



HORS D'OEUVRE

Hot 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

~Anise Duck Burger

house-made brioche and anise-scented duck sausage burger, Port-poached cranberries, Stilton and frisée

~Beef Tenderloin on Yorkshire

tender beef tenderloin nestled on miniature Yorkshire pudding with creamy horseradish

Beijing Lamb Skewer

seasoned with cumin, garlic, ginger, scallion and chiles served with a spicy soy dipping sauce

~Black Olive and Fennel Roasted Lamb Lollipop

served with lemon aioli

Butter Chicken Cup

made with fragrant Indian spices served in a tender pastry cup with coconut garnish

Chicken Wings:

ancho chili rubbed and served with blue cheese dip
crispy cumin rubbed wings served with mango dip
honey, garlic and soy marinated served with spicy peanut dip
Moroccan spice rub with quince, pomegranate, roast pepper dip

Coconut Chicken Skewer

marinated in fresh ginger and mild curry spices, crusted in coconut, served with mango crème fraîche



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Hot Hors d'oeuvre (continued)

- Crêpe Purse with Asparagus and Chicken
tender crêpe with lemon and tarragon tied with a chive
- Crêpe Purse with Ginger Orange Duck
tender crêpe with hoisin, Chinese five-spice and snow peas
- ~Edible Spoon with Madras Curried Chicken
crisp handmade spoon with butter chicken, toasted coconut, poppadum gremolata
- ~Edible Spoon with Mango Duck
crisp handmade spoon topped with roast duck breast and mango curry sauce
- Grilled Pulled Pork Sandwich
slow-cooked smoky pork with fontina cheese
- ~Indian Spiced Lamb Popsicle
rack of lamb marinated in Madras curry spices and ginger served with a mango papaya raita
- Kebabs:
 - beef satay served with a red Thai curry coconut cream dip
 - chicken Tikka - marinated breast in fresh ginger, mild curry spices and yogurt
 - chicken with cumin, red and yellow peppers served with a lime, cilantro crema
 - chicken with Moroccan spice rub with red and yellow peppers served with a quince, pomegranate and roast pepper dip
 - jerk chicken with zesty Jamaican spices, red peppers and mango dipping sauce
 - lemon grass chicken satay served with spicy Thai peanut sauce
 - mixed festive grill - duck and anise sausage, orange and rosemary chicken, herbed
 - fresh turkey served with house-made mustard
 - mixed summer grill - wine chorizo sausage, orange and rosemary chicken, mustard
 - crusted beef tenderloin
 - Moroccan lamb with red and yellow peppers served with a quince, pomegranate and roasted pepper dip
 - Thai pork satay
- ~Lamb Lollipop Crusted with Smoked Tomato
scented with rosemary, served with a creamy chèvre dip
- Miniature Brioche with Braised Short Ribs and Brie
house-made brioche with tender wine braised beef
- ~Miniature Burger
ground sirloin patty nestled in a miniature bun with onion confit and blue cheese
- ~Miniature Fennel Lamb Burger with Almonds
spiced lamb, piri piri Romanesco sauce, shaved fennel
- Miniature Frittata filled with a choice of:
 - chorizo sausage, roast potato and fontina
 - double smoked ham, roast potato and Parmesan
- ~Miniature Lamb Burger
cumin spiced lamb nestled in a miniature bun with spicy tomato jam, feta and arugula



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Hot Hors d'oeuvre (continued)

~Moroccan Lamb Lollipop

rubbed with a traditional blend of herbs and spices served with pistachio, lemon aioli

Orange and Candied Ginger Chicken Firecracker

spicy chicken-filled wonton with scallions served with a Chinese black vinegar chili dip

~Persian Pistachio Chicken Shooter

cardamom and citrus-scented chicken paired with passion fruit dip

Persian Pistachio Chicken Skewer

cardamom and citrus-scented chicken paired with passion fruit dip

Petite Breakfast Sandwich

savoury scone filled with applewood smoked cheddar and house-made chicken and leek sausage with fresh sage and thyme

