



Every Ingredient for Exceptional Entertaining

## FALL WINTER MENU

### Hors d'oeuvre Platters

Camembert Topped with Pecans and Maple Sugar

whole wheel topped with pure maple sugar and sprinkled with bourbon served warm with baguette and crackers



Crab Dip with Corn and Cheddar

served warm with croccantini crackers

Deluxe Seafood Platter

mussels on the half shell, topped with a green olive gremolata, prawns with fresh herbs, tangerine dusted jumbo scallops, smoked sea salt dusted wild sockeye salmon with tarragon mayonnaise and smoked tomato ketchup

Festive Roast Meat Platter

fresh roasted grain-fed turkey breast and mustard honey glazed baked ham, served with cranberry chutney, house-made pear mustard, dried fruit garnish and crusty country rolls

Festive Roast Pork Platter

herb and pepper crusted loin with cassis cherry mustard and house-made cranberry chutney served with Terra fig and anise bread and Parmesan shallot scones

Marinated Feta and Chèvre with Olives and Almonds

dried apricots, figs, and herb-scented olives served with Terra walnut bread and crusty baguette

Mediterranean Platter - Vegetarian

herb and olive oil marinated feta, tzatziki, roasted pepper-scented artichokes, lemon and parsley marinated olives, cucumber and cherry tomato with fresh oregano, chèvre, feta, walnut and fig torte, Greek-style grilled vegetables and grilled pita bread



### 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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