

PROTEIN SALADS \$19

Served in individual recyclable bowls. Perfect for your next team appreciation or healthy lunch on the go!

Includes:

Individually Packaged

Large Cookie of the Day

Sealed Compostable Flatware

Minimum 10 per menu item

THAI GINGER SHREDDED CHICKEN

Rice Noodle | Pickled Vegetables | Sambal Aioli | Cilantro Mint Salad | Soy Nut Lime Gremolata (Gluten-free; Dairy-free)

LATIN SPICED FLANK STEAK

Greens | Tomato Radish Cucumber Salad | Cured Olive | Chimichurri (Gluten-Free; Dairy-free)

VEGETARIAN COBB

Super Slaw | Hardboiled Egg | Goddess Dressing
(Gluten-Free)



SANDWICHES AND WRAPS \$19

Individually Packaged Lunch Boxes

Includes:

Chef's Selection Artisan Sandwich

Chef Inspired Seasonal Salad

Dessert of the Day

Minimum 10

Sealed compostable flatware

A Sampling of Our Sandwiches and Wraps

Each day we offer a chef selection of delicious sandwiches and wraps from the list below. We make our sandwiches with local artisan breads and roast our meats in-house.

SANDWICH & WRAP SELECTION

Maple Dale Aged Cheddar | Seasonal Chutney

Italian Charcuterie | Arugula | Olive Pesto

Chickpea Salad | Arugula | Roasted Pepper Aioli

Cheddar | Local Country Ham | Honey Dijon Mayo

Roast Beef | Aged Cheddar | Caramelized Onion Jam

Classic Herbed Egg Salad

Turkey Bánh Mì | Pickled Vegetables



COLD PROTEIN BENTO BOX

CHICKEN \$22

TOFU \$20

BEEF \$22

SALMON \$22

Minimum 10 orders per menu item.

Tandoori Salmon or Chicken | Mango Mint Raita
Couscous Salad with Cucumber and Radish
Broccoli Cauliflower Super Slaw
Dessert of the Day

Maple Miso Salmon or Chicken
Pad Thai Noodle Salad
Vegetable Slaw with Ponzu
Dessert of the Day

Achiote Grilled Chicken or Flank Steak | Ancho Aioli | Chimichurri
Latin Couscous Salad with Corn and Black Beans
Southwestern Slaw
Dessert of the Day

Each meal is presented in a compostable box and includes sealed compostable flatware.



INDIVIDUAL SNACKS

Minimum 10 orders per item.

CHEESE AND FRUIT BENTO BOX \$8.00 PER PERSON

Selection of Artisan Cheese served with flatbreads and fruit

FRESH FRUIT SALAD \$6 PER PERSON

Presentation of select seasonal fresh fruit

CHIPS AND DIP \$5

Our Caramelized Onion Dip served with Kettle Chips

CRUDITÉS \$5 PER PERSON

A seasonal assortment of Fresh Vegetables with Hummus

COOKIE - \$3

Our delicious all-butter cookies
Chocolate Chunk, Ginger or Cranberry White Chocolate Oatmeal

SCRATCH MUFFIN OF THE DAY \$3

GREEK YOGURT PARFAIT WITH EPICURIA GRANOLA \$5

APPLE CRANBERRY PUMPKIN ENERGY BITES \$3

BANANA CHOCOLATE ENERGY BITES \$3

DIETARY ACCOMMODATIONS

We will make every effort to accommodate clients with food allergies—please be as specific as possible about the allergens in question. However, please note that there is always a risk that allergens may be present and your guests need to be aware of this risk.

Note that our kitchen is not a nut-free facility and we cannot guarantee the absence of nuts or nut oils in our foods. Epicuria will not assume any liability for adverse reactions to foods consumed, or items with which an individual may come in contact, at any event we cater.

Please inquire about our seasonal vegan and gluten-free menu options.

ADDITIONAL INFORMATION

We require a minimum food order of \$190 for cold luncheons. To accommodate current safety concerns regarding Covid-19, all meals will be individually packaged unless organized otherwise.

We provide all food packaging, bags, napkins and compostable cutlery for all lunch orders at no charge.

Delivery charges are \$35 for drop off in Ottawa.

An 11% event coordination service charge is applied to all orders.