

Breakfast Buffets

12 Order Minimum

Served with freshly brewed coffee and assorted juices

Continental

Fresh seasonal fruit display

Assortment of homemade muffins, banana bread, mango bread, butter and jam

\$8.50 per person

Classic Brunch

Fresh seasonal fruit display

Assortment of homemade muffins, banana bread, mango bread, butter and jam

Maple cured bacon and apple pork sausage links

Cream cheese scrambled eggs

Northwest style fisherman potatoes

\$14 per person

Epicurean Brunch

Fresh seasonal fruit display

Assortment of homemade muffins, banana bread, mango bread, butter and jam

French crepes stuffed with ricotta cheese and a cinnamon, apple and cherry compote

Cream cheese scrambled eggs

Gourmet thick-cut French toast. Served with orange spiced syrup

Maple cured bacon and apple pork sausage links

Northwest style fisherman potatoes

\$18 per person

Omelet Bar

(20 Person Minimum. On-site chef required)

Black Forest ham, peppers, onions, mushrooms, olives, bay shrimp, and cheddar cheese

\$15 per person

Breakfast a la Carte

12 Order Minimum

Homemade Buttermilk Biscuits <i>honey butter</i>	\$1.50 each
Oatmeal <i>milk, brown sugar and raisins</i>	\$1.50/person
Assorted Individual Yogurts	\$1.75 each
Cream Cheese Scrambled Eggs	\$2.00/person
Homemade Muffins, Banana Bread and Mango Bread <i>butter and jam</i>	\$2.25/person
Homemade Assorted Mini Quiche	\$2.25 each
Northwest Style Fisherman Potatoes <i>onions and chopped parsley</i>	\$2.25/person
Blueberry Pancakes <i>butter and maple syrup</i>	\$2.25/person
Fresh Bagels <i>cream cheese</i>	\$2.50 each
Gourmet Thick-Cut French Toast <i>orange spiced syrup</i>	\$2.75/person
Fresh Seasonal Fruit Display	\$3.00/person
Maple Cured Bacon, Apple Pork Sausage Links or Black Forest Ham	\$3.50/person
Yogurt Parfaits <i>layered with fresh fruit, topped with granola</i>	\$3.75 each

Epicurean Catering Phone: 425.827.5700 Email: info@epicureancatering.net

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Sandwich Box Lunches

5 Order Minimum

Includes Tim's Cascade Style potato chips, one of various side salads, and a decadent mini dessert

Dungeness Crab Salad \$12

Dungeness crab salad, lettuce and tomato on a homemade croissant

Grilled Chicken Clubhouse \$11

Grilled chicken breast, crisp maple cured bacon, lettuce and tomato on San Francisco style sourdough bread

California Turkey \$12

Thinly sliced roasted turkey, avocado, alfalfa sprouts and tomato on honey wheat bread

Classic Corned Beef \$11

Slow simmered, thinly sliced corned beef, Jarlsberg cheese, lettuce and tomato on marbled deli rye

Classic Roast Beef \$11

Slow roasted, thinly sliced roast beef, smoked cheddar cheese, lettuce and tomato on San Francisco style sourdough bread

Ham and Swiss on Rye \$11

Black Forest ham, Swiss cheese, lettuce and tomato on marbled deli rye

Poorboy \$11

Black Forest ham, roasted turkey, and salami, Jarlsberg and smoked cheddar cheese, lettuce and tomato on a hoagie roll

Vegetarian Special \$12

Avocado, cucumber, Jarlsberg cheese, alfalfa sprouts, and tomato on twelve-grain bread

Roasted Vegetarian \$11

Roasted garlic, red bell pepper, marinated artichoke hearts, chevre and tomatoes on herbed focaccia bread

Tropical Chicken Wrap \$11

Chicken salad, mango salsa, and Boursin cheese wrapped in a pesto tortilla

Caprese on Focaccia \$11

Buffalo mozzarella cheese, basil and vine tomatoes drizzled with balsamic vinaigrette on fresh focaccia bread

