

CORPORATE MENU



WE ARE CATERERS...

This menu was crafted specifically with you in mind, combining fresh flavors, customizable packages, and a variety of delicious options meeting dietary needs, so that each guest can enjoy something amazing.

For every event and every guest, we create a truly exceptional experience.

...AND WE ARE PROUD OF IT.

What makes Empyrean so different? We go above and beyond, every time. We have more than 15 sanitarians on staff when the state only requires one. Our delivery specialists are uniformed, professional, and cross-educated to know what you've ordered and how to properly set up and present your cuisine on-site. Our Catering Designers are experienced in planning for your catering needs from boxed lunches for eight to executive meetings for 100 or more.

Where other places are trying to adapt their restaurant recipes for delivery and catering, we're not adapting at all - because we're caterers. Everything we chop, dice, mince, tenderize, boil, sauté, simmer, prepare, cook, arrange, and plate we do with specially created, carefully studied, and skilfully developed methods of preparation, safe transportation and temperature control so that whether you choose a salad, sandwich, soup, lasagna, vegetables, or salmon, your food is perfect.

ASK US ABOUT

ANY EVENT

Picnics, Weddings,
Special Events
and more

HOLIDAY MENUS

Christmas, Hanukkah, St. Patrick's Day,
Thanksgiving

MONTHLY SPECIALS

Seasonally Inspired Dishes
and Desserts

THURSDAY TASTING

Meet Our Team, Tour Our Building,
and Join Us for Lunch

INDIVIDUAL MEALS

Packaged Separated to
Meet Dietary Needs

ECO-FRIENDLY

Environmentally Friendly Plates and
Tableware

HOW TO ORDER EMPYREAN CATERING



1

DETERMINE WHAT YOUR EVENT NEEDS ARE

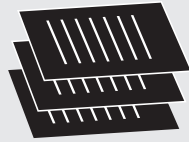
Every corporate function has different needs, so once you know what type of event you are hosting, you can start identifying your event's needs.



2

GATHER YOUR EVENT DETAILS

Including the location, date, time and approximate guest count.



3

LOOK AT OUR CORPORATE MENU FOR IDEAS

We can also help you decide on the best menu for your event.



4

CALL US AT 260.444.4688

Together, we will create the perfect plan for your entire event.



5

THE PLANNING IS IN OUR HANDS NOW

We will arrange your details and order, then send a confirmation email for you to review and approve.



6

AFTER WE RECEIVE YOUR APPROVAL

The preparations will be made by our professional team and you will soon enjoy Empyrean Catering!

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CONDITIONS



ALL-DAY PACKAGES

BREAKFAST, LUNCH & BREAKS

Sold per guest, 20 guest minimum

Beverages and a bucket of ice are included.

Additional breaks are available for \$5.00 per guest.

THE EXECUTIVE MEETING

\$36.75

CHOOSE ONE BREAKFAST

Breakfast Pastry Tray with Fruit Skewers (pg. 7)

Hot Breakfast Buffet with Eggs, Two Meats and Breakfast Potatoes (pg. 6)

Breakfast Sandwich with Red Skin Breakfast Potatoes (pg. 8)

CHOOSE ONE LUNCH

Make -Your - Own Sandwich Buffet (pg. 9)

Taco Stand (pg. 14)

Includes a choice of Dessert Bars or Large Cookies (pg. 19)

CHOOSE ONE BREAK

Vegetable Cudité (pg. 17)

Executive Snack Break (pg. 17)

THE BOARD ROOM MEETING

\$32.55

CHOOSE ONE BREAKFAST

Assorted Bagels, Muffins, Danishes, and Fresh-Cut Fruit (pg. 6)

Create -Your-Own Oatmeal Bar (pg. 7)

Choice of Quiche and Fresh-Cut Fruit (pg. 8)

CHOOSE ONE LUNCH

“It’s A Wrap” Buffet (pg. 9)

One of our Hot Meal Specials (pg. 13)

Includes a choice of Dessert Bars or Large Cookies (pg. 19)

CHOOSE ONE BREAK

Smoked Gouda and Bacon Dip (pg. 17)

Power Break (pg. 17)

BEVERAGES

BREAKFAST

One Bottled Juice or One Bottled Water and Two Cups of Coffee

LUNCH

One Bottled Water or One Soda

BREAK

One Bottled Water or One Soda



BEVERAGES HOT & COLD

COFFEE, TEA & MILK

COFFEE SERVICE 66 OUNCE AIRPOT (SERVES 6-8) **\$15.00**

Hubbard and Cravens 96 OUNCE DISPOSABLE (SERVES 10-12) **\$22.00**
Coffee (regular or decaf) with Disposable Mugs and
Half and Half, Favored Creamers, Sugar, Equal,
and Splenda

HOT TEA SERVICE 66 OUNCE AIRPOT (SERVES 6-8) **\$15.00**

Assortment of 96 OUNCE DISPOSABLE (SERVES 10-12) **\$22.00**
Hubbard and Cravens Teas, Hot Water, with
Disposable Mugs and Sugar, Splenda, Equal,
and Fresh Sliced Lemons

ICED TEA SERVICE 64 OUNCE PITCHER (SERVES 4-6) **\$9.70**

Freshly Brewed 96 OUNCE DISPOSABLE (SERVES 8-10) **\$16.35**
Iced Teas with Disposable Mugs and Sugar,
Splenda, Equal and Fresh Sliced Lemons.
Iced Tea Pitches are Delivered Full without Ice.
Ice Must Be Purchased.

