EPICUREAN Catering COMPANY

A DIVISION OF RICE EPICUREAN MARKETS

2019 MENU

Rice Epicurean Markets
2020 Fountain View Dr. | Houston TX, 77057
713-783-8203 | www.RiceEpicurean.com

Revised: 9/20/19

The Epicurean Catering Company is a full service catering company equipped to provide an array of menus and services. The exceptional quality of our chef prepared food combined with the expertise and passion of our catering staff make for a winning combination. You can count on us for all of your catering needs; from casual and relaxed to elegant and refined, we've got you covered. The Epicurean Catering team can design your entire event, right down to the final detail, inclusive of flowers, décor, staffing, beverage service and much more. Let us assist in executing your vision!

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Entertaining Trays

For more than seven decades, Houstonians have trusted Rice Epicurean Markets to help with their entertaining needs. Our entertaining trays come ready to serve, and offer a wide variety of fresh and delicious food, perfect for any occasion.

SMALL
Serves 8-15 Guests

MEDIUM
Serves 16-24 Guests

LARGE
Serves 25-30 Guests

Bakery & Breakfast Trays

My Grandma's of New England Coffee Cake
A selection of delicious My Grandma's of New England Coffee Cakes. Cinnamon, cinnamon with walnuts, New England blueberry, Cape Cod cranberry, granny smith apple and chocolate chip.
Small: $49.99 Medium: $69.99 Large: $89.99

Smoked Salmon Platter
Scottish smoked salmon, thinly sliced, accompanied by bagels, capers, chopped eggs, onions and cream cheese.
Small: $99.99 Medium: $169.99 Large: $249.99

Assorted Mini Muffins
Blueberry, cranberry nut, raisin bran, lemon poppy seed, glorious morning and orange blossom.
Small: $37.99 Medium: $54.99 Large: $77.99

Assorted Bagel Platter
Plain, blueberry, cinnamon raisin, 9 grain, honey wheat, rye, everything, sesame, poppy seed with cream cheese, preserves and butter.
Small: $36.99 Medium: $55.99 Large: $73.99

Assorted Croissant Tray
Butter, cinnamon, blueberry, strawberry, cream cheese, and chocolate filled croissants. Served with butter and preserves.
Small: $34.99 Medium: $44.99 Large: $64.99

Breakfast Pastry Tray
Assorted bagels, assorted mini muffins, mini butter croissants, flavored croissants, cream cheese, whipped butter and strawberry preserves.
Small: $34.99 Medium: $49.99 Large: $68.99

Epicurean Fruit Tray
The ripest and sweetest selection of seasonal fruit.
Small: $35.99 Medium: $65.99 Large: $85.99

Sandwich Trays

Boar's Head® Sliced Meat Tray
A selection of Boar's Head® premium sliced turkey, ham, roast beef and salami.
Small: $59.99 Medium: $94.99 Large: $139.99

Boar's Head® Sliced Cheese Tray
A selection of sliced cheddar, gouda, swiss, muenster, and pepper jack.
Small: $59.99 Medium $79.99 Large: $99.99

Boar's Head® Meat & Cheese Combo Tray
Selection of Boar's Head® sliced meats and cheeses.
Small: $59.99 Medium: $89.99 Large: $119.99

Assorted Bread & Roll Tray
A selection of sliced country white, multi-grain, whole wheat, soft wheat and white rolls.
Small: $14.99 Medium: $25.99 Large: $39.99

Selection and prices subject to change without notice.

Sandwich Trays Continued

Relish & Condiment Tray
A selection of delicious relishes and condiments.
Small: $20.99 Medium: $31.99 Large: $39.99

Hospitality Sandwiches
Quartered sandwiches of albacore tuna salad, spicy pimento cheese, all-white meat chicken salad, egg salad, Boar's Head® Honey Maple Turkey or Honey Maple Ham or cream cheese and cucumber on a tray and garnished with pickles and olives.
$16.99 per dozen (12 Quarter Pieces)
Two dozen minimum order

Hye Rollers
Ham, turkey and roast beef with shredded lettuce, tomato, diced olives, herb cream cheese spread and shaved carrots rolled in flour tortillas and individually sliced.
$18.99 per dozen - Two dozen minimum order

Make Your Own Sandwiches
Includes three trays. The first is a selection of Boar's Head® sliced meats and cheeses, the second is a selection of sliced country white, multi-grain, whole wheat, soft wheat and white rolls, and the third is a selection of delicious relishes and condiments.
Small: $87.99 Medium: $139.99 Large: $159.99

More Entertaining Trays

Cheese & Fruit Platter
A selection of domestic and imported cheeses and an assortment of the freshest seasonal fruit.
Small: $39.99 Medium: $59.99 Large: $69.99

Epicurean Cheese Platter
A selection of fine imported and domestic cheeses, with Carr's crackers.
Small: $64.99 Medium: $109.99 Large: $139.99

Cheese Sample Platter
Domestic cube cheeses of cheddar, muenster, pepper jack, swiss, and gouda.
Small $59.99 Medium $79.99 Large $99.99

Epicurean Fruit Tray
The ripest and sweetest selection of seasonal fruit.
Small: $35.99 Medium: $65.99 Large: $85.99

Crudité Platter
Abundant selection of fresh vegetables with ranch dip.
Small: $27.99 Medium: $44.99 Large: $59.99

Antipasto Platter
Assorted greek olives, roasted tomatoes, roasted peppers, feta and provolone cheese, boiled eggs, marinated green beans, sliced Italian salami, peppadew peppers and cornichons.
Small: $39.99 Medium: $59.99 Large: $79.99

Chicken Tender Platter
Marinated and dusted with spices and fried to a crispy crunch and served with honey mustard.
Small: $42.99 Medium: $69.99 Large: $89.99

Buffalo Wing Tray
Delicious buffalo wings with celery, carrots and blue cheese dressing.
Small: $69.99 Medium: $99.99 Large: $179.99

Shrimp Platter
Abundant array of large Gulf shrimp served with cocktail and remoulade sauce.
Small: $79.99 Medium: $149.99 Large: $209.99

Smoked Salmon Platter
Scottish smoked salmon, thinly sliced, accompanied by bagels, capers, chopped eggs, onions and cream cheese.
Small: $99.99 Medium: $169.99 Large: $249.99

Beef Tenderloin Platter
Roasted beef tenderloin, cooked to perfection, sliced and served on a platter with soft dinner rolls, mayo, mustard & creamy horseradish.
$219.99 serves 18-24 guests

Mediterranean Platter
Hummus, tabouleh, baba ghanoush, feta cheese, olives, roasted peppers and tomatoes and pita chips.
Small: $59.99 Medium: $109.99 Large: $149.99

Breakfast & Brunch

Start your day off right with breakfast from Rice Epicurean Markets. Our breakfasts are set up hot and ready to eat by our catering staff, and will delight your guests. Some items may be picked up hot in disposable pans. Please give 48 hour notice.

