



EASTER ENTERTAINING MENU

April 18th through 20th

Epicuria will be open 10 am-4 pm on Friday, April 19th and closed on April 21st and 22nd.
Orders to be placed by April 15th at 12:00 pm 613.745.7356, ext. 1; kitchen@epicurica.ca

EASTER ENTERTAINING

- \$42 Local Smoked Sliced Ham with Maple Mustard Glaze (Serves 6-8)
- \$19.00 Epicuria Quiche - Choice of Lorraine, Smoked Salmon or Spinach & Chèvre
- \$18.00 Easter Lamb Pie -Spinach with Oregano, Tomato and Feta

MAIN COURSES

- Trout with Roasted Asparagus and Herb Nage \$14.50 GF DF
- Herb Chevre Stuffed Chicken with Rhubarb Ginger Chutney | Side \$14 GF
- Spring Vegetable Strudel with Feta and Artichoke | Side \$12

SIDE DISHES

\$4.25 / \$27 (serves 6-8)

- Classic Scalloped Potato GF
- Green Beans and Sugar Snap Peas with Orange Butter and Mint GF
- Balsamic Honey roasted Heirloom Carrots GF DF
- Roasted and Pickled Beet Salad with Radish, Chevre and Arugula GF

DESSERTS

- Strawberry Rhubarb Galette \$5 \$19
- Lemon Glazed Bundt Cake with Easter Sprinkles \$5 \$19
- Dark Chocolate Cake with Chocolate Crumb, Milk Chocolate Ganache and Easter Egg Garnish \$5 \$28
- Bread and Roses Hot Cross Buns
- Also available: Decorated Easter Shortbread Cookies
- Easter Mini Dessert Selection