LEMONADE 64 OUNCE PITCHER (SERVES 4-6) **\$9.20**

Fresh Lemonade 96 OUNCE DISPOSABLE (SERVES 8-10) **\$15.85**
with Disposable Cups. Lemonade Pitchers
are Shipped Full without Ice.
Ice Must Be Purchased

SKIM OR 2% MILK (HALF PINT CARTON) \$1.25

SODA, JUICE & WATER

SODA (12 OUNCE CAN) \$1.00

Your choice from the following:

Coke, Diet Coke, 7UP, Diet 7UP, Dr. Pepper, Pepsi, Diet Pepsi

JUICE (10 OUNCE BOTTLE) \$1.65

Your choice from the following:

Tropicana Orange, Ruby Red, Apple, Cranberry

WATER (12 OUNCE BOTTLE) \$1.75

Custom Bottled Spring Water

INFUSED WATER (3 GALLONS) \$35.00

Custom Infusion Blends

Served from a 3 Gallon Acrylic Dispenser. Ice, Cups,
and Dispenser included. Serves 28032 guests)

SPARKLING WATER (11 OUNCE BOTTLE) \$1.95

Perrier Sparkling Water or La Croix Sparkling Water



GOOD MORNING PACKAGES

CHILLED

Sold per guset, 10 guest minimum

BREAKFAST BOX

\$8.00

Choice of Bagel or Mini Danish and Muffin,
Fresh Cut Fruit and Juice

PROTEIN BOX

\$9.00

Two Hard Boiled Eggs, Green Yogurt,
Fresh-Cut Fruit and Juice

HEALTHY START

\$7.70

Fresh-Cut Fruit, Assorted Low-Fat Yogurts,
Snack Bars, Bottled Juices and Water

MAKE-YOUR-OWN YOGURT BAR

\$8.25

Breakfast Bowl with Low-Fat Yogurt, Granola,
Dried Cranberries, Raisins, Berries, Fresh-Cut-Fruit,
Assorted Muffins, Bottled Juice and Water

CONTINENTAL

\$9.10

Bakery Fresh Muffins, Bagels, Danishes,
Fresh-Cut-Fruit, Condiments, Bottled Juices,
and Water

EXECUTIVE CONTINENTAL

\$10.50

Bakery Fresh Muffins, Bagels, Mini Pastries,
Individual Berry Yogurt Parfaits, Condments,
Bottled Juices and Water

HOT BREAKFAST

Sold per guset, 12 guest minimum

THE ALL-AMERICAN BUFFET

\$13.25

Assorted Muffins, Bagels, and Condiments

CHOOSE ONE EGG SCRAMBLE:

Plain
Cheddar Cheese

Farmer's *
*Ham, Bacon,
Maple Sausage, and
Cheese*

Veggie *
*Bell Pepper,
Onion, Mushroom,
and Provolone*

*Substitute Farmers or Veggie Scrambles for
and additional \$1.35 per guest

CHOOSE ONE POTATO:

Home Fries
Red Skin Potatoes

CHOOSE ONE:

Fresh-Cut Fruit
Bottled Juices and Water

CHOOSE ONE MEAT:

Sausage Links
Smoked Bacon
Ham

*Substitute Turkey or Chicken
Sausage for \$0.30 per guest

CLASSIC FRENCH TOAST

\$9.65

Cinnamon-Battered with Butter and Breakfast
Syrup. Served with Maple Sausage, Smoked Bacon,
Fresh-Cut Fruit, Bottled Juices and Water

PRALINE FRENCH TOAST

\$10.45

Cinnamon-Battered with Butter and Breakfast
Syrup. Topped with New Orleans Pecan Praline.
Served with Maple Sausage, Smoked Bacon,
Fresh-Cut Fruit, Bottled Juices, and Water

MAKE-YOUR-OWN BREAKFAST TACOS

\$12.50

Scrambled Eggs and Sweet Potato Green Chili Hash,
with Warm Tortillas, Pickled Jalapenos, Guacamole,
Queso Fresco, Shredded Lettuce, Salsa, Fresh-Cut Fruit,
Bottled Juices and Water



CREATE YOUR OWN GOOD MORNING

BREAKFAST BREADS & SNACK BARS

Sold per guset, 8 guest minimum

BAGEL TRAY \$2.30

Assorted Bagels and Condiments

MUFFIN TRAY \$2.30

Assorted Muffins and Condiments

BREAKFAST BREADS \$4.70

Assorted Muffins, Bagels, Danishes, and Condiments

BREAKFAST PASTRIES \$3.90

Assorted Muffins, Mini Pastries, and Condiments

BREAKFAST LOAVES \$14.90

(SOLD PER LOAF, EACH SERVES 8)

Choose from Blueberry, Lemon, Poppyseed, Cinnamon Walnut, or Banana Nut.

COFFEE CAKES \$18.75

(SOLD PER CAKE, EACH SERVES 10)

Choose from Chocolate Chip, Raspberry, Almond, Apple Strudel or Cheese.

HEALTHY SNACK BARS \$2.75

(SOLD PER BAR)

Choose from: Kashi, Belvita, Kind, or Assorted Protein Bars

FRUIT

WHOLE FRUIT \$1.35

Apples, Oranges, Bananas (8 minimum)

SEASONAL FRUIT SKEWER \$2.30

SEASONAL FRESH-CUT FRUIT \$4.70

(8 guest minimum)

YOGURT & CEREAL

INDIVIDUAL YOGURT \$2.30

Assorted 99% Fat-Free Flavors

INDIVIDUAL GREEK YOGURT \$3.00

Assorted Traditional European-Style Yogurt

BERRY YOGURT TRIFLE

SMALL (SERVES 10 GUESTS)	\$18.40
LARGE (SERVES 25 GUESTS)	\$43.60

Low-Fat Vanilla Yogurt layered with Crunchy Granola and Seasonal Berries

MIXED FRUIT TRIFLE

SMALL (SERVES 10 GUESTS)	\$18.40
LARGE (SERVES 25 GUESTS)	\$43.60

Low-Fat Vanilla Yogurt layered with Crunchy Granola, Grapes, Apples, and Strawberries

YOGURT PARFAIT (8 minimum) \$4.40

Choose one of our Yogurt Parfaits served in Individual Cups with Granola on the side.

See our Monthly Specials or ask your Catering Designer for Seasonal Flavors.