Salad Box Lunches

5 Order Minimum

Includes a homemade roll with butter and a decadent mini dessert

Crab Cracker Famous Cobb \$12

Maple cured bacon, diced egg, cucumber, tomato, avocado and diced chicken on a bed of iceberg lettuce. Served with balsamic vinaigrette

Classic Caesar with Chicken \$11

Sliced egg, cucumber, beets, black olives, tomato and sliced chicken breast on a bed of fresh romaine lettuce. Served with our homemade classic Caesar dressing

Seattle Style Louis with Oregon Bay Shrimp \$11

Sliced egg, cucumber, beets, black olives, tomato and Oregon bay shrimp on a bed of iceberg lettuce. Served with Thousand Island dressing

Chef's Seasonal \$11

Fresh seasonal fruit, gorgonzola cheese and pecan pralines on a bed of baby field greens. Served with balsamic vinaigrette

Spinach & Bacon \$11

Maple cured bacon, gorgonzola cheese, diced egg and tomato on a bed of spinach. Served with honey Dijon dressing

****Add maple cured bacon or avocado to any salad for \$1.50 each*

Homemade Soups

Includes a homemade roll with butter

Crab Cracker Pacifica Clam Chowder

Cream base, clams, potatoes, and fresh vegetables

\$4 per cup/\$7 per bowl

Crab Cracker Spicy Red Clam Chowder

Tomato base, clams, potatoes and fresh vegetables

\$4 per cup/\$7 per bowl

Dungeness Crab Cracker Bisque

Rich lobster reduction with tomato, sherry, cream and Dungeness crab

\$7 per cup/\$12 per bowl

Beverages

Crystal Geyser Bottled Water

\$1.00 each

Coca Cola Products *coke, diet coke and sprite*

\$1.50 each

Assorted Juice

\$1.75 each

Gatorade G2

\$1.75 each

Arizona Iced Tea

\$2.00 each

Assorted Ize Fortified Sparkling Beverages

\$2.25 each

Assorted Glaceau Vitamin Water

\$2.75 each

Thomas Kemper Root Beer

\$2.75 each

Red Bull

\$3.00 each

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All Day Meeting Package

12 Order Minimum

\$28.50 per person

Continental Breakfast Buffet

Fresh seasonal fruit display

Assortment of homemade muffins, banana bread, mango bread, butter and jam

Assorted juices

Freshly brewed coffee

Luncheon Buffets

(Please select one of the following)

Build Your Own Sandwich

Soft Taco

Homemade Meatloaf

Beef Stroganoff

Baked Chicken Pot Pie

Baked Potato Bar

Sweet and Sour Pork

Homemade Lasagna

Barbecue Chicken

Sesame Chicken Teriyaki

South of the Border Chili

Chicken Enchilada

Lacquered King Salmon

Roasted Garlic Chicken

(Vegetarian and Special Dietary Plates Available)

Afternoon Coffee Break

Freshly brewed coffee, fresh fruit, Tim's Cascade Style potato chips, homemade cookies, and white cheddar cheese popcorn

Add any of the following:

Crystal Geyser Bottled Water	\$1.00 each
Coca Cola Products <i>coke, diet coke and sprite</i>	\$1.50 each
Assorted Juice	\$1.75 each
Gatorade G2	\$1.75 each
Arizona Iced Tea	\$2.00 each
Assorted Ize Fortified Sparkling Beverages	\$2.25 each
Assorted Glaceau Vitamin Water	\$2.75 each
Thomas Kemper Root Beer	\$2.75 each
Red Bull	\$3.00 each

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Lunch Buffets

12 Order Minimum

Includes homemade rolls with butter, classic Caesar salad with freshly grated Romano cheese and decadent mini desserts

Roasted Garlic Chicken

Pan seared chicken breast, roasted garlic, mushroom, onion, sun-dried tomatoes, and capers in a chardonnay butter sauce. Served with fettuccini Alfredo

