

2023 - 2024

# Winter Catering Guide



EPICUREAN GROUP

*fresh. honest. local.*



# Catering Guidelines

Thank you for using Epicurean Group Catering at [Your Unit Here](#). We are available for all your catering and business meeting needs. Please contact us if you have any questions.

Our catering guidelines are provided below. Please follow these simple policy guidelines when placing your catering order. Doing so will insure a successfully catered event and/or business meeting.

## YOUR CATERING CONTACTS:

**Contact Name, James Cruz**

**Contact Email, [James@epicurean-group.com](mailto:James@epicurean-group.com)**

**Office: Contact Phone-707-334-9888**

## HOURS OF SERVICE

Our catering department offers all levels of service to fit your needs. Catering business hours of operation are Monday-Friday 7:00 A.M. to 3:00 P.M, afterhours, weekends, and holidays will require additional staff. Our phone hours are 7:00 A.M. to 4:00 P.M., Monday through Friday, please call **James Cruz** at **707-334-9888**. All email orders received after 3:00 P.M. will be reviewed on the next business day. Please call **James Cruz** if you have a late order or need an immediate change at **707-334-9888**. To ensure that your event is a success, we ask that orders be placed and approved with a guaranteed number of guests 3 business days before the start of your event. We are happy to customize your catering orders to meet the needs or special requests of guests attending. Please call us for dinners, large complex events, or all-day conference catering; we require 5 working days confirmation on guest attendance. We are happy to assist you with all your catering needs!

## ORDERING PROCEDURES, LEAD TIMES, AND LEVELS OF SERVICE

### Ordering Procedures:

Please complete your online catering order by going to <https://www.athenianschooldining.com>

### Lead Times:

While we will do our best to accommodate orders with less than minimum lead times, we cannot guarantee confirmation without verbal communication with the Catering Contact.

Monday – Friday

Beverage Services 2 Business Days Advance Notice

Simple Catered Event 3 Business Days Advance Notice

Special Events or Conferences 5 Business Days Advance Notice

All Events after 3:00 P.M. 5 Business Days Advance Notice

Dinners or Weekend Services Minimum of 7 Business Days Advance Notice

**Note: Orders cancelled with less than 24 hours may be subject to a service charge.**

### Levels of Service

Several options are available for any catered event: Drop-off Compostable Cold Service Buffet, Compostable Hot Service Buffet, China Buffet Service or Sit-Down Plated Service. All these service levels are available for: Breakfast, Lunch, Dinner, or Conference Continuous Service. A 10% delivery fee applies to orders that do not require service staff.

### Drop-off Compostable Cold Service Packages

This service is designed for our staff to drop off Gourmet Box Lunches or Buffets, Gourmet Salads, Deli Platters, and House Made Cookies and Brownies. Add a fun Canned Beverage for \$1.50. Set on the buffet table with an in-house linen runner, and then picked up after your event is over.

### **Compostable Hot or Cold Service Buffet**

This service is designed for basic hot or cold lunch buffet service. Chafing dish and buffet set up with an in-house linen runner, replenished as needed and picked up after your event is over. Events with 50 or more guests will require additional attendants to set up the event.

### **China Buffet Service**

Service includes rental china plates, glasses, and utensils. Chafing dish and buffet set up with an in-house linen runner, replenished as needed and picked up after your event is over. Events with 35 or more guests will require additional attendants to set up the event and will be billed accordingly.

### **Sit-down Plated Service**

Service includes sit-down rental china plates, glasses, utensils, and cloth napkins. Additional linens will be billed as outlined under the Linens section. Each multiple of 16 people will require an additional attendant, with a minimum of one attendant per event. Special VIP events will require additional service, to be determined when booking your event.

### **Standard Linens**

Red, Black or White Tablecloth - 85x85  
Napkins

### **Service Staff or Bartenders**

When events require service staff, party captains, and bartenders, we are happy to provide them. Our professional waiters are \$41.00 per hour, and captains and bartenders are \$49.00 per hour, with a five-hour minimum. Hot Food or China Buffet service with guest counts over 35 will require service staff.

Afterhours, 3:00pm and weekend service will require additional labor and therefore be subject to additional charges (upon your approval with required 5 business days lead time).

**We are always available for customized menus and events. We have fun with creative menus in addition to what is available.**

**Please contact us to schedule a meeting.**

Additional Services: Our catering department is happy to provide you with any additional services you may need such as, but not limited to:

- Additional Wait Staff
- Balloons
- Floral Arrangements
- Décor
- Beer and Wine Service – A TIPS certified bartender is required for events serving beer & wine
- Purchase of beer and wine is not done through CaterTrax. Please contact the Catering Contact for assistance.