Breakfast Buffets

All American Breakfast Buffet

Includes choice of one egg dish (scrambled eggs with chiles and cheese, western eggs with chiles, peppers, ham and cheese, or scrambled eggs with sausage, cheese, spinach, tomatoes and salsa on the side) and one breakfast meat (bacon, ham, sausage), country fried potatoes, seasonal fruit, assorted breakfast pastries and coffee service with regular and decaffeinated coffee with condiments and cups.

$17.99 per person, minimum 25 guests (chef required)

Chef Prepared Omelet Station

Omelet Station includes a selection of fresh omelet ingredients including diced ham, diced bacon, green onions, grated cheese, tomatoes, sliced mushrooms, green chiles, diced peppers, spinach and served with salsa. Also includes a selection of seasonal fruit, assorted breakfast pastries and coffee service with regular and decaffeinated coffee with condiments and cups.

$17.99 per person, minimum of 25 guests (chef required)

Epicurean Executive Omelet Station

With smoked salmon, diced ham, bacon and sausage, grated cheese, tomatoes, sliced mushrooms, green chiles, diced peppers and asparagus tips. Served with salsa on the side. Fresh fruit, assorted croissants, bagels and scones with preserves, butter and cream cheese. Home fried potatoes. Orange juice.

$22.99 per person, minimum of 25 guests (chef required)

When you want to add that extra something to your buffet, these are the perfect enhancements!

Scrambled Eggs

With cheddar cheese and chilies.

$2.99 per person

Spinach & Mushroom Crepes

Served with mushroom sauce.

$2.99 per person

Champagne Glazed Corned Beef

With mustard and brown sugar.

$6.99 per person

Chipotle Roasted Salmon

Served with raspberry chipotle sauce.

$6.99 per person

Atlantic Poached Salmon Display

With a dill sauce.

$6.99 per person

Smoked Salmon Display

Served with bagels, cream cheese, diced onion, chopped egg and capers.

$7.99 per person

À la Carte Breakfast & Brunch Items

The items below can be ordered as part of a buffet or ordered à la carte.
Two dozen minimum order per item.

Cheese Filled Blintz
Orange flavored crepe filled with a sweetened cheese mixture, sautéed in browned butter and served with sour cream and preserves.
$39.99 per dozen

Country Style Biscuits
Country style biscuits stuffed with grilled ham and cheese, served with orange marmalade.
$24.99 per dozen

Biscuits and Gravy
Country style biscuits with a rich, creamy, sausage gravy.
$24.00 per dozen

Breakfast Burritos
Soft flour tortillas stuffed with scrambled eggs and cheese served with salsa.
$21.99 per dozen
- With Bacon And Cheese $25.99 per dozen
- With Sausage And Cheese $25.99 per dozen

Epicurean Frittatas
Italian casserole style omelet. Choice of:
- Tomato, spinach, mushroom and cheese
- Potato, onion, chorizo and cheese
- Artichoke, zucchini, spinach and cheese

$39.99 serves 10-12 guests

Assorted Spreads
Artichoke, spinach, sun dried tomato, and smoked salmon.
$12.99 per pound

Potato Pancakes
with sour cream and applesauce.
$11.99 per dozen

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*Egg beaters available for substitution on all egg dishes.

Boxed Lunches

A work lunch can be delicious with our distinctive sandwiches and scrumptious wraps. We have even heard that they have helped business presentations go smoother. All boxed lunches come with a choice of sandwich, two side dishes and one sweet. Additional sides and sweets can be added to any lunch for an additional $2.25 each. Minimum 10 boxes needed for delivery service.

NY Deli Sandwiches

Box Lunch: $15.99

The Tanglewood
Grilled breast of chicken, artichoke relish, vine ripened tomatoes, fresh mozzarella, pesto mayonnaise, baby greens, pan rustic flat bread.

The Texan
Boar's Head® roast beef, saga blue cheese spread, tangy watercress, horseradish mayonnaise, multi grain bread.

The San Felipe
Our pimento cheese spread, Boar's Head® honey maple ham, sliced tomato, red onion, cilantro and tomato chipotle spread, rye bread.

Sandwich Only: $9.99

The River Oaks
Rotisserie turkey breast, smoky swiss cheese, raspberry chipotle sauce, lettuce, tomatoes, country white bread.

The Epicurean
Rice Epicurean's famous all white meat chicken salad, Boar's Head® havarti cheese, mixed greens and vine ripened tomatoes, multi-grain bread.

The Galleria BLTA
Boar's Head® honey maple turkey breast, mayonnaise, bacon, lettuce, tomato, avocado, sprouts, country white bread.

Wraps

Box Lunch: $13.99

Southwest Chicken Caesar Wrap
Herb grilled chicken breast sliced with romaine and spring mix lettuces, sun dried tomatoes, kalamata olives, red cabbage, onions, carrots, and an herb spread with southwest caesar dressing rolled in a sun-dried tomato wrap.

Rotisserie Turkey Wrap
Epicurean rotisserie turkey breast, cilantro mayonnaise, smoky swiss cheese, shredded iceberg, cucumbers, tomatoes, and raspberry chipotle sauce & an herb spread rolled in a sun-dried tomato wrap.

Sandwich Only: $8.99

The Veggie Assorted Grilled Vegetable Wrap
With hummus, feta, romaine hearts, sprouts and an herb spread rolled in a spinach wrap.

Dagwood Wrap
Boar's Head® ham, turkey & salami, sliced thin and piled high, provolone cheese, olive tapenade, roasted red peppers, spring lettuces drizzled with olive oil, red wine vinegar, salt, pepper and oregano rolled in a traditional wrap.

 Selection and prices subject to change without notice.

