



SAVOURY

ENTREES - October 2nd through October 8th

\$13 Roast Turkey Breast | Artisan Bread Stuffing with Leeks and Herbs

Dominion City Beer Gravy | Upper Canada Cranberry Compote

\$14 Roast Chicken Supreme | Caramelized Onion Jus | Roasted Root Vegetables (GF/DF)

\$14.50 Salmon Filet | Roasted Spiced Squash | Tomato Pear Relish (GF/DF)

\$13 Strudel | Le Coprin Mushroom | Floralpe Chevre | Thyme | Side

Entrees - October 10th through 15th

Overbrook Honey Lacquered Chicken with Mushroom | Side \$14 (GF/DF)

Butternut Squash Cannelloni with Zesty Tomato Sauce \$9

Braised Boneless Beef Shortrib with Red Wine Sauce | Side \$14 (GF/DF)

Thai Tofu Bowl | Basmati Rice | Veg Sauté \$13

Entrees - October 16th through 22nd

Stuffed Chicken | Spinach and Feta | Side \$13 GF

Braised Beef Shoulder | Rapini | Squash Pappardelle \$14

Sweet Chili Grilled Salmon | Asian Pesto | Side \$14 GF DF

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

Entrees - October 23rd through 29th

Mushroom Lasagna | Side \$13

Apricot Spinach Chicken | Cider Sauce | Side \$13 GF DF

Smoked Trout Croquettes with Red Pepper Aioli | Side \$14

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

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

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



THANKSGIVING ENTERTAINING

(Available by special order)

\$165 Whole Roast Mariposa Turkey | Artisan Bread Stuffing with Leeks and Herbs
Dominion City Beer Gravy | Upper Canada Cranberry Compote (serves 10-12) LIMITED QUANTITY!

\$85 Roast Turkey Breast | Artisan Bread Stuffing with Leeks and Herbs
Dominion City Beer Gravy | Upper Canada Cranberry Compote (serves 6-8)
\$18.50 Epicuria Quiche - Lorraine | Mushroom Asiago | Spinach and Chevre
\$17.50 Curried Turkey Pie | Roasted Root Vegetables | Dried Cranberries (serves 4)
\$12 Dominion City Beer Gravy (1 Litre)
\$12 Artisan Bread Stuffing with Leeks and Herbs

MAIN COURSES

\$13 Roast Turkey Breast | Artisan Bread Stuffing with Leeks and Herbs
Dominion City Beer Gravy | Upper Canada Cranberry Compote
\$14 Roast Chicken Supreme | Caramelized Onion Jus | Roasted Root Vegetables (GF/DF)
\$14.50 Salmon Filet | Roasted Spiced Squash | Tomato Pear Relish (GF/DF)
\$13 Strudel | Le Coprin Mushroom | Floralpe Chevre | Thyme | Side

SIDE DISHES

\$4.25/\$24 single or servings for 6-8 available
Classic Potato Gratin (GF) - Drop off your favourite serving dish (price adjustment may apply)
Green Beans | Brussel Sprouts | Hazelnut and Orange (GF/DF)
Roasted Root Vegetables | Balsamic Onion Confit (GF/DF)
Roasted Spiced Squash | Pumpkins Seeds | Cardamom (GF/DF)

SOUPS

\$10

Turkey, Sausage and Wild Rice
Curried Squash and Apple

DESSERTS

\$36/\$4.75 Chocolate Ginger Pumpkin Cheese Cake
\$16/\$4.75 Hall's Apple Pie | Double Crust
\$16/\$4.75 Local Honey Spiced Pumpkin Pie
\$28/\$4.75 Roasted Pear Cake with Cranberry Filling and Maple Frosting

Deadline for orders is Wednesday October 4th at 2pm
Pick-up 10am to 3pm on Saturday October 7th
We will be closed Monday October 9th

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@epicurica.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