














Every Ingredient for Exceptional Entertaining

SPRING SUMMER MENU

Seafood

-  Fennel and Orange Crusted Wild Salmon
fresh herb and olive oil sauce
-  Halibut with Truffle Essence
local halibut seared in a delicate truffle-scented flour, braised wild mushroom
and Marsala sauce
-  Lingcod with Niçoise Sauce and Pine Nuts
saffron-scented sauce, golden raisin, pine nut and vegetable ratatouille
-  Lingcod with Tropical Salad
citrus sections, mango, Pepperdew peppers and Thai basil
-  Lingcod with Truffle Essence
local wild fish seared in a delicate truffle-scented flour, braised wild
mushroom and Marsala sauce
-  Porcini Mushroom Dusted Halibut
balsamic brown butter
- Prawn and Scallop Kebabs with Tangerine Dust
salsa verde and roasted cherry tomato confit
- Prosciutto Wrapped Roasted Rare Tuna
warm Mediterranean sauce of roasted tomatoes, capers, olives and extra
virgin olive oil
-  Sablefish with Niçoise Sauce and Pine Nuts
saffron-scented sauce, golden raisin, pine nut and vegetable ratatouille
-  Sablefish with Smoked Tomato Butter
sweet pea purée and lemon
-  Sablefish Wrapped in Oyama Schinkenspeck
spot prawn broth
-  Wild Salmon with Garden Relish and Tomatoes
house-made giardiniera and fresh tomato basil sauce
-  Wild Salmon with Tarragon Beurre Blanc
fresh tarragon and grainy mustard beurre blanc



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