Classic Sandwiches

Box Lunch: $11.99 Sandwich Only: $7.99

Epicurean All White Meat Chicken Salad
Rice Epicurean's famous all-white meat chicken salad with lettuce & tomato on country white bread.

Boar's Head® Honey Maple Ham
Honey maple ham with lettuce, tomato and a mustard & mayonnaise blend, on multi-grain bread.

Boar's Head® Roasted Turkey Breast
Roasted turkey with lettuce, tomato and a mustard & mayonnaise blend, on whole wheat bread.

Boar's Head® Roast Beef
Roasted medium rare roast beef with lettuce, tomato and a mustard & mayonnaise blend, on whole wheat bread.

Albacore Tuna Salad
Rice Epicurean's albacore tuna salad with lettuce & tomato on whole wheat bread.

Vegetarian
An assortment of the season's finest grilled vegetables with hummus and alfalfa sprouts on whole wheat bread.

Spicy Pimento
Rice Epicurean's famous spicy pimento cheese spread with lettuce & tomato on country white bread.

Egg Salad
Rice Epicurean's famous egg salad with lettuce & tomato on country white bread.

All boxed lunches come with a choice of sandwich, two side dishes and one sweet. Additional sides and sweets can be added to any lunch for an additional $2.25 each.

Box Lunch Sides
Choose Two:
- Garden Pasta Salad
- Epicurean Potato Salad
- Fresh Fruit and Berries
- Stacy's All Natural Pita Chips
- Lays Potato Chips
- Doritos

Bakery Sweets
Choose One:
- Epicurean Gourmet Supreme Cookie
- Epicurean Lemon Square
- Original Killer Brownie®

Also Available by Request - Salad Box Lunch: $12.99

Chef Salad, Cobb Salad or Tossed Garden Salad

Also includes mini muffin and fruit cup.
Tossed Garden Salad includes grilled chicken breast.

Salads

Everyday, the chefs at Rice Epicurean Market prepare salads using the freshest ingredients. They are the prefect way to start a meal and also make great side dishes to round out lunch or dinner. All salads are available by the pound for in-store pick-up, delivery or as part of a full service menu.

Classic Salads & New Favorites

Caesar Salad
Tender young romaine leaves with spring lettuces, sun dried tomatoes, croutons, kalamata olives, parmesan cheese and caesar dressing.
$8.99 per pound

Greek Salad
Cherry tomatoes, red bell peppers, green bell peppers, cucumbers, kalamata olives, feta cheese, fresh spinach leaves with the spices of the Greek isles.
$9.99 per pound

Caponata
An Italian favorite with roasted eggplant, red onion, green bell peppers, celery, tomatoes, capers, black olives, red wine vinegar, olive oil, tomato puree, sugar, parsley and garlic.
$9.99 per pound

Grilled Vegetables
Eggplant, zucchini, yellow squash, green and red bell peppers, sweet potatoes, onion, mushrooms and carrots.
$7.99 per pound

California Harvest Salad
Asparagus, artichoke hearts, broccoli florets, red and yellow bell peppers and tomatoes, with a lemon garlic vinaigrette.
$10.99 per pound

Tex-Mex Caviar
Black-eyed peas, red onions, diced celery, corn, red bell pepper, green pepper, cilantro, jalapeños, olive oil, garlic, red wine vinegar and salt.
$7.99 per pound

Marinated Vegetable Salad
Broccoli florets, cauliflower, red bell peppers, celery, carrots, zucchini, red onion, green bell peppers and an herb dressing.
$7.99 per pound

Marinated Asparagus with Raspberry Vinaigrette
Fresh steamed asparagus, red onion, julienne bell peppers and raspberry vinaigrette.
$13.99 per pound

Five Vegetable Slaw
Finely shredded cabbage, julienned red bell pepper, green pepper, scallions, carrots, zucchini and yellow squash in a spicy vinaigrette.
$6.99 per pound

Minted Fruit Salad
Cantaloupe, honeydew, strawberries, fresh mint, oranges and lemon juice.
$9.99 per pound

Epicurean's Famous White Meat Chicken Salad
Chicken breast, celery, red onion, mayonnaise, Worcestershire, Tabasco, celery seed and celery salt.
$11.99 per pound

Albacore Tuna Salad
Epicurean's own albacore tuna, diced celery, mayonnaise, lemon juice, Tabasco, Worcestershire sauce, salt & white pepper.
$15.99 per pound

Italian Tuna Salad
Albacore tuna with celery, red onion, egg, capers, parsley, tomato and mayonnaise.
$15.99 per pound

Fajita Chicken Salad
Spicy Tex-Mex chicken breast, red, yellow and green bell peppers, red onion, cumin, cilantro vinaigrette, fresh jalapeños and olive oil.
$11.99 per pound

Low Fat Chicken Salad
Poached breast of chicken, celery, green onions, oranges, yogurt, low fat mayonnaise, salt and white pepper.
$11.99 per pound

Oriental Chicken Salad
Julienne chicken, bean sprouts, slivered carrots, snow peas, toasted sesame seeds and a spicy peanut sauce.
$10.99 per pound

Cajun Shrimp Salad
Jumbo shrimp tossed with celery, green onions, mayonnaise and creole mustard.
$21.99 per pound

Dijon Potato Salad
New potatoes, mayonnaise, grain mustard, sour cream, green onions, fresh dill, white wine vinegar, salt and white pepper.
$6.99 per pound

Epicurean Potato Salad
Potatoes, celery, red onion, dill pickle, hard boiled eggs, parsley, dijon mustard, mayonnaise and seasonings.
$6.99 per pound

Egg Salad
Farm fresh eggs, boiled & hand diced, finished with mayonnaise, relish & spices.
$10.99 per pound

Pasta Salads & More

Tunisian Cous Cous Salad
Dried figs, dates, cashews, goat cheese, scallions, parsley and orange vinaigrette.
$9.99 per pound

Orzo Pasta Salad
Kalamata olives, roasted tomatoes, artichoke hearts, red onions, parsley and a white balsamic vinaigrette.
$8.99 per pound

Garden Pasta Salad
Spiral pasta, zucchini, yellow squash, red, yellow and green bell peppers, black olives, parsley, red onions, tomatoes, parmesan, black pepper, and carrots in an Italian herb dressing.
$7.99 per pound

