



## 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 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

#### Grazing Platter \$125

Selection from our Cheese, Charcuterie, Crudit  and Dips Platters.  
Garnished and served with house sea salt crostini, baguette and grain crisps

#### Mini Dessert Platter \$55

Seasonal selection of mini desserts. May include 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

#### Cool

- Zucchini Roulade | Local Chevre | Tomato Jam (GF/V) \$26
- Vegetable Salad Roll | Mint | Basil | Cilantro Aioli (GF/DF/VG) \$26
- Chili Coconut Shrimp and Lime Pineapple Skewer (GF/DF) \$33
- Devilled Egg | Candied Salmon | Crispy Caper (GF/DF) \$26
- Truffle Devilled Egg \$26 (GF/DF)
- Artichoke Chevre Tart | Tomato | Cured Olive (V) \$26

#### Warm

- Mushroom Arancini | Spicy Aioli (V) \$26
- Szechuan Pepper Chicken Skewer | Vanilla Mango Raita (GF) \$26
- Grilled Cheese | Avonlea Cheddar | Autumn Chutney | Rye Bread \$26

Minimum 1 dozen per type  
Some may require assembly

### SANDWICHES

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

Check with our events team for seasonal fillings

### SALADS

- Pad Thai Noodle Salad (GF/DF/VG)
- California Grain Salad (DF/VG)
- Marrakesh Carrot Salad (DF/GF/VG)
- Super Slaw (DF/GF/VG)
- Roasted Potato Salad with Smoked Cheddar and Grainy Mustard Dressing (GF/V)
- Arugula Salad with Tuscan Cheese, Artichoke, and Lemony Vinaigrette (GF/V)
- Caesar Salad (GF/V)

\$4.35 per serving – minimum 10



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### MAIN COURSE ENTREES

Minimum 10

Includes a starch side dish from our weekly selection

Reheating instructions provided

Pan roasted Chicken with Ancho Mushroom Sauce (GF) \$14.50

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

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

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

Spinach and Feta Stuffed Chicken Breast (GF) \$14

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

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

Manicotti with Spaghetti Squash, Bechamel and Zesty Tomato Sauce (V) \$12

Whiskey Molasses Salmon (GF/DF) \$15

Wild Mushroom Strudel (V) \$12

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

### BUFFET PACKAGES

Minimum 10

BUFFET \$25

Main Course Protein

Potato or Grain Side Dish

1 Vegetable Side and Salad

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



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*Please call to inquire or email [catering@epicuria.ca](mailto:catering@epicuria.ca)*

Menus selections will be presented on re-usable bamboo platters or in foil containers.

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

A 12% 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.