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EPICUREAN CATERING

MORE THAN JUST A PRETTY PLATE

BREAKFAST MENUS



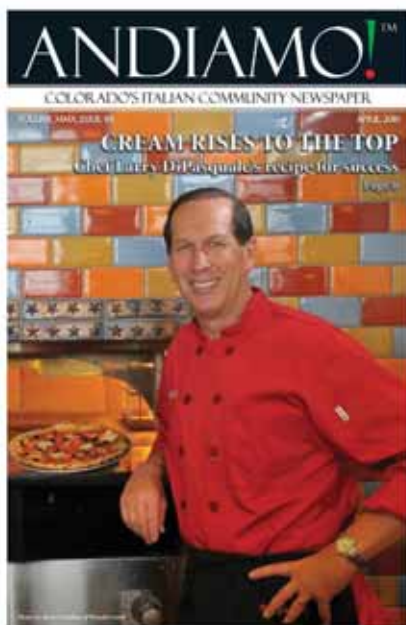
Welcome and thank you for considering Epicurean

Culinary Group for your next event. Doing business in Colorado for almost 30 years, our approach to catering has been consistent over the years. Our philosophy is very straight forward – provide stellar service and always use the freshest, highest quality, local ingredients to create wonderful cuisine and presentation for our valued guests. Our chefs and I constantly travel the world to stay up to date with the latest tastes and trends and strive to adapt those to your individual needs. As a service & culinary driven company, we have always embraced the European philosophy of hospitality and “Pure & Simple” ingredients.

With these concepts, we are able to deliver restaurant quality cuisine, cooked on site, and 5 star service in your home or at our spectacular event spaces. Our sales team and culinary team work closely together to insure that all recipes, menus and ingredients are the best we can offer, always keeping in mind, not only amazing flavors, but value as well.

Whether you are planning an event for two or several thousand, please call us and let us know how we can assist. We approached our business of catering from a customer’s perspective:

“What will the customer recognize as the best value?” Be it formal or casual, we will listen to your needs and vision and help create a spectacular event that is truly a memorable and unique guest experience.



Consistency and trust are the backbone of everything we do. We look forward to delivering a wonderful experience to you and your guests and showing you how good our best can be. Epicurean Culinary Group is the sum of its people – many, many good people. Remember, celebrations are brightest where food is best.

Cin Cin,

Larry DiPasquale
Chairman/CEO
Epicurean Culinary Group


Dan Spahr
Vice President of Sales
Epicurean Catering

Colorado Restaurant Association Hall of Fame Inductee 2009
Voted Top Local Caterer & Top 25 Caterers in the World - 2009
Colorado Meetings & Events Lifetime Achievement Award 2008

You're going to love your Epicurean experience. Epicurean's culinary creations are handmade in our kitchens using pure and simple ingredients that bring out the best flavors of every dish. As Colorado's original catering company, we proudly serve naturally raised meats and produce from local farmers and suppliers whenever possible.



Larry DiPasquale and the leaders of our Culinary Team, Chef Bob Gitre - Executive Corporate Chef & Chef Ted Strauch - Catering Executive Chef, personally ensure the quality, freshness and amazing flavors of all our culinary creations.

An Epicurean Culinary Group concept 

COLD BREAKFAST MENUS

Epicurean's Fresh Made Breakfast Menus are created by our team of Chefs each year to highlight the freshest, most seasonal ingredients available. These menus are designed to match seasonal taste profiles and feature Colorado grown and raised products whenever possible.

BOULDER PACKAGE \$8.00 per person

YOGURT & GRANOLA served separately with fat free vanilla yogurt, harvest blend granola & dried fruit

ASSORTED BREAKFAST PASTRIES baked daily with whipped butter

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

HEALTHY SPA PACKAGE \$9.00 per person

HARD BOILED EGG grade A jumbo peeled and served chilled

YOGURT & GRANOLA served separately with fat free vanilla yogurt, harvest blend granola & dried fruit

ENGLISH MUFFINS corn dusted or honey cracked whole wheat with whipped butter

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

ART GALLERY PACKAGE \$11.25 per person

FRESH FRUIT DISPLAY seasonal selection

ASSORTED BREAKFAST PASTRIES baked daily with whipped butter

ASSORTED BAGELS with whipped cream cheese and fruit preserves

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

HUEVOS RANCHERO PACKAGE \$11.75 per person

HUEVOS RANCHERO farm fresh scrambled eggs with melted monterey jack cheese blend, refried beans, warmed corn and flour tortillas & spicy ranchero sauce served with sour cream, tomatillo salsa and hot sauce on the side