Mediterranean Salad
Linguini noodles, green and red bell peppers, red onion, roma tomatoes, black olives, feta cheese, Italian herbs and parsley.
$7.99 per pound

Tabbouleh Salad
Bulgar, chopped parsley, diced cucumber, tomato, scallion, mint, lemon and olive oil.
$10.49 per pound

Palm Beach Summer Salad
Hearts of palm, artichoke hearts, snow peas, red bell pepper, black olives, red onions, capers, parsley and a light vinaigrette.
$12.99 per pound

Tortellini Pesto & Pine Nut Salad
Cheese tortellini tossed with roasted pine nuts, basil, pesto, Italian vinaigrette and parmesan cheese.
$12.99 per pound

Ziti Salad
Ziti noodles, sun dried tomatoes, chopped spinach, feta cheese, pine nuts, olive oil, parmesan cheese, basil leaves, red bell pepper flakes, Italian dressing, salt and pepper.
$12.99 per pound

Spicy Asian Style Pasta Salad
Noodles, bell peppers, snow peas, onion, basil and peanuts with a honey soy dressing.
$9.99 per pound

Epicurean Buffets Entrée Selections

When your special occasion demands more than just party trays, a buffet from Rice Epicurean Market provides the perfect balance of casual sophistication. We offer a delicious variety of entrées, and palate pleasing sides. All buffets include choice of salad, one entrée, two side dishes, and soft rolls and butter. Buffet base price is determined by entrée selection. Certain salad selections and soups are available for an additional per person price as indicated below.

Poultry

Rotisserie Chicken
Marinated jumbo chickens roasted to hold in all the flavors and juices. Choose from original or lemon pepper.
$16.99 per person

Epicurean's Own Boneless Skinless Fried Chicken Breast
Tender and juicy, finished with garlic butter, dill and parsley.
$16.99 per person

Chicken and Cheese Enchiladas
Served with red enchilada sauce, cheese and sour cream.
$16.99 per person

King Ranch Chicken Casserole
A Texas classic with chicken, tortillas, cheese, chiles & sauce.
$16.99 per person

Southern Fried Double Dipped Fried Chicken
Browned to perfection.
$16.99 per person

Pecan Crusted Chicken
Boneless breast of chicken seasoned and crusted with pecans, pan-roasted with a honey lemon sauce.
$17.99 per person

Basil Boneless, Skinless Chicken Parmesan
Rolled in basil, grated parmesan and panko crumbs, sauteed golden brown with a tomato fondue.
$19.99 per person

Balsamic Grilled Chicken Breast
Boneless breast of chicken with balsamic glaze.
$16.99 per person

Artichoke & Goat Cheese Stuffed Chicken Breast
Served with a sweet and tangy roasted red bell pepper sauce.
$22.99 per person

 Selection and prices subject to change without notice.

Beef & Pork

Mom's Homemade Meatloaf
Lean ground beef mixed with loads of veggies and spices served with a mushroom sauce.
$17.99 per person

Beef Brisket
Braised brisket of beef with red wine, carrots and a rich brown sauce or hickory smoked with a honey barbecue sauce.
$19.99 per person

Beef Fajitas
Our own marinated skirt steak, seasoned and served with spices sauteed onions and peppers with warm tortillas.
$19.99 per person

Stuffed Burger
Black Angus ground beef burger stuffed with sharp cheddar, grilled, and finished with sauteed onions and a barbecue flavored demi glace.
$18.99 per person

Roasted Beef Tenderloin
Seasoned with fresh herbs and served with demi glace and sauteed mushrooms.
$31.99 per person

Roasted Loin of Pork
Boneless loin of pork, seasoned, roasted and served with an orange honey mustard glace or brushed with a whiskey, maple, basil glaze.
$21.99 per person

Seafood

Oven Baked Tilapia
With creamed spinach, artichoke and mushrooms.
$17.99 per person

Shrimp Creole
A New Orleans classic with sauteed jumbo Gulf shrimp in a tangy creole sauce served with a saffron rice pilaf.
$25.99 per person

Roasted Salmon
Flavors available: Raspberry Chipotle, Teriyaki, Mango Chutney or Poached with Fresh Dill Sauce.
$27.99 per person

Grilled Salmon Fillet
Prepared with fresh spinach, cannelloni beans & roasted tomatoes.
$27.99 per person

Fillet of Red Snapper
Seasoned, seared and finished with sherry, shallots, shrimp, cream, tomatoes, and basil.
Market Price

Pasta

Homemade Lasagna
Mama's homemade meat lasagna with marinara sauce or vegetable lasagna with alfredo sauce.
$16.99 per person

Pasta Tuscany
Penne pasta with sliced grilled chicken breast, artichoke hearts, peas, olives, red peppers and a creamy pesto sauce.
$17.99 per person (add shrimp for an additional $3.00)

Fettuccine "Micki"
Crimini mushrooms, asparagus, roasted tomatoes, spinach and feta cheese with a basil and lemon flavored cream sauce.
$17.99 per person

Pasta Azteca
Ziti pasta with sliced grilled chicken breast, roasted corn, black beans, red bell pepper and a cilantro cream sauce.
$19.99 per person

Epicurean Buffets Salads & Sides

First you select the entree, and now the salads and sides! Buffet includes one salad choice and two side dishes. We also offer a few premium salads, that you may add to your buffet for a nominal charge.

Salads

Your buffet includes choice of one salad.

Mixed Field Greens
With tomatoes, cucumbers, red onion, carrot curls, olives and dressing.

Caesar Salad
Romaine lettuce, sun dried tomatoes, kalamata olives, parmesan cheese, croutons, and caesar dressing.

Greek Salad
Cherry tomatoes, red bell peppers, green bell peppers, cucumbers, kalamata olives, feta cheese, fresh spinach leaves with the spices of the Greek isles.

Premium Salad Upgrades

Available for an additional $3.50 per person.

Mixed Spring Lettuce & Poached Pear Salad
With poached pears, candied pecans, Stilton cheese, blueberries and blueberry vinaigrette dressing.

Southwest Caesar Salad
Traditional caesar with a western flair, roasted corn, black beans, tortilla chips, toasted pumpkin seeds, roasted tomatoes, and a chipotle flavored caesar dressing.

Watercress and Spinach Salad
Toasted pecans, orange segments, sultana raisins and shredded radish served with a honey lemon vinaigrette.