\$16 per person

Northwest King Salmon

Lacquered with a soy, garlic and brown sugar glaze. Served with jasmine rice

\$16 per person

Almond Crusted Alaskan Halibut

Pan seared halibut filet with a port seafood supreme sauce. Served with steamed red potatoes

\$18 per person

Homemade Meatloaf

Ground beef and pork with fresh herbs and spices. Served with mashed potatoes and gravy

\$16 per person

Beef Stroganoff

Braised sirloin tips and mushrooms in a sour cream sauce. Served over egg noodles

\$16 per person

Yankee Pot Roast

Slow simmered beef in a rich, red wine demi-glaze. Served with mashed potatoes and gravy

\$16 per person

Baked Chicken Pot Pie

Chicken, fresh vegetables, elephant garlic and herbs baked in a homemade pie crust

\$16 per person

Fried Chicken

Buttermilk battered fried chicken, homemade potato salad or homemade mashed potatoes, molasses baked beans and fresh fruit

\$16 per person

Barbecue Chicken

Grilled chicken breast glazed with homemade barbecue sauce. Served with rice pilaf

\$16 per person

Swedish Meatballs

Sautéed meatballs in a garlic cream sauce. Served over egg noodles

\$16 per person

Baked Potato Bar

Large baked potatoes, diced Cajun blackened chicken, shredded cheddar and Monterey Jack cheese, bacon bits, broccoli, butter, sour cream and chives

\$12 per person

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Sandwich Lunch Buffets

12 Order Minimum

Includes decadent mini desserts

Build Your Own Deli Sandwich

Sourdough, wheat and rye breads

Thinly sliced roast turkey breast, Black Forest ham and roast beef

Lettuce, tomato, onion, pickle, mustard and mayonnaise

Choice of Italian pasta salad or potato salad

Seasonal vegetable crudité's with ranch and honey mustard dipping sauces

Tim's Cascade Style potato chips

\$14 per person

Deli Sandwich

Black Forest ham and Swiss cheese. Served on fresh marbled rye bread

Oven roasted turkey and avocado. Served on fresh wheat bread

Roast beef and cheddar cheese. Served on fresh sour dough bread

Vegetarian special. Served on fresh focaccia bread

Choice of Italian pasta salad or potato salad

Seasonal vegetable crudité's with ranch and honey mustard dipping sauces

Tim's Cascade Style potato chips

\$14 per person

Mini Sandwich with Clam Chowder

Roast beef and horseradish cream sauce. Served on fresh sourdough rolls and

Roasted turkey breast with cranberry and mayonnaise. Served on homemade dark rolls

Mixed field greens salad with mandarin oranges, gorgonzola cheese and pecan pralines. Served with balsamic vinaigrette

\$15 per person

Croissant Platter with Clam Chowder

Albacore tuna and chicken salads. Served on fresh mini croissants

Mixed field greens salad with mandarin oranges, gorgonzola cheese and pecan pralines. Served with balsamic vinaigrette

\$15 per person

Asian – Pacific Rim Inspired Buffets

12 Order Minimum

Includes homemade rolls with butter, spicy cucumber salad and decadent mini desserts

Mahi Mahi Taco

Fresh grilled Mahi Mahi, mango salsa, Asian style slaw with peanut dressing, warm tortillas and

Hawaiian rice

\$16 per person

Hong Kong Noodles

Scallops and prawns sautéed with Pacific Rim vegetables. Tossed with garlic, ginger and soy sauce

\$16 per person

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Sweet and Sour Pork

Pork loin, bell peppers and onions simmered in sweet and sour sauce. Served with jasmine rice
\$16 per person

Polynesian Meatballs

Meat balls with simmered bell peppers and onions in sweet and sour sauce. Served with jasmine rice
\$15 per person

Orange Peel Beef

Simmered sirloin tips in an orange, soy and ginger glaze. Served with jasmine rice
\$16 per person

Sesame Chicken Teriyaki

Sesame chicken breast with fresh pineapple in a homemade teriyaki sauce. Served with jasmine rice
\$16 per person

