



Spring 2026 Catering Guide



Catering Guidelines

Thank you for using Epicurean Group Catering at Bishop O'Dowd. We are available for all your catering and business meeting needs. Please contact us if you have any questions.

Our catering guidelines are provided below. Please follow these simple policy guidelines when placing your catering order. Doing so will ensure a successfully catered event and/or business meeting.

YOUR CATERING CONTACTS:

Alexandria Reyes-Martinez, Catering Contact

Alex@epicurean-group.com

(510) 754-9629

HOURS OF SERVICE

Our catering department offers all levels of service to fit your needs. Catering business hours of operation are Monday-Friday, 7:00 A.M. to 3:00 P.M.; after hours, weekends, and holidays will require additional staff. Our phone hours are 7:00 A.M. to 4:00 P.M., Monday through Friday, please call Alexandria Reyes-Martinez at **(510) 754-9629**

Please call **Alexandria Reyes-Martinez** if you have a late order or need an immediate change at **(510) 754-9629**.

To ensure that your event is a success, we ask that orders be placed and approved with a guaranteed number of guests 3 business days before the start of your event. We are happy to customize your catering orders to meet the needs or special requests of guests attending. Please call us for dinners, large complex events, or all-day conference catering; we require 5 working days confirmation on guest attendance. We are happy to assist you with all your catering needs!

ROOM RESERVATIONS

Room Reservations for Catered Events: Whenever possible, please reserve your meeting room an additional 30 minutes prior to and following your meeting to allow catering staff sufficient time for set-up and clean-up. If the room is not booked 30 minutes prior, we cannot guarantee on-time delivery. For larger events, more setup time will be required.

LEAD TIMES, AND LEVELS OF SERVICE

Lead Times:

While we will do our best to accommodate orders with less than minimum lead times, we cannot guarantee confirmation without verbal communication with the Catering Contact.

Monday – Friday

Beverage Services 2 Business Days Advance Notice

Simple Catered Event 3 Business Days Advance Notice

Special Events or Conferences 5 Business Days Advance Notice

All Events after 3:00 P.M. 5 Business Days Advance Notice

Dinners or Weekend Services Minimum of 7 Business Days Advance Notice

Note: Orders cancelled with less than 24 hours may be subject to a service charge.

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: Breakfast, Lunch, Dinner or Conference Continuous Service. A 10% delivery fee applies to orders that do not require service staff.

Drop-off Compostable Cold Service Packages

This service is designed for our staff to drop off Gourmet Box Lunches or Buffets, Gourmet Salads, Deli Platters, and House-made Cookies and Brownies. Add a fun Canned Beverage for \$1.50. Set on the buffet table with an in-house linen runner, and then picked up after your event is over.

Compostable Hot or Cold Service Buffet

This service is designed for basic hot or cold lunch buffet service. Chafing dish and buffet set up with an in-house linen runner, replenished as needed and picked up after your event is over. Events with 50 or more guests will require additional attendants to set up the event.

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 16 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.

Standard Linens

Black Tablecloth - 85x85 – available at \$6.50

Black Tablecloth - 108' – available at \$6.50

Napkins - \$3.75

Custom Linens

Almost any color you can imagine can be procured from our rental service partners.

Round Tablecloths – 132" Ask for pricing

Banquet Tablecloths – 120" Ask for pricing

Long Banquet Tablecloths – 90"X156" Ask for pricing

Upscale Linen Tablecloths or Napkins: Ask for pricing

Service Staff or Bartenders

When events require service staff, party captains, and bartenders, we are happy to provide them. Our professional waiters are \$41.00 per hour, and captains and bartenders are \$49.00 per hour, with a five-hour minimum. Hot Food or China Buffet service with guest counts over 35 will require service staff.

After-hours, 3:00 pm, and weekend service will require additional labor and will therefore be subject to additional charges (upon your approval, with a required 5 business-day lead time).

We are always available for customized menus and events.

Please call **Alexandria Reyes-Martinez** at (510) 754-9629 for more information.

Payment/Billing: All catering events will be charged to your department's Cost Center. The catering invoices are generated at the end of each business week and are available for your review.

Please contact **Alexandria Reyes-Martinez** at (510) 754-9629 with any questions regarding these policies or if you need assistance planning your event. Our goal is to collaborate and execute the best catered experience possible.

