



Every Ingredient for Exceptional Entertaining

## FALL WINTER MENU

### Hot Appetizers

#### Alsation Onion Tart

caramelized onions and double-smoked bacon served with grilled pears, mixed greens and lemon dressing

#### Butternut Squash Ravioli

handmade ravioli served with sage brown butter

#### Caramelized Fennel, Olive and Onion Tart

served warm with Manchego cheese, wild greens and tarragon grainy mustard

#### Chanterelle Mushrooms with Grilled Artichokes

pickled shallots and lemon

#### Chestnut Flour Gnocchi

handmade with sage cream and pecorino cheese

#### Duck Confit with Chanterelles

crisp potatoes, hazelnut oil and Banyuls vinegar thyme jus

#### Extra Aged Gouda Tart with Fig Chutney

arugula, fennel and thyme-roasted pears

#### Garganelli and Spot Prawns in Parchment

with chorizo sausage, tomatoes, peas and basil

#### Gnocchi with Chanterelle Mushrooms

handmade gnocchi served with crispy sage and smoked tomato cream

#### Gnocchi with Poached Lobster

handmade gnocchi served with tomato basil cream sauce

#### Gnocchi with Langostinos and Wild Mushrooms

handmade gnocchi served with a leek cream sauce



#### Halibut on a Corn Flan

horseradish brown butter and roasted tomatoes

#### Heirloom Tomato Dusted Scallops

dried Sungold tomato dusted warm scallops, watercress emulsion with pickled mushroom and wild rice relish



#### Roasted Sablefish and Artichoke Napoleon

crisp potato sage sandwich, grilled and roasted artichokes with lemon, extra virgin olive oil, rosemary and confit of cherry tomatoes

#### Seared Scallop with Hazelnut Purée

scented with preserved lemon, crisp prosciutto, fresh horseradish, organic greens and Banyuls vinaigrette

#### Truffle Flour Gnocchi

handmade and served with leeks, Piave cheese, fresh thyme and brown butter

#### Tuscan Roasted Vegetable Tart with Prosciutto

black olive tapenade, crispy capers, fontina cheese, wild greens and smoked tomato vinaigrette



### 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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