



SAVOURY

Entrees - May 29th to June 4th

Chevre stuffed Chicken | Grilled Artichoke and Red Pepper | Side \$14 GF
Spicy Lemon Shrimp | Pasta | Feta | Arugula \$15
Masala Pork Tenderloin | Basmati Rice \$13 GF DF

Entrees - June 5th through 11th

Teriyaki Salmon | Vegetable Sauté \$14.50 GF DF
Spinach and Feta stuffed Chicken | Side \$14 GF
Beef Short Rib Quesadilla | Ancho Sauce | Chimichurri \$14

Entrees - June 12th through 18th

Butter Chicken | Basmati Rice \$14 GF
Pecan Chicken | Rhubarb Chutney | Side \$13.50
Salmon with Dukkha | Harissa Aioli | Side \$14 GF DF

Entrees - June 19th through 30th - Canada 150 Menu

Whisky Molasses Salmon \$14.50 GF DF
Honey Lacquered Chicken with Leek Mushroom Wine Sauce \$13 GF
Alberta Beef Shortrib with PEC Red Wine Sauce \$15 GF DF
Grilled Flank Steak with Green Chile Sauce \$14.50 GF
Roasted and Pickled Beet Salad with Feta and Arugula \$4.25 GF
Potato Salad with Whole Grain Mustard and Grilled Onions \$4.25 GF
Grilled and Roasted Vegetable Salad with Corn and Basil \$4.25 GF DF
Strawberry Rhubarb Galettes, Butter Tarts and Nanaimo Bars

We will be closed July 1st and 2nd

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, Fraktals



CANADA 150 PICK-UP BUFFETS

HOT BUFFET \$32

Minimum 20 guests

Whiskey Molasses Salmon
Alberta Beef Shortrib with PEC Red Wine Sauce

PEI Potato Puree with Avondale Cheddar and Chives
Roasted and Pickled Beet Salad with Feta and Arugula
Grilled and Roasted Vegetable Salad with Corn and Basil

Strawberry Rhubarb Galettes, Butter Tarts and Nanaimo Bars

COLD BUFFET \$28

Minimum 12 guests

Whiskey Molasses Salmon
Grilled Flank Steak with Green Chile Sauce

Roasted and Pickled Beet Salad with Feta and Arugula
Potato Salad with Whole Grain Mustard and Grilled Onions
Grilled and Roasted Vegetable Salad with Corn and Basil

Strawberry Rhubarb Galettes, Butter Tarts and Nanaimo Bars

CANADA 150 COCKTAIL MENU

\$18.67 PER PERSON - 7 BITES PER PERSON

Minimum 30 guests (requires full service)

Cured Arctic Char with Pickled Onion and Lemon Cream
Smoked Duck Pastrami with Rhubarb Pickle on Grain Crisp
Caesar Shooter with Shrimp Chorizo Skewer
Grilled Cheese with Avonlea Cheddar, Ploughman's Chutney and Rye Bread
Wild Mushroom Arancini with Chile Aioli
Maple Cider Butternut Squash Cone with Cinnamon Beaver Tail crumble
Maple Braised Pork Belly with sweet and sour Apples and Bacon Candy

MINI PLATES - \$6.00

Beef Brisket Poutine - in mini mason jar
Alberta Beef Sirloin Slider with Maple Bacon Candy and Oka Cheese
Lobster Roll with Lime and Panko Crumble



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