with strawberry jam, wrapped in puff pastry, and baked until golden brown, served warm, garnished with grapes, served with sliced baguettes and gourmet crackers

Antipasto Board

\$12.95 per guest

Genoa salami, prosciutto, soppressata, mortadella, cherry tomatoes, artichoke hearts, marinated mushroom, marinated olives, roasted red pepper, sweet cherry peppers, almonds, provolone, marinated mozzarella, and Santorini parmesan. Served with sliced baguette and gourmet crackers

Mediterranean Board

\$9.95 per guest

Hummus, red pepper hummus, baba ganoush, tabbouleh, artichoke hearts, cherry tomatoes, cucumber, green olives, almonds, feta cheese. Served with fresh baked pita wedges and gourmet crackers

Favorites

(10-piece minimum)

Classic Chilled Shrimp Presented with cocktail sauce and lemon wedges	\$6.95 per guest
Deviled Eggs	\$4.75 per guest
Mushroom Caps Florentine	\$5.25 per guest
Mac & Cheese Bites	\$5.75 per guest
Spanakopita Phyllo dough filled with spinach and feta cheese	\$6.75 per guest
Pot Stickers Pork or vegetarian	\$4.40 per guest
Mini Egg Rolls	\$5.25 per guest
Chicken Tenders (regular or buffalo-style) With ranch, bleu cheese or honey mustard with celery & carrot sticks	\$5.50 per guest
Buffalo Chicken Wings With blue cheese with celery & carrot sticks	\$5.00 per guest
Mini Quiche	\$5.75 per guest
Deep Fried Mozzarella Balls Served with marinara sauce	\$5.75 per guest
Chicken or Beef Satay Skewers With your choice of sauces: teriyaki, honey bbq, or Thai peanut	\$7.95 per guest
Grass-Fed Beef Sliders With bbq sauce on brioche bun	\$7.95 per guest
Vegan Samosas With chutney	\$5.75 per guest
BBQ Chicken Quesadilla Served with sour cream and creamy chipotle dip	\$6.25 per guest
3- Cheese Cilantro Quesadilla Served with sour cream, hand cut salsa, and house made guacamole	\$5.75 per guest
3- Cheese Carne Asada Quesadilla Served with sour cream, hand cut salsa, and house made guacamole	\$6.95 per guest
Warm Spinach & Artichoke Dip Served with sliced baguettes and gourmet crackers	\$5.75 per guest

Hot Fun Fresh

(10-piece minimum)

Gougères (*cheese puffs*) \$3.50 per guest

Blueberry Balsamic Grilled Cheese \$5.25 per guest
On rustic bread

Roasted Spinach & Artichoke Dip Bites \$4.75 per guest
Crescent dough filled with spinach, artichokes and 3 different cheeses then bake till golden brown

Creamy Tomato Soup \$4.95 per guest
In mini mug and served with a skewer of mini fried grilled cheese cubes

Toasted Cheese Ravioli \$5.25 per guest
Breaded and oven baked cheese ravioli and house made marinara sauce for dipping

Baked Brie and Raspberry Phyllo Cup \$5.75 per guest
With balsamic reduction

Coconut Shrimp \$7.95 per guest
Served with sweet chili sauce

Braised Short Ribs on Cornbread \$7.95 per guest
With orange gremolata

Moroccan Grilled Shrimp Skewer \$7.95 per guest
With orange and pomegranate sauce

Mini Reubens \$7.95 per guest
On griddled marble rye with house made sauerkraut and thousand island sauce

Bacon Wrapped Scallops \$ 7.95 per guest
With spicy maple glaze

Hot Fun Fresh (cont.)

Sausage, Spinach and Feta Stuffed Mushrooms	\$5.25 per guest
Almond Stuffed Dates Wrapped in bacon	\$5.95 per guest
Hoisin Braised Chicken With hot pepper aioli and slaw on a house made brioche bun	\$6.95 per guest
Rosemary Sage Chicken Skewer With cranberry molasses glaze	\$7.95 per guest
Ginger Beef Satay With cilantro scallion dipping sauce	\$7.95 per guest
Slowed Braised Lamb Cranberry stuffed in puff pastry, creamy beer mustard sauce	\$7.95 per guest
Fried Chicken & Waffles w/ Chipotle Infused Maple Glaze Oven fried free range chicken on a mini Belgian waffle topped with a chipotle maple glaze	\$7.95 per guest
Bite Size Mini Beef Wellington A fillet of beef wrapped in a puff pastry and stuffed with chopped mushrooms, shallots and herbs and baked then topped with citrus béarnaise	\$7.95 per guest
Buffalo Chicken Taquitos Shredded chicken with creamy buffalo sauce rolled in a flour tortilla and baked until golden brown. Served with house made ranch dip	\$6.75 per guest