CEREAL & MILK (8 minimum) \$3.05

Assorted Cereals with Chilled Skim or 2% Milk

OATMEAL BAR \$6.30

(per guest, 12 minimum)

Steel Cut Oatmeal with Berries, Brown Sugar, Chocolate Chips, Walnuts, and Dried Fruits

HARD BOILED EGG \$1.25

(per guest, 6 minimum)

CREATE YOUR OWN GOOD MORNING

ENTRÉES

Sold per guest, 10 guest minimum

CLASSIC FRENCH TOAST \$3.90

Cinnamon-Battered with Butter and Breakfast Syrup

PRALINE FRENCH TOAST \$4.45

Cinnamon-Battered with New Orleans Pecan Praline Syrup

BREAKFAST CORNBREAD \$3.90

Buttery Cornbread with Smoked Bacon, Chicken Breakfast Sausage, Green Onion, Mixed Cheeses with Breakfast Syrup

INDIVIDUAL QUICHE \$4.45

(10 minimum per flavor)

Choose One of the Three Classic Baked Egg Delicacies in a Flaky Pastry Shell:

QUICHE LORRAINE

Bacon, Ham, and Swiss Cheese

QUICHE TUSCAN

Roasted Roma Tomatoes, Roasted Zucchini and Parmesan Cheese

QUICHE DE CAMPAGNE

Savory Turkey Sausage, Roasted Potatoes, and Queso Fresco

SCRAMBLED EGGS

(Sold per pan, each pan serves 15-20 guests)

PLAIN \$56.29

CHEDDAR CHEESE \$56.29

FARMER'S \$67.00

With Cheese, Diced Bacon, Ham, Maple Sausage

VEGGIE \$67.00

With Bell Pepper, Onion, Mushroom, Provolone

CLASSIC SIDES

(Sold per guest, 10 guest minimum)

SMOKED BACON SLICES \$2.45

MAPLE SAUSAGE LINKS \$2.45

TURKEY SAUSAGE PATTIES \$2.60

CLASSIC SIDES CONTINUED...

(Sold per guest, 10 guest minimum)

CHICKEN SAUSAGE LINKS \$2.60

GRILLED HAM SLICE \$2.30

HOME FRIES \$2.35

Cubed, Grilled Potatoes, Diced Roasted Red Pepper, and Red Onion

RED SKIN BREAKFAST POTATES \$2.35

Wedges of Red Bliss Potatoes, Fresh Herbs and Paprika

SWEET POTATO AND GREEN CHILI HASH \$2.35

Roasted Sweet Potatoes, Green Chilies, Onion, and Cilantro

BISCUITS & GRAVY \$3.15

Buttermilk Biscuits and Sausage Gravy

HANDHELD

(Sold per guest, 10 guest minimum. Minimum five per selection)

BREAKFAST SANDWICH \$3.60

Individually Wrapped Sandwich with Scrambled Eggs and Cheese on a Toasted English Muffin

Add Bacon or Ham for \$1.15 each

Add Turkey Sausage for \$1.70 each

FLATBREAD BREAKFAST SANDWICH \$5.20

Individually Wrapped Sandwich with Scrambled Eggs, Diced Tomatoes, Bell Pepper, and Onion on a Flatbread

BREAKFAST WRAPS

Wrapped in a Tortilla with Mild Salsa on the side

AM WRAP \$5.45

Scrambled Eggs and Cheddar Cheese

FARMERS WRAP \$6.55

Scrambled Eggs, Cheese, Diced Bacon, Ham, Maple Sausage

GAUCHO WRAP \$5.25

Baby Spinach, Tofu, Green Onion, Tomatoes, Diced Green Chilis



LUNCH BUFFETS

SANDWICHES & WRAPS

Sold per guest, 12 guest minimum

Includes Two Side Salads and Bagged Chips. Minimum of four of any selection in each buffet. See page 12 for wrap and sandwich descriptions.

“IT’S A WRAP” BUFFET \$12.55

SWEET & SPICY BUFFALO CHICKEN
SIRLOIN OF BEEF
CLASSIC CLUB
TURKEY AND BRIE
SPICY THAI SHRIMP
SANTA CRUZ
GRILLED VEGETABLE

ARTISAN SANDWICH BUFFET \$13.60

CAPRESE
CHICKEN PANINO
SICILIAN TUNA
ROASTED VEGETABLE HUMMUS
ROAST BEEF
TURKEY AND BRIE

HOT SANDWICH BUFFET \$14.30

All Sandwiches are Individually Wrapped and Delivered Warm.

MONTE CRISTO
Smoked Ham and Swiss Cheese on French Toast

MUSHROOM ZUCCHINI PANINI
Teriyaki Marinated Portabella Mushrooms,
Roasted Zucchini, Lemon Mayonnaise, and
Asian Slaw on Brioche

BBQ BRISKET
18-hour Barbecue Beef Brisket on a
Corn Dusted Roll

CUBANO
Roasted Pork, Sliced Ham, Swiss Cheese,
Sliced Pickles, and Dijonnaise on Grilled
French Bread

CHIPOTLE VEGETABLE PANINI
Roasted Bell Peppers, Zucchini Squash,
Carrots, and Chipotle-Cilantro Hummus
on Flatbread

Ask for Gluten-Free Wrap Options

MAKE-YOUR-OWN SANDWICH BUFFET

Sold per guest, 10 guest minimum

Included Lettuce, Tomatoes, Pickles, and Individual Packets of Dijonnaise, Mayonnaise, Yellow Mustard, Two Side Salads, and Bagged Chips

ASSORTED BREADS INCLUDED

Italian Country Loaf, Wheat, Rye, Kaiser, Ciabatta

CHOOSE THREE MEATS

Turkey Breast, Roast Beef, Ham, Tuna Salad or
Chicken Salad

CHOOSE TWO CHEESES

Baby Swiss, American, Cheddar, Provolone

Ask us to make the sandwiches for no additional charge

THE SIDE SALADS

The following salads are available for the wrap and sandwich buffets on this page. See page 10 for salad descriptions.

TOSSED GARDEN WITH ASSORTED DRESSING
CAESAR WITH CAESAR DRESSING
MEXICALI WITH CILANTRO CHILI DRESSING
ZESTY PSTY
SWEET POTATO
TOMATO, ONION AND CUCUMBER
AMERICAN POTATO

Substitute Fresh-Cut Fruit for \$1.00 per guest

Substitute Strawberry Spinach, Waldorf Chop, Eleven Vegetable or
Mediterranean Salad for \$2.00 per guest

GRILLED CHICKEN AND BEEF TENDERLOIN \$15.25

Sold per guest, 10 guest minimum

Served over Grilled Vegetables. Includes a Chop Salad, Zesty Pasta
Salad, Rolls, and Condiments.



