



CATERING AND SPECIAL EVENTS

Spring Summer 2015



Breakfast sandwich on herbed scone



Granville Island big bowl salad



Mediterranean vegetable and quinoa wrap



Albacore tuna takaki big bowl salad

WHAT'S NEW...WHAT'S HOT ON THE CORPORATE DELIVERY MENU!

We are introducing exciting new additions to tastefully enhance your next business gathering. The next time that you place a corporate order, be sure to inquire about our new housemade signature menu items. Here are a few highlights!

Free of gluten and still loaded with flavour

- Fresh baked goods including raspberry muffins and blueberry scones
- Breakfast sandwiches on herbed scones
- Gluten-free penne served with your choice of fresh basil pesto, mushroom cream sauce and tomato, basil and Parmesan

Signature big bowl salads made with sustainable seafood

- Granville Island salad with wild greens, wild sockeye salmon, apple, fennel, almonds, grilled asparagus and housemade Seville orange bitters vinaigrette
- Seared albacore tuna tataki with seasonal greens, pickled carrots, cucumber and edamame

Healthy vegetarian choices featuring local and seasonal produce

- Mediterranean vegetable and quinoa wrap with chickpeas and feta
- Roasted vegetable and ancient grains salad with fresh herbs and lemon
- Penne with tomatoes, fresh arugula, eggplant and yellow peppers

Hearty hot lunches created with premium ingredients and an exotic flair

- Chicken shawarma – grilled chicken breasts and thighs with grilled pita, tahini sauce, tomatoes, cucumbers, feta and rice pilaf
- Malaysian beef curry with lemon grass and coconut milk
- Rotini with housemade turkey sausage, kale, peppers and fire-roasted tomatoes

Be sure to check out all our **NEW** [Corporate Delivery Menu](#) items.

Give us a call for help with planning your next business meeting, corporate get-together or special event.

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