Please call James Cruz at **707-334-9888** for more information.

Please contact **James Cruz** at **707-334-9888** with any questions regarding these policies or if you need assistance planning your event. Our goal is to collaborate and execute the best catered experience possible.

**\*NOTE: Menu and Prices are valid through March 20, 2024.**

# Winter Hot Breakfast

10 Guest Minimum

## Winter Biscuits and Gravy

Bourbon Biscuits, Sage Sausage Gravy served  
with Scrambled Eggs

## Cheesy, Bacon and Mushroom Bread Muffin

Cubed Bread Pieces mixed with Cage Free Egg, Cheese,  
Applewood Smoked Bacon, Spinach, Mushroom, Onion baked in a muffin tin  
Served with Mixed Green, House Made Balsamic Dressing

## Kale Frittata Muffins

Cage Free Egg, Wilted Kale, Goat Cheese, Toasted Pine Nuts  
Served with Home Style Potatoes

## Sweet Potato Hash

Diced Sweet Potato, Onion, Bacon, sauteed in Maple Syrup, Butter,  
Topped with Cage Free Poached Egg

## Roasted Pumpkin, Haloumi, Bacon Croissant

Oven Baked Pumpkin, Crispy Bacon, Haloumi Cheese, Kale Leaves,  
Cage Free Egg, Basil Pesto, on a Butter Croissant served with Fresh Fruit Salad

## Winter Breakfast Board

Mini Gingerbread Pancakes, Peppermint Chocolate Chip Pancakes, sliced Banana,  
Fresh Strawberries, Fresh Whipped Cream, Crispy Bacon, Sausage Links

## Winter Entrée Salads or Wraps

All Salads come with an Artisan Dinner Roll and Butter

All Wraps come with House Made Chips

10 Guest Minimum

### Winter Chicken Salad

Organic Baby Spinach, Roasted Red, Gold Beets, Blood Orange, Pink Grapefruit, Oven Roasted Free Range Chicken Breast, Toasted Sesame Seeds, Tarragon, Creamy Honey Red Wine Dressing

### Winter Salad

Butter Lettuce, Radicchio, Oven Roasted Acorn Squash, Pepitas, Pomegranate Seeds, Diced Pancetta, Boursin Cheese Bites, Breadcrumbs, Honey Dijon Vinaigrette

### Winter Cobb Salad

Kale, Roasted Butternut Squash, Hard Boiled Egg, Apple, Avocado, Blue Cheese, Applewood Smoked Bacon, Red Onion, Honey Mustard Vinaigrette

### Kale and Quinoa Salad

Lacinato Kale, Sunflower Seeds, Feta Cheese, Cherry Tomato, Quinoa, Cucumber, Red, Yellow Bell Pepper, Chickpeas, House Made Lemon Dressing

### Winter Arugula Salad

Arugula, Roasted Pear, Blue Cheese, Candied Pumpkin Seeds, Oven Roasted Pork Tenderloin, Balsamic Honey Dijon Dressing

# Winter Sandwiches

**10 Guest Minimum**

**All Sandwiches come with a House Chips and a Pickle**

## House Roasted Beef Sandwich

Thinly Sliced Herb Crusted House Roasted Beef, House Made Giardiniera, Stone Ground Mustard, Horseradish Spread on Hawaiian Bread

## Cranberry Cheese and Prosciutto Sandwich

Cranberry Pecan Bread, Laura Chenel Goat Cheese, Cranberry Sauce, Prosciutto, Arugula, Honey

## Winter Chicken Salad Sandwich

Shredded Free Range Chicken, Diced Apple, Orange Segments, Sunflower Seeds, Onion, Mayo, Ground Mustard on a Croissant

## Havarti Turkey Hero

House Roasted Turkey Breast, Havarti Cheese, Sliced Pear, Mango Chutney, Lettuce on French Baguette

## Winter Vegetable Sandwich

Oven Roasted Butternut Squash, Sweet Potato, Parsnips, Carrots, Red Beet, Red Onion, Basil Pesto, Herb Goat Cheese on Ciabatta

# Winter Hot Lunch Meals

10 Guest Minimum

## Honey Mustard Sheet Pan Chicken

Honey Mustard Glazed Oven Baked Chicken, Traditional Rice Pilaf,  
Winter Vegetable Medley

## Cast Iron Pork Chop with Cacao-Spiced Rub

Boneless Pork Chop Pan fried with Cacao-Spiced Rub, Saffron Rice,  
Oven Roasted Root Vegetables

