



## Spring Summer Menu

### Cold Appetizers

#### Asparagus and Chèvre Salad

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

#### British Columbia Antipasto

chef's choice of cheese and charcuterie with specialty matched accompaniments

#### 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

#### Coconut Prawn Salad

papaya mango salsa, pineapple carpaccio, wild greens and a sweet chili and lime dressing



#### Crab Salad with Watermelon

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



#### Dungeness Crab Cake with Toasted Cashews

with a passion fruit gelée and pepperpress



#### Dungeness Crab Salad

layered with summer fruit and watermelon radish served with 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

#### Panetta Seared Rare Ahi Tuna

with 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, served with mesclun greens and lemon mustard chive dressing



#### Salt Spring Island Smoked Tuna

three-bean salad with grilled chorizo, blood orange gastrique and black olive oil

#### Shrimp Salad with Jicama and Orange

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



#### Smoked Albacore Tuna

with 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

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



#### Spot Prawns with Cantaloupe

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



#### Spot Prawns with Oyama Double Smoked Bacon

served with frisée, confit tomatoes and bacon vinaigrette

#### Tomato, Yellow Beet and Bocconcini Salad

peppery organic greens, apple cider vinaigrette



#### 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.