

# For The Carnivores

## Menu Option 1

You may request options or substitutions when you place your order. However there are no guarantees as to whether or not they can be granted.

**1/2 Roasted Chicken** – Dry rubbed and air-chilled for 24 hours before roasting slow & low. With Buttered Carrots and Twice Baked Sweet Potato.

**Beef Kebabs** – Marinated Beef and Vegetables skewered and roasted with Red Wine Reduction and Rice Pilaf.

**Shrimp Scampi** – Sautéed large white shrimp in a vermouth and lemon juice sauce with Rosemary Rice and Roasted Red Bliss Potatoes.

**Stuffed Shells** – Pittsburgh's own Rome At Home Pasta Company's soft and supple shells stuffed with Ricotta and baked in the Epicure's Marinara.

**Chicken Marsala** – Cutlets sautéed with mushrooms, Marsala wine and parsley with sautéed Garden Beans and Roasted Garlic Mashed Potatoes.

**Springtime Beef Burgundy Stew** – Just a light version, but not too light with spring vegetables and potato dumplings.

**Burritos** – Grilled chicken, black beans, Spanish rice, pico de gallo and Manchego rolled in a flour tortilla and baked in Salsa Verde. (Spicy)

**Korean Pork Tenderloins** – Dry rubbed and marinated in Korean Barbecue marinade and roasted with toasted black and white sesame seeds and pan sauce. Served with stir fired Snow Peas and Cilantro-Lime Rice. (spicy)

**Salmon Putanesca** – Wild Caught Salmon pan seared and roasted with fresh chopped tomatoes, capers, onions, Gaeta olives white wine and extra virgin. With Roasted Garlic Mashed Potatoes and Roasted Garden Beans.

## Menu Option 2

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**Southern Roasted Chicken** – Legs, Wings and Breasts rubbed with the Epicure's Sweet & Just a Twinge Spicy Dry Rub. With Twice Baked Potato and roasted Cauliflower.

**Epicure's Individual Meatloaf** – Beef, pork, bacon, peppers, onions and a number of seasonings with a very light tomato gravy or Epicure's Barbecue sauce (Can be made without Pork). With Roasted Garlic Mashed Potatoes and Candied Carrots.

**Garlic Shrimp** – Large white shrimp in a butter, White Wine and garlic sauce. With Chinese Fried Rice and Roasted Broccoli.

**Springtime Chicken & Dumplings** – Pulled chicken, spring vegetables and dumplings in a very light white wine and cream broth.

**Sage & Rosemary Pork Tenderloins** – Dry rubbed with spices, fresh sage, rosemary and extra virgin. Roasted with pan sauce, Rice Pilaf and Buttered Carrots.

**Baked Penne Rustica** – Penne pasta with Sweet Fennel Sausage, Basil, Ricotta, Pecorino and Marinara. With Roasted Garden Beans.

**Shrimp & Vegetables** – Large white shrimp and spring vegetables sautéed in garlic, orange, lime and lemon zests, white wine and extra virgin. With Rosemary Rice.

**Manicotti** – Pittsburgh's own Rome At Home Pasta Company's light and fluffy Ricotta stuffed Manicotti in Epicure's Béchamel or Marinara sauce.

**Enchiladas** – Grilled Flank Steak wrapped in a corn tortilla and cooked in salsa verde which is a sauce made from tomatillos and chilies. They are finished with melted Manchego cheese. With Cuban Rice & Beans.

# For The Herbivores

## Menu Option 1

You may request options or substitutions when you place your order. However there are no guarantees as to whether or not they can be granted.

**Individual Mushroom & Nut Loaf** – A variety of Mushrooms and Nuts formed into a loaf and baked with Vegetarian gravy. With Roasted Broccoli and Twice Baked Sweet Potato.

**Vegetable Burrito** – Grilled Spring Vegetables, black beans, Spanish rice, pico de gallo Manchego rolled in a flour tortilla and baked in Salsa Verde. (Spicy)

**Asiago & Roasted Artichoke Quiche** -Eggs, Cream, Shallots, Nutmeg, White Pepper and Asiago baked in a pie crust. With Roasted Red Bliss Potatoes.

**Individual Brioche** - Spring Vegetables dry roasted, seasoned and baked in an Indian curry brioche dough.

**Cheese Ravioli** – Pittsburgh's own Rome At Home Pasta Company's Ricotta filled Cheese Ravioli in Epicure's Marinara sauce.

**Orange-Miso Glazed Tofu** – Extra firm tofu slow roasted and broiled with a fresh squeezed orange juice and miso glaze. With Red Quinoa sautéed with chopped Dates and Pecans and grilled Asparagus.

**Braised Napa Parcels** – Rice, Lentils, Egg and a myriad of seasonings rolled in Napa leaves and roasted in a light Tomato Gastrique. With sautéed Garden Beans.

**Individual Seitan-Loaf** - A number of seasonings mixed with Seitan and formed into a loaf and roasted with a very light tomato gravy or Epicure's Chipotle Barbecue sauce. With Roasted Garlic Mashed Potatoes and Candied Carrots.

**Spring Vegetable Stew** – With Potato Dumplings in a Vegetable Stock, Chablis and Cream broth.

**Baked Mac & Cheese** – The Epicure's special baked Mac & Cheese with a tiny kick. Elbow Pasta, Vermont Cheddar and Béchamel in a Panko crust. With Roasted Broccoli.

## Menu Option 2

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**Spring Vegetable Lasagna** – With Pine Nut Ricotta, locatelli, fresh basil, béchamel and marinara.

**Baked Polenta** – Polenta cakes topped with Mushrooms, Spinach, oven roasted Tomatoes, Olives and Onions. With sautéed Garden Beans.

**Spinach & Mushroom Quiche** – Eggs, Cream, Shallots, Nutmeg, White Pepper and Gruyere cheese baked in a pie crust. With Roasted Red Bliss Potatoes.

**Stuffed Bell Peppers** - With red quinoa, chopped date and chopped pecan stuffing. Roasted slow & low and finished with dollop of whipped Goat Cheese. With Candied Carrots.

**Korean Barbecued Tofu Kebabs** – Tofu and vegetables marinated in Epicure's Korean Barbecue sauce, skewered and roasted. With Cilantro-Lime Rice.

**Spinach Pie** – With kefalotyri cheese, feta, pine nuts, nutmeg and cumin baked in puff pastry. Seasoned-Yogurt is included, but cannot be frozen. With Roasted Cauliflower.

**Stuffed Shells** – Pittsburgh's own Rome At Home Pasta Company's soft and supple shells stuffed with Ricotta and baked in the Epicure's Marinara.

**Roasted Eggplant Napoleon** – Sliced Eggplant layered with Pine-Nut Ricotta and roasted in the Epicure's Marinara. With Rice Pilaf and Roasted Broccoli.

**Three Mushroom & Truffle Risotto** – Arborio Rice with Shitake, Crimini and Oyster Mushrooms, White Wine, Mushroom Stock, Truffle Oil, Onions, Butter, Garlic and Pecorino.