



## SAVOURY

### Entrees - July 31<sup>st</sup> through August 6<sup>th</sup>

Fish Cakes | Ginger Radish Tartar | Side \$14 DF GF

Lamb Meatball Curry | Biryani \$14 GF DF

Pecan Crusted Chicken | Mango Peach Chutney | Side \$14

BBQ Beef Brisket Bowl | Smoked Cheddar Smashed Potatoes | Corn | Cilantro \$12 GF

### Entrees - August 8<sup>th</sup> through 13<sup>th</sup>

#### Closed August 7<sup>th</sup>

Salmon Croquette | Red Pepper Aioli | Side \$14.50

Roasted Chicken with Charmoula Vinaigrette | Choice of Side \$14 GF DF

Spanakopita | Side \$12

Pulled Pork Bowl | Mixed Grains | Black Bean | Ancho | Smoked Cheddar \$12

### Entrees - August 14<sup>th</sup> through 20<sup>th</sup>

Stuffed Chicken | Chevre | Artichoke | Arugula Pesto | Side \$14 GF

Latin Spiced Flank Steak | Chimichurri | Potato Salad \$14 GF

Tandoori Salmon | Minty Raita | Side \$14.50 GF

Thai Chicken Bowl | Basmati Rice | Vegetable Julienne \$12 GF DF

### Entrees August 21<sup>st</sup> through 27<sup>th</sup>

Spinach and Feta Stuffed Chicken | Choice of Side \$14 GF

Spiced Shrimp | Couscous Salad | Ancho Sauce \$14.50 DF

Corn Fritters | Smoked Tomato Aioli | Side \$13

Moroccan Salmon Bowl | Roasted Vegetables | Kale | Chermoula \$13 GF DF

## SUMMER SALADS AND BOWLS

### PROTEIN SALAD BOWLS

\$9-\$10.50 each

Thai Chicken | Rice Noodles | Greens | Nuoc Cham GF DF

Latin Flank | Greens | Cucumber & Tomato | Ancho | Chimichurri GF DF

Moroccan Beef | Chickpea | Pickled Turnip | Feta | Olive | Tahini Dressing GF

Moroccan Vegetable | Chickpea | Cauliflower | Pickled Turnip | Feta | Olive | Tahini Dressing GF

Marinated Tuna Nicoise | Potato | Green Bean | Tomato | Olive Lemon Caper Vinaigrette GF DF

Thai Rice Noodle | Pickled Vegetables | Sambal Aioli | Edamame | Carrot | Nuoc Cham GF DF

Egg Nicoise | Potato | Green Bean | Tomato | Feta | Olive Lemon Caper Vinaigrette GF

Red and Golden Beet | Hall's Apple | Feta | Greens | Maple Cider Mustard Dressing GF

Miso Salmon | Soba Noodles | Greens | Ponzu DF

### SEASONAL SALADS

\$4.25 OR 3 FOR \$12

Moroccan Couscous Salad with Lemon Tahini Dressing DF

Pad Thai Noodle Salad DF

Roasted Potato Salad with Smoked Cheddar and Grainy Mustard Dressing GF

Tomato and Heirloom Beet Salad with Pickled Radish and Feta GF

Grilled and Roasted Vegetable Salad with Corn GF DF

Thai Grain Salad with Basil and Mint GF



## COLD PICK UP 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

## 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



## 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](mailto: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