***NOTE: Menu and Prices are valid through June 20, 2026.**

Spring Breakfast Selections

15 person minimum per selection

Harissa Breakfast Wraps

Cage Free Eggs, House Made Green Harissa, Avocado, Bacon,
Arugula, Cream Cheese
\$7.95

Assorted Bagels with Cream Cheese, Coffee Service

Assorted Breakfast Pastries, Peets Coffee and Tea Service
\$6.95

Breakfast Pastries & Coffee Service

Assorted Breakfast Pastries, Peets Coffee and Tea Service
\$6.95

Breakfast Pastries, Yogurt Parfaits, Coffee Service

Assorted Breakfast Pastries, Yogurt Parfaits, Peets Coffee and Tea Service
\$9.95

Breakfast Pastries, Seasonal Fruit Salad, Coffee Service

Assorted Breakfast Pastries, Seasonal Fruit Salad, Peets Coffee and Tea Service
\$12.95

Vegetarian Breakfast Wraps

Mushroom Fontina Bagel: Sauteed Wild Mushroom, Organic Spinach, Fresh Thyme,
Fontina Cheese, Cream Cheese (V)
\$10.95

Breakfast Bake

Chopped Apple, Sharp Cheddar, Breakfast Sausage, Dijon Egg Bake,
Home Style Breakfast Potatoes
\$10.00

Build a Breakfast Tostada

Crispy Tostada, Refried Black Beans, Soyrizo, Shredded Pepper Jack, Avocado,
Pickled Onion, Jalapeno, Cilantro, Fried Egg, Rojo Salsa (V)
\$13.85

Spring Vegetable Frittata

White & Green Asparagus, Cherry Tomato, Kale, Shallots, Ricotta Cheese,
Cage Free Eggs, Crispy Breakfast Potatoes (V)
\$12.65

Hot Breakfast Buffet

Cage Free Scrambled Eggs, Breakfast Potatoes or Hashbrowns, Smoked Applewood
Bacon, Peets Coffee and Tea Service
\$13.95

Peet's Coffee and Tea Service

Regular Coffee and Hot Water with Assorted Tea Bags
\$4.65

Fruit Infused Spa Water

Seasonal Fruit Infused Spa Water
\$15.00 Per Dispenser

Spring Salad or Wraps

15 person minimum per selection

Spring Chicken Salad

Organic Spring Greens, Cherry Tomatoes, Persian Cucumber, Radish, Red Onion, Feta, Sunflower Seeds, Herb Chicken Breast, Balsamic Vinaigrette

Have it as a salad or wrap it in a Spinach Wrap.

\$11.75

Spring Sweet Pea Cobb Salad

Applewood Smoked Bacon, Organic Spring Greens, Snap Peas, Cherry Tomatoes, Avocado, Hard Boiled Egg, Blue Cheese, served with Creamy Lemon Vinaigrette

Have it as a salad or wrap it in a Chipotle Wrap.

\$11.95

Thai Mango & Quinoa Salad

Arugula, Mango, Quinoa, Carrots, Red Bell Pepper, Cilantro, Green Onion, Thai Chilies, Thai Dressing, Sunflower Seeds (VG)

Have it as a salad or wrap it in a Whole Wheat Tortilla

\$13.45

Spring Sandwiches

*15 person minimum per selection
All served with House Made Potato Chips*

Chopped Italian Salad Sandwich

Chopped Salami, Sliced Turkey, Pepperoncini, Red Onion, Kalamata Olives, Zesty Vinaigrette, Romaine Lettuce, Sliced Tomato, on Focaccia Bread with Mayo
\$13.50

Thai Basil Roasted Beef Sandwich

Thinly Sliced Roasted Beef, Mango, Basil, Cilantro, Shredded Carrots, Persian Cucumber, Jalapeno, Sunflower Seeds on Rustic French Baguette with Zesty Mayo
\$14.99

Avocado & Chicken Sandwich

Marinated Grilled Chicken, Avocado, Fresh Mozzarella, Sundried Tomato on Ciabatta with Pesto
\$14.85

Curry Egg Salad Sandwich

Cage Free Hard-Boiled Eggs, on a Croissant with Mayo, Dijon, Lime Juice, Curry Powder, Paprika, Salt, Pepper, Green Onions (V)
\$11.50

Grilled Tomato Sandwich

Grilled Tomato, Black Olives, Garlic, Fresh Thyme,
Provolone on Rustic Ciabatta Bread with Chevre Spread (V)
\$13.15

Oven Roasted Turkey, Provolone & Pesto Sandwich

Oven Roasted Turkey, Sliced Provolone Cheese, Basil Pesto served on Flatbread
\$13.85

