



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Cold Hors d'oeuvre

Visit Hors d'oeuvre Menu for full selection

Coconut Lime Rice Cake with Chili Peanuts
kaffir lime-scented rice with crisp julienne vegetables



Crab Cake with Porcini Royale and Almond
with black pepper mascarpone cheese

Crusty Baguette Panini with Roast Beef and Arugula
filled with blue cheese, sweet peppers, caramelized onion and horseradish

Edible Spoon with Bacon, Lettuce and Tomato
crisp handmade spoon with basil mayonnaise and oven-roasted tomato

Edible Spoon with Basil Scented Vegetables
crisp handmade spoon with vine-ripe tomato, Piave cheese and balsamic pearls

Edible Spoon with Grilled Tuna
crisp handmade spoon with local ahi tuna, ginger, sesame, soy and crisp pickled vegetables



Granville Island Sake Cured Sockeye Salmon Crisp
seasoned with fresh ginger, pink peppercorns and fennel and garnished with watercress and ginger mayonnaise

Langostino BLT
house-made brioche stuffed with cherry tomato, crisp bacon, romaine lettuce and tarragon mayonnaise

Manchego Crisp with Beef Tenderloin
spice rubbed and grilled beef with smoked red pepper mayonnaise and Manchego gremolata

Marinated Mushroom Cap
stuffed with white beans and sun-dried tomatoes

Prawns with Mumbai Spices
delicate Indian spiced prawns served with poppy seed yogurt

Salad Roll with Fragrant Chicken
tender Chinese spiced chicken and lettuce served with a spicy sesame soy dip

Sesame Cone with Chicken and Thai Basil
miniature cone filled with chicken, Thai basil, mint, sweet chili and crisp vegetables

Sesame Cone with Mexican Beef
miniature cone filled with braised short rib, smoked pepper, grilled corn salsa and Manchego

Smoked Duck with Kumquat and Pecans
fresh orange, smoked duck and kumquat marmalade on a crisp fruit and nut crostini

Stilton Caramel Pear Tartlet with Hazelnuts
honey caramel poached pears with scallion

White Truffle Pancake with Grilled New York Steak
smoked salt rubbed beef with tomato Parmesan fondant and radicchio salad



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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