ADOBO SPICED POTATO MEDLEY red bliss, Peruvian purple & Yukon gold

HOME MADE CHORIZO SAUSAGE LINK

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

CONTINENTAL PACKAGE \$12.25 per person

WHOLE FRESH FRUIT BASKET seasonal selection

ASSORTED BREAKFAST PASTRIES baked daily with whipped butter

ASSORTED BAGELS with whipped cream cheese and fruit preserves

INDIVIDUAL YOGURTS a variety of flavors

FRESH SQUEEZED ORANGE JUICE

CRANBERRY JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

Prices are subject to change. Does not include applicable Rentals, Five-Star Service Staff, Delivery Charge, Administrative Service Charge or Tax. Please contact your Event Designer for customized menus and personalized service.

HOT BREAKFAST MENUS

PIZZANOS BREAKFAST PACKAGE \$12.50 per person

FRESH FRUIT DISPLAY seasonal selection

ASSORTED BREAKFAST PASTRIES baked daily with whipped butter

BREAKFAST PIZZA ROLLS served with warm marinara sauce

choose from the following:

- scrambled egg, apple wood smoked bacon, cheddar cheese, and scallions
- scrambled egg, Italian sausage, caramelized onions, sautéed peppers, and mozzarella cheese
- scrambled egg, sautéed spinach, sautéed mushrooms, caramelized onions, and mozzarella cheese

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

COUNTRY BREAKFAST PACKAGE \$16.75 per person

BUTTERMILK BISCUITS fresh baked, tender & flaky

FRESH FRUIT DISPLAY seasonal selection

FRESH SCRAMBLED EGGS with snipped green onions

APPLE WOOD SMOKED BACON, SAUSAGE LINKS OR HAM (choose one)

GRANNY STYLE COUNTRY BREAKFAST POTATOES with peppers & onions

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

COLORADO BREAKFAST PACKAGE \$16.75 per person

JALAPEÑO CORN MUFFINS

DENVER FRITTATA with Haystack goat cheese, onions and sautéed bell peppers

COWBOY TENDERLOIN HASH potato medley with thyme and black pepper

CREAMED SPINACH with parmesan cheese

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

EPIPUREAN BREAKFAST PACKAGE \$18.25 per person

FRESH FRUIT DISPLAY seasonal selection

YOGURT & GRANOLA served separately with fat free vanilla yogurt, harvest blend granola & dried fruit

ENGLISH MUFFINS corn dusted or honey cracked whole wheat with whipped butter

SCRAMBLED "EGG BEATERS" with spinach and mushrooms

SLICED VINE RIPENED TOMATO

TURKEY SAUSAGE LINKS served golden brown

FRESH SQUEEZED ORANGE JUICE

CRANBERRY JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

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HOT BREAKFAST MENUS (CONT.)

FAR EAST BREAKFAST \$19.50 per person

MISO SOUP with ginger, scallions and firm tofu

SALMON MEDALLION 4oz medallion poached, grilled or baked

STEAMED JASMINE RICE served with nori sheets

SAUTÉED FRESH SPINACH with toasted sesame seeds

SLICED VINE RIPENED TOMATO

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

NAPA VALLEY BREAKFAST \$20.50 per person

JALAPEÑO CORN MUFFINS

SLICED BREAD BASKET cinnamon-raisin, dark chocolate & chef's choice bread served with seasonal jellies

BUTTERMILK PANCAKES with sweet lemon mascarpone and wild mountain berry syrup

STEAMED ASPARAGUS with mini heirloom grape tomato, extra virgin olive oil, & alderwood smoked salt

COWBOY TENDERLOIN HASH a potato medley with thyme and black pepper

BABY POLENTA CAKES with haystack goat cheese

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

MILE HIGH FLAP JACK STACK..... \$21.75 per person

FRESH FRUIT DISPLAY seasonal selection

ASSORTED BREAKFAST PASTRIES baked daily with whipped butter

BUTTERMILK PANCAKES OR WAFFLES (choose one)

FRESH SCRAMBLED EGGS topped with melted cheddar cheese and pepper confetti

APPLE WOOD SMOKED BACON, SAUSAGE LINKS OR HAM (choose one)

GRANNY STYLE COUNTRY BREAKFAST POTATOES with peppers & onions

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

EARLY MORNING COWBOY PACKAGE \$21.75 per person

ASSORTED BREAKFAST PASTRIES baked daily and served with whipped butter

FRESH SCRAMBLED EGGS topped with melted cheddar cheese and pepper confetti

GRILLED FLAT IRON STEAK 4oz sirloin with a western spiced rub

CREAMY COLORADO GRITS with melted butter, country milk and sugar

APPLE WOOD SMOKED BACON OR BUFFALO SAUSAGE (choose one)