Sandwich Buffet

- *Oven Roasted Turkey, Cheddar Cheese, Lettuce, Sliced Tomatoes, on French Roll Baguette
- *Maple Cured Ham, Swiss Cheese, Lettuce, Sliced Tomatoes, on French Roll Baguette
- *Grilled Vegetables (Yellow Squash, Green Squash, Red Bell Peppers, Red Onions) Cheddar Cheese, Lettuce, on French Roll Baguette,
Served with Assorted Bag of Chips or House Made Potato Chips
\$16.95

Lunch Entrées

Minimum of 10 guests per entree

Latino Food-Taco Bar

Spanish Rice, Refried Pinto Beans, Shredded Braised Achiote Chicken, Achiote Braised Tofu (V), Corn or Flour Tortillas, Including Toppings: Shredded Lettuce, Cheese, Fresh Salsa, Sour Cream, Side of Corn Tortilla Chips

\$20.95/ Add Beef-\$23.95

Build Your Own Pasta Bar

Plain Pasta, Choices of Red Marinara Sauce, Bolognese Sauce, Creamy Alfredo Sauce (2 options only), Grilled Herbed Chicken, Oven Roasted Seasonal Vegetables, Garden Green Salad with Balsamic Vinaigrette or Classic Caesar Salad with Caesar Dressing, Gilroy Garlic Bread

\$19.95

Asian Cuisine

Choice of Teriyaki Grilled Chicken, Orange Chicken, or Sweet Chili Chicken, Tofu Included, White Rice, Fried Rice, or Chow Mein, Stir Fry Vegetables, side of Spring Rolls with Sweet Chili Dipping Sauce

\$21.95/Beef Substitute-\$25.95

Dinner Entrées

Minimum of 10 guests per entree

Southern Style Chicken

Grilled Chicken, Creamy Caramelized Onion, Smokey Bacon Gravy served with Buttermilk Yukon Gold Mashed Potatoes, and Spring Vegetable Medley
\$30.85

Oven Roasted Pork Tenderloin

Salt & Pepper Rubbed Pork Tenderloin, Creamy Dijon Sauce, Saffron Rice, Garlicky Blue Lake Green Beans
\$30.85

Grilled Niman Ranch Sirloin Steak

Italian Herb Grilled Niman Ranch Sirloin Steak with Chimichurri Sauce served with Broccolini, Oven Roasted Sweet Potatoes
\$33.95

Spring Salmon

Wild Caught Salmon, Golden Crisp Salmon, Oven Roasted Asparagus, Buttery Creamy Leek Sauce, Crispy Potatoes
\$36.99

House-made Desserts

Spring Blondies

Blondie Brownies with Pastel M&M's

\$4.65

Blueberry Pie

Flaky double crust baked with Blueberry Filling,
topped with Fresh Whipped Cream

\$36.00 Whole Pie

Chocolate Fudge Brownies

House Made Double Chocolate Brownies

\$3.15

Baked Cookies

Fresh Baked Cookies

\$17.95 Per Dozen

Beverages

*Beverage services come with Paper Products included

Watermelon Lime Cooler

Watermelon Juice, Splash of Lime Juice
\$4.25

Iced Hibiscus Lemonade

Iced House Brewed Hibiscus Tea, Lemonade
\$4.65

Peet's Coffee and Tea Service

Regular Coffee and Hot Water with Assorted Tea Bags,
Creamers, Stir Sticks, Sugar Basket on the side
\$45.00 Coffee Pot/\$75.00 Medium Coffee Pot/\$100.00 Cambro

Fruit Infused Spa Water

Seasonal Fruit Infused Spa Water
\$15.00 Per Dispenser

Lemonade

\$85.00 Per Small Dispenser/ \$120.00 Per Large Dispenser

Dips, Chips, and more...

Chickpea Dip

Chickpea Dip with Roasted Red Beets and Chia Seeds
served with Root Chips
\$4.50

Creamy Cilantro Pea Dip

Sweet Peas, Cilantro, Parmesan, Greek Yogurt, Onion, and Garlic
served with Warm Mini Naan Bread
\$5.25

Spring Vegetable Crudité

Rainbow Carrots, Orange Tomatoes, Red Radish, Endive, Celery, Baby Cucumber,
Sweet Snap Peas, Baby Cauliflower, Fresh Dill, and Edible Flowers
White Bean Chimichurri Hummus
\$4.95

Tomatillo Green Chili Salsa

Served with Corn Tortilla Chips
\$3.95