LUNCH SALADS & SOUPS

SALAD BUFFET

Sold per guset, 20 guest minimum

MAKE-YOUR-OWN SALAD BAR

\$14.05

Romaine, Baby Spinach, Shredded Cheese, Feta Cheese, Diced Chicken, Bacon, Tomatoes, Cucumbers, Tri-Colored Bell Peppers, Chopped Eggs, Red Onions, Carrots, Pasta, Kalamata Olives, Dried Cranberries, Mandarin Oranges, Sunflower Seeds, and Croutons Served with your choice of two dressings: Ranch, Honey Mustard, French, or Balsamic Vinaigrette

À LA CARTE SALADS

Sold per guest, 10 guest minimum

Dressings are served on the side

TOSSED GARDEN \$3.90

Romaine, Cucumbers, Tomatoes, Radicchio and Carrots with Assorted Dressings

CAESAR \$3.90

Romaine, Croutons and Parmesan Cheese, Caesar Dressing

WALDORF CHOP \$5.25

Romaine, Red Apple Chunks, Celery, Red Onions, Raisins and Walnuts with Honey Lemon Dressing

ELEVEN VEGETABLE \$5.25

Romaine, Radicchio, Red Bell Peppers, Carrots, Hearts of Palm, Cucumbers, Broccoli, Corn, Zucchini, Peas and Baby Tomatoes with Balsamic Vinaigrette

MEDITERRANEAN \$5.00

Salad Greens with Bell Peppers, Cucumbers, Sun-Dried Tomatoes, Red Onions, Kalamata Olives, and Feta Cheese with White Wine and Feta Vinaigrette

STRAWBERRY SPINACH \$5.00

Baby Spinach, Sliced Strawberries, Almond Slivers, Red Onion, and Dried Cranberries with Poppyseed Dressing

MEXICALI \$5.25

Romaine, Tomatoes, Pinto Beans, Corn, Red Onions, Shredded Cheese and Tortilla Strips with Cilantro Chili Dressing

GREEN CITY \$5.00

Chopped Romaine, Roasted Red Peppers, Cucumbers, Red Onions, Pasta and Tomatoes with Honey Mustard Dressing

SOUPS

SOUPS & CHILI \$32.55

Sold per gallon, serves 15 guests.

Includes bowls, spoons, crackers.

CHICKEN NOODLE
ROASTED TOMATO BISQUE
VEGETARIAN CHILI
BEEF CHILI

*See our Monthly Specials or Ask Your Catering Designer
to View Our Seasonal Selection of Soups.*



BOXED MEALS

Sold per guest, 8 guest minimum

Please Order the Same Sides and Desserts for Orders over 15. Custom-Ordered or Custom-Labeled Box Lunches with Guests' Names and/or Contents Listed are Available for \$1.00 extra per box.

ORIGINAL BOXED LUNCH \$9.75

Served with Lettuce, Tomato, and Condiments.
Includes Bagged Chips and Fresh Baked Cookie.

TURKEY BREAST
HAM
ROAST BEEF
CHEESE
VEGETARIAN

*Add a Beverage to the Box!
See Beverage Selections on page 5*

ARTISAN BOXED LUNCH \$10.75

Served with Lettuce, Tomato, and Condiments.
Includes Bagged Chips, Choice of Side
and Fresh Baked Cookie.

TURKEY BREAST
HAM
ROAST BEEF
CHEESE
VEGETARIAN
CHICKEN SALAD
COLD CUT COMBO
TUNA SALAD

CHOICE OF SIDE:

Potato Salad, Sweet Potato Salad,
Zesty Pasta Salad, Fresh-Cut Fruit
or Petite Crudite of Celery and Carrots
with Dill Aioli

CHOICE OF DESSERT

Brownie, Dessert Bars or Fresh
Baked Cookie

Boxed Lunches Continued on Next Page...



LUNCH BOXED MEALS

BOXED MEALS

Sold per guest, 8 guest minimum

Please Order the Same Sides and Desserts for Orders over 15. Custom-Ordered or Custom-Labeled Box Lunches with Guests' Names and/or Contents Listed are Available for \$1.00 extra per box.

EMPYREAN CAFE BOXED LUNCH

\$15.00

Served with Sandwich or Wrap, Salad, Side, and Dessert

“THE” HAM

Glazed Ham with White Cheddar, Arugula,
Tomato, and Raspberry Mustard Aioli on Marble Rye

TURKEY BREAST

Roasted Turkey with Smoked Gouda, Spring Mix,
Tomato, and Cranberry Aioli on Brioche

SALMON

Smoked Salmon with Dill Cream Cheese, Cucumber Slaw,
and Alfalfa Sprouts on a Toasted Bagel

ROAST BEEF

Roast Beef with Horseradish Cream, Provolone,
Pickled Red Onions, and Baby Greens on a Baguette

PORTABELLA WRAP

Grilled Portabella Mushroom, Zucchini, Squash,
Herb Cream Cheese, and Tomato Jam in a Spinach Wrap

PURPLE CABBAGE WRAP

Grilled Sweet Potato, Roasted Garlic, Radish, Mushroom,
Cherry Tomatoes, and Coconut Miso in a Purple Cabbage Wrap

ROASTED CHICKEN WRAP

Roasted Chicken, Arugula, White Cheddar Cheese, and
Bell Pepper Chutney in a Tomato Wrap

CHOICE OF SALAD:

Field Greens with Honeycrisp Apple, Bacon, Figs, Goat Cheese, and
Salted Caramel Pecans with Dijon Vinaigrette

Spinach with Raspberries, Blueberries, Asian Pear, Dried Dark Cherries,
Toasted Coconut, Caramel Salted Pecans, with "Hot Pink" Dressing

Chopped Kale, Quinoa, Edamame, Diced Red Cabbage, Mango,
Blueberries, Coconut Flakes, and Creamy Cashew Dressing

Caesar Salad with Shaved Parmesan, Traditional Caesar Dressing,
Brioche Croutons

CHOICE OF SIDES:

House Made Chips: BBQ, Sweet Potato, Kale

Lemon Scented Orzo Pasta with Feta Cheese & Pine Nuts

Purple Peruvian Potato Salad with Shallots, Tarragon,
and Citrus Dijon Vinaigrette

CHOICE OF DESSERT

Brownie, or Fresh Baked Cookie, Tart,
Cheesecake Jars, Lemon Bar

*Ask our Catering Designer about
Seasonal Selections*



LUNCH HOT MEALS

HOT LUNCH SELECTIONS

Sold per guest, 10 guest minimum

Tossed Garden Salad is served with Assorted Dressings. Caesar Salad is served with Caesar Dressing. *We cannot substitute side dishes or mix entrees.*

