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***2024 wedding 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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**Services offered:**

* Menu conception by our experienced Chefs
* Vegetarian and gluten free options available
* Professional event planning service
* Event manager on site
* Room set up (upon request)
* Equipment rental
* Cocktail menu (see our website for selections)

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

* Late night meals (upon request)
* Food tasting (reservation required)

**All our packages includes:**

* Cutlery (plates and utensils)
* Glasses (water glasses and wine glasses)
* Employees (servers and chefs / cooks) *\*\*based on an 6-hour shift; extra time can be added at our current rate for staff*

**Not included in the packages:**

* Taxes  
  • Service fee (15%) and coordination fees   
  • Tablecloths and cloth napkins  
  • Delivery  
  • Specialized equipment rental fees  
  • Extras (champagne or beer glasses, dance floor, marquee, bar, chocolate or juice fountain, popcorn machine etc.)  
  • Fee for cocktail staff and late-night meals

**Following are suggestions from our Chefs, please do not hesitate to contact us directly for a customized menu.**

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**Plated service menu**

**85$/person for a three-course meal** *\*\*based on a 100-person wedding – price may vary if less or more guests*

(Choice of two main courses)

**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 

**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 

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| **Mains** | **Sauces** | **Sides** |
| Beef tenderloin, Angus certified + 10$ | Dijon | Roasted garlic potato purée |
| Roasted chicken supreme | Marchant | Gratin dauphinois |
| Pork tenderloin in red wine | Port | Fingerling potatoes |
| Duck leg confit + 7$ | Orange | Pilaf rice |
| Grilled Atlantic salmon pavé | Mushroom | Jasmin rice |
| Vegetarian ravioli | Three peppers | Seasonal vegetables |
| Tofu and vegetable tian | Cognac and maple syrup |  |

**Desserts** (includes coffee, tea and infusion)

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

Assorted desert plate

Mignardise plate

\* Add $ 7 per person for the addition of a service (*main course is not included*)  
\* Vegetarian and gluten free option available on request

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**Buffet menu**

**60$/person (one appetizer, one platter)** *\*\* priced based on 100-guest wedding; prices may vary if more or less guests*

**\***Add $7 per person for the addition of a service (excluding the main course)

**Salads**

Green salad and crispy vegetables served with maple syrup vinaigrette 

Bococconi tomatoes salad

Traditional Greek salad 

Mediterranean orzo salad  

Creamy broccoli salad

Couscous salad

**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 

**Platters**

Fine Quebec cheese and crackers (75g/pers) +$7

St. Albert cheddar cheese and crackers (55g/pers)+5

Mix cheese and crackers + $6

Vegetables and house dip+4$

Pâtés and terrines (with sides)+5$

European Delicatessen +$6

Antipasto (artichokes, olives, grilled vegetables, pickles)+4$

Gourmet sandwiches +5$

**Mains**

Chicken oriental saute

Soho chicken (peppers, zucchini, goat cheese served in a fine herb emulsion)

Butter chicken

Grilled chicken Bistro’s brochette, marinated in buttermilk and served with BBQ sauce

Beef Teriyaki saute

Beer beef stew+2$

Marinated grilled beef brochette, and Épiucre Steak merchant’s sauce+2$

Pork tenderloin with apple sauce flambéed in Porto

Pork tenderloin with tarragon, maple and Dijon sauce

Florentine salmon and goat cheese

Salmon Piccata (Capres, aneth, white wine and lemon)

Vegetarian ravioli

Tofu Teriyaki saute

**Desserts** (includes coffee, tea and infusion)

Assorted homemade deserts

Mignardises desert plate+3$

\* Vegetarian and gluten free options available on request

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**Kid’s menu**

**12 years old and under 20$**

**Appetizers**

Salad or soup of the moment

**Main course**

Spaghetti meat balls

**Dessert**

Dessert of the moment

**Late night snacks**

Fine Quebec cheese and crackers (75g/pers) *7$*

St. Albert cheddar cheese and crackers (55g/pers) *5$*

Mix cheese and crackers *6$*

Crudity and house dip *4$*

Pâté and terrine (with sides) 5$

European Delicatessen *6$*

Antipasto (artichokes, olives, grilled vegetables, pickles) *4$*

Gourmet sandwiches *5$*

Vegetarian and meat pizza (served temperate) 2 pcs / person *5$*

\* Vegetarian option and gluten free available on request

**Speciality Stands**

Sushi, tacos, French pastries, etc. \*\* prices may vary\*\*

\* Requires a Chef during service. Additional charges may apply.

\* Canapés variety can change with the seasons

\* Vegetarian and gluten free option available on request

(please visit our website for the latest version)

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**Cocktail**

A minimum order of 2 dozen per item is necessary

**Cold** ($29 / 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 |  |
| 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** ($29 dz)

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| Smoked salmon salsa and avocado mousse |  |
| Tartare of tenderloin AAA Alberta beef on crouton with white truffle oil |  |
| Salmon tartare served with crouton |  |
| 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** ($29 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 |  |

\*A 50% non-refundable deposit is required upon confirmation