Walnuts and Baby Spinach Salad
Fresh tender baby spinach with julienne apple, shaved red onion, toasted walnuts, bacon cracklings & balsamic vinaigrette.

Side Dishes

Buffet includes choice of two sides. Additional sides available for $3.50 per person.

Rice & Pasta
- Wild Rice Pilaf
- Wild Rice with Almonds and Sun-Dried Cherries
- Creamy Orzo Pasta
- Stir Fried Rice
- Spanish Rice

Potatoes
- Garlic Mashed Potatoes
- Roasted Herb Baby Potatoes
- Parmesan Mashed Potatoes
- Mashed Red Potatoes with Skin On
- Brown Butter Rosemary Mashed Sweet Potatoes

Vegetables
- Marinated Grilled Vegetables
- Medley of Seasonal Vegetables
- Green Beans with Mushrooms and Onions
- Haricots Verts with Pecans
- Sesame Lemon Carrots
- Zucchini Provencale
- Lemon-Scented Asparagus
- Broccoli
- Broccoli Polonaise
- Cauliflower
- Roasted Cauliflower
- Spinach Souffle
- Parmesan Crusted Tomatoes
- Charro Beans
- Barbecue Beans

 Selection and prices subject to change without notice.

Hors d'Oeuvres

Our selection of hors d'oeuvers is a perfect way to start your meal, and each may be prepared for hand passing, arranged buffet style or set up at a reception station. Two dozen minimum order per hors d'oeuvre. Please give 48 hour notice.

Cold Hors d'Oeuvers

Iced Gulf Shrimp
Jumbo Gulf shrimp, peeled and served with cocktail and Cajun remoulade sauces.
$26.00 per dozen

Shrimp Vera Cruz
Jumbo Gulf shrimp with spicy picante sauce, olives, capers, avocado and lime.
$28.00 per dozen

Roasted Beef Tenderloin Crostini
Seasoned crostini with thinly sliced beef tenderloin, artichoke spread, arugula and parmesan curls.
$30.00 per dozen

Crostini with Bleu Cheese
Bleu cheese and red wine poached pear, drizzled with honey on a crisp crostini.
$27.00 per dozen

Mozzarella Tomato Crostini
Fresh mozzarella and ripened roma tomatoes on a crisp crostini drizzled with basil pesto.
$20.00 per dozen

Tuscan Bruschetta
Caramelized onions, white bean puree, sun dried tomatoes and feta cheese on a french baguette.
$20.00 per dozen

Mini Kabobs
Mozzarella, grape tomatoes, artichoke hearts and olives.
$22.00 per dozen

Portobello Bruschetta
Seasoned French baguette topped with a marinated and roasted portobello mushroom, arugula, caramelized red onion and red bell peppers.
$24.00 per dozen

Smoked Chicken Salad
Smoked chicken salad with red and green peppers, cilantro and lime on toasted rye bread.
$22.00 per dozen

Ham Pinwheels
Rosemary ham pinwheel with herbal boursin cheese on toasted rye.
$20.00 per dozen

Salmon Pinwheels
Scottish smoked salmon pinwheel with cream cheese, red onion marmalade on toasted Russian rye.
$28.00 per dozen

Sushi Bar
An assortment of market fresh sushi and rolls.
Call for pricing.

Hot Hors d'Oeuvers

Molasses and Chipotle Grilled Duck Breast
Served on a wonton triangle with mango chutney and pickled ginger.
$30.00 per dozen

Hawaiian Chicken Kebobs
With pineapple and green bell peppers and glazed with a bourbon sauce.
$30.00 per dozen

Chicken Chiquita
Bite size breast of chicken stuffed with jalapeño jack cheese wrapped in bacon and grilled en brochette with a roasted bell pepper puree.
$25.00 per dozen

Chinese Style Chicken Drummies
Fresh drummies marinated in soy sauce, rice wine, garlic, ginger and hot peppers, then roasted to perfection.
$19.00 per dozen

Chicken or Vegetable Dumplings
Steamed or fried.
$16.00 per dozen

Marinated Beef or Chicken Brochette
Chicken or beef, peppers and onions marinated with your choice of teriyaki, chimichurri or mojito sauce.
$35.00 per dozen

Spicy Beef Empanada
Mini pastry filled with seasoned ground beef, black beans, chopped peppers, onions and an array of Mexican spices.
$22.00 per dozen

Quesadillas Cornucopias
Veggie and cheese or smoked chicken rolled in a flour tortilla, baked and served with roasted salsa.
$22.00 per dozen

Sweet Potato Quesadillas
Pureé of sweet potatoes with smoky cheddar cheese, caramelized onion, diced tomato, jalapeño, cilantro and mango chutney.
$22.00 per dozen

Stuffed Baby Red Potatoes
Roasted baby red potatoes stuffed with bacon, spinach and cheddar dip.
$22.00 per dozen

Roasted Stuffed Mushrooms
Mushroom caps roasted, stuffed with spinach and feta cheese, then baked until hot and creamy.
$22.00 per dozen

Spanakopita
Spinach, feta and lemon wrapped in fillo dough and baked to a crisp.
$25.00 per dozen

Parmesan Artichoke
Baby artichoke hearts with brie, rolled in parmesan and fried to a crisp.
$28.00 per dozen

Fillo Wrapped Asparagus
Asparagus tip wrapped in fillo with a blend of asiago and fontina cheese.
$24.00 per dozen

Bacon Wrapped Chipotle Rubbed Shrimp
With smoked gouda, green onion and cilantro.
$30.00 per dozen

Crab Stuffed Shrimp
Jumbo Gulf shrimp stuffed with crab meat, breaded & baked.
$28.00 per dozen

Mini Epicurean Crab Cakes
Baby version of crab cakes sauteed with a dill yogurt or red chili mayonnaise.
$26.00 per dozen

Mac and Cheese Bites
Classic macaroni and cheese casserole in bite sized morsels.
$19.00 per dozen

Baked Brie
Topped with apricot or raspberry preserves, nuts and served with sliced baguettes.
1 Kilo: $85.00 (Serves up to 25)
2 Kilos: $160.00 (Serves up to 50)

Assorted Mini Quiche
$16.00 per dozen

Pigs in Blankets
All beef.
$20.00 per dozen

 Selection and prices subject to change without notice.

