



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Buffet Salads

- Arugula Salad with Pears and Toasted Hazelnuts
pink peppercorn chèvre and pear Champagne vinaigrette
- Arugula Salad with Roasted Cherry Tomatoes and Pine Nuts
Parmesan, compressed cucumber and balsamic vinaigrette
- Red Rice and Quinoa Salad with Almonds
Okanagan dried pears, almonds, pumpkin seeds and pear and raspberry dressing
- Red Romaine and Pumpkin Seed Salad with Cassis
cassis dressing, tender frisée, cherry tomatoes and shaved fennel
- Roasted Beet and Tangerine Salad
honey, spices and currants
- Salad of Blood Orange, Pine Nuts and Pomegranate
mixed winter greens and blood orange vinaigrette
- Spinach Salad with Creamy Aged Gouda Dressing
crisp Schinkenspeck, oven-roasted cherry tomatoes, sage gremolata and rustic croutons
- Wild Greens with Sugared Pecans
garnished with Asiago shards, roasted pears and maple balsamic dressing
- Wild Greens with Walnuts and Blue Cheese
dried cranberries, Okanagan dried pears and cranberry caramel vinaigrette
- Wild Greens with Walnuts and Dried Cranberries
mixed seasonal greens, walnuts, dried cranberries and apple cider vinaigrette
- Winter Greens with Spiced Almonds
sun-dried cranberries, julienned fennel and pear white balsamic dressing
- Yam and Pecan Salad with Sun-Dried Cranberries
and maple sugar dressing

Call us at 604.875.0123

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