














Every Ingredient for Exceptional Entertaining

## Spring Summer Menu

### Seafood

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

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