



Every Ingredient for Exceptional Entertaining



## Sample Wedding Menu

## Buffet Menu

### Hors d'oeuvre

- Crêpe Purse with Porcini Mushrooms  
tender crêpe filled with wild mushrooms, fresh herbs and cream
- Edible Spoon with Beef Tenderloin  
with parsley, capers and truffle emulsion
- Sicilian Tuna Skewer with Giardiniera  
herb seared and topped with house-made marinated vegetables

### Buffet

- Halibut Provençal  
fresh herbes de Provence and tomato basil coulis
- Mustard Kumquat Glazed Chicken  
house-made kumquat marmalade and Dijon mustard glaze served with a Marsala, fresh and preserved lemon sauce
- Orzo with Lemon and Herbs  
with red pepper, scallions and a dusting of Parmesan cheese
- Roasted Parmesan Potatoes  
crispy baby reds with herbs and garlic
- Grilled Vegetables  
seasonal vegetables grilled with extra virgin olive oil and a touch of balsamic vinegar and herbs
- Red Romaine and Frisée Salad with Cassis Dressing  
crisp lettuce and tender frisée with cherry tomatoes and shaved fennel
- Crusty Country Rolls, Flatbreads and Breadsticks  
assorted rolls, house-made bread sticks and crisp flatbreads served with fresh butterballs

### Dessert

- Bumbleberry Tiramisu  
layers of lemon-scented mascarpone cream, vanilla sponge cake, bumbleberry compote and limoncello
- Caramelized Pecan Chocolate Cheesecake  
rich chocolate cheesecake, toasted pecans and creamy caramel on a dark chocolate crust
- Tarte Tatin  
classic Italian apple pie served with warm and Chantilly cream
- Imported Cheese and Fresh Fruit  
a selection of fine imported cheeses, which may include Brie, aged Gouda, Boursin, Piave, applewood smoked Cheddar, Cambazola and Danish blue cheeses and fresh seasonal fruit served with baguette, assorted crackers and fruit and nut chips

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

604.875.0123

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