



Every Ingredient for Exceptional Entertaining



## Sample Wedding Menu

### 4-Course Plated Menu

#### Hors d'oeuvre

##### Edible Spoon with Tuscan Salad

roasted peppers, fontina cheese, smoked tomato mayonnaise, basil, crispy capers and dried black olives

##### Pomegranate Glazed Duck with Walnuts

served on a fruit and nut studded crostini with a date and walnut paste and fruit jewels

##### Salad Roll with Fragrant Chicken

tender Chinese spiced chicken and lettuce served with a spicy sesame soy dip

##### Scallop BLT

seared scallop stuffed with cherry tomato, crisp pancetta, radish sprouts and chipotle mayonnaise

#### First Course

##### Sweet Onion Tart with Hazelnuts

roasted apple, Tallegio cheese and wild greens served with grainy mustard tarragon dressing

#### Second Course

##### Wild Albacore Tuna with Three Bean Salad

local rare cooked tuna, artichoke tomato fondant, oven-dried tomatoes

#### Entrée

##### Beef Tenderloin with Star Anise Sauce

Yukon gold and chive potato cake, coriander and Chilliwack Thistle honey-glazed carrots

#### Vegetarian Option

##### Cannelloni with Mushrooms and Eggplant

with smoked mozzarella and a tomato basil rose sauce

#### Dessert

##### Chocolate Mousse Dolce Torte with Hazelnut

layers of dense chocolate mousse cake, dark chocolate mousse and dolce cream, served with hazelnut croquante and blood orange caramel glaze

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

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