Macadamia Crusted Chicken

Pan seared macadamia crusted chicken. Served with tropical fruit salsa and Hawaiian rice
\$16 per person

Coconut Prawns

Grilled prawns rolled in toasted coconut. Served with mango chutney and Hawaiian rice
\$18 per person

Seafood Paella

A cornucopia of fresh seafood and shellfish braised with andouille sausage and rice in a spicy tomato broth
\$20 per person

Italian Inspired Buffets

12 Order Minimum

Includes garlic cheese bread, classic Caesar salad with freshly grated Romano cheese and decadent mini desserts

Homemade Lasagna

Ground beef and pork simmered in a rich tomato sauce with ricotta cheese and spinach, topped with mozzarella cheese
\$16 per person

Vegetarian Portabella Parmagiana

Grilled portabella mushroom topped with marinara sauce and smoked mozzarella cheese. Served over fettuccini
\$16 per person

Vegetarian Pasta Penne

Penne pasta tossed with fresh seasonal vegetables, sun dried tomatoes, garlic and olive oil
\$16 per person

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Shrimp Stuffed Pasta Shells

Oregon bay shrimp, garlic, spinach, ricotta cheese, and marinara sauce. Topped with Mornay sauce
\$16 per person

Pasta Trio

Cheese tortellini in marinara sauce, fettuccini Alfredo and penne pasta with vegetable pesto sauce
\$14 per person

South of the Border Buffets

12 Order Minimum

Includes chocolate fudge brownies

Soft Taco

Apple wood grilled chicken or marinated sirloin
Served with warm flour tortillas, sautéed onions, bell peppers, shredded lettuce, cheddar and Monterey Jack cheese, fresh pico de gallo, salsa, sour cream, creamy cilantro dressing, tortilla chips with salsa and Spanish rice
\$16 per person

Santa Fe Salad Bar

Choice of barbeque chicken or seasoned ground beef with onions
Served with flour tortilla bowls, Iceberg lettuce, black bean salsa, corn relish, fresh pico de gallo, guacamole, sour cream, tortilla chips with salsa and homemade cornbread with honey butter
\$16 per person

Chicken Enchiladas

Chicken enchiladas stuffed with Monterey Jack cheese and green onion. Baked in a sour cream and green chili velouté sauce. Served with tortilla chips with salsa and Spanish rice
\$16 per person

South of the Border Chili

Beef and pork slow simmered in a rich tomato sauce with pinto beans, peppers and onions
Served with sour cream, cheddar cheese, onions and homemade cornbread with honey butter
\$16 per person

****Add guacamole for \$1.50 per serving*

Hot Hors D'oeuvres

12 Order Minimum

Pork Skewers <i>Thai peanut sauce</i>	\$2.00	each
Chicken Breast Skewers <i>teriyaki or apricot brandy glaze</i>	\$2.25	each
Baked Caramel Apple and Goat Cheese Purses	\$2.25	each
Andouille Sausage Stuffed Mushrooms <i>parmesan cheese</i>	\$2.25	each
Dungeness Crab Stuffed Mushrooms <i>hollandaise sauce</i>	\$2.25	each
Lacquered Salmon Skewers <i>soy, ginger and garlic</i>	\$2.25	each
Gourmet Mini Sliders <i>Tillamook cheddar cheese</i>	\$2.50	each
Beef Skewers <i>seasoned and grilled</i>	\$2.50	each
Spring Rolls <i>Oregon bay shrimp and Pacific Rim vegetables</i>	\$2.75	each
Coconut Prawns <i>tropical fruit salsa</i>	\$3.75	each
Dungeness Crab Stuffed Prawns <i>wrapped in bacon</i>	\$4.75	each
Petite Dungeness Crab Cakes <i>Creole tartar</i>	\$4.75	each
Buffalo Drumettes <i>teriyaki or red hot sauce and bleu cheese</i>	\$125	serves 50
	\$75	serves 25
Swedish Cocktail Meatballs <i>sautéed with garlic, onions and cream</i>	\$125	serves 50
	\$75	serves 25
Dungeness Crab and Artichoke Dip <i>topped with parmesan cheese</i>	\$285	serves 50
	\$145	serves 25

