



Fall Winter Menu








The Perfect Match – Complete Entrées

- ☉ Arctic Char with a Lemon Pine Nut Beurre Blanc
seasoned with preserved lemon and tomato concassé, served with roasted squash, green beans and crisp sage and panko gremolata, smashed new red potatoes with herbs and Parmesan
- Beef Tenderloin with Pomegranate Glaze
pepper-crusted beef tenderloin served with a pomegranate birch glaze, caramelized squash and manchego bread pudding, carrot fondant and roasted parsnip
- Black Pepper and Birch Syrup Glazed Venison
with a Blossoms Blue cheese and caramelized squash bread pudding, local seasonal vegetables and an Okanagan Syrah jus
- Braised Short Rib and Sablefish
seasonal vegetables, Yukon gold potato and carrot pavé, wild mushroom jus
- Free-Range Chicken Breast with Chèvre
stuffed breast with herbs and grainy mustard served with house-made smoked tomato sauce, wild mushroom bread pudding and seasonal vegetables
- Free-Range Chicken Breast with Cinnamon and Orange
stuffed with Okanagan dried plums and pumpkin seeds and served with a maple-glazed parsnip bundle and an orzo cheddar croquette
- Free-Range Chicken with Chanterelles and Gnocchi
handmade gnocchi with local mushrooms in cream and pine nut-dried apricot relish and seasonal vegetables
- Free-Range Chicken Stuffed with Fig Mustard
served with a Bella olive rustic potato cake, seasonal vegetables and smoked bacon vin cotto sauce
- Grilled Beef Tenderloin with Arugula Salad
served with a Yukon gold potato croquette, Port jus, Dijon aioli and an arugula oven-dried tomato salad dressed with aged balsamic and manchego cheese shards
- Indian Spiced Lamb Rack
lamb jus, baba ghanoush-dried apricot tart, fine beans, crispy shallots and feta
- Lamb with Flageolet Beans and Pine Nut Gremolata
rack of lamb, carrot fondant, braised fennel and mint lamb jus



Fall Winter Menu

The Perfect Match – Complete Entrées (continued)

-  Lingcod with Chanterelle Mushrooms
served with a lemon risotto pavé and seasonal vegetables
-  Lingcod with White Bean Ragoût and Pancetta
scented with sage and served with a zucchini and bell pepper ragoût
- Porcini Mushroom Stuffed Turkey Breasts
savory leek bread pudding, Chilliwack Thistle honey-glazed carrots and a fresh thyme-scented jus
- Rack of Lamb with Pomegranate
pomegranate molasses spice glaze, spiced date jus, fondant potatoes, celery jewels and roast squash
-  Roasted Sablefish with Chanterelles
new potatoes, caramelized tomato vinaigrette and organic green salad
-  Roasted Sablefish with Porcini Ravioli
served with sweet onion thyme cream, fennel relish, green beans, a touch of hot mustard and a celery leaf, radish sprout salad
-  Sablefish with Chorizo and Shrimp
saffron-scented rice pavé with chorizo, shrimp and sweet pepper ragoût with a watercress and radish salad
-  Seared Qualicum Scallops with Short Rib Ravioli
served with crisp pancetta, and sage brown butter, fine beans and an aged balsamic glaze
-  Seared Wild Salmon with Roasted Corn Risotto
served with a sage apple jus, roasted squash and a peppery green salad garnish
- Traditional Roast Turkey Dinner
Oven roasted grain-fed turkey
Rich turkey gravy
House-made spiced cranberry chutney
Celery, apple and onion stuffing
Chive and crème fraîche mashed potatoes
Herb roasted winter vegetables
- Turkey Breast Stuffed with Wild Mushrooms and Sage
savory leek bread pudding, Chilliwack Thistle honey-glazed carrots, stone-ground mustard jus



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

culinarycapers.com