## Bisteces a la Mexicana

Beef Stew, Tomatoes, Onion, Cilantro served with Rice, Pinto Beans,  
Pickled Jalapeno, Corn Tortillas

## Stuffing Stuffed Pork Loin (Pork Roulade)

Sausage, Bacon Stuffing rolled in Pork loin, Mushroom Gravy,  
Mashed Yukon Gold Potatoes, Blue Lake Green Beans, Carrots

## Vegan Mushroom Wellington

Portobello Mushroom, Caramelized Onion, Stuffed Puff Pastry  
with Dijon Mustard, Green Beans, and wax Beans

## Garlic Butter Creamed Spinach Salmon

Herb Roasted Salmon, House Made Lemony Garlic Butter Cream Sauce, Organic Penne Pasta, Sautéed Spinach  
Red Bell Peppers, and Mushrooms  
Market Price



# Build your own Holiday Party Menu

10 Guest Minimum

## Choose One Salad

- Arugula Salad, Applewood Smoked Bacon, Baby Shallots, Red Grapes, Toasted Pistachios, Dijon, White Wine Vinaigrette
- Honey Mustard Brussels Sprouts Salad, Dried Cranberries, Pecans
- Organic Baby Mixed Greens Salad, Red Quinoa, Fennel, Carrots, Pomegranate Molasses Dressing
- Broccoli Apple Salad, Golden Raisins, Red Onions, Crispy Applewood Smoked Bacon, Apple Cider Aioli
- Winter Organic Spinach, Pomegranate Arils, Dried Cranberries, Sliced Pear, Feta Cheese, Creamy Raspberry Poppseed Dressing
- Lucinato Kale, Oven Roasted Gold Beets, Quinoa, Toasted Pecans, Maple Mustard Dressing

## Choose 2 Vegetable Side

- Winter Green Bean, Fitz Farms Mushroom Casserole
- Blue Lake Green Beans, Butter Sauce, Crispy Leeks
- Roasted Brussel Sprouts, Fig, Applewood Smoke Bacon Bits
- Oven Roasted Broccoli, Lemon, Garlic
- Honey Roasted Butternut Squash
- Roasted Cauliflower, Fried Capers, Chile
- Organic Spinach, Fitz Farms Wild Mushroom Strata
- Roasted Tri Colored Candied Organic Beets
- Cauliflower Mash

## Choose 2 Starch Side

- Pimento Cheese Potatoes Gratin
- Slow Roasted Yam Mashed Potato
- Garlic Roasted Tri Colored Potatoes
- Apple Cranberry Cornbread Stuffing
- Buttermilk Yukon Gold Mashed Potatoes
- Organic Quinoa Home Style Mac-n-Cheese
- Cheesy Scalloped Potatoes
- Point Reye Blue Cheese Yorkshire Pudding
- Traditional Stuffing

## Choose 1-2 Entrees

- Whole Ham Glazed with Red Wine, Spices

- Pineapple Honey Glazed Ham
- Classic Holiday Tenderloin Beef Wellington, Tarragon Béarnaise
- Fennel and Herb Stuffed Pork Porchetta
- Slow Cooked Apricot Glazed Pork Roast
- Oven Roasted Herb Crusted Cornish Game Hen
- Christmas Spiced Roasted Airline Chicken Breast
- Black Pepper Rubbed Beef Tenderloin
- Rosemary and Garlic Roast Beef
- Butter Basted Roasted Free-Range Turkey
- House Slow Roasted Herb Prime Rib, Port Wine-Shallot Demi-Glace Sauce, Whipped Horseradish Cream
- Sausage, Fig Stuffed Turkey Roulades

### Vegetarians choose 1

- Butternut Squash Ravioli, Sage Brown Butter
- Truffle Fitz Farm Wild Mushroom Lasagna
- Butternut Squash, Spinach Lasagna
- Roasted Mushroom Strudel
- Fitz Farm Mushroom, Camembert Wellington
- Quinoa, Kale, Chickpea, Dried Cranberries stuffed Squash, Parmesan Cheese

### Choose 2 Toppings

- Pumpkin Seed Pesto
- Cranberry Orange Chutney
- Pineapple Chutney
- Spiced Apple Chutney
- House Made Turkey Gravy
- Mushroom-Shallot Demi-Glace

### Choose 2 Desserts

- Mini Tarts Pumpkin, Apple, Pecan
- Egg Nog, Cranberry, Pumpkin, White Chocolate Cheesecake
- Holiday Cup Cakes
- Holiday Cookies
- Holiday Petite Fours

