





Every Ingredient for Exceptional Entertaining

## FALL WINTER MENU

### Cold Appetizers

-  Albacore Tuna with Pickled Watermelon Radish  
seared local tuna, organic microgreens and citrus vinaigrette
- Atlantic Lobster Salad  
baby green beans, grape tomatoes, microgreens, salsa verde and smoked tomato emulsion
- British Columbia Antipasto Taster Plate  
a selection of BC's finest charcuterie and local cheeses with seasonal garnish and hazelnuts
- Butter Lettuce with Roasted Pears and Pecans  
aged white cheddar, maple bourbon pecans, dried cranberries and cranberry-thyme vinaigrette
-  Dungeness Crab and Apple Terrine with Tarragon  
corn panna cotta with fennel pollen, olive oil dust and basil foam
- Fall Greens with Confit Tomatoes  
marinated heirloom beans, watermelon radish pickles and basil vinaigrette
- Golden Beet and Chèvre Napoleon  
fall greens, cucumber and tarragon vinaigrette
- Grilled Artichokes with Confit Cherry Tomatoes  
beets aigre-doux, basil dressing and a chick pea wafer
- Grilled Artichokes with Organic Greens  
confit tomatoes, black olive vinaigrette and Manchego crisp
- Pancetta Seared Rare Ahi Tuna  
giardiniera relish, frisée and sherry vinaigrette
- Pistachio and Chèvre Salad  
lemon pepper Okanagan chèvre with pistachios, mesclun greens and lemon mustard chive dressing
- Seared Sesame Tuna on Asia Pear Salad  
crisp watercress and ginger lime dressing



### Ocean Wise.

Culinary Capers Catering is proud to partner with the Vancouver Aquarium's Ocean Wise program in providing ocean-friendly seafood choices.

Call us at 604.875.0123

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