



Dedicated to serving Emory and Atlanta for over 30 years

BREAKFAST AND BRUNCH

**E-mail: epicureancatering@earthlink.net
www.theepicureancatering.com**

CONTINENTAL BREAKFAST

\$10.50

Batdorf and Bronson Dancing Goats Coffee, decaffeinated coffee and assorted teas
Cold Breakfast Juice
Assorted miniature breakfast breads from our bakery
And appropriate accompaniments

CONTINENTAL BREAKFAST WITH FRESH FRUIT

\$13.00

The above "CONTINENTAL" with the addition of fresh fruit

BREAKFAST

\$ 15.00

The above "CONTINENTAL WITH FRUIT" plus a choice of two items listed below:
Applewood smoked bacon and buttermilk biscuits from our bakery
Breakfast sausage and buttermilk biscuits from our bakery
Cheese Grits
Assorted small cereal boxes and milk
Yogurt
Granola made in our bakery

HEARTY BREAKFAST

\$18.50

The above "BREAKFAST" with the addition of one item from the list below:
Frittata – ham and cheese or vegetarian egg dish served at room temperature
Ham and potato au gratin
Quiche – Muffin size ham, bacon or vegetarian quiche
French Toast and real maple syrup

BRUNCH
CANAPES

Cocktail Salmon Cakes \$2.50 each

Small cakes made with fresh salmon. Topped with Tarter Sauce.

Smoked Salmon Roulades \$3.00 each

Smoked salmon, cream cheese and chives rolled in a buckwheat crepe

Spicy Corn Cakes \$3.00 each

Small corn cakes topped with mango salsa and cream fraiche

Miniature Tarts \$2.25 each

A miniature butter pastry shell filled with;

1. Onion Tart – a sweet onion custard (Vidalia onions are used when available) and topped with parmesan cheese.
2. Mushroom Tart – a chopped mushroom filling
3. Goat Cheese & Tomato Tart – Vermont goat cheese, chopped tomato, fresh basil & garlic
4. Shrimp Mousse Tart – shrimp mousse and topped with shrimp and chives
5. Roasted Vegetable Tart – a roasted vegetable custard
6. Spinach and Gruyere Tart – spinach and gruyere quiche filling

BREAKFAST MEATS

Applewood Smoked Bacon \$3.00

Country Sausage Patty \$3.00

Sesame Chicken \$7.00

Chicken tenderloins are marinated in buttermilk and spices, coated with bread crumbs and sesame seeds, and served with our own honey mustard sauce (made from freshly ground mustard seeds)

Chicken Salad \$7.00

1. Chicken and Almond Salad - roasted chicken tenderloins mixed with toasted almonds, celery, lemon juice and mayonnaise
2. Chicken and Fruit Salad - roasted chicken tenderloins mixed with water chestnuts, pineapple, grape, celery, almonds and a mayonnaise based sauce

Shrimp Salad \$8.50

Medium steamed shrimp with water chestnuts, celery and a mayonnaise based sauce, served on a fresh bed of baby spinach

Poached Salmon \$8.00

Wild salmon filets poached in chicken stock and served cold with cucumber dill sauce

Ham en Croute \$8.50

A sliced honeyed ham is covered with brioche, baked and garnished with mini corn and spiced crabapples

Luscious Ham \$7.00

Brown sugar, bourbon, mustard seed, pineapple glaze, falling off the bone delicious ham

Smoked Salmon \$12.50

Served with red onion, capers, cream cheese and butter

EGG DISHES

French Toast \$4.00

Freshly baked brioche, sliced, dipped in a flavored egg wash, baked to a golden color and topped with powdered sugar. Real maple syrup is served on the side

Stuffed French Toast \$7.00

Our signature French Toast stuffed with:

1. Ham and Cheese (Croque Madam)
2. Caramelized Apples
- 3, Fresh Bananas

Frittatas \$5.50 per serving

An open faced omelet, served at room temperature, topped with your choice of:

1. Ham, cheese and potatoes
2. Fresh peppers, scallions, mushrooms and potatoes

Quiche \$4.00

A muffin sized butter pastry filled with your choice of quiche filling:

1. Spinach and Gruyere
2. Broccoli and White Cheddar
3. Ham and Gruyere (Quiche Lorraine)

Eggs Benedict Regular size \$6.50 **Miniature**, made with a quail egg \$5.50

A toasted English muffin topped with Canadian bacon, poached egg and hollandaise sauce

