

The Epicurean

Catering ~ Bakery ~ Cafe

Dedicated to serving Emory and Atlanta for over 30 years

Dinner

Presented on Buffet or Seated and Served

Side Salads

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

Fresh Garden Salad \$ 4.00 per person

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

Caesar Salad \$ 5.00

A traditional mix of romaine lettuce, 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 butter lettuce

Spinach Salad \$ 5.00

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

Arugula Salad \$ 5.25

Baby arugula with Parmesan Reggiano, olives and balsamic vinaigrette

Poached Pear, Mache and Walnut Salad \$ 6.00

Lemon crème Fraiche dressing on the side

First

For passed canapés and additional items, please refer to Reception menu or call for assistance in planning a special menu

Appetizers

Jumbo Lump Crab and Corn (2 per serving) \$6.00

Fresh jumbo lump blue crab and **fresh** white corn go into these crab cakes. Then sautéed in clarified butter. **Add Mango Salsa for \$2.00**

Seared Scallops with Blood Orange Coulis \$6.00

Seasonal Soups \$5.00 (Examples, may include but are not limited to the following)

Summer: Yellow Squash Bisque, Corn Chowder, Roasted Yellow Bell Pepper Bisque

Winter: Clam Chowder, Roasted Red Bell Pepper Bisque, Potato Leek

Mushroom Ravioli with Shitake Sauce and Tomato Confetti \$5.00

Grilled Chicken Potstickers with Confetti Summer Squash and Broth \$5.50

Stuffed Quail on Watercress with Spiced Pecans \$6.50

Main

Served in a chafing dish at the buffet or plated and served

Roasted Chicken Breast with Port Wine Sauce \$ 19.00

Springer Mountain Organic Chicken from Georgia. Served with Shallot mashed potatoes, and oven roasted root vegetables

Roasted Half Cornish Hen with Triple Sec Sauce \$ 19.00

Served with Carrot and Mashed Potatoes and Roasted Asparagus.

Poulet a la Moutard \$ 17.00

Boneless and skinless chicken thighs are prepared with Dijon mustard, crème fraiche and chardonnay. Served with parsley papperdelle and roasted baby carrots

Seared Duck Breast (Magaret) \$ 25.50 Served pink in the center with spiced butternut squash puree and blackberry glaze

Sea Bass en Papillote \$ 22.00

Idaho potatoes, buttered leeks, tomatoes, olives and fresh thyme

Shrimp and Polenta \$ 22.00

Pesto jumbo shrimp and polenta topped with fresh tomatoes, basil and aged balsamic vinegar

Black Angus Filet Mignon \$ 29.00

8 ounces of the finest quality beef tenderloin served with béarnaise sauce on the side, roasted fingerling potatoes and a medley of blanched vegetables

Tenderloin Tips Bordelaise \$ 19.50

Bite sized tenderloin of beef tips, mushrooms, pearl onions, natural jus and spaetzle

Braised Short Ribs \$ 27.00

Slow braised beef short ribs are served with spinach mashed potatoes and red wine infused carrots

Lamb Loin \$ 26.00

Seared until pink in the center, served with a sweet onion tart and vegetable bouquet

Short Ribs and Tarragon Sea Bass \$ 30.00

Shallot mashed potatoes and vegetable bouquet

Vegetarian Pie \$ 16.75

Parsnips, carrots, squash, fingerling potatoes, white beans, truffle cream sauce and topped with a butter crust

Vegan Polenta and Portabella Mushroom \$ 15.00

Finished with tomato confit and broth.