Cold Hors D'oeuvres

12 Order Minimum

Stuffed Mushroom Caps <i>hummus, ginger and shiitakes</i>	\$1.75	each
Mini Phyllo Tartlets <i>caramelized onions and gorgonzola cheese</i>	\$1.75	each
Cous Cous and Honey Phyllo Cups <i>fresh mint chiffonade</i>	\$1.75	each
Curry Chicken Salad Puffs <i>curried chicken salad in puff pastry</i>	\$2.00	each
Assorted Crostini	\$2.25	each
Salmon Mousse <i>cucumber rounds</i>	\$2.25	each
Homemade Assorted Mini Quiche	\$2.25	each
Baby Red Potatoes <i>dill cream cheese and caviar</i>	\$2.50	each
Smoked Salmon Mousse <i>pâté choux</i>	\$2.50	each
Rare Sliced Beef <i>rye crostini with gorgonzola cheese and sweet garlic</i>	\$2.50	each
Prawn Skewers <i>cocktail sauce</i>	\$2.75	each
Blackened Chicken and Sweet Potato Gnocchi Skewers	\$3.00	each
Seasonal Crudités <i>bleu cheese and honey mustard dipping sauces</i>	\$3.00	/person
Marinated BBQ Pork <i>hot mustard and sesame seeds</i>	\$3.00	/person
Fresh Seasonal Fruit Display	\$3.00	/person
Fresh Fruit Skewer Display <i>picked in watermelon</i>	\$2.75	each
Jumbo Poached Prawns <i>lemons and cocktail sauce</i>	\$3.50	each
Italian Antipasto Tray	\$4.00	/person
International Cheese and Fruit Display	\$5.00	/person
Dungeness Crab Leg <i>sweet mustard in endive leaves</i>	\$6.00	each
Northwest Salmon Mousse <i>laced with cucumber scales</i>	\$100	serves 50
	\$60	serves 25
Decorated Brie en croute <i>crostini</i>	\$175	serves 50

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Kippered Salmon Display	\$90	serves 25
	\$225	serves 50
	\$125	serves 25
Alder Smoked King Salmon <i>dill cream cheese and edible garnish</i>	\$275	serves 50
	\$150	serves 25

Signature Hors d'oeuvres

12 Order Minimum

The Social

International cheese and fruit display. Served with gourmet crackers

Petite Dungeness crab cakes. Served with Creole tartar sauce

Baked chicken breast skewers. Served with teriyaki or apricot glaze

Northwest salmon mousse laced with cucumber scales

Fresh seasonal crudités basket with bleu cheese and honey mustard dipping sauces

Chef's decadent dessert display

Freshly brewed coffee

\$23 per person

Northwest Cocktail Party

International cheese and fruit display. Served with gourmet crackers

Petite Dungeness crab cakes. Served with Creole tartar sauce

Kippered salmon display. Served with dill cream cheese and capers

Scandinavian cocktail meatballs in sour cream garlic sauce

Fresh seasonal crudités basket with bleu cheese and honey mustard dipping sauces

Julienne vegetable salad tossed in red wine vinaigrette

Chef's decadent dessert display

Freshly brewed coffee

\$27 per person

Happy Hour

International cheese and fruit display. Served with gourmet crackers

Chicken glazed in apricot brandy sauce

Sweet and sour meatball skewers

Marinated and grilled sirloin kebabs

Yellowfin tuna kebabs. Covered in a red pepper and soy ginger glaze

Poached prawn and baby corn skewers

Alder smoked salmon side. Served with lemon dill cream cheese and edible flower garnish

