



## SAVOURY

### Entrees - November 27<sup>th</sup> to December 3<sup>rd</sup>

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)

Daily Dinner Specials

### Entrees - December 4<sup>th</sup> to 10<sup>th</sup>

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

Braised Beef Shoulder | Rapini | Squash Pappardelle \$14

Sweet Chili Grilled Salmon | Thai Chimmichurri | Side \$14 GF DF

Daily Dinner Specials

### Entrees - December 11<sup>th</sup> through 24<sup>th</sup>

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

**See holiday menu for additional items**

**Deadline for holiday orders is December 20<sup>th</sup> at 2pm**

## 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