



**DOMINICAN
UNIVERSITY**
of CALIFORNIA



EPICUREAN GROUP

fresh. honest. local.



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Epicurean Group is a food service management company headquartered in Northern California and is dedicated to sustainable dining. We specialize in corporate and campus restaurants, fine arts and distinctive community dining. We are known for are exceptional catering services for discerning customers. Our artisan approach and sustainable practices support local, organic farms and ranches and the sustainable seafood model of the Monterey Bay Aquarium.

Our partnership with Dominican University extends far beyond serving the students on site. Epicurean in conjunction with Dominican University work to provide beautiful unique venues with stunning views complimented with incredible food sourced right here in the greater Marin – Sonoma area.

Settings include Caleruega Hall, Edgehill Mansion, Guzman Hall and Meadowlands Mansion and Meadowlands Lawn

We look forward to working with the greater Marin community to create wonderful memories, flawless events filled with exceptional foods.





Levels of Service

Several options are available for any catered event: Drop-off Compostable Cold Service Buffet, Compostable Hot Service Buffet, China Buffet Service or Sit-Down Plated Service. All these service levels are available for: Buffet Meal Options, Special Luncheons, Dinners or Conferences.

Silver Level Service: Drop-off Compostable Cold Service Packages

This service is designed for our staff to drop off and set up Buffets and then pick up after your event is over. Events that do not require Attendants are subject to a 20% Service Charge

Compostable Hot or Cold Service Buffet

This service is designed for basic hot or cold lunch or Dinner buffet service. Chafing dish and buffet set up and picked up after your event is over. Events with 30 or more guests will require an attendant to set up and remain for replenishment of the Buffet during the event and will be billed accordingly.

Gold Level Service: China Buffet Service

Service includes rental china plates, glasses and utensils. Chafing dish and buffet set up with an in-house linen, replenished as needed and picked up after your event is over. Events with 20 or more guests will require additional attendants to set up the event and will be billed accordingly.

Platinum Level Service: Sit-down Plated Service

Service includes sit-down rental china plates, glasses, utensils and cloth napkins. Additional linens will be billed as outlined under the Linens section. Each multiple of 20 people will require an additional attendant, with a minimum of one attendant per event. Special VIP events will require additional service, to be determined when booking your event.





REHEARSAL DINNER BUFFET

Brentwood Farm Corn Chowder

Organic Locally Grown Greens with Candied Pecans and Grapes House Made

Champagne Vinaigrette Dressing

Grilled Mediterranean Bread Salad

Toy Box Tomatoes and Sweet Basil with Kalamata Olives Topped
with Redwood Hill Artisan Made Feta Cheese

Mary's Ranch Natural Chicken Breast with
Artichoke Heart and Sundried Tomato Ragout

Bassian Farm Grilled Marinated Flat Iron Steak House
Made Chimichurri

Cowgirl Cheese and Delta Queen Yukon Gold Mashed Potatoes
Organic Locally Grown Seasonal Vegetables

House Made Bread Pudding with House Made Caramel and Sea Salt Local
Artisan Baked Seasonal Fruit Tartlets

Peerless Organic Fair-Trade Regular and Decaf Coffees Assorted

Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade





ALL WEDDING PACKAGES INCLUDE

Complimentary Cocktail Reception Highboy Tables with Floor Length White Linen
Complimentary White Floor Length Linen with White Table Napkins
Selection of Three Passed Hors D'oeuvres
Three Course Dinner Prepared by our Award-Winning Culinary Team
One Hour Hosted Wine Reception Complimentary
Champagne Toast with Dinner Service
Complimentary Cake Cutting

Menu Costs Starting from - \$ 45 per/ person up to \$ 120 per/ person

ADDITIONAL OPTIONS • PRICING TO BE QUOTED BY EVENT COORDINATOR

Floral Arrangements
Chair Covers
Colored Linens
Additional Hors D'oeuvres and Displays
Hosted All Brands Bar
Dance Floor