Chef's decadent dessert display

Freshly brewed coffee

\$28 per person

Bayou

Melon ball salad with fresh mint chiffonade

Petite Dungeness crab cakes. Served with Creole tartar sauce

Mushrooms stuffed with andouille sausage and parmesan cheese

Cajun chicken and sweet potato gnocchi kebabs

Jalapeno and cheddar cheese cornbread

Pecan tarts and French apple turnovers with caramel sauce

Freshly brewed coffee

\$30 per person

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The Vegan

Oranges and pecan pralines. Served on a bed of seasonal mixed greens with balsamic vinaigrette

Fresh fruit skewers picked in watermelon

Roasted seasonal vegetable platter with garlic miso wasabi and tahini dipping sauces

Cous cous and honey filled phyllo cups with fresh mint chiffonade

Mushrooms caps stuffed with hummus, shitake mushrooms and ginger

Cajun popcorn and mixed nuts

\$26 per person

Hors d'oeuvres Platters

Serves 50 people

Aioli Provencal

Prawns, new potatoes, baby carrots, green beans, asparagus, baby corn, and artichokes. Served with pesto aioli sauce for dipping

\$275 per platter

Cheese and Seasonal Fruit Display

Imported and domestic cheeses with fresh seasonal fruits and berries accompanied by gourmet crackers

\$250 per platter

Rustic Italian Parmesan Crostini

Dry wine salami, mozzarella cheese, black olives, and marinara sauce

Roasted garlic, red pepper and chevre

Kipperd salmon, lemon dill cream cheese and capers

Tomato, olives, basil and buffalo mozzarella cheese

Prosciutto, asparagus and tomato pesto relish

\$200 per platter

Asian Feast

Chicken saté, crispy Chinese spring rolls, soft Vietnamese spring rolls, Japanese and California style sushi, Indonesian sauté and crab wontons. Served with wasabi, soy sauce and pickled ginger

\$375 per platter

Grilled Kebab and Skewers

Chicken skewers in apricot brandy glaze, sweet and sour meatball skewers, marinated and grilled sirloin kebabs, yellow fin tuna kebabs with red pepper and soy ginger glaze, and prawn and baby corn skewers. Served with tahini yogurt dipping sauce

\$325 per platter

Stuffed Vegetable

Zucchini boats filled with Tunisian zucchini puree, tomato cups filled with green olive and almond tapenade and cucumber rings filled with tzatziki

\$150 per platter

Deviled Egg

Hard boiled egg halves filled with smoked salmon, salami, fresh herbs and kalamata olive tapenade

\$100 per platter

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Mini Sandwich

Mini turkey and rare roast beef sandwiches on homemade rustic rolls

\$250 per platter

Cold Seafood

Alaskan red king crab legs, jumbo poached prawns, fresh oysters on the half shell, Alaskan bairdi clusters, cocktail claws, Dungeness crab legs, Oregon bay shrimp and cream cheese. Served with cocktail sauce and drawn butter

\$42 per person

Dinner Buffet with Pasta and Salads

12 Order Minimum

\$26 per person

Please choose two of the following:

International cheese display with grapes

Fresh seasonal fruit display

Northwest king salmon mousse with cucumber slices

Swedish or barbecue cocktail meatballs

Chicken breast skewers with teriyaki or apricot glaze

Homemade mini quiche

Please choose two of the following:

Fettuccini tossed in garlic cream sauce

Bow tie pasta with lox in garlic cream sauce

Ricotta stuffed tortellini in marinara sauce

Penne pasta with sautéed vegetables and basil pesto

Please choose two of the following:

Fresh seasonal vegetable crudités with a ranch dipping sauce

Classic Caesar salad with grated Romano cheese

Chef's seasonal salad with gorgonzola cheese and pecan praline

Marinated pasta salad with dry salami and olives

Please choose one of the following:

French epi roll with butter

Sun-dried tomato and olive focaccia bread

Homemade mango bread

Dinner Buffet with Carved Meats

12 Order Minimum

\$28 per person

Please choose two of the following:

International cheese and fresh fruit display

Salmon mousse or kippered salmon and dill cream cheese

Wild mushroom and shrimp quiche

Chicken skewers with teriyaki or apricot glaze

Assorted crostini

Fresh seasonal crudité's with various dipping sauces

Pork skewers with Thai peanut sauce

Please choose one of the following:

