



Every Ingredient for Exceptional Entertaining



## Sample Wedding Menu

### 3-Course Plated Menu

#### Hors d'oeuvre

Crêpe Purse with Asparagus and Chicken  
tender crêpe with lemon and tarragon tied with a chive

Honey Roasted Lamb  
served on a potato crisp with lemon mayonnaise and fresh fennel salad

Polenta Cup with Basil Scented Chèvre  
topped with a roasted cherry tomato

Sockeye Salmon Cake with Crisp Capers  
wild salmon flavoured with lemon, dill and shallot topped with lemon mayonnaise

#### Appetizer

Grilled Artichokes with Organic Greens  
confit tomatoes, black olive vinaigrette and Manchego crisp

#### Entrée

Roasted Sablefish with Tarragon Beurre Blanc  
kelp dusted and served with a green and edamame beans, roasted squash and  
smashed red potato cake with herbs

#### Vegetarian option

Wild Mushroom Strudel  
button, porcini and morel mushrooms, leeks and Yukon gold potatoes and fontina and  
Parmesan cheeses served with a smoked tomato sauce

#### Dessert

Mixed Summer Berry Napoleon  
citrus sugared pastry, cardamom lime cream and vanilla bean scented caramel

Please call  
Culinary Capers Catering  
to custom design your  
special menu.

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