

EPICURIA

FOOD SHOP & CATERING

SAVOURY

Entrees – April 30th through May 5th

Honey Soy Salmon | Steamed Vegetables | Jade Sauce GF DF \$17.00
BBQ Beef Brisket | Smashed Potatoes | Slaw \$17.00
Roasted Lemon Chicken | Capers | Fried Onion | Roasted Potatoes \$16.50
Chili Lime Shrimp | Vegetable Couscous Pilaf | Feta \$17.00

Entrees – May 7th through 12th

Herb Roasted Chicken | Asparagus | Lemon Parmesan Risotto GF \$16.50
Spicy Lemon Shrimp | Pasta | Feta | Arugula Pesto \$17.00
Beef Short Rib | Red Wine Demi | Roasted Garlic Potato Puree GF \$22.00
Butternut Squash Ravioli | Roasted Mushroom | Truffle Parmesan Sauce \$15.50

Entrees – May 14th through 19th

Cardamom spiced Lamb Ragu | Pasta | Black Pepper Ricotta \$16.50
Gravlax Style Salmon | Sweet Mustard Sour Cream Sauce | Seasonal Vegetables GF \$17.00
Grilled Latin Chicken | Chimichurri | Sweet Potato Wedges DF \$16.50
Sticky Balsamic Pork Ribs | Super Slaw | Corn Bread \$16.50

Entrees – May 22nd through 26th

Caribbean Spiced Salmon | Pineapple Salsa | Basmati GF DF \$17.00
Panko Oven-fried Chicken | Tomato Peach Chutney | Seasonal Vegetables DF \$16.50
Grilled Flank Steak | Cucumber Salad | Pad Thai Noodles GF DF \$16.00

SWEET

Squares Brownie, Lemon, Date, Seasonal Selections

Cookies Ginger, Chocolate Chip, Peanut Butter

Mini Bundt Cakes Chocolate Ganache, Carrot Cake

Galette – Seasonal Fruit

Celebration Cakes – By Pre-order on-line

Lunch to Go: Seasonal Salads, Protein Salads and Soups

Entertaining and Gifts

Grain crisps, Cheese Bites, Baguette Crisps
Chutneys, Candied Nuts, Savory Dips

Always Available

Soups, Quiches, Savory Pies, Frozen Foods, Vinaigrettes,
Savory Dips, Cookies, Squares, Granola,
Muffins, Cheese Scones, Fruit Scones

Artisan Products

Ishina Indian Cuisine, Pasta Tavola,
Nat's Bread, Fraktals Chocolate, Top Shelf Preserves