



Principles and Practices

Fresh

At Epicurean Group, we use the finest organic and natural ingredients determined by your budget requirements. We work in concert with you – and Mother Nature – to create delicious, seasonal menus.

We're dedicated to cooking from scratch – turkey and beef deli meats are roasted in-house, mashed potatoes are made from real potatoes and stock and dressings come from our kitchen, not from a can. Our goal is to make you happy – and healthy.

Our cooking is authentic – we never use prepared or frozen foods high in sodium, sugar and fat. Our dairy products are rBGH and antibiotic-free and our seafood is purchased according to "Seafood Watch" guidelines. We use fresh ground Grass-Fed or Niman Ranch beef – never frozen. And you won't find MSG or other chemical additives in our food preparation.

Honest

We understand that lasting relationships are built on a foundation of trust. That's why we practice truthful and transparent cost accounting, with no hidden fees or uncompensated rebates.

And those same values extend to our management practices. We guarantee a clean, safe work environment and treat every employee as a valued team member, cultivating an atmosphere of openness and mutual respect.

We provide the highest quality dining experience and we put our hearts into our work. Our people embody our principles and we work hard to exceed your expectations in everything we do.

Local

In Northern California we're fortunate to have the best food sources in the country at our fingertips. As an independent company with no national purchasing requirements, we have the freedom to buy from local farmers, fishermen, ranchers and artisans.

The Epicurean Group supports sustainability. Our food doesn't have to fly across the country before it lands on your plate – it's procured locally. We eliminate the middlemen and support the community's economy.

Our partners in sustainability are located within 150 miles of our kitchens. Now that's a fresh idea!