



SAVOURY

Entrees - April 24th through 30th

Moroccan Chicken | Preserved Lemon Yoghurt | Couscous Pilaf \$13
Panko Perch Filets | Pickled Ginger-Radish Tartar | Side \$14
Bourbon BBQ Brisket | Warm Potato Salad \$14 GF DF

Entrees - May 1st through 7th

Teriyaki Salmon | Vegetable Sauté \$14.50 GF DF
Spinach and Feta stuffed Chicken | Side \$14 GF
Beef Short rib | Pappardelle | Balsamic Onions \$14 DF

Entrees - May 8th through 14th

Latin Grilled Chicken | Ancho Sauce | Side \$14 GF DF
Moroccan Pork Tenderloin | Rhubarb Chutney | Side \$13 GF DF
Tandoori Salmon | Mint Raita | Side \$14.50 GF

Entrees - May 15th through 21st

Poached Salmon | Hall's Apple Slaw | Lime Basil Aioli \$14.50 GF DF
Coconut Chicken | Thai Chimichurri | Side \$14 GF DF
Korean BBQ Beef | Noodles \$14 DF

Entrees - May 22nd through 28th

Chicken | Apricot, Spinach, and Mushroom | Side \$14 GF DF
Trout | Lemon, Caper, and Dill | Side \$14.50 GF DF
Tagliatelle | Fennel Orange Lamb Ragu | Ricotta \$14

Sides, Salads and Locally Supplied Specials \$4.25-\$15

SWEET

Squares Brownie, Lemon, Date, Seasonal Selections
Cookies Ginger, Chocolate Chip, Peanut Butter, Oatmeal
Cranberry White Chocolate

Minis Tarts, Macaroons, Shortbread

Cakes Chocolate Ganache, Carrot Cream Cheese

Tarts and Pies Choose from our daily selection

Lunch to Go:

Assorted Sandwiches and Wraps
Seasonal Salads, Protein Salads and Soups

Entertaining and Gifts

Grain crisps, Cheese Bites, Decorated Shortbread,
Jams and Chutneys, Candied Nuts, Savory Dips

Always Available

Sandwiches, Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,
Savory Dips, Whole Roasted Chickens, Carrot Cake, Chocolate Cake, Cookies, Squares, Granola,
Muffins, Cheese Scones, Fruit Scones

Artisan Products

Seed to Sausage Charcuterie, Pascale's Ice Cream,
Ishina Indian Cuisine, Tavola Pasta,
Alaska Maple Syrup, Nats Bread, Bread n' Roses Bread,
Humming Bird Chocolate, Frakta



STATIONARY PLATTERS

Artisan Cheese Platter \$120/\$60

A selection of artisan cheese.

May include Noble, smoked blue, Grey Owl, Clos St.. Ambroise
Accompanied by house chutney, candied nuts and dried fruit.

Served with sea salt crostini, baguette and grain crisps

Crudité Platter \$45

A seasonal assortment of fresh vegetables
with our house curry dip and beet hummus

Epicuria Savoury Dips and Flatbread Platter \$60

Selection may include caramelized onion, smoked salmon,
fig and olive dip, Tuscan cheese, lemon artichoke, or beet hummus

Served with house sea salt crostini, baguette and grain crisps

Please call to inquire or email catering@epicuria.ca

Platters serve: Large 25-30 guests / Small 12-15 guests

Presented on bamboo platters.

Locally inspired Charcuterie Platter \$135/\$70

A selection of Seed to Sausage charcuterie,
duck prosciutto, rabbit terrine, duck rillettes and prosciutto.

Seasonal chutney, mustard and cornichons

Served with house sea salt crostini, baguette and grain crisps

Fish Platter \$160/\$80

Smoked salmon, candied salmon,

house smoked trout rillettes and chili garlic shrimp

Capers berries, cream cheese, dill, red onion and cornichons

Served with house sea salt crostini, pumpernickel and grain crisps

Vegetarian Sushi Platter \$100/\$55

Selection of vegetarian maki rolls

Served with Ginger Soy Dipping Sauce, Pickled Ginger and Wasabi

75/40 Rolls (not available Sunday)

Mini Dessert Platter \$55

Selection of chocolate caramel sea salt shortbread, lime coconut macaron,
carrot cake pop, and maple cream cheese tart. 36 pieces



EPICURIA CLASSICS

Chicken Pot Pie \$17.50
Curried Turkey Pie \$17.50
Lamb Feta Pie \$17.50
Tourtière \$16.50

Roasted Lemon Rosemary Chicken \$9.75
Chicken Marbella \$9.75
Indian Coconut Chicken \$9.75
Thai Chicken Curry \$9.75

Lamb Shank with Mushroom Bolognese \$13
Veal Meatballs with Artichoke and Olive \$9
Mushroom Asiago Strudel \$9.50
Italian Meatloaf \$9
Shepherd's Pie \$8.25
Vegetarian Chili \$6
Moroccan Lamb Tagine \$12
Beef Bourguignon \$10

Lasagna Bolognese \$18
Veal or Spinach Cannelloni \$7.25
Bolognese Sauce \$11

LOCAL ARTISAN PRODUCTS

Tavola Pasta

Meat Lasagne \$11.50
Vegetarian Lasagne \$11.50
Mushroom Ravioli \$16.99
Chicken Sage Ravioli \$16.99
Meat Ravioli \$14.99
Butternut Squash Ravioli \$16.99

Ishina Indian Dishes

Baingan Bharta \$10
Beef Curry \$10
Butter Chicken \$11
Chicken Korma \$11
Chicken Tikka Masala \$12
Channa \$7
Lamb Rogan Josh \$13
Naan Bread \$5
Saag Paneer \$10

Pascale's Ice Cream \$14