



EPICUREAN GROUP

*fresh. honest. local.*

# *Spring 2021 Catering Guide*



## Catering Guidelines

Thank you for using Epicurean Group Catering at The Athenian School. 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:

**James Cruz, Catering Contact**

James@epicurean-group.com

**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!

### ROOM RESERVATIONS

Room Reservations for Catered Events: Whenever possible, please reserve your meeting room an additional 30 minutes prior to and following your meeting to allow catering staff sufficient time for set-up and clean-up. If the room is not booked 30 minutes prior, we cannot guarantee on-time delivery. For larger events, more setup time will be required.

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

#### Ordering Procedures:

Please email or call James Cruz at [James@epicurean-group.com](mailto:James@epicurean-group.com), 707-334-9888 for all your catering needs

#### 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 – available at \$6.50

Red, Black or White Tablecloth - 108' – available at \$6.50

Napkins - \$1.50

### **Custom Linens**

Almost any color you can imagine can be procured from our rental service partners.

Round Tablecloths – 132" \$19.50

Banquet Tablecloths – 120" \$19.50

Long Banquet Tablecloths – 90"X156" \$19.50

Upscale Linen Tablecloths or Napkins: Ask for pricing

### **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 on the CaterTrax site.**

**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 the Catering Contact at 707-334-9888 for more information.

Payment/Billing: All catering events will be charged to your department's Cost Center. The catering invoices are generated at the end of each business week and are available for your review and file keeping by simply printing them from your CaterTrax account.

Please contact your Catering Contact 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 June 20, 2021.**

## **Spring Catering Menu**

### **Spring Breakfast Selections**

All Breakfast selections come with Regular Coffee and Infused Ice Water





### **Strawberry and Cream Cheese Stuffed French Toast**

Brioche Bread Dipped with Sugar and Vanilla Cage Free stuffed with Driscoll Organic Strawberries and Cream Cheese dusted with Powdered Sugar and served with Applewood Smoked Bacon

\$5.95 per person

### **Chorizo Quiche**

Cage Free Eggs, Broccoli, Chorizo, Jarlsberg Cheese and Onions Baked in a Buttery Flaky Crust and served with Fresh Spring Fruit Salad

\$6.95 per person

### **Spring Asparagus Frittata**

Fresh Asparagus, Cherry Tomato, Green Onion and Fitz Farm Mushrooms with Cheddar Cheese and Cage Free Eggs Baked and Topped with Fresh Watercress served with Breakfast Potatoes

\$5.95 per person

### **Breakfast Enchiladas**

Flour Tortilla stuffed with Cage Free Egg, Green Chile, Organic Pinto Beans and Sausage topped with House Made Enchilada Sauce, Monterey Jack Cheese and Cheddar Cheese and baked to perfection served with Breakfast Potatoes

\$6.95 per person

## **Spring Salad or Wraps**

Salads come with House Made Dinner Roll and Wraps come with House Made Chips both come with Lemonade, Agua Fresca, or Infused Water

### **Assorted Spring Salad or Wraps**



### **Grilled Chicken Spring Salad**

Mixed Spring Greens, Grilled Free-Range Chicken Breast, Driscoll Farms Organic Strawberries, Orange Segments, Toasted Almonds, Feta Cheese and Haas Avocado with House Made Raspberry Vinaigrette

Served with a Dinner Roll or Wrap it in a Spinach Tortilla Wrap

\$5.95 per person

### **Grilled Salmon Spring Salad**

Butter Lettuce, Red Radish, Carrots, Green Peas, Cherry Tomato, Shallots, Cage Free Egg with House Made Green Goddess Dressing and Topped with Grilled Wild Salmon

Served with a Dinner Roll or Wrap it in a Sundried Tomato Tortilla Wrap

Market Price

### **Spring Steak Salad**

Organic Baby Spinach, Oven Roasted Corn, Radishes, Grape Tomatoes, Red Onion, Feta Cheese and Thinly Sliced Flank Steak with Red Wine Dijon Vinaigrette

Served with a Dinner Roll or Wrap it in a Spinach Tomato Wrap

\$6.95

### **Spring Cauliflower Salad**

Baby Arugula, Spiced Cauliflower, Thinly Sliced Organic Apple, Shallots, Parsley, Mint, Haas Avocado and Toasted Chickpeas with House Made Lemon, Honey Mustard Vinaigrette

Served with a Dinner Roll or Wrap it in a Flour Tortilla

\$6.95 per person

## **Spring Sandwiches**

Sandwiches come with a House Made Chips,  
Lemonade, Agua Fresca or Infused Water

**Choose any Three**

### **Chilean Steak and Bean Sandwich**

Chilean Marinated Skirt Steak, Pickled Green Beans and Pepperoncini,



Fresh Tomatoes and Garlic Aioli on Fresh Baked Ciabatta

\$6.95 per person

**Antipasto Mozzarella Sandwich**

Prosciutto, Capicola, Artichokes, Baby Arugula, Sundried Tomato, Roasted Organic Red Pepper, Provolone Cheese and Lemon Basil Pesto on Rustic Ciabatta

\$6.95 per person

**Spring Chickpea Salad**

Slow Chickpeas, Carrots, Dill, Italian Parsley tossed in a Whole Grain Mustard Aioli topped with Avocado, Red Leaf Lettuce, Radishes, Alfalfa Sprouts and Cucumber served on a Everything Bagel

