



HORS D'OEUVRE

Cold Hors d'oeuvre

All hors d'oeuvre are handmade by our chefs and presented on a variety of designer trays that suit the occasion and setting.

Ordering Guide

Afternoon cocktail party: 2-4 hours
Hors d'oeuvre per guest: 7-14
Cost per guest: \$17.00 - \$40.00

Pre-dinner hors d'oeuvre: 1-2 hours
Hors d'oeuvre per guest: 4-8
Cost per guest: \$11.00 - \$23.00

Hors d'oeuvre in lieu of dinner: 4-6 hours
Hors d'oeuvre per guest: 15-20
Cost per guest: \$38.00 - \$66.00

minimum order of six or more may be required depending on hors d'oeuvre
~ require assembly and are not recommended for drop off orders

Meat and Poultry

Ancho Chili Seared Chicken
served on grilled cornbread with chipotle mayonnaise

Ancho Chili Seared Rib-eye
served on grilled cornbread with chipotle mayonnaise

~BLT
vine-ripe cherry tomato stuffed with crisp bacon, romaine lettuce and a touch of mayonnaise

~Chili Glazed Pork
on a yam cake with grilled pineapple, cilantro and lime salsa

Cranberry and Smoked Turkey Tortilla Roll
with spiced cream cheese, celery and red peppers

Crêpe Purse with Basil Chicken
crêpe bundle stuffed with fragrant chicken salad

Crusty Baguette Panini with Cappiccolo
filled with house-roasted peppers, feta cheese and basil

Crusty Baquette Panini with Roast Beef and Arugula
filled with blue cheese, sweet peppers, caramelized onion and horseradish

~Edible Spoon with Bacon, Lettuce and Tomato
crisp handmade spoon with basil mayonnaise and oven-roasted tomato



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Cold Hors d'oeuvre (continued)

- ~Edible Spoon with Barbecued Duck and Kumquat
crisp handmade spoon topped with duck, ginger barbecue sauce, sour cream and smoked salt crystals
- ~Edible Spoon with Beef Tenderloin
crisp handmade spoon with parsley, capers and truffle emulsion
- ~Edible Spoon with Mandarin Orange Beef Tenderloin
crisp handmade spoon with sesame oil, orange aioli and scallion
- English Tea Sandwiches – a classic assortment cut into triangles, pinwheels and ribbons
Black Forest ham and Dijon mustard
roast turkey with cranberry chutney
- ~Green Curry Chicken with Coconut Shooter Stix
with yam purée and a banana crunch
- ~Honey Roasted Lamb
served on a potato crisp with lemon mayonnaise and fresh fennel salad
- ~Jerk Chicken with Mango Shooter Stix
with yam purée and a banana crunch
- Manchego Crisp with Beef Tenderloin
spice rubbed and grilled beef with smoked red pepper mayonnaise and Manchego gremolata
- Mexican Tortilla Pinwheel
with fire-roasted tomatoes, grilled chicken, mole sauce, corn and peppers
- Miniature Scone with Parmesan and Shallots
with Black Forest ham, grainy mustard and wild greens
- Moo Shu Wrap with Five Spice Duck
rolled with fresh ginger, green onion and hoisin sauce
- Moo Shu Wrap with Orange Beef
rolled with zesty braised beef, celery, green onion and red bell peppers
- ~Pomegranate Glazed Duck with Walnuts
served on a fruit and nut studded crostini with a date and walnut paste and fruit jewels
- Potato Crisp with Spanish Chicken
smoked paprika, hint of garlic, lemon, aged Gouda and parsley
- Profiterole with basil chicken
tender pastry filled with fresh chicken salad
- Prosciutto Wrapped Summer Melon
with a Parmesan polenta crouton and basil
- Salad Roll filled with a choice of:
chicken and red Thai curry served with chili lime dip
tender Chinese spiced chicken and lettuce served with spicy sesame soy dip
Thai chili beef served with hoisin lime dip








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Cold Hors d'oeuvre (continued)

- ~Sesame Cone with Chicken and Thai Basil
miniature cone filled with chicken, Thai basil, mint, sweet chili and crisp vegetables
- ~Sesame Cone with Szechuan Orange Beef
with celery, green onion and red bell peppers
- ~Smoked Duck with Kumquat and Pecans
fresh orange, smoked duck and kumquat marmalade on a crisp fruit and nut crostini
- Smoked Turkey Tortilla Roll
with cilantro, Jack cheese and cumin
- ~Tostada with Mole Chicken
corn crisp topped with lime guacamole, grilled chicken, cilantro, feta and watermelon radish
- Turkey Waldorf Salad on Miniature Scone
smoked turkey, orange thyme scone and spiced cranberry
- White Truffle Pancake with Chicken and Almonds
leeks, fresh herbs and grainy mustard
- White Truffle Pancake with Grilled New York Steak
smoked salt rubbed beef with tomato Parmesan fondant and radicchio salad






