



## SAVOURY

### Entrees - November 6<sup>th</sup> to 12<sup>th</sup>

Mushroom Asiago Stuffed Chicken Breast | Seasonal Side \$13

Butternut Squash Ravioli | Sage Cream Sauce | Side \$13

Trout Almondine | Side \$14.50 GF

Daily Dinner Specials

### Entrees - November 13<sup>th</sup> to November 19<sup>th</sup>

Panko Herb Chicken | Seasonal Chutney | Side \$13

Beer Braised Brisket | Potato Tian \$14

Cantonese Steamed Fish with Green Onion | Side \$14 GF DF

Daily Dinner Specials

### Entrees - November 20<sup>th</sup> to 26<sup>th</sup>

Cardamom spiced Lamb Ragù | Pasta | Black Pepper Ricotta \$13

Thai Seafood Curry | Basmati Rice \$14 GF DF

Roasted Lemon Olive Chicken | Grilled Red Onion Relish | Side \$13 GF DF

Daily Dinner Specials

### 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

## 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@epicurica.ca](mailto: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