



**GIVE THE GIFT OF GREAT FOOD
SHOP AND SHARE THE JOY!**

Deadline for orders is December 20th 2pm.

Gifts and Entertaining to Take-Home

Holiday Sweets

Shortbread, gingerbread, fruit cakes and plum puddings
Curated chocolate selections, jams and petite desserts

Savoury Bites

Grain crisps, cheese bites, candied nuts,
savoury dips, rillettes and charcuterie

HOLIDAY MEALS

Entrees - December 11th through 24th

Cider glazed turkey with mushroom sausage stuffing, potato puree and beer pan gravy \$14
Beef shortrib with Le Corpin mushrooms, red wine demi and potato puree \$15
Gravlax spiced salmon with Dijon crema and choice of side \$14.50
Chevre, apricot and sage stuffed Chicken with choice of side \$14
Root Vegetable, cranberry and feta Strudel with choice of side \$13

Side Dishes \$4.25 \$27 (serves 8)

Classic mashed potatoes with brown butter and sea salt
Honey spiced roasted heirloom carrots, parsnip and acorn squash with cider glaze
Green beans and Brussel sprouts with candied pecan and rosemary
Roasted root vegetables with balsamic onion confit

Trimming and more . . .

Artisan bread stuffing with mushroom and sausage \$18
Upper Canada cranberry sauce with orange and ginger \$9
Dominion City Beer Gravy \$12
Seasonal salads, soups and specials
Savoury Pies including Quiche, Tourtiere and Curried Turkey Cranberry Pie \$16-18.50

SWEET

Mince pies and tarts
Buche de Noel \$40
Pear gingerbread cake with maple spiced cream cheese icing \$22
Spiced apple galette \$15
Decorated shortbread, miniature tarts and decadent cake bites



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