Cold Fun Fresh

(10-piece minimum)

Tortilla Rollups

\$5.25 per guest

Cream cheese, sour cream, cheddar, chopped olives and green chiles rolled in a flour tortilla then cut into small bites. Dip in your choice of rojo, verde, or roasted tomato salsa

Crostini with Smoked Gruyere Cheese

\$4.75 per guest

Topped with orange and bacon jam

Fresh Lobster Salad

\$7.95 per guest

Served on a fried won ton chip

Smoked Salmon Crostini

\$6.95 per guest

Cucumber topped herb cream cheese, smoked salmon, and dill on a fork pick

Prosciutto Wrapped Melon

\$4.95 per guest

Sweet cantaloupe wrapped with salty prosciutto topped with a grape and skewered

Chili Lime Baked Shrimp Cups

\$6.95 per guest

Chili and lime marinated shrimp with sour cream and served in a fried wonton cup

Chickpea Bruschetta with Sundried Tomato (vegan)

\$4.95 per guest

Smashed chickpea, chopped parsley, sundried tomato Olive oil, lemon juice, salt, and pepper on a toasted baguette

Sweet Potato Bite (vegan)

\$4.75 per guest

Sliced and roasted sweet potato topped with watermelon Radish, diced avocado and onion with lemon Dijon drizzle

Weddings & Special Events

We look forward to working with you to create wonderful memories, flawless events filled with exceptional foods.

ALL SPECIAL EVENTS PACKAGES INCLUDE

Cocktail Reception Highboy Tables with Floor Length White Linen

White Floor Length Linen with White Table Napkins

Selection of Three Passed Hors D'oeuvres

Three Course Dinner Prepared by our Award-Winning Culinary Team

Optional Cake Cutting

Menu Costs Starting from - \$49 per/person

Prices vary depending on menu selection, please inquire.

ADDITIONAL OPTIONS • PRICING TO BE QUOTED BY EVENT COORDINATOR

One Hour Hosted Wine Reception

Optional Champagne Toast with Dinner Service

Floral Arrangements

Chair Covers

Colored Linens

Additional Hors D'oeuvres and Displays

Hosted All Brands Bar

Dance Floor

Sample Menus

GOURMET DINNER BUFFET

Brentwood Farm Corn Chowder

Organic Locally Grown Greens with Candied Pecans and Grapes
house made champagne vinaigrette dressing

Grilled Mediterranean Bread Salad
toy box tomatoes, sweet basil, kalamata olives with Redwood Hill artisan made
feta cheese

Mary's Ranch Natural Chicken Breast
artichoke heart and sundried tomato ragout

Bassian Farm Grilled Marinated Flat Iron Steak
house made chimichurri

Cowgirl Creamery Cheese and Delta Queen Yukon Gold Mashed Potatoes

Organic Locally Grown Seasonal Vegetables

House Made Bread Pudding
with caramel and sea salt

Local Artisan Seasonal Fruit Tartlets

Peerless Organic Fair-Trade Regular and Decaf Coffees
Assorted Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade

**Special events package menu prices are per person and are subject to 20% taxable service charge
and local sales tax**

ELEGANT PLATED DINNER

Hors D'oeuvres

Crab Stuffed Grilled Artichoke

Minted Watermelon and Feta

Mount Tamalpais Salad

organic locally grown mixed greens, candied pecans with Point Reyes bleu cheese and grapes with house made Italian vinaigrette

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Choice Of

Pan Seared Day Boat Scallops

lemon caper butter sauce over herbed soft polenta with organic locally grown seasonal vegetables

Peppered Beef Filet

Bassian Farm Ranch filet mignon, truffle butter and cabernet sauvignon demi glaze, Delta Queen roasted fingerling potatoes, organic locally grown seasonal vegetables

Baked Eggplant & Zucchini Parmesan

with ricotta cheese and marinara over penne pasta

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Tartlet Trio

frangipane, Meyer lemon and apple

Special events package menu prices are per person and are subject to 20% taxable service charge and local sales tax

Prices vary depending on menu selection, please inquire.

