



Lunch

2008

Presented on Buffet or Seated and Served
Disposable Utensils can be provided for \$1.50 pp

All prices listed are per person

Side Salads

Served in a large bowl with dressing on the side or plated and served

Fresh Garden Salad \$ 4.00

Field greens with grape tomatoes, European cucumbers and a choice of dressing (Fresh basil vinaigrette or mustard vinaigrette)

Caesar Salad \$ 5.00

A traditional mix of romaine lettuce, white anchovies, Parmesan cheese, Caesar dressing and croutons

Heart to Heart Salad \$ 5.50

Hearts of palm, artichoke hearts, European cucumbers, red and yellow bell peppers, grape tomatoes, and scallions dressed with aged sherry vinaigrette. Served on a bed of bibb lettuce

Spinach Salad \$ 4.95

A mix of fresh baby spinach, hard boiled eggs, bacon, grape tomatoes and lemon poppy seed dressing

Arugula Salad \$ 5.00

Baby arugula with Parmesan Reggiano, olives and balsamic vinaigrette

Poached Pear, Mâche and Walnut Salad \$5.75

Lemon crème Fraiche dressing on the side

Cold Platters

Artisan Bread and Butter Included

Presented on a buffet platter or plated and served

Salad Nicoise \$ 14.00

Italian Yellow fin tuna is served with fresh field greens, red onion, olives, grape tomatoes, haricots verts, hard boiled egg and Nicoise dressing.

Available with fresh Ahi tuna @ \$ 17.00

The Epicurean

Catering – Fine Wine – Bakery
404-321-0530

www.theepicureancatering.com

Epicurean Salad with Sweet Goat Cheese Croutons \$10.00

Fresh field greens with haricots verts, red bliss potatoes, grape tomatoes, balsamic marinated red onions, Mandarin oranges and balsamic vinaigrette on the side

Chicken and Almond Salad \$ 12.00

Mayonnaise based chicken salad with toasted almonds is served over Ashland Farm greens with a variety of seasonal blanched vegetables and fresh basil vinaigrette on the side. Raisin pecan bread is an accompaniment

Southwestern Grilled Chicken Breast Salad \$ 13.00

(20 Serving Minimum)

Grilled chicken breast is served with field greens, corn, bell peppers, red onion, olives and a southwestern sauce. Tomatoes, avocado, and fried wonton wrappers finish the platter

Shrimp Salad \$15.00

Our mayonnaise based shrimp salad is served on fresh baby spinach with peeled jumbo asparagus, red bliss potatoes, avocado and tomatoes

Hot Dishes

Presented in a chafing dish or plated and served Artisan bread and butter included

Jumbo Lump Crab and Corn Cakes \$ 13.00

Served with roasted fingerling potatoes and mango salsa

Mustard Crusted Salmon with French Green Lentils \$ 12.00

This dish can be served in half portions for variety on the buffet

Vegan French Green Lentils with Mushrooms and Spinach \$ 11.50

Coq au Vin \$ 13.50

Chicken breast and thigh braised in red wine with carrots, onions, parsnips, mushrooms and garlic. Served over parsley noodles

Sesame Chicken \$ 11.50

The original fried sesame chicken fingers with our own house made honey mustard sauce. The chicken is presented in a basket with toasted cous cous salad, lettuce and tomato on the side

Italian Stuffed Chicken Breast \$ 11.50

A boneless chicken breast is stuffed with ricotta cheese and spinach, roasted and served whole over marinara sauced pasta. Broccolini is served on the side

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Vegetarian Lasagna \$ 10.00 (9 Serving Minimum)

Layers of pasta with ricotta cheese, mozzarella, parmesan, roasted eggplant and tomato sauce

Vegan Bean and Pasta Stew \$ 10.00 (9 serving minimum)

San Marzano large butter beans, ragati pasta, roasted zucchini, yellow squash, onions, tomatoes and fresh herbs. Finished with an herb crust

