



Every Ingredient for Exceptional Entertaining

FALL WINTER MENU

Pastas, Pilafs, Potatoes and Risottos

Celery Root and Potato Cakes

Chive and Yukon Gold Potato Cake

Chive, Yukon Gold and Aged BC Cheddar Potato Cake

Crushed New Potatoes

steamed and lightly crushed with olive oil and garlic, topped with tomato concassé, parsley, chives and Parmesan

Gnocchi with Brown Butter

with fresh lemon and sage

Herbed Polenta

basil, sweet red pepper and fresh cilantro

Multigrain Pilaf with Wild Rice and Barley

Madeira-glazed shallots and wild mushrooms

Orzo and Aged Cheddar Croquette

panko coated croquette made with local Farmhouse cheddar cheese

Parmesan and Leek Mashed Potatoes

Potato Gratin with Aged Cheddar and Braised Leeks

Red Rice and Quinoa Pilaf with Almonds

Okanagan dried pears, almonds, pumpkin seeds and fresh herbs

Risotto Pavé with Lemon and Fresh Herbs

Risotto Pavé with Roasted Corn

fresh herbs and Parmesan

Roasted Potatoes with Shallots and Parsley

baby red potatoes roasted with olive oil

Rustic Potato Cake with Caramelized Shallots

smoked new red potatoes with Italian parsley

Savoury Bread Pudding with Manchego and Butternut Squash

individual pudding with caramelized butternut squash and Manchego cheese

Warm New Potato Salad with Bacon

leeks, grainy mustard and bacon

West Coast Wild Rice Pilaf

fennel, celery, apples, chives, green onion and lemon

Yukon Gold Potato Croquette

Call us at 604.875.0123

culinarycapers.com