Specialty Events & Receptions

If your event demands more than the standard buffet, or if you want to set up smaller, reception style stations throughout your event space, in addition to your main buffet, then our culinary displays and specialty presentations are for you. 48 hour notice required. 30 guest minimum. Chef fees apply.

Specialty Stations

Italian Pasta Station
Choose a pasta: penne, ziti, orecchiette
Choose a sauce: marinara, alfredo, pesto
Station is stocked with mushrooms, onions, bell peppers, diced tomatoes, spinach and reggiano parmesan cheese.

$5.99 per person

With Grilled Chicken
$7.99 per person

With Jumbo Shrimp
$8.99 per person

With Chicken And Shrimp
$9.99 per person

Tuscany Pasta Station
Choose a pasta: penne, ziti, orecchiette
Choose a sauce: marinara, alfredo, pesto
Station is stocked with grilled vegetables, kalamata olives, cannellini beans and goat cheese.

$6.49 per person

With Grilled Chicken
$8.49 per person

With Jumbo Shrimp
$9.49 per person

With Chicken And Shrimp
$10.49 per person

Fajita Station
Fajita style chicken or beef served with mini flour tortillas, shredded lettuce, salsa, grated cheese, sour cream, guacamole and jalapeños.

$7.99 per person

Epicurean Caesar Salad Station
Crisp romaine, mixed baby greens, croutons, olives, sun dried tomatoes and caesar dressing.

$4.50 per person

With Grilled Chicken
$6.99 per person

Wrap Station
Curry and scallion wrap with oriental roasted pork tenderloin or grilled chicken served with hoisin sauce and Chinese cole slaw.

$5.99 per person

South of the Border Nacho Station
Flavored chips, queso, ranchero sauce, grated cheese, tomatoes and jalapeños.

$3.95 per person

Dumpling Station
A variety of dumplings: chicken, beef, pork and vegetarian with all the condiments and sauces.

$4.29 per person

Mashed Potato Bar
Chili and/or barbecue beef, grated cheese, sour cream, butter and scallions in a martini glass.

One Meat Per Person
$4.99 per person

Two Meats Per Person
$5.99 per person

Displays

Seasonal Fruit Display
An array of our freshest and sweetest fruits and berries artfully arranged to bring attention to your buffet.

$2.99 per person

Crudités Display
An abundant selection of freshly harvested vegetables bountifully displayed in baskets and platters with your choice of dipping sauces: ranch, blue cheese, spinach and sun dried tomato.

$2.50 per person

Smoked Salmon Display
Served with all the appropriate condiments and bagels.

$7.99 per person

Epicurean Dips Display
A variety of dips with crackers, bread sticks, and pita chips, hummus baba ghanoush, spinach, french onion, minty cucumber, fiery pumpkin, avocado salsa.

$3.49 per person

Grilled Vegetable Display
Epicurean grilled vegetables including eggplant, squash, assorted bell peppers, mushrooms, zucchini, carrots, red onions and sweet potatoes served with a variety of our chop block and foccacia breads.

$4.29 per person

Epicurean Cheese Display
The finest selection of domestic and imported cheeses attractively displayed with grapes, berries, assorted crackers, bread sticks, and a variety of sweet and tangy mustards.

$3.99 per person

Middle Eastern Display
Falafel, tabouli, hummus, eggplant dip, feta cheese, roasted peppers, olives dolmades, pita chips and pita bread.

$6.95 per person

Carving Stations

There is just something special about perfectly cooked meat, sliced to just the right thickness, at the end of a buffet line. All carving stations come with a selection of fresh baked bread and condiments. Chef fees apply.

Roasted Tenderloin of Beef
$219.99 each (15-20 servings)

Roasted Prime Rib of Beef
$249.00 each (50-55 servings)

Roasted Top Sirloin of Beef
$175.00 each (50-55 servings)

Champagne Glazed Corned Beef
$149.00 each (30-35 servings)

Brown Sugar Glazed Ham
$139.00 each (20-30 servings)

Cranberry Pecan Roasted Pork Loin
$145.00 each (30-35 servings)

Rotisserie Roasted Turkey Breast
$45.00 each (20-25 servings)

Cajun Fried Turkey Breast
$45.00 each (20-25 servings)

Raspberry Chipotle Salmon
$110.00 each (15-20 servings)

Breads
- White Soft Rolls
- Wheat Soft Rolls
- Onion Rolls
- Spinach Chop Blocks
- Jalapeño Cheddar Chop Blocks
- Vegetable Chop Blocks
- Fresh Vegetable Foccacia

Condiments
- Creole Mustard
- Red Pepper Mayonnaise
- Horseradish Chantilly
- Raspberry Chipotle Sauce
- Jalapeño Lime Jelly
- Texas Barbecue Sauce

Sliders

Sliders make an excellent appetizer or can be enjoyed as an entree if you wish! Each slider is approximately 2 oz, and the recommended serving is 2 sliders per guest. A slider station makes an excellent compliment to an existing buffet. Complete order must meet a minimum of $19.99 per guest, with a minimum of 25 guests.

The All American
Choice Angus beef burger with mayonnaise, ketchup, shredded lettuce, sliced roma tomatoes and Vermont yellow cheese.
$6.99 per person - (two sliders)

The Paris
Choice Angus beef burger with Hudson Valley foie gras and Amber Valley Stilton cheese.
$10.00 per person - (two sliders)

The Bombay
Ground turkey breast with red onion, cucumber and a curry garlic mayonnaise.
$6.99 per person - (two sliders)

The Turkey Slider
Ground turkey breast with boursin and ranch slaw.
$6.99 per person - (two sliders)

South of the Border
Choice Angus beef with spices, green chilies, guacamole and pepper jack cheese.
$6.99 per person - (two sliders)

The Trail Drive
Shredded barbecue beef with onion, sliced jalapeños, and cheddar cheese.
$6.99 per person - (two sliders)

Born on the Bayou
Fresh Gulf shrimp cake with spicy creole sauce.
$6.99 per person - (two sliders)

Grilled Herb Chicken
Sliced chicken breast with chipotle mayo, avocado and shredded iceberg lettuce.
$6.99 per person - (two sliders)

Ahi Tuna Slider
Ahi tuna marinated in soy sauce, sesame oil, rice vinegar, garlic and ginger. Crusted with sesame and mustard seed with wasabi mayo.
Market price

Chicken Tender Slider
All white meat chicken tender with ranch slaw, sliced tomatoes and drizzled with honey mustard.
$6.99 per person - (two sliders)

Mini Grilled Cheese Sandwiches
Select from:
- Havarti and sauteed mushrooms
- Roasted peppers and pepper jack cheese
- American cheese

$3.99 per person - (two sliders)

Lox LTA
Smoked salmon with lettuce, tomato, avocado and dill mayo.
$9.99 per person - (two sliders)

Lobster Roll
Chunks of lobster meat and diced celery in a tarragon and tomato flavored mayo on a herb and butter toasted bun.
Market price

Dessert Trays & Stations

Your guests just ate a wonderful meal, and thought they couldn't possibly eat more, but the indulgent and spectacularly delicious desserts from Epicurean Catering Company are sure to tempt them to delight in a sweet escape.

