




Fall Winter Menu

Cold Appetizers

-  Albacore Tuna with Pickled Watermelon Radish
seared local tuna, organic microgreens and citrus vinaigrette
- British Columbia Antipasto Taster Plate
a selection of BC's finest charcuterie and local cheeses with seasonal garnish and hazelnuts
- Fall Greens with Aged Cheddar-Hazelnut Biscuits
pickled chanterelles, aged sherry maple vinaigrette
- Fall Greens with Confit Tomatoes
marinated heirloom beans, watermelon radish pickles and basil vinaigrette
- Golden Beet and Chèvre Napoleon
on fall greens with cucumber and tarragon vinaigrette
- Grilled Artichokes with Organic Greens
confit tomatoes, black olive vinaigrette and manchego crisp
- Hazelnut Panna Cotta with Hedgehog Mushrooms
manchego crisp, greens with aged Banyuls vinaigrette and roasted hazelnut purée
- Lobster with Cauliflower Panna Cotta
with organic greens and a tangerine vanilla vinaigrette
- Marinated Tofu Salad with Sesame Miso Dressing
cherry tomatoes, organic greens and crispy shallots
- Pistachio and Chèvre Salad
lemon pepper Okanagan chèvre with pistachios, served with mesclun greens and lemon mustard chive dressing
- Prawn Salad with Passion Fruit Gelée and Vanilla
sweet pepper and celery jewels, crispy shallots and peppergrass



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Cold Appetizers (continued)

Provençal Salad

basil-scented ratatouille, seasonal greens wrapped in a cucumber ribbon served with a green olive crostini and tomato vinaigrette



Smoked Salmon and New Potato Salad

wild sockeye scented with chives, lemon zest and olive oil, served with potato green bean salad, greens and herb vinaigrette

Spinach and Arugula with Crisp Spiced Chickpeas

fresh pickled vegetables, feta snow and black pepper yogurt dressing



Spot Prawn Cocktail with Potato Cream

shellfish gelée, sea lettuce garnish and a nori-pink peppercorn grissini



Spot Prawns with Oyama Double-Smoked Bacon

served with frisée, confit tomatoes and bacon vinaigrette



Tasting of Wild Salmon

double-smoked candied salmon with herbed chèvre grapefruit and vodka-cured salmon with tropical fruit salad juniper glazed, cedar baked salmon with pea shoot mayonnaise

Tomato, Golden Beet and Bocconcini Salad

peppery organic greens and apple cider vinaigrette

Walnut, Fig and Chèvre Salad

herb-scented chèvre topped with walnuts and black mission figs served with organic greens, parsley emulsion and sherry vinaigrette

Wild Greens with Hazelnuts and Artisan Cheese

Poplar Grove Tiger Blue cheese, Okanagan apple chips, toasted hazelnuts, red endive and apple cider vinaigrette



Ocean Wise

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