\$5.95 per person

**Bacon and Watercress Pesto Sandwich**

Applewood Smoked Bacon, Grilled Organic Red Peppers, Sun-Dried Tomatoes, Radishes and Baby Arugula with House Made Watercress and Cashew Pesto Spread on a Fresh Dutch Crunch Roll

\$6.95 per person

**Free Range Turkey Breast and Balsamic Driscoll Strawberry Sandwich**

House Roasted Free Range Turkey Breast, Balsamic Driscoll Farms Organic Strawberries, Baby Arugula and Cowgirl Creamery Goat Cheese on Sliced Whole Grain Bread

\$6.95 per person

**Spring Hot Entrees**

**All Entrees come with a Spring Salad and Dinner Rolls**

**Oven Roasted Chicken with Roasted Red Pepper Salsa**

Oven Roasted Herb Crusted Grilled Airline Chicken Breast with House Made Roasted Organic Red Pepper Salsa served with Tri Colored



Oven Roasted Baby Potatoes and Sautéed Green Beans

\$8.95 per person

**Grilled Beef Tri Tip with Orange Parsley Sauce**

Italian Herb Grilled Niman Ranch Tri Tip with House Made Orange Parsley Sauce served with Lemon Butter Broccolini and Oven Roasted Sweet Potatoes Wedges

\$12.95 per person

**Grilled Salmon with Strawberry Jalapeno Salsa**

Grilled Salt and Pepper Wild Caught Salmon, House Made Organic Strawberry and Jalapeno Salsa served with Coconut Rice and Sautéed Asparagus

Market Price

**Caprese Stuffed Portobello Mushroom**

Fitz Farms Portobello Mushroom Stuffed with Red Quinoa, Cherry Tomatoes, Fresh Basil and Mozzarella topped with a Honey Balsamic Glaze served on a Bed of Spring Greens

\$9.95 per person

**Pea Pesto Spring Pasta**

Spiral Pasta with Organic Arugula and Sundried Tomato Tossed in a House Made Pea Pesto Sauce served with Fresh Garlic Bread

\$9.95 per person

add Grilled Chicken \$1.00 per person

**Desserts**

**Strawberry Short Cake**

Organic Strawberry, Poppyseed Bread and Sweet Cream Cheese Whip Cream

1.50 each





### **Mini Spring Cup Cakes**

Red Velvet, Lemon, Vanilla and Chocolate Cup Cakes with Vanilla or  
Chocolate Frosting topped with Spring Confetti

\$1.35

### **Caramel Apple Grape**

Grapes on a pick dipped in Caramel  
and then Chopped Peanuts

\$2.25

### **Mini Cheesecakes**

Blueberry, Raspberry and New York

\$2.25

### **Spring Cake Pops**

Assorted Cakes on a Stick dipped in Chocolate and White Chocolate  
topped with Spring Confetti

\$1.95

### **Spring Petit Fours**

Almond Cakes dipped in White, Dark Chocolate or Color Icing and then  
decorated with spring flowers

\$2.25

## **Spring Appetizers**

### **Prosciutto Asparagus Puff**

Prosciutto, Asparagus and Gruyere wrapped in a Puff Pastry



and baked until a golden brown

\$1.95

**Spring Herb Tartlets**

Laura Chenel Goat Cheese with Fresh Ratto Ranch Basil, Rosemary and Thyme  
baked in a Phyllo Shell and drizzled with Frog Hollow Farms

\$1.95

**Chickpea Dip with Roasted Red Beets**

House Made Red Beet Hummus with Chia Seeds and Italian Parsley  
served with House Made Tarro Chips

\$1.95

**Creamy Cilantro Pea Dip**

Green Peas pureed with Greek Yogurt, Parmesan Cheese,  
White Onions, Shallots and Garlic served with Pita Chips

\$1.95

**Grilled Avocado Caprese Crostini**

Toasted Baguette topped with Avocado, Cherry Tomatoes,  
Fresh Mozzarella and Fresh Basil with Balsamic Glaze

\$1.95

**Spring Vegetable Crudité**

Jacob Farms Heirloom Cherry Tomatoes Skewer, Green Endive, Purple Endive,  
Organic Yellow Bell Pepper, Red Bell Pepper, Toy Box Carrots, Green Beans,  
Radishes and Snow Peas with Rhubarb Vinaigrette

\$1.95



**Buckwheat Pancake with Smoked Salmon**

House Made Buckwheat Pancake with Smoked Pacific Wild Salmon,  
topped with Crème Fresh, Dill and Chives

Market Price

**Fava Bean and Mint Crostini**

Fava Beans, Fresh Ratto Ranch Mint, Lemon Scented Ricotta Cheese  
on a Sliced Fresh Baguette topped with Lemon Zest

\$1.95

**Assorted Deviled Eggs**

**Your Choice of 3**

Classic, Watercress-Horseradish, Organic Red Pepper-Thai Chile, Tomato-Pimenton,  
Olive-Garlic, Smoked Salmon-Radish, Miso Sriracha, Peas and Ham,

\$1.95

**White Bean Crostini with Watermelon Radish**

Garlic Lemon Zest, and Juice White Bean Puree on a Crostini topped with  
Baby Green and Thinly Sliced Watermelon Radish

\$1.95

