



Every Ingredient for Exceptional Entertaining



## Fall Winter Menu

### Poultry

- Ancho Chili Lime Chicken Breast  
served with green peppercorn, hot and sweet pepper relish
- Chicken Breast with Smoked Sweet Peppers and Lemon  
served with caramel roasted lemon sauce
- Chicken Breast with Wild Rice and Morel Mushrooms  
thyme-scented chicken with a wild rice, bell pepper and morel mushroom relish
- Chicken Marbella  
with dried plums, olives, capers and fresh thyme
- Free-Range Chicken Breast with Dates and Mint  
stuffed chicken with mustard, dates and mint, served with a star anise sauce
- Free-Range Chicken with Dried Okanagan Plums  
citrus-rubbed and stuffed with pumpkin seeds and dried plums, served with an anise red wine chicken glaze
- Free-Range Chicken with Pistachio and Tarragon  
citrus marinated and stuffed chicken served with sweet pepper relish
- Moroccan Chicken Tagine with Apricots and Almonds  
braised in sweet spices, fennel and a touch of tomato
- Mustard Kumquat Glazed Chicken  
house-made kumquat marmalade and Dijon mustard glaze served with a Marsala, fresh and preserved lemon sauce
- Swiss Chard Wrapped Duck Breast  
with a quince and aged sherry jus
- Turkey, Apple and Leek Ragoût  
with fresh herbs and white wine
- Turkey Breast Stuffed with Apples and Leeks  
fresh herbs, maple cranberry compote, turkey jus

Call us at 604.875.0123

[culinarycapers.com](http://culinarycapers.com)