(Choose two if guest count is 100 or more)

Slow roasted baron of beef with creamy horseradish (minimum of 50 guests)

Roasted New York strip loin with sherry demi glaze

Garlic crusted prime rib of beef with au jus

Roasted turkey breast with cranberry sauce

Pan seared king salmon with a soy, garlic and brown sugar glaze

Please choose one of the following:

Fettuccini tossed in garlic cream sauce

Herbed rice pilaf

Roasted red potatoes with garlic butter

Please choose two of the following:

Chef's seasonal salad with gorgonzola cheese and pecan praline

Classic Caesar salad with freshly grated Romano cheese

French epi roll with butter

Sun-dried tomato and olive focaccia bread

Dinner Buffets

Includes homemade rolls with butter, seasonal vegetables, selected side salads and starch as well as decadent mini desserts

The Baron

(Minimum of 40 people)

Slow roasted baron of beef, carved by one of our experienced chefs. Served with creamed horseradish and stone ground mustard

\$23 per person

Garlic Roasted Prime Rib of Beef

(Minimum of 15 people)

Served with creamed horseradish and au jus

\$24 per person

Surf & Turf

(Minimum of 12 people)

Roasted New York strip loin with mushroom and Madeira demi-glace

Dungeness crab cakes. Served with Creole tartar sauce

\$29 per person

Cornish Game Hens

(Minimum of 12 people)

Stuffed with almonds, cranberries and wild rice

\$20 per person

Dungeness Crab Cakes

(Minimum of 12 people)

Served with Creole tartar sauce

\$26 per person

Grilled King Salmon

(Minimum of 12 people)

Served with your choice of rainbow hollandaise sauce or lacquered sauce

\$24 per person

Salads

(Please choose one)

Classic Caesar salad

Spinach salad

Bleu cheese wedge salad

Chef's seasonal salad (add \$2.00 per person)

Starches

(Please choose one)

Baked scalloped au gratin

Baby red potatoes

Garlic mashed potatoes

Fettuccini Alfredo

Rice pilaf

Mushroom and champagne risotto

Grand Dinner Buffets

12 Order Minimum

Includes homemade rolls with butter and freshly brewed coffee

The Celebration

Hors d'oeuvres

International cheeses and fresh seasonal fruit. Served with gourmet crackers

Fresh vegetable crudités with honey mustard and ranch dipping sauces

Petite wild mushroom and shrimp quiche with crème fraîche

Starter

Classic Caesar salad with freshly grated Romano cheese

Entrée

Roasted New York strip loin with mushrooms and sherry infused demi glaze

Served with fresh seasonal vegetables and scalloped potatoes

Dessert

Homemade chocolate cake with strawberries

\$34 per person

The Ambassador

Hors d'oeuvres

Dungeness crab and brie bouchess

Roasted garlic and pepper crostini

Caramel apple and gorgonzola cheese purses

Starter

Field greens with fresh berries, gorgonzola cheese and pecan pralines. Tossed in

balsamic vinaigrette

Entrée

Lacquered northwest king salmon with a soy, garlic and brown sugar glaze. Served with mashed

Yukon Gold potatoes, sugared carrots and fresh root vegetable

Dessert

International chocolate torte with raspberry coulis and crème anglaise

\$35 per person

The Presidential

Hors d'oeuvres

Dungeness crab cakes with roasted red pepper and fresh basil aioli

Starter

Field greens salad with fresh berries, gorgonzola cheese and pecan pralines. Tossed in

balsamic vinaigrette

Intermezzo

International cheese assortment

Entrée

Beef tenderloin with périgoudine sauce (black truffle Madeira demi glaze) and lacquered

northwest king salmon with a soy, garlic and brown sugar glaze. Served with asparagus bundles with lemon butter and toasted barley and porcini mushroom risotto

