



Every Ingredient for Exceptional Entertaining

Spring Summer Menu

Plated Desserts

Blackberry Buttermilk Panna Cotta with Hazelnut

blackberry panna cotta served on a hazelnut cinnamon crust and served with blackberry compote

Coconut Macaroon and Mango Tart

chewy coconut tart filled with a creamy mascarpone cream and topped with vanilla poached mango

Ginger and Grapefruit Cheesecake

cheesecake studded with ginger and fresh grapefruit zest and finished with pink grapefruit compote

Peach Blueberry Galette

Okanagan peaches and blueberries in a flaky crust served with a brandy caramel sauce

Reversed Strawberry Shortcake

a light sponge cake nestled in a lime and orange scented strawberry compote, served with strawberry cream

Roasted Fruit Tart

seasonal fresh fruit, caramel glaze and crème fraîche

Strawberry Tiramisu

layers of mascarpone cream, sweet strawberry and Grand Marnier dipped lady fingers

Tropical Fruit Crumble with Cashews

mango, papaya, banana and pineapple flavoured with lime, topped with a coconut cashew topping and served with coconut cream

Call us at 604.875.0123

culinarycapers.com