



1/2 lb Sweet	\$11
1/2 lb Sweet	\$5.00
1/2 lb Sweet	\$6.00
1/2 lb Sweet	\$5.00
1/2 lb Sweet	\$7.00
1/2 lb Sweet Italian Sausage	
1/2 lb Wild Breakfast Sausage	
1/2 lb Pork	
1/2 lb Cheese Sausage	
1/2 lb GRASS FED BEEF	
1/2 lb BEEF (Eck)	

Wood Green

EPICUREAN CATERING
MORE THAN JUST A PRETTY PLATE
 CATERING DINNER MENUS



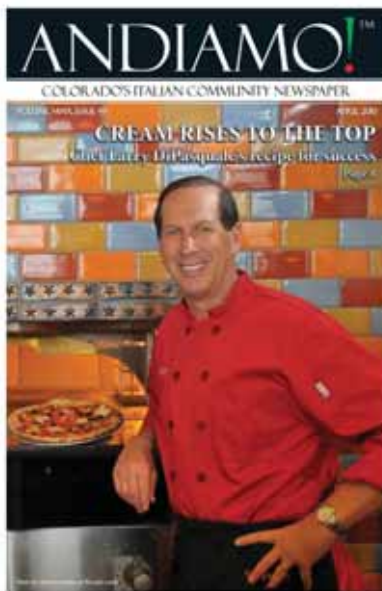
Welcome and thank you for considering Epicurean

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 

PASSED SAVORIES

VEGETARIAN starting at \$13.25 per dozen

- POLENTA CROSTINI with blue cheese and sweet caramelized onions
- ARTICHOKE AND SUNDRIED TOMATO WONTON with creamy tomato aioli
- PETITE CHILE RELLENOS with tomatillo salsa
- GORGONZOLA CRANBERRY PUFFS with sun cherries in flaky puff pastry
- BUFALA STUFFED BOUCHE with triple whipped brie, oven roasted tomato and fresh basil leaves
- ASIAN VEGETABLE SPRING ROLL with apricot ginger sauce

POULTRY starting at \$16.75 per dozen

- GRILLED CHICKEN SATAY with tangy honey mustard sauce
- CHICKEN SALAD TARTLET spinach, tomato, balsamic and parmesan cheese in a phyllo tart shell
- SMOKED CHICKEN RELLENO with cilantro aioli
- CHICKEN POTSTICKER napa cabbage, carrots, ginger, garlic, soy and sweet chili sauce
- THAI CHICKEN SATAY with coconut curry aioli
- BBQ GLAZED CHICKEN with garlic mojo on a black bean griddle cake

SEAFOOD starting at \$22.50 per dozen

- BEEF CURED SALMON on a potato pancake with dill mustard sauce
- GRILLED TEQUILA LIME SHRIMP with a cilantro cocktail sauce
- ITALIAN STYLE TUNA APPETIZER on a garlic crostini with herb relish
- SHRIMP AND SCALLOP CEVICHE in a corn tortilla cup topped with cilantro
- SPICY TUNA ON A CUCUMBER CHIP with spicy chili sauce
- LOBSTER MACARONI AND CHEESE with tomato, butter and white wine, in a demitasse cup

BEEF starting at \$18.00 per dozen

- BEEF TENDERLOIN DIJONAISE CHIP with spinach leaves, caper and herb dijonaise
- ASIAN BEEF SATAY with soy, ginger, garlic and spicy peanut dipping sauce
- BEEF WELLINGTON STRUDEL with port wine black pepper sauce
- PETITE LAMB CHOP grilled with a tarragon aioli
- ROCKY MOUNTAIN BUFFALO CARPACCIO with maytag blue cheese and blueberries on a crostini
- SICILIAN STUFFED BUTTON MUSHROOM with capricola, swiss cheese and garlic aioli

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.