Scottish Egg Regular size \$4.50

A hardboiled egg encased with country sausage and bread and served deep fried in peanut oil

FRUITS AND VEGETABLES

Fresh Fruit Salad \$3.25

An array of fresh fruits cut in bite size pieces

Fresh Fruit Display \$3.00

An array of melon, pineapple, berries, grapes and assorted exotic fruit

Premium Crudite \$2.75

A medley of seasonal vegetables: baby carrots, jumbo peeled asparagus, hearts of palm, radishes, cucumbers, olives, red and yellow bell peppers, grape tomatoes, and celery served on a bed of ice with cucumber dill or Maytag blue cheese dipping sauce

String Beans Almandine \$3.25

Fresh green beans accompanied with toasted almonds and a lemon almond olive oil. Can be served hot or at room temperature

Jumbo Asparagus \$4.00

Peeled, steamed and served cold with cold hollandaise sauce on the side

Haricots Verts \$3.00

Miniature French green beans, steamed and served cold on a platter
Tomatoes

1. **Vine Ripe Tomatoes**

- a. Sliced \$2.50
- b. Sliced, with crumbled blue cheese and vinaigrette on the side \$3.50
- c. Sliced, with bufala mozzarella, fresh basil and a balsamic vinaigrette reduction \$4.50

2. **Tomato Salsa** – a mix of tomatoes, cilantro, onions, garlic and lime juice with tortilla chips on the side \$2.75

Tomato and Avocado Molded Salad \$35.00 serves fifteen people

Jelled gazpacho and avocado molded ring

Spinach Salad \$3.25

A mix of fresh baby spinach, boiled egg, bacon, grape tomatoes and poppy seed dressing

BLT Salad \$3.00

Chopped iceberg lettuce, hard boiled egg, bacon, tomato, croutons and creamy mayonnaise dressing

Baby Stuffed Potatoes

Boiled potatoes are hollowed and stuffed with...

1. Red bliss potato, cream and Asiago cheese--\$2.00 each
2. Yukon gold potato, cream and truffle butter--\$3.00 each

Toasted Couscous Salad \$3.00

Italian toasted couscous with tri-colored peppers, scallions, parsley and a basil vinaigrette

Ham and Potato au Gratin \$4.00

Scalloped potatoes with ham, cream and Swiss cheese

Grits \$2.50

Traditional old fashioned grits and butter or the southern twist of cheese grits

BREADS FROM OUR BAKERY

Full Size = 3" ~ Miniature Size = 1•••"

Served with butter and preserves

Buttermilk Biscuits Full size \$1.95 each ~ Miniature \$.85

Muffins Full size \$1.75 each ~ Miniature .85 each

Blueberry, morning glory, dried cherry, chocolate chip, bran and granola

Breakfast Breads \$2.50 per serving

Banana-Nut, Cranberry, Zucchini, Raisin Pecan Loaf

Specialty Breads Full size \$2.25 each ~ Miniature \$1.25 each

Sticky buns, Scones, Croissants, Almond Croissants, Chocolate Croissants, Danish

2 lb. Challah \$5.50

Variety of Filled Buttermilk Biscuits Full size \$3.50 Miniature \$2.75

Buttermilk biscuits made in our bakery and filled with the following selections:

1. Chicken with homemade honey mustard sauce
2. Ham with homemade honey mustard sauce
3. Sausage and buttermilk biscuit
4. Sausage and scrambled eggs on buttermilk biscuit
5. Smoked Turkey on cranberry biscuits with homemade cranberry chutney

CHEESE

Cheese Montage \$3.50 per serving

A variety of imported and American artisan cheeses served with dried fruit and nut mix, crackers and sliced French baguette

Brie and Gingersnaps \$4.00 per serving

French Brie is served with our homemade mini ginger snaps

Brie en Brioche \$50.00

A whole two pound brie is covered with brioche and baked

Brie en Brioche with Apricots and Walnuts \$65.00

A whole two pound brie is stuffed with dried apricots and walnuts, covered with brioche and baked

Yogurt and Granola Mix \$3.75

A variety flavored yogurt accompanied with homemade granola mix from our bakery

BEVERAGES

Coffee, Decaf Coffee and Assorted Teas \$2.25

Assorted Juices \$2.50

Assorted Coca Cola products and Dasani water \$2.25

DISPOSIBLE UTENSILS ARE AVAILABLE FOR \$1.50 pp