



Every Ingredient for Exceptional Entertaining

Spring Summer Menu

Visit Hors d'oeuvre Menu for full selection

Cold Hors d'oeuvre

-  Crab Cake with Asparagus Royale
with stone-ground mustard and lemon
- Champagne Poached Pear
on a Parmesan crisp with peppered Boursin cheese and mint
- Fig and Hazelnut Tart
on aged cheddar and hazelnut shortbread with caper relish
- Langostino Kebab with Mango
with Thai basil lemongrass ginger glaze
- Madeleine with Langostinos
sea shell shaped cornbread filled with langostinos and sweet chili-lime salt
- Popcorn with Truffle and Parmesan
tender popcorn in small paper bags
- Prawns with Mumbai Spices
delicate Indian spiced prawns served with poppy seed yogurt
- Spinach Gomaee on a Spoon
dressed with mirin, ginger and tahini served with daikon garnish



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