Seafood

-  Corn Cake with Double Smoked Sockeye Strips
apple horseradish cream and chives
-  Crab Cake with Asparagus Royale
with stone-ground mustard and lemon
-  Crab Cake with Red Pepper Jelly
fresh Dungeness crabmeat with basil and a red Peppadew pepper gelée
- Crêpe Purse with Shrimp and Herb Cheese
tender crêpe stuffed and tied with a chive
-  ~Crispy Wonton with Fresh Dungeness Crab
flavoured with lemon grass and ginger served with a touch of cilantro mayonnaise
-  Crusty Baguette Panini with Smoked Salmon
filled with sweet bell and Peppadew peppers, watercress caper cream cheese and basil
- Cucumber Wrapped Scallop
chili and celery dusted, vodka infused cucumber ribbon
- ~Edible Spoon with Atlantic Lobster
crisp handmade spoon topped with poached lobster flavoured with fresh tarragon mayonnaise



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-  ~Edible Spoon with Fresh Dungeness Crab
 fresh crab salad flavoured with lemon grass and ginger served with a touch of cilantro mayonnaise
-  ~Edible Spoon with Grilled Tuna
 crisp handmade spoon with marinated ahi tuna, wasabi mayonnaise and crisp pickled vegetables
- English Tea Sandwiches – a classic assortment cut into triangles, pinwheels and ribbons shrimp and herb cream cheese
 (see Vegetarian for more selection)
-  ~Fresh Oysters with Cucumber Foam and Horseradish
 best of the market oysters
-  ~Fresh Oysters with Mango and Chili Caviars
 best of the market oysters
-  ~Granville Island Sake Cured Sockeye Salmon Crisp
 seasoned with fresh ginger, pink peppercorns and fennel and garnished with watercress and ginger mayonnaise
- Grilled Tiger Prawn and Papaya Kebab
 with cucumber and papaya mango chili glaze
- Japanese Rice Cake with Prawn
 with a ginger poached prawn and chili mayonnaise
- Japanese Rice Cake with Sesame Tuna
 rare ahi tuna with chili mayonnaise, tobiko and scallion
- Jumbo Prawns with Aztec Spices, Tequila and Lime
 served with a pumpkin seed dip
- Jumbo Prawns with Preserved Lemon and Mint
 served with quince, roasted pepper and pomegranate dip
- Langostino Kebab with Mango
 with Thai basil and lemon grass ginger glaze
- Madeleine with Smoked Salmon
 seashell shaped cornbread filled with smoked Sockeye, sour cream and dill
- Prawn and Chorizo Skewer
 saffron-scented prawn with preserved lemon gelée
- Prawns Provençal
 orange and fresh herb-scented served with saffron aioli
- Prawns with Garlic and Fresh Herbs
 served with roasted garlic aioli
- Prawns with Madras Curry and Coconut
 served with mango dipping sauce



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- Prawns with Mumbai Spices
delicate Indian spiced prawns served with poppy seed yogurt
- Prawns with Preserved Lemon and Mint
served with quince, roasted pepper and pomegranate dip
- ~Prawn Skewer with Gazpacho Shooter Stix
fresh herb-scented prawn with basil gazpacho "water"
- Profiterole with Shrimp and Herbs
- ~Red Endive with Candied Salmon
green apple salad with lemon zest and chives
- ☉ ~Sablefish Cake with Preserved Lemons
wild black cod seared in panko breadcrumbs and topped with porcini mayonnaise
- Salad Roll filled with a choice of:
lobster, ginger, crisp vegetables with chili lime dip
shrimp, ginger, crisp vegetables served with chili lime dip
- ☉ ~Sesame Cone with Fresh Dungeness Crab
flavoured with lemon grass and ginger
- Sesame Cone with Lobster and Crème Fraîche
miniature cone filled with tarragon scented lobster
- Sesame Cone with Tuna Tartare
miniature cone filled with ahi tuna, shallots, lemon, herbs and chiles
- Sesame Crusted Tuna
rare ahi tuna marinated in orange and topped with wasabi cream and tobiko caviar
- ~Sicilian Tuna Skewer with Giardiniera
herb-seared and topped with house-made marinated vegetables
- ☉ Smoked Salmon on Peppered Shortbread
with cream cheese and fresh dill
- ☉ ~Sockeye Salmon Cake with Crisp Capers
wild salmon flavoured with lemon, dill and shallot topped with lemon mayonnaise
- ☉ ~Spot Prawn Spoon with Heirloom Tomato Salad
local wild prawn with aged balsamic, Manchego and crispy shallot
- ☉ ~Spot Prawn with Asparagus Vichyssoise Shooter Stix
citrus dusted local wild prawn
- ☉ ~Spot Prawn with Lemon and Herbs
local wild prawn with fresh herbs and lemon served on a ceramic spoon
- ☉ ~Spot Prawn with Pink Peppercorn and Summer Melon
local wild prawn served on a skewer with fresh basil
- ☉ ~Spot Prawn with Preserved Lemon and Mint
served with quince, roasted pepper and pomegranate dip