CHICKEN

\$12.10

POMMERY APRICOT CHICKEN

Roasted Yukon Potatoes, Tossed Garden Salad and Mixed Breads

CHICKEN PARMIGIANA

Penne Pasta a la Marinara, Tossed Garden Salad and Mixed Breads

CHICKEN CHAMPAGNE

Rice Pilaf, Caesar Salad and Mixed Breads

HERB-ROASTED CHICKEN

Rice Pilaf, Caesar Salad and Mixed Breads

SOUTHERN FRIED CHICKEN

Mashed Potatoes and Gravy, Tossed Garden Salad and Biscuits

BEEF

\$12.10

18-HOUR BBQ BEEF BRISKET

With Sweet Baby Ray's Barbecue Sauce with Roasted Baby Potatoes, Tossed Garden Salad and Kaiser Rolls

ITALIAN BEEF

With Roasted Peppers and Giardiniera with Penne Pasta a la Marinara, Tossed Garden Salad and French Bread Rolls

HOMESTYLE POT ROAST

Buttered Egg Noodles, Tossed Garden Salad, and Mixed Bread

PORK

\$12.10

MEMPHIS-STYLE PULLED PORK

With Sweet Baby Ray's Barbecue Sauce served with Roasted Baby Potatoes, Seasonal Fresh-Cut Fruit and Kaiser Rolls

HERB-CRUSTED PORK LOIN

With Lemon Cream Sauce served with Roasted Roasted Potatoes, Tossed Garden Salad and Mixed Breads

VEGETARIAN

\$12.10

GRILLED VEGETABLE RAVIOLI

Tossed Salad and Mixed Breads

TIPO DE ZUCCA PASTA

Caesar Salad and Mixed Breads

STUFFED PEPPERS

Tossed Garden Salad and Mixed Breads

THREE CHEESE RAVIOLI POMODORO

Tossed Gardens Salad and Mixed Breads

STUFFED PORTABELLO PARMESAN

Tossed Gardens Salad and Mixed Breads

LASAGNA

Sold per pan, serves 8-10 guests

VEGETABLE LASANGA

\$38.60

Spinach, Broccoli, Carrot and Onion baked with a Creamy Parmesan Sauce, and Topped with Toasted Bread Crumbs

TRADITIONAL MEAT LASAGNA

\$38.60

Seasoned Beef, Ricotta and Mozzarella Cheeses accented by a Zesty Tomato Sauce

*Weekly or Monthly Menu Planning
through our Nourish Packages
are available for customization.*



LUNCH THEMED MEALS

UNIQUE IDEAS

Sold per guest, 15 guest minimum

TACO \$13.50

Seasoned Ground Beef, Seasoned Shredded Chicken, Refried Bean, Mexicali Rice, Shredded Lettuce, Cheese, Salsa, Sour Cream, Warm Corn and Flour Tortillas

add guacamole for \$2.10 per guest

INDOOR PICNIC \$13.50

Jumbo Black Angus Hot Dogs, 1/4 lb. Pub Burgers, Bratwurst, American Cheese, Zesty Pasta Salad, American Potato Salad, Ruffles Potato Chips, Buns and Condiments

add vegetarian burgers \$4.40 each

FINEST FIESTA \$17.30

Barbecoa Beef, Fajita Chicken, Vegetable Fajita, Mexicali Rice Refried Beans, Chiptole Roasted Potatoes, Cheese, Salsa, Pico de Gallo, Sour Cream, Chips, Pickled Jalapenos, Warm Corn and Flour Tortillas

add guacamole for \$2.10 per guest

GREEK FEAST \$18.75

Sliced Gyro Meat, Marinated Chicken, Grilled Oregano Vegetables, Vesuvio Potatoes, Greek Country Salad, Warm Pita Bread and Tzatziki Sauce

MIDDLE EASTERN \$16.00

Chicken Tikka Masala, Beef Kabobs, Yellow Basmati Rice, Fattoush Salad, Tahini, Ahmar Sauce and Warm Pita

TIFFIN \$17.95

Chicken Tikka Masala, Lamb Tikka Kabob, Steamed Basmati Rice, Indian Mixed Vegetables, Garnish Tray, Raita and Warm Naan Bread

*Ask our Catering Designer about
Additional Themed Selections*



HOT MEALS CREATE YOUR OWN

CREATE YOUR OWN

Sold per guset, 10 guest minimum

Choose one, two, or three entrées and three side dishes. Side dishes include one vegetable, one starch and one salad. All

buffets include assorted house made breads.

One Entrée \$13.60 per guest

Two Entrées \$17.00 per guest

Three Entrées \$20.75 per guest

ENTRÉES CHICKEN

POMMERY APRICOT CHICKEN

Grilled Chicken Breast in a Pommery Mustard, Apricot, and Dill Glaze

CHICKEN PARMESAN

Breaded Chicken Breast baked Provolone, Mozzarella, and Basil in Marinara

CHICKEN CHAMPAGNE

Sautéed Chicken Breast topped with Sun-Dried Tomatoes in Champagne Sauce

CHICKEN PICCATA

Pan-Seared Chicken Breast topped with Fresh Tomatoes in Lemon Caper Sauce

HERB ROASTED CHICKEN

Boneless Skinless Breast Roasted with Garden Herbs and Vegetable Garnish

STUFFED CHICKEN BREAST

Chicken Breast stuffed with Roasted Red Peppers, Spinach, Artichoke Hearts, and Caramelized Onions, in Lemon Cream

PORK

HONEY SRIRACHA PORK

Grilled Boneless Pork Loin Chops Basted in Honey Sriracha Sauce and garnished with Fresh Lime

PULLED PORK

Carolina-Style Pulled Pork in Sweet Baby Ray's

HERB CRUSTED PORK LOIN

Pork Loin Coated with Roasted Garlic and Fresh Herbs in Light Lemon Cream Sauce

SMOKED SAUSAGE

Sweet Smoked Sausage with Cavatappi Pasta, Broccoli, Caramelized Onions, Red Pepper Au Jus, Shred Asiago and Parsley

BBQ RIBS (ADDITIONAL \$2.00 PER GUEST)

