



Spring Summer Menu


Warm Appetizers

Asparagus Vichyssoise with Herb Glazed Langostinos
finished with garlic croutons and crisp bacon

Bocconcini and Tomato Confit Tart
Parmesan, confit of cherry tomatoes, black olive tapenade and fresh
basil served with wild greens and a grilled red onion vinaigrette


Deconstructed Paella
Chilean shrimp, chorizo and mussels served with a saffron rice pavé,
fresh green peas, smoked tomato sauce and arugula

Fresh Fig, Pine Nut and Cheese Tart
Parmesan and herbed chèvre served on wild greens with a cassis dressing


 Garganelli and Spot Prawns in Parchment
with chorizo sausage, tomatoes, peas and basil


Gnocchi with Langostino
handmade gnocchi served with langostinos, lemon herb cream, leeks and
parsley gremolata


Quail Stuffed with Fig Preserves and Quinoa
summer greens and a dried cherry vinaigrette

 Quail Scallop with Hazelnut
organic greens with hazelnut vinaigrette and green onion relish

Roasted Quail with Fennel
served on a warm fingerling potato salad with a preserved lemon dressing
and fennel salad

 Roasted Sablefish and Artichoke Napoleon
crispy potato sage sandwich, grilled and roasted artichokes with lemon,
extra virgin olive oil, rosemary and confit of cherry tomatoes

 Sablefish with Fennel Pollen and Green Apple Mustard Butter
served with bay laurel broth, diced potato and green apples

 Saffron Glazed Spot Prawns on a Corn Flan
with bay laurel foam and fennel pollen crunch








Every Ingredient for Exceptional Entertaining

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Spring Summer Menu

Warm Appetizers (continued)

-  Seared Qualicum Scallop
with roasted sweet pepper soup and basil oil
-  Seared Qualicum Scallop Salad
with seasonal greens, confit of cherry tomato, crisp pancetta, avocado and
a black olive dressing
-  Seared Scallop with Hazelnut Purée
scented with preserved lemon, crisp prosciutto and fresh horseradish
served with organic greens and Banyuls vinaigrette
-  Smoked Salmon Soufflé with Caramelized Corn
served with an apple celery salad and microgreens
- Tuscan Roasted Vegetable Tart with Prosciutto
black olive tapenade, crispy capers and fontina cheese served with wild
greens and smoked tomato vinaigrette
-  Vancouver Island Honey Mussels
with Wild Goose Gewurztraminer butter sauce, shallots, cilantro and mild
green chilies
- Warm Buffalo Mozzarella with Ahi Tuna
seared rare tuna, warm eggplant relish and extra virgin olive oil
- Wild Mushroom and Gruyère Tart
served warm with organic greens and a Chardonnay-chive vinaigrette



Ocean Wise

Culinary Capers Catering is proud to partner with the Vancouver Aquarium's Ocean Wise program in providing ocean-friendly seafood choices.

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