



Every Ingredient for Exceptional Entertaining

## SPRING SUMMER MENU

Visit Hors d'oeuvre Menu for full selection

### Hors d'oeuvre Platters



#### Albacore Tuna Platter

soy caramel glaze, snow pea and citrus salad, fresh wasabi and watermelon radish pickle

#### Mediterranean Platter

herb and olive oil marinated feta, lemon and oregano chicken kebabs, tzatziki, roasted pepper-scented artichokes, lemon and parsley marinated olives, saffron-scented calamari, Greek-style grilled vegetables and grilled pita bread

#### Tuscan Tapas Platter

a trio of dips served with baguette slices and croccantini crackers:  
vine-ripe tomato with fresh basil, extra virgin olive oil, white balsamic and a hint of garlic  
creamy porcini and button mushroom dip with rosemary and thyme  
grilled artichokes, lemon, mint and Parmesan



**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

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