Dessert Stations

Ice Cream Bar
Vanilla and chocolate ice cream with toppings and sauces.
Sauces: hot caramel, hot chocolate, strawberry and whipped cream.
Toppings: sprinkles, jimmies, nuts, Oreo Cookies, Heath Bars, M&M's & cherries.
$4.99 per person

Umbrella Ice Cream Cart
Blue Bunny Ice Cream cart with umbrella, delivery, set up and pick up. Novelty ice cream bars, sandwiches and cups sold separately.
$125.00 + cost of ice cream ($200 minimum ice cream order) Please see page 20 for options.

Decadent 4-tier 30" Chocolate Fountain
Includes set up and clean up, 1 attendant for 4 hours, chocolate, skewers, plastic plates and napkins. Chocolate flavors: dark chocolate, milk chocolate, white chocolate.
$299.00

Additional Chocolate Fountain Accompaniments
Fresh strawberries, cubes of fresh pineapple, bananas, apples, cubes of angel food cake, pretzel sticks, cookie wafers and marshmallows.
$2.50 per person

Dessert Trays

Sweet Tray
A variety of Killer Brownie® Bites including Original, German Chocolate, and Not-A-Nutter, with Epicurean lemon squares. Seasonal flavors available on request.

Small: $37.99 (30 pieces)
Medium: $55.99 (48 pieces)
Large: $69.99 (64 pieces)

Gourmet Cookie Tray
A luscious assortment of Epicurean gourmet supreme cookies including white chocolate with macadamia nuts, oatmeal raisin, chocolate chunk, peanut butter, chocolate chip, and pecan chocolate chip cookies.

Small: $35.99 (30 cookies)
Medium: $54.99 (48 cookies)
Large: $64.99 (60 cookies)

Gourmet Dessert Tray
Includes a variety of gourmet desserts including mini cupcakes, mini assorted brownies, cake pops and more.

$89.99 (56 pieces)

Mixed Sweets Tray
The best of both worlds, this tray has a variety of Killer Brownie® bites, lemon squares, and gourmet cookies.

Small: $44.99 (36 pieces)
Medium: $66.99 (60 pieces)
Large: $79.99 (74 pieces)

Individual Desserts

New York Cheese Cakes
Individual rounds.

$5.99 each

Killer Brownie® Bites
Available in Original, German Chocolate, and Not-A-Nutter. Seasonal flavors available on request.

$17.50 per 16-pack

Epicurean Lemon Squares
$9.99 per dozen

Epicurean Gourmet Supreme Cookies
White chocolate with cranberries, white chocolate macadamia nut, oatmeal raisin, peanut butter, chocolate chip and pecan chocolate chip.

$9.99 per dozen

See's Candies®
$27.00 & up per lb.

See's Candies® Boxed Truffles
$30.00 per lb.

OMG Cupcakes
Available in Cookies & Cream, Chocolate Thunder, Vanilla Cream, Strawberry Fields, Crushed Red Velvet and German Chocolate.

$2.99 each $9.99 4-pack $29.99 dozen

Regular Cupcakes
Available in vanilla and chocolate.

$6.99 per 6-pack

Mini Cupcakes
Available in vanilla, chocolate and red velvet.

$8.99 per dozen

Killer Brownie® Pops
$1.75 each

Cake Balls
Red velvet, chocolate, vanilla, sock-it-to-me, lemon and Italian cream. Seasonal flavors available on request.

$1.99 each

Ice Cream Carts

Blue Bunny Ice Cream - Cart with umbrella, delivery, set up and pick up - $125.00
Minimum order for ice cream is $250.00. Cannot break up boxes.

Ice Cream Novelties ~ $2.00 each

Ice Cream Sandwiches
- Big Vanilla Sandwich - 24 per box
- Big Neapolitan Sandwich - 24 per box
- Mississippi Sandwich - 24 per box
- Double Strawberry Sandwich - 24 per box
- Chips Galore Cookie Sandwich - 24 per box

Children's
- Tweety Face - 12 per box
- Ninja Turtles Face - 12 per box
- Birthday Party Sandwich - 24 per box
- Jolly Rancher Cool Tube Push Up - 24 per box
- Jolly Rancher Bomb Pop - 12 per box
- Teen Titans Go! - 12 per box
- Red, White and Blue Bomb Pop - 12 per box
- Banana Fudge Bomb Pop - 12 per box
- Watermelon Bomb Pop - 12 per box

Cones
- Big Dipper Vanilla - 24 per box
- Big Dipper Cookies & Cream - 24 per box

Cups
- Screamers Cookies & Cream Cup (10 oz) - 12 per box
- Hershey's Vanilla Ice Cream Cup (3 oz) - 48 per box
- Hershey's Chocolate Ice Cream Cup (3 oz) - 48 per box

Frozen Fruit Bars – 3oz
- Creamy Coconut - 24 per box
- Mango - 24 per box
- Double Lime - 24 per box
- Chunky Strawberry - 24 per box

Premium Ice Cream
$2.50 each

Specialty Items
- King Size Strawberry Shortcake - 24 per box
- King Size Cookies & Cream - 24 per box
- King Size Vanilla Crunch Bar - 24 per box
- King Size Snickers Bar- 24 per box
- Turtle Bar - 12 per box
- Magnum Milk Chocolate with Almonds - 12 per box
- Magnum Double Caramel Bar - 12 per box
- Bomb Pop Cup Lemonade - 12 per box
- Choco Taco - 24 per box
- Snickers King Size Bar - 24 per box

