



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

Tapas Sampler

house-made hazelnut cheddar crackers, roasted chickpeas with ginger and coriander, smoked paprika almonds and a variety of French black and green olives marinated in orange, fennel, garlic and lemon

Tuscan Crostini Platter

a trio of dips served with garlic crostini 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

culinarycapers.com