



PICK UP CATERING

STATIONARY PLATTERS

Artisan Cheese Platter \$120/\$65

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

Crudit  Platter \$42

A seasonal assortment of fresh vegetables
with our house curry dip and beet hummus

Epicuria Savoury Dips and Flatbread Platter \$58

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

*Platters serve: Large 20-25 guests / Small 10-15 guests
Presented on bamboo platters.*

Locally inspired Charcuterie Platter \$135/\$70

A selection of Seed to Sausage charcuterie,
duck pastrami, rabbit terrine, duck rillettes and prosciutto.
Seasonal chutney, mustard and cornichons
Served with house sea salt crostini, baguette and grain crisps

Fish Platter \$162/\$85

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 \$105/\$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



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HORS D'OEUVRES

Zucchini Roulade | Local Chevre | Tomato Jam (GF/V) \$26
Sesame Cone | Thai Squash Curry | Cashew Lime Basil Dust (V) \$28
Vegetable Salad Roll | Mint | Basil | Cilantro Aioli (GF/DF/V) \$26
Latin Spiced Shrimp Skewer | Ancho Sauce | Almond Dust (GF/DF) \$33
Chili Coconut Shrimp and Lime Pineapple Skewer (GF) \$33

Mushroom Arancini | Spicy Aioli (V) \$26
Ancho Espresso Shortrib Taco | Cilantro Chile Crema \$28
Szechuan Pepper Chicken Satay | Vanilla Mango Raita (GF) \$26
Cauliflower Frittata | Smoked Cheddar | Dijon | Chive (GF/V) \$26
Grilled Cheese | Avonlea Cheddar | Branston Pickle | Rye Bread \$26

Minimum 2 dozen per type
Some may require assembly

Check for additional weekly offerings!

SANDWICHES

Artisan Ciabatta Sandwiches \$8 (min 10)
Mini Bun Sandwiches \$4 (min 12)
Cocktail Sandwiches \$24/dz (min 3 dz)

Check with our events team for seasonal fillings^[ML1]

SALADS^[ML2]

Pad Thai Noodle Salad (GF/DF/VG)
California Grain Salad (DF/V)
Tomato Heirloom Beet Salad with Pickled Radish and Feta (GF/V)
Roasted Potato Salad with Smoked Cheddar and Grainy Mustard Dressing (GF/V)
Arugula Salad with Tuscan Cheese, Artichoke, and Lemony Vinaigrette (GF/V)
Chef Selection Seasonal Green (GF/DF/VG)
Caesar Salad (GF/V)

\$4.25 per serving - minimum 10



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MAIN COURSE ENTREES

Minimum 12

Includes a starch side dish from our weekly selection

Reheating instructions provided

Overbrook Honey Lacquered Chicken with Mushroom Leek Wine Sauce (GF) \$14

Roasted Lemon Rosemary Chicken (GF/DF) \$14

Butter Chicken with Cucumber Mint Raita (GF) \$14

Sweet Chili Chicken with Thai Chimichurri (GF/DF) \$14

Chicken Achiote with Chimichurri and Ancho Sauce (GF/DF) \$14

Thai Chicken or Salmon Curry (GF/DF) \$14/\$15

Braised Boneless Beef Shortrib with Red Wine Sauce (GF/DF) \$15

Butternut Squash Cannelloni with Zesty Tomato Sauce (V) \$12

Whiskey Molasses Salmon (GF/DF) \$15

Moroccan Salmon with Chermoula (GF/DF) \$15

Wild Mushroom Strudel (V) \$12

Tofu Vegetable Coconut Curry (GF/DF/VG) \$12

BUFFET PACKAGES

Minimum 15

BUFFET \$25

Main Course Protein

Potato or Grain Side Dish

Two Salads

Dessert

Add

Vegetarian Main or Vegetable Side \$5.00

Add

Second Main Course Selection \$6.00

Ask about additional weekly menu selections.

GF = GLUTEN FREE DF = DAIRY FREE V = VEGETARIAN VG = VEGAN

357 St Laurent Blvd Ottawa, ON K1K 2Z7 613.745.7356 catering@epicurria.ca



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Please call to inquire or email catering@epicuria.ca

Menus selections will be presented on re-usable bamboo platters or in foil containers.
An estimate for platter charges will be provided with your quote.

Printed menus and napkins provided, along with a guide for safe food handling procedures. Compostable dinnerware and ingredients lists available upon request. Please notify us of any guests with food allergy or intolerances.

A 9% [ML3] service coordination fee will be applied to all pick up orders. Payment in advance of pick-up or delivery will be required. Our service includes event consultation.

Delivery charges within 25 km are as follows.

Delivery \$32

Delivery and Pick-up \$55

Delivery, Set-up and Pick up \$105

Deliveries are available Monday to Friday 9am to 5pm, Saturday 9am to 2pm.