



CATERING AND SPECIAL EVENTS

VALENTINE'S 2012

Stay in with your sweetheart this Valentine's Day

HORS D'OEUVRE - One of each per person:

Sesame crusted tuna marinated in orange and topped with wasabi cream and tobiko caviar

Crêpe purse with langostinos and tarragon tied with a chive

Polenta cup with red wine braised chicken and Piave cheese

APPETIZER - Choose one:

Fig tapenade, prosciutto and Manchego tart
with wild greens and cassis vinaigrette

Coconut-lemongrass crab soup
with shiitake mushrooms, red Thai curry and fresh Dungeness crab

Golden beet and chèvre Napoleon
with greens, cucumber and tarragon vinaigrette

ENTRÉE - Choose one:

Braised beef short rib with star anise sauce
with leeks and ginger

Sablefish with fennel pollen and citrus dust
with minted salsa verde

Free-range herb grilled chicken with Boursin sauce
sautéed wild mushrooms with herb and pepper Boursin cheese

All entrées accompanied by:

Chive, celery root and Yukon gold potato cake
Roasted organic winter vegetables with herb butter

DESSERT - Choose one:

Chocolate dolce tart with a spiced caramel sauce

Maple mascarpone cheesecake with pistachios and a pomegranate gelée

\$65.00 per person (excluding HST)
Minimum Order: Two


For ease of home preparation we recommend selecting the same menu for your entire party.

Orders must be placed by **Noon on Friday, February 10th.**

Orders may be picked up or delivered (delivery charges will apply) before 5:00 PM on Tuesday, February 14th.

Food will be presented on recyclable and biodegradable/compostable platters and cookware (with cooking and/or heating instructions).

To order call **604.875.0123**
info@culinarycapers.com

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