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***2022 Chef at home package***

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**Founded in 2007, Epicure Catering is a fine dining caterer that specialises in corporate and private events. Our commitment to make each of these a success has enabled us to quickly build a strong reputation in the Outaouais and Ottawa region.**

**Focusing on quality of service and food as well as a rich and polished presentation, Epicure Catering is a must experience in the region.**

**We are proud to say that all our products are freshly produced in our professional kitchens upon request. No additives are used in our sauces, soups or any other dishes. Our pastry Chef prepares only the finest selection of homemade desserts.**

**In doing so, we are able to offer menus that meet all of our clients’ expectations and we can also compensate for any dietary restriction. Offering a tasty and elegant cuisine while staying healthy is our goal.**

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***\*\*Minimum of 10 guest for the Chef at Home package. \*\****

 *Prices may vary for packages of less than the minimum requirements.*

**Services offered:**

* Menu conception by our experienced Chefs
* Vegetarian and gluten free options available
* Room set up (upon request)
* Equipment rental
* Cocktail menu (see our website for selections)

 http://traiteurepicure.ca/menus-2/cocktails/?lang=en

**All our packages includes:**

* Cutlery (plates and utensils)
* Glasses (water glasses and wine glasses)
* Employees (servers and chefs / cooks)

• Black tablecloths and cloth napkins

• Delivery (within our delivery zone)

**Not included in the packages:**

* Taxes
• Service fee (15%)
• Specialized equipment rental fees
• Extras (champagne or beer glasses, dance floor, marquee, bar, etc.)
• Fee for cocktail staff and late-night meals
* Additional fees may apply if more than 12 guests

***Please make sure that your stove is available and that you can provide space in your refrigerator.***

*\*\*Note that we must leave with all our equipment at the end of the meal. It is best to use your own wine glasses and cups for coffee if possible so that we can leave quietly without interrupting your evening. \*\**

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**Plated service menu**

**100$/person for a four-course meal including amuse-bouche, coffee, tea and/or infusions** *\*\**

*Price based on 8 guests. Prices subject to change if number more or less guests. \*\**

**Composition:**

*Amuse-bouche*

*Soup or salad*

*Main course*

*Dessert and coffee/tea/infusion*

***↓ Choice among the following ↓***

**Amuse-bouche**

Greek salad skewers 

Smoked salmon salsa and avocado mousse

Terrine of foie gras, onion confit, crab apple jelly on brioche bread

Lime and ginger marinated shrimps

Vegetarian sushi 

+

**Soups**

Orange crécy 
Cream of potato soup, bacon, Dijon and white cheddar cheese
Pumpkin cream with maple fragrance, butter crouton
Cream of three mushrooms, roasted garlic and herbs 

**OR**

**Salads**

Mesclun salad with goat cheese crumble, caramelized balsamic figs and sweet pecan nuts

Green salad with crispy vegetables and Champagne vinaigrette

Arugula and spinach salad served with pears, cranberries and blue cheese 

Wildberry salad with mango served with a raspberry vinaigrette 



**↓ Customize your menu ↓**

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| **Mains** | **Sauces** | **Sides** |
| Beef tenderloin, Angus certified + 8$ | Dijon | Roasted garlic potato purée |
| Roasted chicken supreme | Marchant | Gratin dauphinois |
| Pork tenderloin in red wine +  | Port + | Fingerling potatoes |
| Duck leg confit + 3$ | Orange | Pilaf rice |
| Grilled Atlantic salmon pavé | Mushroom | Jasmin rice |
| \*Seafood (price according to the market) | Three peppers | Seasonal vegetables |
| Vegetarian ravioli  | Cognac and maple syrup |  |
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**Desserts**

Grand Marnier and orange flower crème brûlée

Lemon and meringue tartlet
Chocolate raspberry Baladin
Homemade Tarte Tatin, sugar cream and red fruit coulis

**Speciality Stands**

Sushi, Tacos, French pastries, etc...

Requires a Chef during service. Additional charges may apply.

***\* Canapés variety can change with the seasons.***

***\* Vegetarian and gluten free option available on request.***

***\* Many other options also available upon demand.***

***\* Add 6$ to 8$ per person for an additional service (main course are not included)***

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***You can also choose to add some bites before your meal***

***Cocktail***

*→ A Please note minimum order of 2 dozen per item is necessary ←*

**Cold ($24/dz)**

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| Epicure Sushi Assortment (vegetarian option available), minimum of 72hrs notice |  |
| Brie cheese, figs and pecans crostini |  |
| Fine herb infused goat cheese, caramelized figs with balsamic vinegar in cup |  |
| Terrine of foie gras, onion confit, crab apple jelly on brioche bread +4$/dz |  |
| Chorizo and cheddar napoleon with chili sauce |  |
| Blinis with smoked salmon and cream cheese |  |
| Beef carpaccio with truffle oil, micro greens and celery remoulade served in a sesame bun  |  |
| Pesto marinated bocconcini, cherry tomato, basil leaf on a skewer |  |

**Verrines ($24/dz)**

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| Smoked salmon salsa and avocado mousse |  |
| Tartare of tenderloin AAA Alberta beef on crouton with white truffle oil +1$/dz |  |
| Salmon tartare served with crouton +1$/dz |  |
| Yellowfin tuna Tataki with sesame seeds, crunchy julienned vegetables, wafu dressing |  |
| Marinated shrimp, ginger and lime cocktail sauce |  |
| Bruschetta in a glass, guacamole, parmesan and crostini |  |

**Hot ($24/dz)**

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| General Tao Chicken bite |  |
| Spanakopita |  |
| Tempura shrimp, spicy aioli sauce |  |
| Lamb kefta with its raïta sauce |  |
| Texas beef skewer, spiced rum barbecue sauce |  |
| Honey and lemon chicken brochettine, lemongrass and lime dip |  |
| Mini Sping rolls with Saigon Sauce (Vegetarian) |  |
| Salmon skewer with orange caramel |  |
| Wild forest mushrooms and smoked Gouda puff pastry |  |

**Sliders (5$/each)**

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| Beef burger, apricot chutney, fried onions, lettuce and brie |  |
| BBQ pulled pork slider, candied onion, salad and Swiss cheese |  |
| BBQ shredded duck slider, salad and aged cheddar |  |