WEDDING PACKAGE MENU

Hors D'oeuvres

Choice of Three

Crab Stuffed Grilled Artichoke

Tuscan Chicken Salad Crostini

Smoked Salmon Roulade

Minted Watermelon and Feta

Prosciutto Wrapped Asparagus Boursin

Steamed Artichoke Heart with Mustard Aioli

Ahi Tartare

wedding package menu prices are per person and are subject to 20% taxable service charge and local sales tax





WEDDING PACKAGE MENU

PLATED SALAD

Choose One

MOUNT TAMALPIAS SALAD

Organic Locally Grown Mixed Salad Greens
Candied Pecans with Point Reyes Crumbled Bleu Cheese and Grapes
House Made Italian Vinaigrette

CLASSIC CAESAR

Organic Locally Grown Mixed Hearts of Romaine Fresh Grated
Parmesan with House Made Garlic Croutons
House Made Caesar Vinaigrette

CHOPHOUSE WEDGE

Organic Locally Grown Mix Baby Iceberg Wedge Applewood
Smoked Bacon with Point Reyes Crumbled Bleu Cheese
Toy Box Tomatoes





WEDDING PACKAGE MENU

PLATED ENTREES

CHICKEN PICATTA

Mary's Ranch Free Range Chicken Breast
Sun Dried Tomato and Artichoke Heart Sauce
Delta Queen Yukon Gold Mashed Potatoes Organic
Locally Grown Seasonal Vegetables

ROSEMARY CHICKEN

Mary's Ranch Free Range Airline Chicken White
Balsamic and Rosemary Sauce
Delta Queen Roasted Fingerling Potatoes
Organic Locally Grown Seasonal Vegetables

wedding package menu prices are per person and are subject to 20% taxable service charge and local sales tax





WEDDING PACKAGE MENU

PLATED ENTREES

PEPPERED SALMON BEEF FILET

Wild Russian River Chinook Salmon Fillet, Roasted
Cherry Tomato, Garlic and White Wine Sauce

Organic Brown Rice

Organic Locally Grown Seasonal Vegetables

FILET

Bassian Farm Ranch Filet Mignon
Truffle Butter with Cabernet Sauvignon Demi Glaze
Delta Queen Roasted Fingerling Potatoes
Organic Locally Grown Seasonal Vegetables

wedding package menu prices are per person and are subject to 20% taxable service charge and local sales tax





WEDDING PACKAGE MENU

PLATED ENTREES

POINT REYES COAST SURF AND TURF

Mary's Ranch Grilled Marinated Chicken Breast

Locally Harvested Day Boat Scallops

Lemon Caper Butter Sauce

Herbed Soft Polenta

Organic Locally Grown Seasonal Vegetables

MUSTARD CRUSTED PORK LOIN

Hobbs Farm Mustard Seed Crusted Pork Loin Medallions Wild

Mushroom Risotto with Cardamom

Organic Locally Grown Seasonal Vegetables

wedding package menu prices are per person and are subject to 20% taxable service charge and local sales tax





WEDDING PACKAGE MENU

PLATED ENTREES

SPLIT ENTREES

We request that all menu selections be the same for all guests in attendance
We will be happy to offer split entrees for a minimum of 10 guests per entrée limited to
two entrees

A definite count of entrees is due seven days prior to the event

ENTRÉE CARDS

The client must provide entrée cards
The higher priced entrée will be the price for both entrees

DIETARY OPTIONS

Vegetarian, Vegan, Gluten Free and Dairy options are always available regardless of
the group size. Special dietary needs must be given seven days prior to the event.

wedding package menu prices are per person and are subject to 20% taxable service charge and local sales tax





WEDDING PACKAGE MENU

PLATED DESSERT

Choose One

**Seasonal Fresh Fruit Tart with Mint Raspberry Coulis New York
Style Cheesecake with Strawberry Coulis Chocolate Mousse Cake
with White Chocolate Sauce Classic Strawberry Shortcake
Almandine, Meyer Lemon and Apple Tartlet Trio Chef's
Selection of Assorted Petit Fours**

BEVERAGE SERVICE

Peerless Organic Fair-Trade Regular and Decaf Coffee Assorted
Numi Organic Fair-Trade Hot Teas
House Made Meyer Lemon Lemonade





