



**NEW YEARS EVE TAKE HOME DINNER
NEW YEAR'S EVE ENTERTAINING MADE EASY!**

Available December 30th and 31st

HORS D'OEUVRES TO GO

Cool

Zucchini roulade | Floralpe chevre | Tomato Jam \$24 GF
Coconut Chili Shrimp | Lime | Pineapple \$30 GF DF
Sesame Cone | Thai Squash Curry | Cashew Lime Basil Dust \$28 DF
Hot smoked Candied Salmon Skewer \$26 GF DF

Warm

Mushroom Arancini | Chile Aioli \$28
Spinach | Feta Empanada \$26 GF
Grilled Cheese | Avonlea Cheddar | Branston Pickle | Rye Bread

Priced per dozen. Minimum 1 dozen

*Please call to inquire or email events@epicuria.ca
Book before December 29th at Noon. Pick up 11am - 4pm Dec 30/31st
Platters serve: Large 25-30 guests | Small 12-15 guests
Presented on bamboo platters.*

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

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

Holiday Dessert Platter \$55

Selection may include assorted holiday shortbread, lime coconut macaron,
Egg nog profiterole, chocolate cherry cheesecake bites. 48 pieces



New Year's Eve Dinner

Available December 30th and 31st

Pick up 11am - 4pm

Enjoy at home with friends and family, bring along to the ski chalet or treat someone! This year, Epicuria's New Year's Eve dinner is relaxed, delicious and super satisfying.

Pair it with hors d'oeuvres, tapas platters or one of your own culinary creations!

All items also available a la carte in the store from December 29th-31st

\$27 per person (\$35 for Beef Tenderloin)

Main Course

Includes chef selection side dishes

Alberta Beef Shortrib | Mushroom | Red Wine Demi GF DF

Beef Tenderloin stuffed with Arugula, Asiago and Artichoke | Red Wine Demi \$35

Duck Confit | Balsamic Roasted Pears and Shallots | Red Wine Sauce GF DF

Fragrant Seafood Curry GF

Dessert

Mini Chocolate Ganache Cake with Chocolate Crumb

Be sure to book your dinner by Noon on December 29th. Pick up between 11am and 4pm on December 30th and 31st.

We will be closed from December 25th through December 27th.

Please place orders to events@epicurial.ca during those dates. Prepayment required.