



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Hot Hors d'oeuvre

Visit Hors d'oeuvre Menu for full selection

Beef Tenderloin on Yorkshire

beef tenderloin nestled on miniature Yorkshire pudding with creamy horseradish

Cambozola En Croûte

bite-sized with Port-infused cranberry, pear and fresh thyme

Crêpe Purse with Porcini Mushrooms

tender crêpe filled with wild mushrooms, fresh herbs and cream

Crispy Mac and Cheese Croquette with Spicy Tomato

with a creamy sauce made with aged cheddar served with a spicy tomato dip

Miniature Macaroni and Cheese with Duck Confit

orzo and duck confit baked in a ramekin, topped with a toasted breadcrumb topping

Miniature Scallop Burger

with spiced breadcrumbs, ravigote sauce and watercress

Miniature Turkey Pot Pie

house-made with turkey breast, mushrooms, carrots, peas, white wine and fresh thyme, topped with an herbed biscuit

Miniature Vegetarian Walnut Burger

house-made burger with Parmesan, tomato jam and jalapeño pickled cipollini onions

Mixed Festive Grill Kebab

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

Persian Pistachio Chicken Skewer

cardamom and citrus-scented chicken paired with passion fruit dip

Roast Turkey on Yorkshire Pudding

turkey, thyme, sage and cranberry gelée

Sausage Roll with Chicken and Leek

house-made with fresh sage and thyme served with house-made mustard cream

Vol-au-vent with Asparagus and Morels

butter puff pastry with cream, fresh thyme and Marsala

Vol-au-vent with Beef Bourguignon

butter puff pastry with red wine and brandy sauce, carrots, bacon, and shallots



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