



Every Ingredient for Exceptional Entertaining

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Spring Summer Menu

Buffet Salads

Asian Pear, Watermelon and Watercress Salad
served with fresh ginger dressing

Coleslaw with Cumin, Lime and Cilantro
fresh herbs and toasted spices with Mexican flavours

Mediterranean Pasta Salad
penne pasta tossed with cucumbers, tomatoes, red peppers, red onions, feta and kalamata olives

Parmesan Polenta Crouton Salad
with Gruyère cheese, red bell peppers, mixed lettuces and grainy mustard tarragon dressing

Peanut and Ginger Noodle Salad
with fresh ginger, snow peas, sweet peppers and celery

Potato Salad with Corn, Sour Cream and Cheddar
creamy dressing with aged BC cheddar and scallions

Red Rice and Quinoa Salad
Okanagan dried pears, almonds, pumpkin seeds with a pear and raspberry dressing

Red Romaine and Frisée Salad with Cassis Dressing
crisp lettuce and tender frisée with cherry tomatoes and shaved fennel

Roasted New Potato Salad with Thai Basil
with grilled scallions and a miso, roasted garlic and mustard dressing

Roasted New Potato Salad with Green Olives
red onion and garlic vinaigrette

Rotini Pasta Salad with Fresh Basil Pesto
oven-dried tomatoes and ricotta salata

Spinach Salad with Creamy Aged Gouda Dressing
crisp Schinkenspeck, oven-roasted cherry tomatoes, sage gremolata and rustic croutons

Spinach Salad with Roasted Cherry Tomatoes
crispy red onions, smoked bacon and a roasted garlic horseradish cream dressing

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Spring Summer Menu

Buffet Salads (continued)

Spinach Salad with Spiced Cashews and Coconut

baby spinach and toasted ribbon coconut tossed with pineapple, lime and coconut cream dressing

Summer Bean Salad with Fennel Seed Dressing

slow-roast cherry tomatoes, fresh summer string beans, marinated white Tuscan beans, edamame beans and fresh basil

Summer Greens with Mango and Spiced Almonds

with watercress, fresh mango, baby spinach, mint and mango curry cream dressing

Tabbouleh

Middle Eastern salad of bulgur wheat, chopped tomatoes, onions, parsley, mint, olive oil, and lemon juice

Tomato, Yellow Beet and Bocconcini Platter

peppery organic greens, apple cider vinaigrette

Warm New Potato and Green Bean Salad

tossed with fresh herbs, green beans, red onion and apple cider grainy mustard dressing

Wild Greens with Grilled Artichokes

oven-dried peppers, green olive vinaigrette and garlic, rosemary and Parmesan croutons

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