

Epic Catering



Epic Catering specializes in wedding receptions. We believe that your wedding is the most important day of your life and our goal is to make sure that the Bride and Groom, and their guests, enjoy every moment. We only schedule one wedding per day to ensure that our attention is focused on you.

We custom design every menu and tailor it to the Bride and Groom's preferences. We like to meet with our couples to discuss menu options, atmosphere, and their personal likes and dislikes.

We will accommodate any additions or changes to our menus, including vegan/vegetarian options, and any other dietary restrictions.

Please take a look at our "sample wedding menu" to the right. This is just one of the many to choose from. Since we are a full service caterer, we not only design the perfect menu for you and your guests, but can also take care of the arrangements including china, flatware, tables, linens, florals, music, ice sculpture, décor, and more.

Please visit our website or call us for more information to set up a consultation at:

epiclisa@yahoo.com
619.223.8200
www.epiccatering.com

Lisa Mandigo
Owner & Chef



Sample Wedding Menu

HORS D'OEUVRES

Seared Ahi Tuna on a Daikon Crisp with Wasabi Aioli
Spicy Lump Crab and Rock Shrimp Dynamite Soufflé Cups
Grilled Shrimp on Artichoke Leaf with Lemon Vinaigrette
Blinis topped with Crème Fraiche, Smoked Duck & Caviar

DINNER

Gourmet Mixed Greens

Arugula with Blueberries, Roasted Beets, and Red Onion.
Served with a Blackberry Mint vinaigrette and Goat Cheese.

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#### Pepper-Roasted Tenderloin of Beef

Pan-seared Tenderloin of Beef flamed with Brandy, Mission Fig Peppercorn and finished with a dash of Cream.

or

#### Chicken Francaises

Boneless Chicken Breast coated with Egg Romano Cheese Batter, then Sautéed in Sherry Lemon Butter

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Sautéed Broccolinis

Baby broccolinis with blistered grape tomatoes and roasted garlic. Finished with an Extra Virgin Olive Oil drizzle

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#### Cauliflower Mashed Potatoes

Cauliflower and Yukon Gold Potato purée

#### Total Costs Based on 100 Guests:

Food: \$3,200, Labor: \$1,050, Service: \$850

**Total: \$5,100**

\*Rental costs and taxes not included.