



Epicureans Catering Menu

2 Entrée's, 1 Salad, 3 Sides, Dinner Rolls, 1 Beverage

Entrée's

Oven Baked Fried Chicken

Buttermilk Marinated Bone-In Chicken, Breaded with Chef Liechti's Signature Blend

Baked Chicken in Herbs

Thigh and Leg Quarters Seasoned with a Blend of Herbs and Oils, Slow Roasted and Basted with Italian Vinaigrette

Chicken or Turkey Tetrazzini

A Casserole of Diced Chicken Meat or Turkey, Vegetable Mirepoix, Penne Pasta and Mozzarella Cheese Baked in a Veloute Sauce

Chicken Chardonnay

Fresh Herb Marinated Boneless Chicken Breast, Char Grilled with a Chardonnay and Garlic Reduction Sauce

Roast Beef Au Jus

Savory Sliced Beef with a Rich Broth

Braised Beef Tips

Garlic, Sweet Onion, Soy Sauce and Balsamic Vinegar Marinated Beef Tips, Caramelized and Braised in a Rich Brown Sauce

Home-style Meatloaf

House made Pork and Beef Blend with a Spicy Tomato Sauce

Beef Kabobs

Marinated Top Sirloin, Charbroiled with Seasonal Vegetables and Pineapple Soy Glaze

Beef Stroganoff

Beef Tips Braised in Mushroom, Sour Cream Sauce

Pulled Pork

Slow Roasted and Smoked Pork Shoulder in a Southern BBQ Sauce

Roast Pork Loin

Brown Sugar Brined Tenderloin, Lightly Pan Smoke with Apple & Maple Wood and served with a Course Grain Mustard and Caramelized Sweet Onion Sauce.

Italian Meatballs

Spiced Ground Pork with Sweet Peppers, Mozzarella, Basil & Herb Blend with Rich Marinara Sauce

Spiced Pork Loin

Hot and Sweet Spice Crusted, Cured Center Cut Pork Loin with Dried or Fresh Fruit Compote and Natural Jus Sauce

Fresh Italian Sausage

Medium Spiced, Grilled Sausage with Sautéed, Tri-Colored Bell Peppers and Sweet Onions Served with Marinara Sauce. Grilled Chicken Breast may be added or substituted

Mini Sliders

Choose 1 Per 25 People

Shredded Chicken with Pesto, Beef with Caramelized Onion, Pulled Pork with Sweet Smoked BBQ Sauce, Roasted Portabella, Eggplant, Garlic, and Sundried Tomato, Corned Beef with Russian Dressing with an Assortment of Slider Buns

Twice Baked Lasagna

Slow Baked Layers of Ricotta and Mozzarella Cheese, Pasta Sheets, Sausage, Ground Beef and Marinara Sauce

Vegetable Lasagna

Garden Fresh Seasonal Vegetables Layered with Pasta and Ricotta and Mozzarella Cheese in a Garlic Cream Sauce

Baked Ziti

*Tri Colored Rotini Pasta with Marinara, Italian Sausage and Mozzarella.
(May Be Vegetarian)*

Chicken Alfredo

Penne Pasta with a Traditional Garlic, Cream, Parmesan Sauce and Grilled Chicken Breast

Baked Tilapia

Panko Crusted with a Thai Coconut Curry Sauce

Grilled Salmon

Salmon Filets, Char Grilled and Oven Basted with a Honey Orange Pepper Glaze. Served on Spiced, Grilled Leaks

Poached Salmon

Slow Cooked in a Classic Court Bouillon and finished with a Sauce of Fresh Dill, Sour Cream, Cucumbers and Lemon Zest

Chicken Picatta

Golden Parmesan Crusted Chicken Breast with Lemon Caper Butter Sauce

Mediterranean Penne Pasta

Penne Pasta with Roasted Eggplant, Sun-Dried Tomato, Roasted Garlic & Rosemary Olive Oil