Four-Bone Slab of Tender Baby Back Rib Basted in Sweet Baby Ray's

BEEF

18-HOUR BBQ BEEF BRISKET

Beef Brisket in Sweet Baby Ray's

BLACK ANGUS ROASTED SIRLOIN OF BEEF

Sirlon Roasted in Pan Gravy

MARINATED LONDON BROIL

Grilled Beef Marinated with Soy and Red Wine Vinegar in Sherry Mushroom Sauce

HOMESTYLE POT ROAST

Tender Red Wine Braised Beef with Potatoes and Carrots

MEATBALL VESUVIO

Beef Meatballs with Peas and Roasted Potatoes topped with Feta Cheese and Tomatoes in Lemon Oregano White Wine Sauce

SEAFOOD

HIBACHI SALMON

Roasted Atlantic Salmon in Mild Japanese Barbecue SAUCE

BAKED COD

Herb Crusted Cod in Lemon Cream Sauce

SALMON FILLETS

Roasted Atlantic Salmon Fillet in White Wine Lemon Dill Sauce

TILAPIA PROVENCALE

Baked Talapia topped with Kalamata Olives, Chopped Roma Tomatoes, Capers, and Fresh Herbs

VEGETARIAN

HOMINY AND CREMINI MUSHROOM "CHIMI"

Hominy, Spinach, Zucchini and Crimini Mushrooms wrapped in a Flour Tortilla in a White Bean Salsa

EGGPLANT PARMIGIANA

Breaded Eggplant with Three Italian Cheese Roulade in White Wine Pesto Sauce

TIPO DE ZUCCA PASTA

Gemeli Pasta, Butternut Squash, Carmelized Onions, and Sun-Dried Tomatoes in Light Sage Cream Sauce

THREE CHEESE RAVIOLI POMODORO

Cheese Ravioli topped with Cherry Tomatoes and Garlic in White Wine and Basil Sauce

CHANA MASALA

Chickpeas Braised in Mild Tomoato Ginger Sauce



HOT MEALS CREATE YOUR OWN

SIDES

Choose one salad, one vegetable, and one starch

Additional side dishes are \$1.30 per guest

SALADS

CAESAR

Romaine, Croutons, and Parmesan Cheese with Caesar Dressing

ELEVEN VEGETABLE

Romaine, Radicchio, Red Bell Pepper, Carrots, Hearts of Palm, Cucumber, Broccoli, Corn, Zucchini, Peas, and Baby Tomatoes, with Balsamic Vinaigrette

WALDORF CHOP

Romaine, Red Apple, Celery, Red Onion, Raisins, and Walnuts with Honey Lemon Dressing

SEASONAL FRESH CUT FRUIT

Selection of Fresh Cut Fruit

MEDITERRANEAN

Salad Greens, Bell Peppers, Cucumbers, Sun-Dried Tomatoes, Red Onions, Kalamata Olives, and Feta with White Wine and Feta Vinaigrette

STRAWBERRY SPINACH

Baby Spinach, Sliced Strawberries, Almond Slivers, Red Onion and Dried Cranberries with Poppyseed

TOSSED GARDEN

Romaine, Cucumbers, Tomatoes, Radicchio and Carrots with Assorted Dressings

MEXICALI

Romaine, Tomatoes, Pinto Beans, Corn, Red Onions, Shredded Cheese and Tortilla Strips, with Cilantro Chili Dressing

GREEN CITY

Chopped Romaine, Roasted Red Peppers, Cucumbers, Red Onions, Pasta and Tomatoes with Honey Mustard Dressing

VEGETABLES

BROCCOLI STIR FRY

Assorted Asian Vegetables in Stir Fry Sauce

VEGETABLE MEDLEY

Broccoli, Cauliflower, Peas, Zucchini, Squash and Carrots in Herb Butter

GLAZED CARROTS

Sliced Carrots in Honey and Butter

GREEN BEANS

Sauteed in Butter with Shallots

SWEET CORN WITH CHIVE BUTTER

Sweet Corn Kernels Sauteed with Chive Butter

POTATOES, RICE, & PASTA

HERB ROASTED POTATOES

Baby Red Skin Potatoes with Garlic, Rosemary and Parsley

YUKON MASHED POTATOES

Choice of: Roasted Red Pepper, Roasted Garlic, or White Cheddar

ROASTED BABY POTATOES

Potatoes in Garlic Herb Butter Sauce

ROASTED YUKON POTATOES

Yellow Potatoes with Rosemary, Thyme, Basil

ASIAN BROWN RICE

Green Onions, Ginger, Garlic, Peas and Cilantro

MEXICALI RICE

Tomatoes, Bell Peppers, and Corn

CHICKEN RICE PILAF

Onions, Herbs and Chicken Au Jus

BROWN RICE

Gluten Free Long Grain Brown Rice with Aromatic Vegetables

EGG NOODLES

Buttered Egg Noodles topped with Parsley and Parmesan

PENNE MARINARA

Penne Pasta in Marinara with Parmesan

RIGATONI VODKA

Rigatoni Pasta in Tomato Vodka Sauce with Parsley

FARFALLE ALFREDO

Bow Tie Pasta with Herbs in Creamy Alfredo and Asiago

BREAKFAST & SNACKS

SNACK COLLECTIONS

Sold per guest, 12 guest minimum

EXECUTIVE SNACK BREAK \$5.50

Cheese and Crackers, Assorted Cookies, Brownies, and Fruit

POWER BREAK \$6.60

Fresh Cut Fruit, Assorted Yogurts and Trail Mix

AFTERNOON BREAK \$7.70

Turkey, Beef, and Veggie Mini Sandwiches, Classic Club, Beef, and Santa Cruz Mini Wraps, Domestic Cubed Cheese with Strawberries, Grapes, and Crackers

MAKE YOUR OWN TRAIL

MIX BREAK \$4.70

Combine Premium Granola, M&M's, Peanut M&M's, Salted Nuts, Raisins, Chocolate Chips, Mini Marshmallows, Dried Cranberries and Sunflower Seeds

SIESTA NACHO BAR BREAK \$5.50

Warm Nacho Cheese Sauce, Yellow Corn Chips, Salsa, Sour Cream and Jalapeño Slices

PRETZEL SHOP BREAK \$5.75

Mini Pretzel Rolls with Bavarian Sweet Mustard, Chocolate-Drizzled Pretzels and Pretzel Bites with Warm Cheddar Cheese Dip

PACKAGED SNACKS

INDIVIDUAL SALTY SNACKS \$1.50

Bags of Sun Chips, Baked Lays, Fritos, Ruffles and Pretzels

NUT VARIETY PACK \$1.15

Variety of Salted Nuts, Yogurt Apple Nuts, Sweet and Spicy Nuts, Mango Pineapple Nuts