Cakes, Pies & Tarts

Italian Cream Cake
8" double layer cake: $19.99

Gourmet Carrot Cake
8" double layer cake: $19.99

Red Velvet Cake
8" double layer cake: $19.99

Ebony & Ivory Cake
8" double layer cake: $19.99

Chocolate Fudge Cake
8" double layer cake: $19.99

German Chocolate Cake
8" double layer cake: $19.99

Lemon Bundt Cakes
$9.99 each

Sock-It-To-Me Coffee Cake
1/2 cake: $5.99

Angel Food Cake
$7.99 each
Half Cake $3.99 each

Fruit Bread Pudding
With vanilla sauce.
$4.95 per person

Cobblers
$4.99 per person

World Famous Tootie 10" Apple Pie
$59.99 each

World Famous Tootie 10" Pecan Pie
$59.99 each

9" Southern Pecan Pie
$14.99 each

Old Fashioned Deep Dish 9" Pie
Available in Apple, Blueberry, Cherry, Peach and Strawberry Rhubarb
$12.99-$14.99 each

Boston Cream Pie
$12.99 each

Sugar Cookies
Iced Design $14.99 per dozen
Edible Image $18.99 per dozen
Clear Wrappers & Ribbon add $1.00 per dozen

Custom Sheet Cakes

Sheet cakes are available in 1/4 sheet (20 slices), 1/2 sheet (40 slices) & full sheet (80 slices) sizes, with decorations for any occasion including birthdays, anniversaries, holidays, family reunions, office parties and more. If you have a special request, call us and we can make the cake of your dreams a reality!

Choice of Cake: chocolate, white, marble
Choice of Icing: butter cream, whipped cream, chocolate, vanilla, fudge
Additional Icings: German chocolate, cream cheese

Size	Frosted & Simple Decorations	Edible Images	Deco-Sets
1/4	$18.99	$28.99	$24.99
1/2	$34.99	$44.99	$40.99
Full	$69.99	$79.99	$75.99

Specialty Sheet Cakes

Carrot Cake with Cream Cheese Frosting
1/4 sheet: $29.99 1/2 sheet $59.99 full sheet: $99.99

Chocolate Fudge
1/4 sheet: $23.99 1/2 sheet: $40.99 full sheet: $75.99

German Chocolate
1/4 Sheet: $23.99 1/2 sheet: $40.99 full sheet: $75.99

Ebony and Ivory
1/4 sheet: $23.99 1/2 sheet: $40.99 full sheet: $75.99

Red Velvet
1/4 sheet: $23.99 1/2 sheet: $40.99 full sheet: $75.99

Cake Design Enhancements

Air Brush Design
$30.00 per cake

Photo Edible Image
$10 per image

Beverages

As part of any catered affair we are pleased to offer a selection of both alcoholic and non-alcoholic beverages. We are also pleased to arrange for a fully stocked and staffed beverage station for your event. Pricing of non-alcoholic beverages, beer and wine will be based on in-store prices at the time of your event.

Non-Alcoholic Selections

Iced Tea
Includes Sweet and Low, sugar, Equal, sliced lemons and beverage tumblers.
$15.00 per gallon

Assorted Soft Drinks

Bottled Water

Variety of Fresh and Bottled Juices
Orange, grapefruit, apple, grape, tomato, additional varieties.

Regular or Decaffeinated Coffee
Includes half & half, Sweet and Low, sugar and Equal, stir sticks and Styrofoam cups.
$15.00 per gallon

Beer

We stock a vast selection of beer from around the world, at price points ranging from approximately $9.99 per 6 pack, and up. All beers are served in 12 oz bottles.

Below are some of our most popular brands:
Miller Lite
Bud Light
Budweiser
Michelob
Shiner Bock
Corona
Heineken
Dos Equis Lager or Amber
Saint Arnold
Guinness
Stella Artios

Wine

We stock a wonderful selection of wines from regions throughout the world, at price points ranging from approximately $10.99 per bottle & up.

Below are some of our most popular bottles:
Chardonnay
- La Crema
- Sonoma-Cutrer
- Kendall Jackson

Cabernet Sauvignon
- Kendall Jackson
- J. Lohr
- Santa Rita Reserva
- Decoy
- 14 Hands

Merlot
- William Hill
- Kendall Jackson

Beaujolais
- George DeBouf

Champagne
- Korbel
- Moet Imperial
- LaMarca Prosecco

 Selection and prices subject to change without notice.

Specialty Services

Custom Gift & Epicurean Fruit Baskets

Our store is brimming with a huge assortment of gourmet and specialty foods, the freshest, most perfect hand selected fruit and a world-class selection of fine wines. We offer a fabulous array of pre-made gift baskets or our experienced staff of wonderful designers can create a custom basket for that very special person or business associate. Custom gift baskets are available starting from $50.
For more information, please call us at 713.783.8203, then dial 0 and ask for Carale.
caralec@riceepicurean.com

Epicurean Floral

At Rice Epicurean Floral, we value the opportunity to assist you with all of your personal, social and corporate floral needs. Local seasonal flowers, exotic imported blooms, long stemmed blossoms and potted plants available. Arrangements can also be delivered locally or nationwide. For more information, contact our Floral Manager, Panna Bhatia 713-783-8203 ext. 4 | pannab@riceepicurean.com

See's® CANDIES

Rice Epicurean Markets features a wonderful See's Candies boutique where we offer more than 90 varieties of See's Candies. We will hand-pack your selections of chocolates to order. Select from Nuts & Chews, Pecan Buds, creamy rich Truffles, Peanut Brittle or Toffee-Ettes. It's your choice. See's Candies make the perfect gift for the chocoholic in your life and we are happy to ship your order for you! For more information, please call us at 713.783.8203 ext. 7 to speak with Sandra | ssolorio@riceepicurean.com

For assistance with menu and event planning,
contact Dorothy Thraen at
713-783-8203 ext. 8 or send her an email at
dthraen@riceepicurean.com

Rice Epicurean Markets is pleased to offer online grocery shopping. It's easy, fast, secure and best of all, it's convenient. Shopping for groceries doesn't have to be a chore anymore. 24 Hour Online Service available. Home and office delivery.

Delivering the Goods Since 1931