SWEETS for BUFFET

MINIATURE DESSERTS

Available for individual purchase – minimum order 24 per selection

CREAM PUFF \$1.50

CHOCOLATE ECLAIR \$1.75

WHITE CHOCOLATE ÉCLAIR WITH CHOCOLATE MOUSSE AND BRICKLE TOPPING \$1.75

HAZELNUT TORTE \$2.00

CHOCOLATE MOUSSE CUP WITH FRUIT \$1.75

LEMON MERINGUE TART \$1.50

PECAN TART \$1.50

KEY LIME TART \$ 1.50

PETITS FOURS \$ 1.75

FRUIT TART \$1.50

VARIETY OF ABOVE MINIATURE DESSERTS

A selection of 3 per serving \$5.00

MINIATURE DESSERTS PRESENTED IN SMALL GLASS CUPS \$2.50 each

TROPICAL MOUSSE AND PANNA COTTA

CHOCOLATE MOUSSE

TIRAMISU

CRÈME BRULEE

ESPRESSO CRÈME BRULEE

BROWNIES \$3.50 May be cut in half or quartered

COOKIES \$9.00 per dozen

A choice of chocolate chip, white chocolate chip, oatmeal, heath bar crunch, or peanut butter

PREMIUM COOKIES \$11.50 per dozen (Minimum of two dozen per type)

Selections include: lemon bars, double chocolate cherry, shortbread, linzer or Russian tea cakes

CUPCAKES A choice of: chocolate, vanilla, carrot, coconut, gingerbread \$1.50 each 1" miniature (Minimum order one dozen per type)

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\$3.00 each 3½" full size (Minimum order one dozen per type)

LONG STEM CHOCOLATE COVERED STRAWBERRIES \$2.00 each
(When available)

REGULAR CHOCOLATE COVERED STRAWBERRIES \$1.50 each

RUGULAH \$1.75 each

DESSERT BAR \$8.00 per person

Available for a minimum of 40 people. Includes a selection of assorted cakes, pies, flans, fruits, etc. with selections to be determined when event is planned.

WHOLE CAKES AND PIES ARE AVAILABLE FOR ANY OCCASION

DESSERTS

Buffet or Plated

All desserts from The Epicurean Bakery

HUNGARIAN CREAM CAKE \$6.50

A very moist white cream cake is filled with fresh strawberries, blueberries and whipped cream, then iced with whipped cream and garnished with strawberries and blueberries and served with a drizzle of raspberry sauce

CHOCOLATE RASPBERRY TORTE \$6.50

Chocolate sour cream cake is filled with raspberry preserves and fudge frosting. Presented with fresh raspberries on the top and a drizzle of raspberry sauce

CHOCOLATE MOUSSE CAKE \$6.50

Chocolate sour cream cake is filled with chocolate mousse, iced with fudge frosting, and served with a strawberry fan and chocolate curls

ENGLISH TOFFEE CAKE \$6.50

Chocolate mocha cake is filled with English toffee iced with mocha butter cream.

CARROT CAKE \$6.00

CHEESECAKE \$6.75

New York style with a choice of fruit toppings

CHOCOLATE HAZELNUT TORTE \$6.75

CHOCOLATE MOUSSE \$5.95

Served with fresh berries and whipped cream

TROPICAL FRUIT MOUSSE \$6.50

Pineapple, Mango or Raspberry Mousse

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CHOCOLATE CREPES \$6.75

Chocolate crepes rolled with chocolate ganache in the center.
Served with berries and whipped cream

CRÈME CARAMEL \$6.25

A traditional custard served with berries and whipped cream

PURPLE PLUM COBBLER \$6.00

Purple plums baked with grand Marnier and pecan crust

FRESH STRAWBERRIES \$5.75

Served with raspberry sauce, whipped cream and a palmier

APPLE PIE \$6.75

Served with vanilla bean ice cream

KEY LIME PIE \$5.75

FRESH FRUIT PLATE \$5.75

CRÈME BRULEE \$6.25

ESPRESSO CRÈME BRULEE \$6.75

SCOTTISH STICY PUDDING \$6.25

APPLE BEEHIVE \$6.25

The Epicurean Wine Consultant is able to accommodate any palate.

Fine wines can be paired with a planned menu.

Let us assist you in choosing great party wines for all occasions.

Wine tasting for a menu may be arranged.

It is against the law to deliver alcoholic beverages in the State of Georgia, wine and beer orders must be picked up at our wine shop.

For complete planning and service:

Call: 404-321-0530 x 2#, 3# or 5#

Fax: 404-321-6395

E-mail: epicureancatering@earthlink.net

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