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Cold Hors d'oeuvre (continued)

Sushi Selection:

California rolls with fresh Dungeness crab and avocado
spicy tuna maki with ahi tuna, scallions and chilies
(see Vegetarian for more selection)

Tangerine Ginger Prawn Skewer
with crisp Asian pear, lime and chives

~Tostada with Mole Shrimp
corn crisp topped with lime guacamole, marinated shrimp, cilantro, feta and
watermelon radish



Wild Rice Blini with Smoked Salmon
finished with lemon cream

Wild Rice Blini with Tobiko Caviar
garnished with lemon zest and sour cream

Vegetarian

Cherry Tomatoes with Green Goddess dressing
stuffed with tiny crisp vegetables and basil dip

Chickpea Tartlet
roasted summer vegetables, saffron and yogurt

Coconut Lime Rice Cake with Chili Peanuts
kaffir lime-scented rice with crisp julienne vegetables

Crusty Baguette Panini with Roasted Vegetables
filled with grilled vegetables, provolone cheese and basil

~Edamame Cucumber Cup with Ginger
crisp vegetables with cilantro, Japanese mirin, a touch of mayonnaise and sweet
chili sauce

~Edible Spoon with Basil Scented Vegetables
crisp handmade spoon with vine-ripe tomato, Piave cheese and balsamic pearls

~Edible Spoon with Tuscan Salad
roasted peppers, fontina cheese, smoked tomato mayonnaise, basil, crispy capers
and dried black olives

English Tea Sandwiches - a classic assortment cut into triangles, pinwheels and ribbons
cucumber, watercress and cream cheese
egg salad with scallions
ginger cream cheese rolls
(see Seafood for more selection)

Fig Tapenade on a Thyme Pepper Biscotti with Walnuts
with Danish blue cream cheese



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- ~Jasmine Tea Infused Chèvre
served on savoury shortbread with a kumquat compote
- Leek and Asparagus Flan
with fresh lemon and crème fraîche
- Leek and Grilled Artichoke Flan
with tomato fondant and Parmesan cheese
- Madeleine with Pepper Boursin
seashell shaped cornbread filled with spiced cheese and red onion marmalade
- Marinated Mushroom Cap
stuffed with white beans and sun-dried tomatoes
- Parmesan Pear Crisp
topped with Zinfandel poached pears and chèvre
- Popcorn with Honey and Black Pepper
tender popcorn in small paper bags
- Popcorn with Truffle and Parmesan
tender popcorn in small paper bags
- Salad Roll filled with
julienne of vegetables, Thai basil and mint-scented with chili lime dip
- Spiced Chai Nuts
house-made mixed nuts roasted with sea salt, coconut and sweet Indian spices
- Spiced Paprika Nuts
house-made mixed nuts flavoured with sea salt and smoked Spanish paprika
- Stilton Caramel Pear Tartlet with Hazelnuts
honey caramel poached pears with scallion
- Sushi Selection
vegetarian maki with fennel, marinated carrots and peppers
(see Seafood for more selection)
- Tartlet with Caponata and Pine Nuts
spiced eggplant, olive and caper relish with toasted pine nut purée
- Tartlet with Roasted Squash and Cashews
flavoured with curry, coriander and cilantro



Ocean Wise

Culinary Capers Catering is proud to partner with the Vancouver Aquarium's Ocean Wise program in providing ocean-friendly seafood choices.