Carving

Additional \$2 Per Person

Salmon en Croute

Atlantic Salmon Filet topped with ground Mushroom and Spinach filling, Baked in a Flaky Pastry and served with Coarse Grain Mustard Sauce

Roast Beef

Savory Sliced Beef with a Rich Broth

Turkey Breast

Maple Syrup Brined, Slow Roasted and served with Cranberry Mayonnaise and Fresh Yeast Rolls

Cured and Smoked Pork Loin

Brown Sugar Brined Tenderloin, Lightly Pan Smoke with Apple & Maple Wood and served with a Coarse Grain Mustard and Caramelized Sweet Onion Sauce.

Starch

Mashed Potatoes - Always Made From Scratch, Choose from Our Tasty Selections:

Traditional, Roasted Garlic, White or Yellow Cheddar, Horseradish, Bacon & Onion
Oven Roasted Potatoes - Olive Oil and Chefs Select Herbs and Spices
Rice Pilaf - With Sweet Peppers and Onions
Dauphinoise Potato - Thin Layered Custard of Potato, Garlic and Gruyere Cheese
Buttered Egg Noodles
Twice Baked Potatoes - Filled with Cheddar Cheese, Bacon, Scallions and Sour Cream
Au Gratin Potatoes - Potatoes, Grated Cheese, Baked golden Brown
Corn Bread Dressing
Roasted Garlic Smashed Potatoes - Smashed Red New Potatoes
White Cheddar Mac N Cheese - Macaroni Noodles with White Cheddar Sauce
Baked Mac N Cheese - Macaroni in Creamy Cheese Sauce Topped with Breadcrumbs &
Baked Golden Brown

Vegetable

Corn O'Brien - with Tri-Color Sweet Bell Pepper
Country Green Beans - Well Cooked with Smoked Bacon and Onions
Yellow Squash - with Butter, Onion and Pea
Honey Glazed Carrots - with Candied Ginger and Golden Raisins
Seasonal Roasted Vegetables - Seasonal Vegetables Lightly Spiced and Roasted
Root Vegetable Medley - Parsnips, Carrots, Turnips, Rutabaga and Butternut Squash
Cheesy Broccoli - Steamed Broccoli with Cheese Sauce
Steamed Spaghetti Squash - Sautéed with Pimentos and Cracked Black Pepper
Roasted Cauliflower Gratin - with White Cheddar Sauce
Steamed Asparagus - with Red Onion Marmalade
Snap Peas - with Onion, Soy Sauce & Sesame Oil

Salads

House

Seasonal Greens with Tomatoes, Mushrooms, Cucumber, Black Olives, Carrot Shavings and Your Choice of Dressings

Autumn

Toasted Halves, Dried Cranberries and Blue Cheese Crumbles on Mixed Greens with a Raspberry Vinaigrette

Caesar

Romaine Lettuce, and a Traditional Parmesan Cheese, Garlic, Olive Oil, Egg Yolk and Mustard Dressing

Classic Greek Salad

Romaine Lettuce, Tomatoes, Cucumber, Thin Sliced Red Onion, Kalamata Olives, Feta Cheese, Dried Oregano and a Fresh Lemon and Extra Virgin Olive Oil Vinaigrette

Side Salads

Cole Slaw with Shredded Cabbage, Carrot, Mayonnaise and Vinegar

German Potato Salad, Coarse Grain Mustard, Red Wine Vinegar, Bacon and Red Onion

Mustard Potato Salad, Mayonnaise and Mustard Base with Celery, Red Onion, Hard-Boiled Egg and Sweet Relish

Fruit Salad, Seasonal Fruit and Berries

Pasta Salad, Italian Style with Rotini, Olive, Tomato, Pepperoncini, Red Onion, Bell Peppers, and Mushroom

Cucumber Salad with Red Onion, Dill, and Creamy Dressing

Broccoli, Asparagus, Sweet Pea Salad with Italian Dressing