Piri Piri Chicken Drumette

crusted in sweet African spices and served with mango crème fraîche

Polenta Cup with Chicken and Piave Cheese

braised chicken in red wine and rosemary

Quesadilla filled with a choice of:

chicken and cilantro pesto served with a creamy lime dip

jerk chicken with zesty Caribbean spices served with mango dipping sauce

(see Vegetarian for more selection)

~Roasted Pomegranate Glazed Duck with Walnuts

served on a fruit and nut studded crostini with a date and walnut paste and fruit jewels

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

Spring Roll filled with Caribbean Jerk Spiced Chicken

with julienned bell peppers and passion fruit dip

(see Vegetarian for more selection)

Vol-au-vent with Beef Bourguignon

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

Vol-au-vent with Chicken Pot Pie

butter puff pastry with carrots, thyme, cream and white wine



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Hot Hors d'oeuvre (continued)

Seafood

- ☞ ~Cedar Baked Salmon
honey and juniper berry glazed wild sockeye salmon baked on cedar paper, tarragon mayonnaise, radish sprout garnish
- Crêpe Purse with Lobster and Tarragon
tender crêpe stuffed and tied with a chive
- Grilled Prawn and Pancetta Skewer
with Thai basil and a tamarind dipping sauce
- Miniature Brioche with Lobster Thermidor
house-made brioche with lobster, cream, wine and tarragon
- ☞ Miniature Scallop Burger
with spiced breadcrumbs, ravigote sauce and watercress
- ☞ ~Miniature Sockeye Salmon Burger
wild salmon flavoured with lemon, dill and shallot topped with lemon pepper mayonnaise
- Mushroom Cap Stuffed with Crab
with fontina cheese, tarragon and horseradish
- ~Scallop BLT
seared scallop stuffed with cherry tomato, crisp pancetta, radish sprouts and chipotle mayonnaise
- ~Scallop on a Spoon with Lavender
seared scallops with fennel and blood orange butter
- Spring Roll filled with Thai Shrimp
with red curry and coconut mango dip
(see Vegetarian for more selection)
- Vol-au-vent with Asparagus and Crab
butter puff pastry with cream, fresh tarragon and lemon

Vegetarian

- Cambozola en Croûte
bite-sized with Port-infused cranberry, pear and fresh thyme
- Chili Peanut Spring Roll
julienned bell peppers, celery and carrots with fresh mint, ginger and roasted peanuts served with a mint dip
- 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
- Crispy Mac and Cheese Croquette with Truffles
with a creamy sauce made with aged cheddar served with a truffle mayonnaise



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Hot Hors d'oeuvre (continued)

Flatbread topped with a choice of:

- caramelized onions, sun-dried black olives and rosemary
- fresh basil pesto, tomato and fontina
- fresh figs, pine nuts and minted chèvre
- Stilton and red onion marmalade

Grilled Fig and Stilton Sandwich

- black Mission fig tapenade and Stilton on fresh baguette slices

Miniature Margherita Pizza

- with bocconcini, fresh basil, house-made smoked tomato sauce and Maldon salt flakes

~Miniature Vegetarian Walnut Burger

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

Morel Mushroom Savoury Pastry

- with Marsala, fresh thyme and cream

Polenta Cup with Basil Scented Chèvre

- topped with a roasted cherry tomato

Quesadilla filled with a choice of:

- chèvre and pear served with creamy lemon sage dip
 - black beans, roasted peppers, Monterey Jack cheese, chiles and cilantro served with guacamole
- (see Meat and Poultry for more selection)

Risotto Ball with Basil

- infused with fresh basil and stuffed with fontina cheese

Spicy Vegetable Samosa

- house-made with classic Indian seasonings served with tamarind chutney

Tortellini with Roasted Squash

- basil and arugula pesto and ricotta salata served on a ceramic spoon

Vol-au-vent with Asparagus and Morels

- butter puff pastry with cream, fresh thyme and Marsala



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