THREE COURSE SEATED DINNER.. starting at \$17.75 per person

FIRST COURSE (PICK ONE)

SERVED WITH BREAD & BUTTER

SIGNATURE CHOPPED VEGETABLE SALAD

with seasonal fresh vegetables tossed imported Italian shaped pasta with lemon mustard vinaigrette, shaved parmesan cheese and pickled red onions

BISTRO CAESAR SALAD WEDGE

with focaccia croutons, parmesan curls, creamy lemon garlic dressing and topped with tomato basil relish

ROASTED BEET AND POACHED PEAR SALAD

with aged balsamic, Maytag bleu cheese, arugula pesto and grape tomato slivers

BISTRO BABY ICEBERG WEDGE

with cucumber, tomato, croutons and balsamic vinaigrette

ITALIAN PASTA TIMBALE

with tomato, arugula leaves, basil oil and creamy Italian vinaigrette

ENTRÉE COURSE (PICK ONE)

CHICKEN PICCATA

with basil reduction, served with creamy mascarpone polenta and roasted baby carrots

CHICKEN ROULADE

with ricotta cheese, herb buerre blanc, roasted red pepper coulis and buttermilk mashed potatoes

BISTRO STYLE BEEF SHORT RIBS

topped with rosemary demi sauce and served with whipped red bliss potatoes and carrots

GRILLED FLANK STEAK MEDALLION

grilled to medium-rare and cut on a bias, with spinach soufflé and crispy carrots

SIGNATURE SALMON TENDERLOIN

topped with a lemon buerre blanc and served with basil mashed potatoes and seasonal vegetables

MACADAMIA NUT CRUSTED MAHI MAHI

with an orange ginger sauce, steamed jasmine rice and julienne summer squash

FIRE ROASTED VEGETABLE CREPE

with red and brown rice, black beans, peppers and spices with roasted red pepper tomato sauce & coriander coulis

DESSERT COURSE (PICK ONE)

SERVED WITH FRESH BREWED COFFEE

CLASSIC STRAWBERRY SHORTCAKE

pound cake with macerated strawberries, mint, whipped cream and raspberry coulis

WHITE CHOCOLATE MOON PIE

chocolate mousse, raspberries, chantilly sauce and stain glass

BISTRO STYLE TIRAMISU

sponge cake, espresso flavored mascarpone mousse, chocolate, caramel sauce, cocoa powder and whipped cream

BISTRO LEMON LAYER CAKE

lemon mousse, whipped cream, blackberries and wild berry coulis

ASSORTED SORBET

chef's seasonal selection with fresh mint

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FOUR COURSE SEATED DINNER... starting at \$24.75 per person

FIRST COURSE (PICK ONE)

SERVED WITH BREAD & BUTTER

LEMONGRASS CHICKEN IN A WONTON BASKET with pickled daikon and carrot salad, mizuna greens kaffir lime glaze, chili oil and toasted sesame seeds

SLICED STRAWBERRIES WITH GREEN PEPPERCORNS drizzled with aged 50 year old balsamic

SMOKED SALMON ON TOAST POINT with dill crème fraiche, cucumber carpaccio, lemon vinaigrette, and tobiko caviar and chive oil

ASPARAGUS SALAD WITH PROSCIUTTO served with frisee salad, cracked black peppers, white truffle oil and mustard vinaigrette

MAINE LOBSTER SALAD CANAPÉ with English cucumber cup, saffron aioli and baby green salad

SECOND COURSE (PICK ONE)

MADDEN'S ITALIAN SALAD

romaine, tomato, salami, roasted peppers, provolone, olives, pepperocinis, artichoke hearts, garbanzo beans and basil vinaigrette

VEGETABLE CHOPPED SALAD TIMBALE

carrots, celery, tomato, green beans, corn, roasted sweet peppers, radicchio, red onion, sherry balsamic vinaigrette and parmesan cheese

SPINACH SALAD WITH BABY ICEBERG WEDGE

topped with radicchio, strawberries, candied pecans, bleu cheese crumbles and balsamic vinaigrette

CAPRESE STACK

vine ripen tomato, buffalo mozzarella, micro greens, balsamic glaze and basil oil

TUSCAN TOMATO SOUP

San Marzano tomatoes, fresh herbs, sour cream and basil pesto

ENTRÉE COURSE (PICK ONE)

FREE RANGE CHICKEN PROVENCAL

served with potato gratin with shallots and herbs, spinach, bell peppers and leeks with aged balsamic

PENNE BAGUTTA

Italian pasta, diced grilled chicken, spinach and mushrooms served in a rich tomato cream sauce, with snipped basil and parmesan curls

BISTRO TOFFEE CRUSTED TOP SIRLOIN

with a red wine demi sauce and pomegranate molasses with whipped Yukon gold potato and crispy parsnip curls

GRILLED CHOICE BEEF TENDERLOIN

topped with brandy peppercorn demi sauce and served with horseradish mashed potatoes & crispy spinach leaves

SHRIMP SCAMPI

served on creamy mascarpone polenta, sautéed fresh spinach and topped with tomato confetti

SEARED ALASKAN HALIBUT

with a lemon basil sauce & pepper confetti and served with sweet corn risotto and green bean & carrot bundle

HEARTY GRAIN AND MUSHROOM CREPE

wild rice, forest mushroom blend, scallions and thyme wrapped in French crepe with herb buerre blanc & white truffle oil

FOUR COURSE SEATED DINNER (CONT.)

