

# EPICURES CATERING

*Where Imagination Meets Reality*

Thank you for considering Epicures Catering for your event. For over 30 years, Epicures Catering has set the standard for catered food service throughout the Brazos Valley.

We would love the opportunity to help make your next event a success.

Please feel free to choose from our preplanned menu selections or work with our team of experienced culinary staff and professional event planners to custom design a personalized menu, creating the perfect atmosphere to fulfill your every wish.

Want something you don't see on the menu? Please do not hesitate to ask. We will do our best to accommodate any request.

## Lunch & Dinner Menu Options

*All Lunch and Dinner Menus include Un-Sweet Ice Tea and/or Water*

### THEMED BUFFETS

#### Italian Banchetto

- Traditional Caesar Salad
- Homemade Beef Lasagna
- One Vegetable Side Dish
- Garlic Bread

#### Pasta Station *(This action station requires one chef for every 50 guests)*

- Traditional Caesar Salad
- Penne Pasta and Fettuccine Noodles
- Marinara and Alfredo Sauce
- Grilled Chicken, Italian Sausage, and Sliced Pepperoni
- Sliced Mushrooms, Onions, Bell Pepper, and Black Olives
- Parmesan Cheese
- Garlic Bread



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## **Mexican Fiesta**

- Beef and Chicken Fajitas topped with Grilled Onions and Bell Peppers
- Flour Tortillas, Sour Cream, Cheese, Lettuce, Salsa, and Guacamole
  - Spanish Rice
  - Charro Beans

## **Texas Style Barbeque**

- Smoked Brisket, Sausage, and Chicken
- Sliced Pickles, Onions, Jalapenos, and Barbeque Sauce
- Choose Two Sides: Potato Salad, Cole Slaw, Ranch Style Beans, Creamed Corn
  - Sliced White or Wheat Bread

## **BUILD YOUR OWN MEAL**

*All Meals Served with Assorted Rolls, Toasted French Bread and Ice Tea*

### **Salad** *(Chooses one)*

- Tossed Green Salad
- Traditional Caesar Salad
- Fresh Baby Spinach Salad topped with Sliced Strawberries, Walnuts, and Feta Cheese
- Iceberg Lettuce Wedge topped with Diced Tomatoes, Bacon, and Blue Cheese Crumbles

### **Entrée** *(Choose up to two)*

- Braised Beef Tips in a Red Wine Reduced Brown Sauce
  - Carved Roast Round of Beef
- Slow Roasted Prime Ribeye served with our Jack Daniels Peppercorn Sauce



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- Herb Crusted Beef Tenderloin topped with Chocolate and Port Wine Sauce
  - Succulent Ancho Chili Rubbed Pork Loin
  - Carved Roasted Pork Loin topped with an Apricot Glaze
- Santa Fe Chicken Breast coated in Crispy Tortilla Chips topped with our Queso Sauce
  - Chicken Florentine stuffed with Spinach, Sundried Tomatoes and Feta Cheese
  - Texas Pecan Crusted Chicken Breast topped with our Lemon-Basil Cream Sauce
- Mediterranean Chicken Breast served in a Lemon Beurre Blanc sauce with Artichokes and Mushrooms
  - Parmesan Crusted Tilapia Fillets topped with our Lemon-Basil Cream Sauce

## **Side Dishes** *(Choose Two; We Recommend One Starch and One Vegetable)*

- Rice Pilaf
  - Smashed Sweet Potatoes
- Crispy Sweet Potato Medallions
  - Garlic Mashed Potatoes
    - Baked Potatoes
    - Twice Baked Potatoes
  - Twice Baked Potato Casserole
  - Herb Roasted Red Potatoes
  - Green Beans Amandine
- Green Beans mixed with Roasted Red Peppers
  - Green Beans tossed with Bacon and Onions
    - Sautéed Vegetables Medley
  - Sweet Glazed Belgian Carrots
    - Creamed Corn
    - Steamed Asparagus
  - Parmesan Stuffed Tomatoes

