




Every Ingredient for Exceptional Entertaining



Fall Winter Menu

Hot Appetizers

- Boneless Quail Wrapped in Prosciutto
chanterelle mushrooms with thyme and chives, apple ice wine vinaigrette and peppery greens garnish
- Deconstructed Paella
Chilean shrimp, chorizo and mussels served with a saffron rice pavé, fresh green peas, smoked tomato sauce and an arugula bundle
- Garganelli Pasta and Spot Prawns in Parchment
with chorizo sausage, tomatoes, peas and basil
- Gnocchi with Chanterelle Mushrooms
handmade gnocchi served with crispy sage and a smoked tomato cream
- Heirloom Tomato Dusted Scallops
dried Sungold tomato dusted warm scallops, watercress emulsion with pickled mushroom and wild rice relish
-  Qualicum Scallop with Hazelnut
organic greens with hazelnut vinaigrette and green onion relish
- Seared Scallop Salad
with seasonal greens, confit of cherry tomato, crisp pancetta, avocado and a black olive dressing
- Seared Scallop with Hazelnut Purée
scented with preserved lemon, crisp prosciutto and fresh horseradish served with organic greens and Banyuls vinaigrette
- Tamales with Lobster and Chimichurri Sauce
freshly steamed corn dough stuffed with Atlantic lobster seasoned with fresh lime, mole and Tequila served with chimichurri sauce
- 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 and fontina cheese served with 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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