ENTRÉE DUOS (AVAILABLE FOR AN ADDITIONAL COST PER PERSON)

CHATEAU SIRLOIN AND HALIBUT

with lobster sauce and port wine demi, served with Sicilian potatoes and grilled summer vegetables

TENDERLOIN DUO OF BEEF AND SALMON

topped with brandy peppercorn sauce and served with sweet potato mashed, buttered corn and pepper relish

COLORADO BUFFALO TENDERLOIN AND JUMBO PRAWNS

with huckleberry sauce & garlic butter, placed on wild mushroom polenta & sautéed spinach with grape tomatoes

DESSERT COURSE (PICK ONE)

SERVED WITH FRESH BREWED COFFEE

SMORES BREAD PUDDING STACK

bruleed marshmallows, caramel & chocolate sauce topped with graham cracker, chocolate cream and a zebra cigar

CRÈME BRULEE

with a caramelized sugar crust and fresh berries

PEACH AND STRAWBERRY COBBLER

with cinnamon ice cream, brandy anglaise sauce and powdered sugar

BISTRO CHOCOLATE FUDGE CAKE

with Hershey chocolate sauce, whipped cream, raspberries, mint and wild berry coulis

DINNER BUFFET I..... starting at \$23.50 per person

SALADS (PICK ONE) **SERVED WITH BREAD & BUTTER**

SPINACH SALAD

with bacon, eggs, pickled red onions, roma tomatoes and balsamic vinaigrette

GOURMET MIXED FIELD GREEN SALAD

with tomatoes, cucumbers, croutons and raspberry vinaigrette

CLASSIC CAESAR SALAD

with parmesan reggiano cheese, croutons and lemon-garlic dressing

ENTRÉES (PICK TWO)

CHICKEN ROULADE

with ricotta, spinach, parmesan cheese, toasted pine nuts & artichoke buerre blanc

GRILLED TURKEY MEDALLIONS

topped with fresh herbs, onions, garlic & basil butter sauce

SAUTÉED ATLANTIC SALMON

with lemon, cracked black pepper and roasted shallot buerre blanc

ROASTED PORK LOIN

sliced with brown sugar, apple cider and herbs with a mustard demi

BEEF RAVIOLI

stuffed with sirloin, mozzarella & parmesan cheese and marinara sauce

PENNE FRESCA

with roma tomatoes, spinach and mushrooms in a basil & white wine butter sauce

SIDES (PICK TWO)

GARDEN VEGETABLE MEDLEY

GREEN BEANS AMANDINE

SAUTÉED FRESH SPINACH

BROWN SUGAR GLAZED SLICED CARROTS

CHRISTINA'S MACARONI AND CHEESE

BUTTERMILK MASHED POTATOES

COLORADO WILD RICE PILAF

NEW POTATOES WITH ROSEMARY

DESSERT COURSE (PICK TWO)

SERVED WITH FRESH BREWED COFFEE

ASSORTED MINIATURE CHEESECAKES

LEMON & RASPBERRY BARS

ASSORTED GOURMET BROWNIES

JUMBO BAKED COOKIES

WHITE, DARK & MILK CHOCOLATE TRUFFLES

CHOCOLATE COVERED STRAWBERRIES

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DINNER BUFFET II starting at \$24.75 per person

SALADS (PICK TWO)

SERVED WITH BREAD & BUTTER

CLASSIC CAESAR SALAD with parmesan reggiano cheese, croutons and lemon-garlic dressing

CHEF MIXED FIELD GREEN SALAD with mandarin oranges, strawberries, goat cheese, candied walnuts and citrus vinaigrette

SPINACH SALAD with radicchio, roma tomatoes, bacon, roasted shallots and pinot noir vinaigrette

CAPRESE SALAD fresh buffalo mozzarella, tomato, basil, baby greens and balsamic vinaigrette

ITALIAN WEDDING SOUP with spinach, chicken broth, italian meatballs and fresh herbs

ENTRÉES (PICK TWO)

CHICKEN BREAST PROVENCAL with white wine, button mushrooms, roma tomatoes, basil & garlic

