



SPRING SUMMER MENU

Cold Appetizers

Asparagus and Chèvre Salad

lemon pepper Okanagan chèvre with asparagus, mesclun greens, cherry tomatoes and lemon mustard chive dressing

Asparagus Vichyssoise with Herb Glazed Langostinos

garlic croutons and crisp bacon

British Columbia Antipasto Taster Plate

a selection of BC's finest charcuterie and local cheeses with seasonal garnish and hazelnuts

British Columbia Cheese and Charcuterie Plate

a selection of locally produced cheeses and charcuterie, served with Okanagan pear mustard, Agassiz organic hazelnuts, fruit and nut crisps and fresh baguette

Carrot and Asparagus Mosaic

wild greens, shaved vegetables, almond butter, lemon, coriander and almond vinaigrette



Crab Salad with Watermelon

fresh Dungeness crab, celery and watercress served atop a watermelon, Asian pear salad and fresh ginger dressing



Dungeness Crab Cake with Toasted Cashews

passion fruit gelée and pepperpress



Dungeness Crab Salad

layered with summer fruit and watermelon radish, local greens and Thai basil tomato vinaigrette

Grilled Artichokes with Organic Greens

confit tomatoes, black olive vinaigrette and Manchego crisp

Marinated Mushroom Salad with Citrus Sake Dressing

watercress, seasonal greens, daikon and carrot ribbons

Marinated Tofu Salad with Sesame Miso Dressing

cherry tomatoes, organic greens and crispy shallots

Marinated Tomato Salad with Bocconcini

basil, fresh cracked black pepper and fig-balsamic vinaigrette

Paella Salad with Spot Prawns

chorizo, mussels, wild greens, peas, roasted tomatoes, red rice, saffron and tomato vinaigrette

Pancetta Seared Rare Ahi Tuna

giardiniera relish, frisée and sherry vinaigrette

Pear and Arugula Salad

spiced wine-poached pear, shaved Parmesan, arugula, caramel balsamic glaze and poached pear dressing



SPRING SUMMER MENU

Cold Appetizers (continued)

Pistachio and Chèvre Salad

lemon pepper Okanagan chèvre with pistachios, mesclun greens and lemon mustard chive dressing



Sake Marinated BC Seafood Salad

mussels, spot prawns, smoked sablefish, rice noodles, shiso and cucumber-wasabi gelée



Seared Albacore Tuna with Summer Vegetables

fresh pickled vegetables, wild greens and grilled green onion-citrus dressing

Shrimp Salad with Jicama and Orange

Chilean wild shrimp with cilantro, basil, peppers, red onion and grainy mustard lemon dressing



Smoked Albacore Tuna

scallion oil, new potato salad, ciabatta croutons and local organic greens

Spinach and Arugula with Spiced Chickpeas

fresh pickled vegetables, feta snow and black pepper yogurt dressing



Spot Prawn Ceviche on Summer Greens

heirloom tomatoes, new potatoes, radishes and creamy spiced tomato dressing



Spot Prawns with Cantaloupe

organic greens, Granville Island sake gelée and pink peppercorn melon vinaigrette



Spot Prawns with Oyama Double-Smoked Bacon

frisée, confit tomatoes and bacon vinaigrette

Summer Tart with Prosciutto and Grilled Peaches

pesto, shaved fennel, frisée and arugula salad and creamy lemon dressing



Wild Albacore Tuna with Three Bean Salad

local rare cooked tuna, artichoke tomato fondant and oven-dried tomatoes



Wild Sockeye Salmon with Thai Flavours

yellow curry cured salmon, coconut black rice terrine, passion fruit gelée and spiced cashews



Ocean Wise

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