All Buffets come with Soft Dinner Rolls and Butter and your choice of Lemonade, Agua Fresca, or Iced Tea

### Suggested Pricing

1 Entree \$43.99 per guest

2 Entree \$53.99 per guest

## Dessert Menu

### Apple Cheesecake Parfaits

Layers of Cinnamon, Sugar Apples, No Bake Cheesecake,  
Snickerdoodle Crumble

### Hot Chocolate Peppermint Cookies

Chocolate Cookies, Dipped in Milk Chocolate, White Chocolate  
and topped with Peppermint Crumble

### House Made Hand Pies

Cranberry, Pumpkin and Chocolate drizzled with Powdered Sugar

### Ginger Crème Sandwich Cookie

Gingerbread Cookies, stuffed with Lemony Filling

### \*Holiday Gingerbread Mini Bundt Cake

### Apple-Cider Doughnut Holes

House Made Mini Donut bites rolled in Cinnamon, Sugar

### \*Whole Pies (serves 8)

Apple Pie

Pecan Pie

Pumpkin Pie

# Holiday Appetizer Menu

*Serving size two each per selection*

## **Cranberry-Brie Puff Pastry Pops**

Puff Pastry stuffed with Cranberry Jam, Brie on a Stick

## **Goat Cheese Stuffed Fig with Pancetta**

Oven Baked Fig stuffed with Laura Chenel Goat Cheese,  
Honey, Crispy Pancetta

## **Holiday Charcuterie Board**

Goat Cheese Rolled in Dried Cranberries, Green Onion, Baby  
Bel, Sliced Cheddar, Colby, Swiss, Fig, Sugar Coated Cranberries, Green Grapes,  
Tri Colored Olives, Prosciutto, Salami, Chorizo, Jam, Crackers and Slice Baguette

## **Holiday Deviled Egg**

Egg Whites stuffed with Yoke, sour Cream, Mayo, Pink Peppercorn, Spicy Mustard  
garnished with Parsley, Pomegranate Seeds

## **Sweet Potato Canape**

Baked Sweet Potato, Goat Cheese, Chopped Honey Pecans, Dried Cranberries

## **Mini Holiday Cheese Balls**

Cream Cheese, Butter, White Cheddar, Horseradish, Worcestershire Mixed and rolled into balls then rolled  
into Chopped Dried Cranberries, Green Onion,  
Honey Pecans, Bacon Bits, Toasted Almonds on a Pretzel Stick

## **Holiday Bruschetta**

Toasted Baguette, Guacamole, Pico de Gallo, Queso Fresco,  
Marinated Shrimp  
Market Price

### **Crispy Parmesan Brussels Sprouts**

Oven Crisp Parmesan Crusted Brussel Sprout, Dijon Aioli dipping Sauce

### **Cheese Crostini**

Crispy sliced Baguette, Brie Cheese, House Made Cranberry Fig Jam

### **Crispy Parmesan Brussels Sprouts**

Oven Crisp Parmesan Crusted Brussel Sprout, Dijon Aioli dipping Sauce

### **Sliced Pear Canape**

Sliced Pear topped with Crumbled Point Reyes Blue Cheese, Candied Walnuts

### **Crispy Parmesan Brussels Sprouts**

Oven Crisp Parmesan Crusted Brussel Sprout, Dijon Aioli dipping Sauce

### **Delicata Squash Rings**

Delicata Squash dipped in Seasoned Panko deep fried, Garlic Lemon Sauce

### **Cheesy Polenta Bites**

House Made Cheesy Polenta Bite, Creamy Goat Cheese,  
Crispy Brussels Sprout Leaves, Pancetta

## Beverages

### Pomegranate Spritzer

Pomegranate Juice, Simple Syrup, Club Soda  
Pomegranate Seed Garnish

### Grinch Punch

7up, Lime Sherbet, Lime Slices

### Holiday Punch

Orange Juice, Cranberry Juice, Pineapple Juice, Ginger Ale

### Eggnog Hot Chocolate

Eggnog, White Chocolate, Milk, Vanilla, Nutmeg

### Holiday Coffee Bar

Starbucks Regular Coffee with Caramel Sauce, Chocolate Sauce, Hazelnut Syrup, Vanilla Syrup, Peppermint Syrup, Shaved Chocolate, Crushed Peppermint, Sugars, Creamer, Whipped Cream

### Hot Chocolate Bar

House-made Hot Chocolate, Whipped Cream, Shaved Chocolate, Toffee Crunch, Peppermint Sticks, Marshmallows, Chocolate Chips, Caramel Syrup