GRILLED TURKEY MEDALLIONS topped with fresh herbs, onions, garlic & basil butter sauce

PAN SEARED ATLANTIC SALMON with five peppercorn blend, lemon, basil and Sonoma relish

SICILIAN SHRIMP SCAMPI with tomato, garlic, italian parsley and white wine butter sauce

ROASTED PORK LOIN sliced with brown sugar, apple cider and herbs with a mustard demi

CARVED MARINATED FLANK STEAK with garlic, onions, balsamic & black pepper with charred red onion marmalade

BAKED ZITI poladori fennel sausage, bell peppers, San marazano tomato, basil and Romano cheese

ASIAN VEGETABLE STIR FRY over steamed jasmine rice with ginger, hoisin glaze and toasted sesame seeds

SIDES (PICK TWO)

BALSAMIC GRILLED ASPARAGUS AND BABY CARROTS

SAUTÉED FRESH CLOVERLEAF SPINACH

JULIENNE SUMMER SQUASH WITH CARROTS

ROASTED SEASONAL VEGETABLES

VEGETABLE RATATOUILLE WITH FRESH HERBS

CHRISTINA'S MACARONI AND CHEESE

ROASTED GARLIC MASHED POTATOES

CREAMY MASCARPONE POLENTA

LYONNAISE POTATOES WITH CARAMELIZED ONIONS

NEW POTATOES WITH ROSEMARY

DESSERT COURSE (PICK TWO)

SERVED WITH FRESH BREWED COFFEE

ASSORTED PETITE FOURS BITE SIZE DELICACIES

CHEESECAKE WONTONS

HAND CRAFTED MINIATURE CANNOLIS

INDIVIDUAL PETITE FRESH FRUIT TARTS

VANILLA BEAN CRÈME BRULÉE WITH FRESH BERRIES

CHOCOLATE COVERED STRAWBERRIES

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DINNER BUFFET III..... starting at \$32.75 per person

SALADS (PICK TWO)

SERVED WITH BREAD & BUTTER

CLASSIC CAESAR SALAD

with parmesan reggiano cheese, croutons and lemon-garlic dressing

MIXED GREEN SALAD

with candied pecans, pears, Roquefort cheese and champagne vinaigrette

SPINACH SALAD

with radicchio, roma tomatoes, bacon, roasted shallots and pinot noir vinaigrette

CAPRESE SALAD

fresh buffalo mozzarella, tomato, basil, baby greens and balsamic vinaigrette

FRESH SUMMER SALAD

with cucumber, tomato, carrots, jicama, wonton strips & miso honey mustard with crispy cellophane noodles

SIGNATURE VEGETABLE SALAD

with broccoli, cauliflower, peppers, squashes and lemon mustard vinaigrette

TORTELLINI PASTA SALAD

with rock shrimp, cherry tomatoes, mushrooms, spinach, olives and garden pesto

TUSCAN TOMATO SOUP

with san Marzano tomato, onions, garlic, basil

ENTRÉES (PICK TWO)

SEARED CITRUS GLAZED CHICKEN

marinated in orange, lemon, lime, butter, Italian parsley and white wine citrus sauce

GRILLED TURKEY MEDALLIONS

topped with fresh herbs, onions, garlic & basil butter sauce

ROASTED PORK LOIN

sliced with brown sugar, apple cider and herbs with a mustard demi

PAN SEARED ATLANTIC SALMON

with five peppercorn blend, lemon, basil and Sonoma relish

SICILIAN SHRIMP SCAMPI

with tomato, garlic, italian parsley and white wine butter sauce

LATIN STYLE CARVED SKIRT STEAK

with a zesty chimichurri dipping sauce

ROASTED DRY AGED NEW YORK STRIP LOIN

with red wine demi sauce

BAKED ZITI

poladori fennel sausage, bell peppers, San marazano tomato, basil and Romano cheese

ASIAN VEGETABLE STIR FRY

over steamed jasmine rice with ginger, hoisin glaze and toasted sesame seeds

WILD MUSHROOM RISOTTO

a forest mushroom blend with shallots, parmesan cheese and porcini oil

DINNER BUFFET III (CONT.)

