





Every Ingredient for Exceptional Entertaining

## SPRING SUMMER MENU

### FEATURED HORS D'OEUVRE

#### Sea

-  Chili Lime Coconut Prawn, Puffed Black Rice  
cilantro
-  Soy Marinated Scallop  
Japanese rice cake, kimchi mayo, green onion
- Spicy Tuna Poke, Rice Crisp  
rare ahi tuna, rice crisp, avocado, sesame

#### Meat

- Braised Beef Short Rib Panisse  
molasses tomato jam, fresh oregano
- Miniature Tacos Al Pastor  
smoked chili pork, grilled pineapple
- Moroccan Confit Chicken Panisse  
caramelized cauliflower yogurt
- Smoked Pork Arepas, Salsa De Aguacate  
pickled red onion, cilantro

#### Field

- Cauliflower + Quinoa Falafel, Black Garlic Purée



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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## SPRING SUMMER MENU

### PLATED STARTER

#### Sea

-  Creole Salmon, Charred Shishito Pepper  
puffed long grain rice, organic greens
-  Lobster Cavatelli, Crispy Garlic, Parsley  
lobster cream sauce
-  Tomato Gazpacho, Dungeness Crab  
cassava crisp

#### Meat

Beef Striploin Tataki, Caramelized Yogurt  
puffed black rice, organic greens

#### Field

Farro Verde Risotto, Wild Mushroom  
black truffle essence, crème fraîche, parsley

Organic Carrot Salad, Whipped Feta, Toasted Almond  
pomegranate vinaigrette, watercress

Organic Greens, Cassava Chips  
oven dried tomato, jicama, chili lime vinaigrette

Ocean Wise 

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## SPRING SUMMER MENU

### PLATED MAIN

#### Sea

-  Grilled Wild Salmon, Tomato Guajillo  
fingerling potato, seasonal vegetable
-  Pacific Halibut, Lemon Braised Fennel  
seasonal vegetable, puffed wild rice
-  Roasted Atlantic Cod, Wild Mushroom + Charred Corn  
white bean + lime purée, salsa verde

#### Meat

- Ancho Chili Chicken, Tomato Molasses Jam  
confit chicken panisse, seasonal vegetable, green herb sauce
- Ash Crusted Top Sirloin, Chanterelle Mushroom  
cauliflower purée, corn cake, seasonal vegetables
- Braised Lamb Shoulder, Whipped Feta, Beet Root Jus  
organic carrots, chick pea panisse

#### Field

- Vegan Chickpea Panisse, Wild Mushroom + Roast Corn  
tomato guajillo



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## SPRING SUMMER MENU

### STATIONS

#### Bao Bun Station

- choice of two flavours, house-made steamed buns
- pork belly + Szechuan glaze
- Korean beef
- braised daikon + sriracha
- buttermilk chicken
- duck + hoisin

#### Salad Roll Station

- choice of two flavours
- lemongrass chicken
- lime leaf shrimp
- marinated tofu

#### Soft Taco Station

- choice of two flavours
- smoked chili pork + grilled pineapple
- jerk prawn
- chicken + chorizo
- Korean beef

### FLATBREADS

#### Rustic Flatbread With Artichokes

- chèvre, basil, tomatoes and arugula

#### Rustic Flatbread With Chorizo

- caramelized onions, olives, mascarpone and fresh basil

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## SPRING SUMMER MENU

### PETITE DESSERTS

- Brown Sugar Strawberry Meringue  
brown sugar meringue, strawberry mousse, gelée, micro basil
- Campari Grapefruit Macaron  
white chocolate infused ganache, pistachio garnish
- Lemon Almond Tartlet  
almond lemon pastry, lemon curd, white chocolate lemon ganache
- Lemon Rhubarb Shot  
rhubarb compote, lemon mousse, rhubarb gelée, white chocolate soil
- Lime, Fresh Mint Macaron  
lime macaron, fresh mint buttercream
- Pineapple Coconut Crèmeux Bite  
coconut croquant, pineapple crèmeux, pineapple curd
- Vanilla Raspberry Shot  
vanilla cream, raspberry compote
- White Chocolate Blackberry Cream Puff  
white chocolate crèmeux, vanilla cream, blackberry

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## SPRING SUMMER MENU

### BUFFET DESSERTS

Citrus Berry Tart

lemon-lime curd, vanilla bean cream, fresh berries

Lemon Swirl Meringue Cheesecake

lemon curd, toasted meringue

Raspberry Curd Meringue Tart

raspberry curd, meringue, fresh berries

Rhubarb Apple Crumble Tart

oat crumble topping

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## SPRING SUMMER MENU

### PLATED DESSERTS

#### Coconut Passion Fruit Pineapple Cake

coconut macaron cake, passion fruit curd, pineapple crèmeux, passion fruit gelée, compressed vanilla lime pineapple

#### Deconstructed Lemon Almond Tart

lemon crème, lemon curd, fresh berries, almond pastry

#### Raspberry Bourbon Vanilla Verrine

raspberry compote, vanilla cremeux, shortbread soil, cream cheese pound cake

#### Raspberry Curd Meringue Tart

raspberry curd, meringue, fresh berries

#### Strawberry Chiffon

strawberry chiffon, strawberry mascarpone mousse, brown sugar meringue, graham cracker crunch, lime gelée, rhubarb compote

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