SWEET AND SALTY Sold per guest | 12 guest minimum \$3.30

Mini Snickers, Milky Way, Twix, 3 Musketeers and a Variety of Bagged Nuts

MUNCHIES

Sold per guest, 12 guest minimum

VEGETABLE CRUDITE \$3.15

Seasonal Vegetable with Dill Aioli

HUMMUS & PITA \$4.40

Roasted Red Pepper Hummus with Grilled Pita and Cucumbers

FRIUT KABOBS \$2.75

Seasonal Fresh Fruit Skewer

SLICED FRUIT TRAY \$4.70

Seasonal Fruit with Grapes and Berries

ROOT VEGETABLES CHIPS \$1.00

Sweet Potato, Taro, Beet and other Assorted Flavors

POPCORN \$2.00

Fresh Popped Corn with Truffle Oil and Fried Capers

OFF THE TRAY

Sold per guest, 12 guest minimum

ARTISANAL CHEESE \$8.15

Maytag Blue, Brie, Machego, Purple Haze, Gruyere, Chevre, and Sharp Cheddar with Marinated Olives, Sliced Baguettes, Raisin Walnut Bread and Crackers

SAUSAGE AND CHEESE \$4.85

Beef Summer Sausage, Genoa, Smoked Gouda

CHEESE, FRUIT, AND CRACKERS \$3.95

Domestic Cheeses, Seasonal Berries, and Grapes with Assorted Crackers

THREE ONION DIP \$2.00

Caramelized Onion, Scallion, and Chive Dip with Sliced Ciabatta

CHIPS, SALSA, AND GUACAMOLE \$4.70

Tortilla Chips with Fresh Salsa, and Guacamole

LARGER GROUPS

Sold per guest, 25 guest minimum

CHILLED SPINACH DIP \$2.35

Imported Cheeses, Spinach, Artichokes and Roasted Garlic with Grilled Ciabatta Slices

CHIPOTLE CHEDDAR DIP \$2.35

Tomato, Basil, Garlic, and Olive Oil with Toasted Crostini

CHARCUTERIE \$7.25

Summer Sausage, Salami, Cured Ham, Olives and Marinated Vegetables

SHRIMP COCKTAIL THREE PER GUEST \$7.70

Jumbo Shrimp with Zesty Cocktail Sauce and Lemons

SMOKED SALMON PER PLATTER, SERVES 30 \$99.00

Sliced Smoked Atlantic Salmon on a Platter with Capers,

Lemon, Tomatoes, Sliced Egg, Sliced Baguettes and Crackers

ASSORTED MINI WRAPS \$52.00

24 Mini Wraps per Tray. Choose Three: Beef, Classic Club, Santa Cruz, Turkey and Brie, Grilled Vegetable



HORS D'OEUVRES

WARM

Sold per guest, 25 guest minimum

MINI SLIDERS

\$2.35

Grilled Angus Burgers topped with Caramelized Onions and American Cheese

ITALIAN MEATBALL SLIDERS

\$2.35

Meatballs topped with Mozzarella Cheese in Marinara

MEATBALLS

\$1.25

Cocktail Meatballs in Sweet and Sour or Classic Mushroom Sauce

PETITE VIENNA DOGS

\$1.25

All Beef Vienna Dogs on a Petite Bun with Ketchup and Mustard served on the Side

CHICKEN TENDERS

\$1.75

Hand Battered Chicken Tenders with Mustard Aioli

CRAB CAKES

\$3.25

Petite Maryland Lump Crab Cakes with Remoulade

BACON AND CHEESE BABY "REDS"

\$2.05

Baby Red Potatoes wrapped in Bacon filled with Creme Fraiche and Chive

CARNITAS QUESADILLA

\$2.95

Tender Braised Pork, Chihuahua Cheese, Scallions, Tomatoes in Flour Tortillas

CHICKEN QUESADILLA

\$2.95

Grilled Chicken, Tomatoes, Red Onions and a touch of Chipotle Chilies in Four Tortillas

VEGETABLE QUESADILLA

\$1.75

Spinach, Artichoke Hearts, Sautéed Mushrooms, Caramelized Onions and Melted Jack Cheese in Flour Tortillas

add sour cream and salsa for \$1.60 per guest

TERIYAKI CHICKEN SKEWER

\$2.95

Asian Marinated Chicken Skewers with Teriyaki Sauce

THAI BEEF SKEWER

\$3.25

Asian Marinated Beef Tenderloin Skewers with Thai Chili Sauce

CHILLED

Sold per guest, 25 guest minimum

BACON TOMATOES

\$1.15

Cherry Tomato filled with Parmesan, Garlic Aioli, and Crisp Bacon

CAPRESE SKEWER

\$1.95

Herb and Olive Oil Marinated Ciliegine Mozzarella with Grape Tomatoes

DEVEILED EGG BITES

\$1.95

Buffalo Devoiled Eggs with Maytag Blue Cheese, Micro Celery, and BBQ Crumbs

CUCUMBER BITE

\$1.25

Fresh Cucumber filled with Herb Goat Cheese topped with a Sliced Tomato

*Ask Our Catering Designer
for Additional Selections*



SWEET TREATS

DESIGNER TRAYS

Sold per guest, 12 guest minimum

COOKIES & DESSERT BARS \$4.15

Assorted Cookies and Dessert Bars

ASSORTED PETITE BITES \$2.55

Assorted Lemon, Blueberry, and Key Lime Tartlets, Éclairs, and Cheesecake Bites

SIGNATURE DESSERT TRAY \$5.75

Chocolate Dipped Strawberries, Mini Tarts, Mini Éclairs, Assorted Cookies and Dessert Bars, and Cheesecake Bite

COOKIES

Sold per guest, 12 guest minimum

FRESH BAKED GOURMET COOKIE \$2.00

Chocolate Chip, Chocolate Cherry Walnut, White Chocolate Macadamia and Oatmeal Raisin, Peanut Butter, Death by Chocolate

BAKE SHOP COOKIES \$2.25

Assorted Butter Cookies, Ginger Shortbread, Chocolate Chip and Lemon Drop

GLUTEN FREE SELECTIONS \$2.75

Snickerdoodle, Chocolate Chip, Peanut Butter (Individually Wrapped)