SIDES (PICK THREE)

BALSAMIC GRILLED ASPARAGUS, BABY CARROTS & SWEET CIPPOLINI ONIONS (SEASONAL)

CREAMED SPINACH

HARICOT VERTS WITH RED PEPPER AND LEMON

EPIPUREAN GRILLED VEGETABLES

HONEY GLAZED BABY CARROTS

ZUCCHINI PROVENCAL

PARMESAN RISOTTO CAKE

ROASTED GARLIC MASHED POTATOES OR SPINACH

CREAMY MASCARPONE POLENTA

COLORADO RICE PILAF WITH HERBS

OVEN ROASTED POTATO MEDLEY

SWEET POTATO MASHED

DESSERT (PICK TWO)

SERVED WITH FRESH BREWED COFFEE

ASSORTED PETITE FOURS

APPLE, RASPBERRY OR CHOCOLATE BEIGNETS

MINIATURE CANNOLIS HAND CRAFTED

INDIVIDUAL PETITE FRESH FRUIT TARTS

ASSORTED PETITE CRÈME BRULEE SPOONS

SERENDIPITY CHOCOLATE SHOOTER

CHOCOLATE COVERED STRAWBERRIES

DINNER BUFFET IV starting at \$30.75 per person

SALADS (PICK TWO)

SERVED WITH BREAD & BUTTER

CLASSIC CAESAR SALAD with parmesan reggiano cheese, croutons and lemon-garlic dressing

MIXED GREEN SALAD with candied pecans, pears, Roquefort cheese and champagne vinaigrette

CHINOISE SALAD with napa cabbage, carrots, radicchio, daikon, wonton strips and sesame dressing

SPINACH SALAD with radicchio, roma tomatoes, bacon, roasted shallots and pinot noir vinaigrette

CAPRESE SALAD fresh buffalo mozzarella, tomato, basil, baby greens and balsamic vinaigrette

STRAWBERRY SUNSET SALAD with watermelon, lime, coconut and mint

BOWTIE PASTA SALAD with peppers, snap peas, asparagus, pecorino and creamy vinaigrette

LOBSTER BISQUE flambéed brandy, tomato, a touch of cream and tarragon leaves

ENTRÉES (PICK TWO)

SEARED CHICKEN PICCATA

with a white wine butter sauce, capers, Italian parsley, mushrooms and lemon

ROASTED HERB CHICKEN

thyme, garlic, and lemon peel with a white wine butter sauce

STUFFED PORK LOIN

stuffed with spinach, ricotta cheese, sun dried tomato and herbs

SEARED SALMON

with honey, Dijon mustard, white wine, lemon and tarragon

MACADAMI CRUSTED MAHI MAHI

topped with an orange ginger sauce

CARVED CHERRY WOOD TENDERLOIN

with lingonberry horseradish sauce

COLORADO STRIPLOIN SANDWICH

with mushrooms and onions on toasted baguette

BEEF RAVIOLI

stuffed with sirloin, mozzarella & parmesan cheese and marinara sauce

PENNE FRESCA

with roma tomatoes, spinach, mushrooms, basil and white wine butter sauce

ROASTED PORK LOIN

sliced with brown sugar, apple cider and herbs with a mustard demi

ASIAN VEGETABLE STIR FRY

over steamed jasmine rice with ginger, hoisin glaze and toasted sesame seeds

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DINNER BUFFET IV (CONT.)

SIDES (PICK FOUR)

BALSAMIC GRILLED ASPARAGUS, BABY CARROTS & SWEET CIPPOLINI ONIONS (SEASONAL)

CREAMED SPINACH

HARICOT VERTS WITH RED PEPPER AND LEMON

EPIPUREAN GRILLED VEGETABLES

HONEY GLAZED BABY CARROTS

ZUCCHINI PROVENCAL

PARMESAN RISOTTO CAKE

ROASTED GARLIC MASHED POTATOES OR SPINACH

CREAMY MASCARPONE POLENTA

COLORADO RICE PILAF WITH HERBS

OVEN ROASTED POTATO MEDLEY

SWEET POTATO MASHED

DESSERT (PICK TWO)

SERVED WITH FRESH BREWED COFFEE

ASSORTED PETITE FOURS

APPLE, RASPBERRY OR CHOCOLATE BEIGNETS

MINIATURE CANNOLIS HAND CRAFTED

INDIVIDUAL PETITE FRESH FRUIT TARTS

ASSORTED PETITE CRÈME BRULEE SPOONS

SERENDIPITY CHOCOLATE SHOOTER

CHOCOLATE COVERED STRAWBERRIES

ASSORTED WHOLE CAKES & PIES

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.

An Epicurean Culinary Group concept 