



Every Ingredient for Exceptional Entertaining



Fall Winter Menu

Hot Hors d'oeuvre

Visit Hors d'oeuvre Menu for full selection

Beef Tenderloin on Yorkshire

tender beef tenderloin nestled atop miniature Yorkshire pudding with creamy horseradish

Cambozola En Croûte

bite-sized with Port-infused cranberry chutney, celery, apple and fresh thyme

Chili Peanut Spring Roll

julienned bell peppers, celery and carrots with fresh mint, ginger and roasted peanuts served with mint dip

Crêpe Purse with Porcini Mushrooms

tender crêpe filled with wild mushrooms, fresh herbs and cream

Crispy Mac and Cheese Croquette with Truffles

with a creamy sauce made with BC Farmhouse aged cheddar served with a truffle mayonnaise

Fig and Anise Duck Burger

house-made brioche and duck sausage burger, Port poached cranberries, Stilton and frisée

Miniature Tourtière with Mustard Fruits

classic Quebec fare with pickled fruit mustard

Miniature Vegetarian Walnut Burger

house-made burger with Parmesan cheese, served on a brioche bun with tomato jam and jalapeño pickled cipollini onions

Mixed Festive Grill Kebab

duck, fig and anise sausage, orange and rosemary chicken and herbed fresh turkey served with house-made mustard

Polenta Cup with Basil Scented Chèvre

topped with a roasted cherry tomato

Pomegranate Glazed Duck with Walnuts

served on a fruit and nut studded crostini with a date and walnut paste and fruit jewels

Wild Rice Tartlet with Mushrooms and Sage

delicate wild rice tart shell with porcini mushrooms, crispy sage gremolata and Italian parsley

Call us at 604.875.0123

culinarycapers.com