Hors D'Oeuvres

Cold

Chilled Fresh Brentwood Corn Soup

king crab served with grilled french bread

Strawberry Bruschetta

bacon, candied pecans, goat cheese, balsamic drizzle

Pesto Polenta Bites

heirloom tomato, fresh Basil Bruschetta

Kolokythokeftedes

Summer Squash and Feta Balls

Hot

Mini Chipotle Lime Grilled Shrimp

corn, cotija cheese, guacamole garnished with cilantro

Char Siu Pulled Pork Sliders

pineapple, purple cabbage slaw

Crispy Chicken Caprese Bites

Mozzarella, tomato, basil

Jalapeno Popper Corn Fritters

Platter & Displays

Mediterranean Board

Hummus, red pepper hummus, baba ganoush, tabbouleh, artichoke hearts, cherry tomatoes, cucumber, green olives, almonds, feta cheese served with fresh baked pita wedges and gourmet crackers

Antipasto Board

Genoa salami, prosciutto, soppressata, mortadella, cherry tomatoes, artichoke hearts, marinated mushrooms, olives, roasted red pepper, sweet cherry peppers, almonds, provolone, marinated mozzarella, and Santorini parmesan with sliced baguette and gourmet crackers

Platter & Displays (Cont.)

Chilled Chardonnay Poached Prawns

Served with house made cocktail sauce

Farmers Crudité Crate

Farm fresh vegetables, with choice of 2 dips:

Creamy Bleu Cheese & Scallion

Warm Pesto Cream

Sundried Tomato & White Bean

Warm Caramelized Onion

Lemon Garlic Hummus

Beet Hummus

Carrot Hummus

Hot Bacon & Horseradish

Salads

Classic Caesar

fresh romaine lettuce, garlic, and cheese croutons, freshly shaved parmesan cheese, cracked black pepper, house-made caesar dressing

Local Mixed Greens

cherry tomatoes, cucumbers, dried cranberries, candied pecans and raspberry vinaigrette

Chopped Salad

chopped romaine, cherry tomatoes, cucumber, garbanzo beans, pepperoncini, salami, provolone, house vinaigrette

Greek Salad

lemon and thyme marinated chicken breast on top of local romaine, kalamata olives, feta cheese, cucumbers, sliced red onions and ripe tomatoes served with a lemon-herb vinaigrette.

Sides

Penne Pasta

Wild Rice Pilaf

Roasted Baby Potatoes

Vanilla Roasted Sweet Potatoes

Herbed Couscous

Garlic Mashed Potatoes

Roasted Asparagus

Local Seasonal Vegetable Medley

Sauteed Green Beans

Sauteed Baby Squash

Sauteed Broccolini & Garlic

Entrees

Lemon Spinach Pasta (Vegan)

grilled seasonal vegetables and grilled garlic bread

Baked Eggplant and Zucchini Parmesan

with ricotta Cheese and Marinara over penne

Wild Mushroom and Tomato Ragout

with soft polenta

Tarragon Chicken Breast

tarragon sauce, wild rice pilaf, sautéed seasonal vegetables

Chicken Cordon Bleu

free range chicken breast stuffed with maple ham and swiss cheese, lightly breaded with seasoned breadcrumbs and baked until golden brown

BBQ Chicken Breast

roasted corn and pepper salsa

Salmon en Papillote

zucchini, fennel, lemon, and dill wrapped and baked in parchment paper

Roasted Halibut Provencal

roasted garlic, tomatoes, marinated olives, artichokes, caper berries

Santa Maria Tri-Tip

marinated and grilled medium-rare, sliced and served with a wild mushroom demi-glace

Marinated Grilled Sliced Flank Steak

marinated grilled sweet onions, blue cheese, balsamic vinegar reduction

Roasted Pork Loin

with wild mushroom stuffing and seasonal chutney

Beef Pappardelle

ragout of braised short rib beef, tomatoes with Parmigiana Reggiano

Carved Roasted Prime Rib au Jus

creamy horseradish

Sweet Endings

Assorted Dessert Bars

Lemon, Berry Crumble, NY Cheesecake,
Double Chocolate Brownie and Blondies

Small Cakes

Cafe Cappuccino, Chocolate Dome, Chocolate Raspberry
Supreme, Flourless Decadence, Lemon Mousse, Red Velvet,
Strawberry Short Cake and Tiramisu

House Baked Brownies

Double Chocolate Chip

French Desserts

Cream Puffs, Eclairs, napoleons, Petit Fours

Cupcakes

Chocolate, Vanilla and Strawberry

Cheesecakes

New York, Raspberry, Strawberry & Seasonal

Celebration Cakes

9-Inch Round, Quarter Sheet, Half Sheet, Full Sheet

- YOUR CHOICE OF -

Cappuccino, Carrot Cake, Chocolate Fudge, Chocolate Mousse,
Chocolate Truffle, Lemon Mousse, Mocha Cream, Red Velvet,
Strawberry Shortcake and Tres Leches

*please contact catering manager for prices and options

We will gladly cut & plate any specialty cakes brought in for the occasion.