FRESH SQUEEZED ORANGE JUICE

FRESH BREWED COFFEE fresh roast coffee, tea & decaffeinated coffee served with non-dairy cream & sugar

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ALA CARTE BY THE DOZEN

PASTRIES

TRADITIONAL ASSORTED SCONES	\$12.00 per dozen
raspberry, white chocolate chip and apple-cinnamon	
ASSORTED MUFFINS	\$12.50 per dozen
mountain blueberry, walnut-banana and spiced apple	
DANISH ASSORTMENT	\$12.50 per dozen
apple cinnamon cream cheese, raspberry and cinnamon raisin	
ENGLISH MUFFINS	\$12.50 per dozen
duo of plain or honey cracked whole wheat with butter	
LOAVES OF SLICED BREAKFAST BREADS	\$22.00 per dozen
Chef's seasonal selection	
NY STYLE ASSORTED BAGELS	\$25.00 per dozen
with country whipped cream cheese	

COLD BREAKFAST ITEMS

GRANOLA BARS	\$13.50 per dozen
assortment of three healthy granola bar flavors	
INDIVIDUAL YOGURT	\$17.50 per dozen
assorted flavors	
SLICED FRESH FRUIT DISPLAY	\$23.50 per dozen
seasonal selection	
YOGURT & GRANOLA	\$25.75 per dozen
served separately with fat free vanilla yogurt, Rocky Mountain granola & dried fruit	
LOX AND MINI EGG BAGEL	\$36.75 per dozen
served open faced with chives cream cheese, tomato & capers	

HOT BREAKFAST ITEMS

BITE SIZE ASSORTED QUICHE	\$22.00 per dozen
southwestern, mediterranean, garden vegetable, lorraine and spinach	
PETITE WAFFLE BITES	\$29.75 per dozen
served with a variety of toppings	
PETITE CROISSANT SANDWICH	\$36.75 per dozen
with bacon, fluffy eggs & cheddar cheese	
BREAKFAST BURRITO	\$36.75 per dozen
with fluffy scrambled eggs, peppers, onions & melted pepper jack cheese blend	
BAGEL OR BISCUIT BREAKFAST SANDWICH	\$60.50 per dozen
with either bacon or sausage with melted cheese	

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EVENT GUIDELINES

MENU PRICING

All food is subject to availability and menu prices are subject to change based on market conditions and guest count decreases.

LABOR

Staffing will be determined and agreed upon (contracted) between Epicurean's Event Design Team and client prior to event. All service staff will be billed at \$25.00 per hour including set up and breakdown. An additional labor charge at \$25.00 per labor hour will be assessed for delays or other circumstances that make the event go beyond its scheduled time(s).

BAR SERVICE

Epicurean's Event Design Team will work closely with you to coordinate your beer, wine, soft drink and alcoholic beverage needs. Epicurean will provide bar fruit, ice, garbage cans/bags and high quality, sanitary bar equipment at no additional cost.

EQUIPMENT/RENTALS

Rentals for tables, chairs, linens, china, flatware, dining and bar glassware, are the financial responsibility of the client and will be designed and ordered with your Event Designer.

ADMINISTRATIVE SERVICE CHARGE

Prices do not include a 20% Administrative Service Charge assessed to all food, bar and labor charges and is taxable. The administrative service charge is exclusive of any gratuity the client may choose to provide to the staff.

SALES TAX

Prices do not include Sales Tax. Non-profits must complete the Tax Exempt Form provided by Epicurean as well as present a valid tax exemption certificate for the jurisdiction of the event location.

GUEST COUNT

Client must confirm the guest count five (5) days prior to the event or client will be responsible for the payment of the original guest count in the event of a decrease. Epicurean will attempt to accommodate an increase in count made within five (5) days but cannot guarantee it.

PAYMENT

A 15% deposit is required when the signed contract is due. Payment in full is due three (3) days prior to event. Final billing will take place after event.



EPICUREAN™

CATERING



The Epicurean Culinary Group is proud members of BBB, NACE, Colorado Proud, PCMA, DMCVB, MPI, Denver Metro Chamber of Commerce & ICA. We take pride in our suppliers & vendors and knowing where our food comes from. We use only the freshest quality ingredients, cooking and plating them on-site to bring you foods with amazing colors and flavors. As members of Colorado Proud we serve naturally raised meats and produce from local farmers & suppliers whenever possible.



To learn more about our green initiatives please visit www.epicureancatering.com.

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