Dessert

International chocolate torte with raspberry coulis and crème anglaise

\$54 per person

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Side Salads

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Classic Caesar <i>diced egg, cucumber, beets, olives and tomato on a bed of fresh romaine lettuce. Served with our classic Caesar dressing</i>	\$2.75/person
Spinach and Bacon <i>maple cured bacon, gorgonzola cheese, chopped egg and tomato on a bed of fresh spinach. Served with honey Dijon dressing</i>	\$3.00/person
Chefs Seasonal <i>fresh seasonal fruit, gorgonzola cheese, and pecan pralines on a bed of field greens. Served with balsamic vinaigrette</i>	\$6.00/person
Mixed Field Greens <i>mandarin oranges, gorgonzola cheese and pecan pralines. Served with balsamic vinaigrette</i>	\$4.00/person
Crab Cracker Famous Cobb <i>maple cured bacon, egg, cucumber, tomato, avocado and diced chicken on a bed of iceberg lettuce. Served with balsamic vinaigrette</i>	\$6.50/person
Rainbow Coleslaw <i>sweet and sour dressing</i>	\$1.50/person
Potato <i>homemade</i>	\$2.25/person
Tortellini <i>tossed with peppers and red wine vinaigrette</i>	\$2.50/person
Garden Fresh <i>eggs, cucumbers, carrots and choice of dressing</i>	\$2.75/person
Italian Pasta <i>rainbow rotini with artichokes, peppers and black olives</i>	\$3.00/person
Julienne Vegetable <i>carrots, green and yellow zucchini and balsamic vinaigrette</i>	\$3.00/person
Apple Curry <i>Granny Smith apples, honey, curry, raisins and toasted almonds</i>	\$3.00/person
Spicy Cucumber <i>mirin, soy sauce, garlic and crushed red chilies</i>	\$3.00/person
Soba Noodle and Vegetable <i>fresh vegetables, herbs and rice wine vinaigrette</i>	\$3.25/person
Salmon Lox and Bowtie Pasta <i>lemon dill dressing</i>	\$3.50/person
Mediterranean Rotini Pasta <i>dry wine salami, artichokes, peppers, and black olives</i>	\$3.50/person
Greek Cucumber <i>feta cheese, kalamata olives and tomatoes</i>	\$3.50/person
Chop Chop <i>chick peas, salami, tomatoes and red wine vinaigrette</i>	\$3.50/person
Curry Chicken <i>honey, curry and toasted almonds</i>	\$4.00/person
Fresh Fruit <i>melons, strawberries, and fresh mint</i>	\$4.00/person
Caprese <i>mozzarella cheese, tomatoes and fresh basil</i>	\$4.50/person

***Add chicken to any salad for \$1.50 each

Epicurean Signature Mini Desserts

Minimum of one dozen per order
(Pricing available upon request)

Raspberry and white chocolate swirl cheesecake
New York style strawberry cheesecake
Triple layered Bailey's cheesecake
Rocky road cheesecake
Tangy key lime tartlets in sweet pastry crust with crème fraîche and candied limes
International chocolate torte
Belgian chocolate squares with raspberry ganache
Chocolate cups with raspberry, chocolate and mocha mousse
Homemade éclairs dipped in chocolate
Giant strawberries dipped in chocolate (pricing based on season)
Vanilla bean pastry cream tarts with fresh berries
Pecan tartlets with cinnamon cream
Granny Smith turnovers with caramel sauce
Granny Smith apple pie with caramel sauce
Apple strudel
Snickers pie
Grasshopper pie
Pineapple upside down cake
White coconut cake
Pound cake with berries
Chocolate fudge cake
Carrot cake with sugared walnuts

Homemade Assorted Cookies \$1.00 each

Homemade Brownies \$1.75 each

Chocolate Dessert Platter

Celebration brownies, chocolate dipped strawberries, chocolate-coated apple, chocolate cups filled with dark chocolate mousse, raspberry mousse, nuts and chocolate mousse, coffee mousse, and chocolate wafers with orange cream

\$300 per platter

Chocolate Fountain

Pricing available upon request