



Every Ingredient for Exceptional Entertaining

page 1 of 6

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: \$15.50 - \$36.00

Pre-dinner hors d'oeuvre: 1-2 hours

Hors d'oeuvre per guest: 4-8

Cost per guest: \$9.50 - \$21.00

Hors d'oeuvre in lieu of dinner: 4-6 hours

Hors d'oeuvre per guest: 15-20

Cost per guest: \$35.00 - \$60.00

minimum order of six required unless otherwise specified

* minimum order of two dozen **minimum order of four dozen

~ 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 Salad

tender crêpe stuffed and tied with a chive

Crusty Baguette Panini with Cappiccolo

filled with house-roasted peppers, feta cheese and basil

~Edible Spoon with BBQ Duck and Kumquat

a crisp toasted brioche spoon topped with duck, ginger barbeque sauce, sour cream and smoked salt crystals

**~Edible Spoon with Beef Tenderloin

with parsley, capers and truffle emulsion

Call us at 604.875.0123

culinarycapers.com



Hors d'oeuvre

Cold Hors d'oeuvre (continued)

- **~Edible Spoon with Mandarin Orange Beef Tenderloin
crisp brioche spoon with sesame oil 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
- *Harissa Chicken with Minted Yogurt
spiced chicken with fresh mint
- ~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
- Mexican Tortilla Pinwheel
with grilled chicken, mole sauce, corn and peppers
- Miniature Parmesan Shallot Scone
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
- Profiterole filled with basil 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
- ~Savoury Cone with Szechuan Orange Beef
rolled with celery, green onion and red bell peppers
- ~Smoked Duck with Kumquat and Pecans
on a crisp crostini with Okanagan pear jam
- Smoked Turkey Tortilla Roll
with cilantro, Jack cheese and cumin
- Tarragon Chicken Lollipop with Blood Orange Gelée
citrus salad with pine nuts and fennel



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Cold Hors d'oeuvre (continued)

- ~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 Grilled New York Steak
smoked salt rubbed beef with tomato Parmesan fondant and radicchio salad
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Seafood

- Corn Cake with Double Smoked Sockeye Strips
apple horseradish cream and chives
- *Crab Cake with Asparagus Royale
with stone-ground mustard and lemon
- 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
- ~Edible Spoon with Atlantic Lobster
tender brioche spoon topped with poached lobster flavoured with fresh herb mayonnaise
- ~Edible Spoon with Fresh Dungeness Crab
fresh crab salad flavoured with lemon grass and ginger served with a touch of cilantro mayonnaise
- **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
- Grilled Tuna Stuffed Cherry Tomato
vine-ripe tomato stuffed with pickled eggplant, artichokes, green olives, capers and white bean purée



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- Japanese Rice Cake with Poached 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 Meyer Lemon and Mint
served with quince, roasted pepper and pomegranate dip
- Madeleine filled with a choice of:
local spot prawn and chili basil mayonnaise
smoked salmon, 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
- Prawns with Mumbai Spices
delicate Indian spiced prawns served with poppy seed yogurt
- Prawns with Preserved Meyer 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 filled with shrimp and herb cheese
- ~Red Endive with Candied Salmon
green apple salad with lemon zest and chives
- *Red Pepper Crab Cake
fresh Dungeness crabmeat with basil and a red Peppadew pepper gelée
- ~Sablefish Cake with Crème Fraîche and Tobiko
wild black cod seared in panko breadcrumbs and topped with tobiko caviar
- ~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
- ~Savoury Cone with Fresh Dungeness Crab
flavoured with lemon grass and ginger



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Scallop Wrapped in Butternut Squash Leather
scented with Madras curry and coconut

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

*~Spot Prawn with Pink Peppercorn and Summer Melon
local wild prawn served on a skewer with fresh basil

*~Spot Prawn with Preserved Meyer Lemon and Mint
served with quince, roasted pepper and pomegranate dip

*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
topped with tobiko caviar garnished with lemon zest and sour cream

Wild Rice Blini with Smoked Salmon
finished with lemon cream

Vegetarian

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

Cucumber Cup with Gazpacho
Cotija cheese and basil



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- ~Edamame Cucumber Cup with Ginger
crisp vegetables with cilantro, Japanese mirin, a touch of mayonnaise and sweet chili sauce
- ~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
- ~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 filled with pepper Boursin and red onion marmalade
- 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 served with chili lime dip
- Spiced Chai Nuts
house-made mixed nuts flavoured with fragrant chai 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