



FOODSERVICE FINISHING BUTTERS

CONSISTENT, CONVENIENT, LABOR-SAVING

CUSTOM BLENDING AVAILABLE

In 2004, Chef John and Janey Hubschman founded Epicurean Butter in Denver, Colorado, to fill a need for compound butters in national foodservice and retail markets. Today, Epicurean Butter produces a variety of both sweet and savory finishing butter flavors, many of which have received awards and notable mentions from industry organizations and publications.

Our butters are chef created, Grade AA, rBST free, and made with real ingredients.

- Private label and custom blending available
- Case pack 2, 5 lb. tubs or 6, 5 lb. tubs
- 9 months frozen and 120 days refrigerated shelf life
- Compound and spreadable butter in all flavors
- GFSI Certified

Savory Butter Flavors

Roasted Garlic Herb
Sea Salt & Black Pepper
Lemon Garlic Herb
Chili Lime
Tuscan Herb
Tomato Chipotle

Sweet Butter Flavors

Cinnamon & Brown Sugar
Maple Syrup
Pumpkin Spice (Seasonal)

Premium Butter Flavors

Black Truffle
White Truffle
Organic Roasted Garlic

Single Serving Butter Flavors

Cinnamon & Brown Sugar
Roasted Garlic & Herb
Organic Roasted Garlic
Tomato Chipotle
Chili Lime
Tuscan Herb
Black Truffle
Lemon Garlic Herb
Sea Salt & Black Pepper



CONTACT EPICUREAN BUTTER

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Find serving suggestions & connect with us on social media by visiting epicureanbutter.com.