WEDDING PACKAGE MENU

DELUXE WEDDING BUFFET

Bay Shrimp and Artichoke Salad with House Made Pepper Vinaigrette Classic
Caesar Salad

Oven Roasted Vegetable Salad with Pesto and Virgin Olive Oil

Mary's Ranch Grilled Chicken Breast with Garlic and Shallots and Rosemary Wild Russian

River Chinook Salmon with Olive Caper and Tomato Relish

Pepper Crusted New York Strip Loin with Cabernet Truffle Sauce

Wild Mushroom Risotto with Cardamom

Delta Queen Roasted Baby Red Potatoes with Thyme and Sage Organic

Locally Grown Seasonal Vegetables

Seasonal Fresh Fruit Tart with Mint Raspberry Coulis

Chef's Selection of Assorted Petit Fours

Peerless Organic Fair-Trade Regular and Decaf Coffee Assorted

Numi Organic Fair-Trade Hot Teas

House Made Meyer Lemon Lemonade

wedding package menu prices are per person and are subject to 20% taxable service charge and local sales tax





ADDITIONAL EVENT INFORMATION

Thank you for selecting **Epicurean Group** for your upcoming event. The printed menus are guidelines designed to assist you. Our event staff will be happy to prepare customized proposals to meet your specific needs.

Menu prices are subject to change without notice. any price fluctuation will be confirmed in advance by your event manager.

All menu prices are subject to a 20% taxable service charge and any applicable state and local taxes.

All food and beverage must be supplied by Epicurean Group. Any exceptions must be approved in advance and subject to labor and/or corkage fees.

Final attendance must be confirmed seven (7) business days in advance or the expected number will be used. This number will be your guarantee and is not subject to reduction.

Setups for receptions and dinners begin two hours prior to the official start time of the event. Requests to set the event prior to this will be considered based on function space availability and will be subject to additional labor fees.

Each of the campus venues can be customized to create unique settings. From intimate seating for 40-80 or larger groups up to 350 people.

* Caleruega Hall Customized Seating for 350

* Guzman Hall Customized Seating for 175

* Edgehill Mansion Customized Seating for 80

*Meadowlands Mansion Cocktail Receptions up to 75 and Meadowlands Lawn up to 400

We look forward to showing you these beautiful Spaces and help you Create the Wedding of Your Dreams.





ADDITIONAL EVENT INFORMATION

MENU TASTING

Menu tastings are provided complimentary for social functions of 80 guests or more with a signed contract. we offer tastings Monday to Friday, between 2:00 pm and 4:00 pm. Two-week scheduling in advance is required. limit 3 persons. tasting is limited to salad and entrée items.

MENU SELECTION

The menu selection is to be submitted at least two weeks prior to the event date. All menu quotations are subject to change with appropriate notification.

SIGNAGE

Campus services must approve the placement and hanging of all banners and signs in advance. the banners and signs must be professionally printed or computer-generated and placed on easels or hung from designated hang points.

Please provide your event manager with advance notice of your needs.

Signs are restricted from the main lobby or on the exterior of the building; please consult with your event manager for details.

DECORATIONS

Arrangements for floral centerpieces and event décor may be made through the event manager at an additional cost.





ADDITIONAL EVENT INFORMATION

SETTLEMENT

100% payment is due fourteen business days prior to the day of the event. 80% deposit is required of all functions.

DAMAGE AND LOSS

Epicurean Group will not assume any responsibility for the damage or loss of any merchandise or articles left on campus before or after the function unless prior arrangements are made.

REMOVAL OF FOOD AND BEVERAGE

Epicurean Group prohibits the removal of any food and beverage from the premises.

SECURITY

Campus services can arrange security services if needed. current rates will apply.

LIABILITY

Epicurean Group is not liable for its failure to perform any signed contract if such failure is due to acts of god, labor problems, including but not limited to strike, fire, flood, weather, earthquake, restrictions upon travel, food, beverage or supplies, or any other cause beyond its control or interfering with performance whether enumerated herein or not.

SHIPPING AND RECEIVING

Materials should not arrive more than 72 hours in advance of your event. materials should be addressed with contact name, event name, and date of event. Package handling and delivery fees may apply. See your event manager for details.





NOTES