PETITE SWEETS

Sold per dozen

CINNAMON RAISIN ENERGY BITES \$14.60

A twist on a Granola Bar: Oats, Raisins, Peanut Butter, Cinnamon, Honey, with Chocolate Drizzle

MINI TARTS \$17.85

KEY LIME

Fresh Key Lime Curd with Whipped Topping

LEMON AND BLUEBERRY

Fresh Lemon Curd and Blueberries with Whipped Topping

MINI ÉCLAIRS \$18.90

Filled with Bavarian Cream and Coated with Chocolate

CHOCOLATE STRAWBERRIES \$23.10

Strawberries dipped in Milk Chocolate

CUPCAKE OF THE MONTH \$24.00

Inquire with our Catering Designer

DESSERT BARS

Sold per guest, 12 guest minimum

CARAMEL APPLE \$1.50

Tart Granny Smith Apple Chunks and Custard in Granola'd Shortbread Drizzled with Caramel

KEY LIME \$1.50

Key Lime Custard, Graham Cracker Crust, Spiced Streussel and Icing

MARBEL CHEESECAKE \$1.50

Rich Truffled Brownie Interwoven with Cream Cheese

OREO DREAM \$1.50

Dreamy Layers of White and Dark Chocolate with Oreos

TURTLE BROWNIE \$1.80

Chocolate Brownie with Nuts and Fudge

GLUTEN FREE BROWNIE \$2.75

Individually Wrapped

ICE CREAM

Sold per guest, 15 guest minimum

ICE CREAM SUNDAE BAR \$6.50

Create Your Own Sundae with a Variety of Toppings, Vanilla Ice Cream, and Waffle Cone Bowls

ABOUT EMPYREAN EVENTS | CATERING

Our experiences in the special event and culinary industry have allowed us to provide our clients with the very best in product and service. Our team is dedicated to creating exceptional event experiences for each of our clients. We are a moral and ethical company attracting loyal clients that prefer high quality food and service. We do not pursue transactional relationships that are based solely on price. Our standards require us to provide an explanation of the parameters that allow us to provide high quality food and exceptional service for each of our clients.

OUR PROMISE

QUALITY

One of our core values is to provide quality in everything we do. This philosophy is firmly grounded in our culinary creations using only the best ingredients. During market price shifts, we will not purchase inferior quality items in order to protect our margins. Providing superior quality products at a fair value pricing restricts our ability to discount except in cases where very large quantities are ordered. To uphold our promise to you to provide only the very best in product, we employ a quality staff that adhere to our core values and that have you in mind at all times.

SERVICE

We are a service company that excels in the catering field. Our staff is screened for skill and hired for attitude. We are proud to put you first. To ensure high levels of service we provide life-long training and continued education for all of our staff members in order to improve your experience with our team. We recognize that there may be some cases where we are just not the right fit for your needs and are happy to provide guidance to you towards the best solution for your event.

PORTIONS

Food and Beverage Portions are based on over 30 years of experience. Our Chefs prepare a slight overage into each order; however, please notify your Catering Designer if you expect a larger than normal consumption or if there are special dietary needs for your event.

INSURANCE

Empyrean Events and Catering and its clients are protected by the maximum recommended coverage in product liability, auto, worker's compensation and liquor liability insurance. Certificates of insurance are provided upon request. Clients who require to be named as additional insured on our policies will incur a \$50.00 fee to cover that expense.

PERMITS

Empyrean Events and Catering has all the necessary licenses and permit required. Our liquor license and insurance require that only our staff is able to serve liquor products purchased through Empyrean. We are also not permitted to leave any alcoholic beverages upon our departure.

CONDITIONS

SALES TAX

The current state sales tax is charged on all as per the Indiana Department of Revenue Code.

DEPOSITS

Certain events require deposits to ensure service on your event date. Once a date and time is reserved, Empyrean will reserve a crew and equipment for that event. The deposit, in part, covers those cost.

DELIVERY & RENTAL FEES

In order to keep our pricing fair, delivery fees are additional variable expenses beyond the listed menu prices and are based on distance. This fee covers fuel, labor, and equipment depreciation. Equipment fees charged for specialty equipment such as tents, etc. are included in proposals and are based on the expectations of the client.

CORPORATE ORDERS

Orders can be placed until 3:30pm the business day prior to the event for orders 25 and under. Orders can be placed until 3:30pm two business days prior to the event for orders 26 and over. Changes must be phoned in to our office between 9:00am and 5:00pm.

Corporate events more than \$2,000.00 require a 50% deposit in order to guarantee service on your requested date. Payment in full is due prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event date.

RESIDENTIAL ORDERS

Residential events have a \$500.00 order minimum before tax and delivery. Payment in full is due prior to food service on your event date. Adjustments to your final guest count must be phoned in to our office by seven days prior to your event date. After that date, guest count decreases will not be accepted. Reasonable increases may be accepted up until 48 hours prior to your event date.

FREQUENTLY ASKED QUESTIONS

We recognize you will likely have many questions about our service, menus, and ordering. Please contact our office and we will be happy to help! To help answer some of your questions, we have listed the service standards we will always provide for you!

- All orders will be delivered at your scheduled time by an Empyrean staff member to the proper location.
- All orders will be delivered with our high end disposables including plates, utensils, napkins, and a few extra details...because we love pretty details no matter what the event.
- All orders will be fresh and exactly how you've ordered them. We take dietary restrictions very seriously and are happy to work together to accommodate any needs you or your guests have.
- Pick-up orders will be fresh and ready at your specific pick up time from our main office location in the PNC Bank Building.
- We can not guarantee day of changes to your order but will do everything in our power to ensure you have exactly what you need for your event

EMPYREAN EVENTS | CATERING

FULL SERVICE CATERING

EXPERIENCE THE DIFFERENCE



Creating excellence through flawless event planning, exceptional service,
modern design, and sophisticated cuisine.



WWW.EMPYREANEVENTSFW.COM | 260.444.4688



Modern Floral Artistry. Custom Design.



Empyrean Designs, one of our Sister Companies, creates the most exciting, innovative, and dynamic floral and decor concepts. For your event, in your office, or your home, Empyrean Designs is an international award winning leader in the design world. Our advancement in the industry and our dedicated, creative, and ambitious team, allows us to bring your vision to life!

EMPYREAN
DESIGNS