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## Business Class

Culinary Capers Catering adds a dash of innovation to something as simple as a delivered sandwich

With three separate divisions—Best of the West BBQ Catering, PartyArt Design and Culinary Cakes—it's amazing the team at Culinary Capers Catering still has time to dish out more than 9,000 corporate meals each year. The instigator behind this culinary domain, president and founder Debra Lykkemark has a straightforward reason for dividing the business into distinct divisions: "Quite simply, these three divisions grew out of opportunities that we identified in the business that our clients were asking for," she says.

As a full-service, offsite catering company in Vancouver, British Columbia, Canada, Culinary Capers serves many types of functions, from working lunches to elegant cocktail receptions, formal weddings and corporate events. To accomplish such diversity, each division has a specific target audience: Best of the West BBQ Catering offers affordable parties and picnics on a limited budget; PartyArt Design provides décor, floral, event stationery and overall event design; and Culinary Cakes offers sophisticated wedding and special occasion cakes, and logo cakes for corporate events.

Still, corporate catering makes up 29 percent of the company's annual business, and with good reason. With delectable sandwiches such as the Bocconcini, tomato and basil on baguette (shown above), one of the most requested corporate lunches, or their vegetarian sandwich with hummus, pomegranate chutney, cilantro, carrots, cucumber and sprouts on multigrain bread, Culinary Capers thrives on innovation. With 2007 sales exceeding \$7 million, these innovative dishes seem to be paying off for them.

"When the business opened in 1986, it actually started out as 100-percent corporate catering," says Lykkemark. "But as the Vancouver catering and event marketplace evolved, so did Culinary Capers' business growth and we made the transition to accommodate our corporate clients' events, social events and weddings."

From the company's 11,000-square-foot kitchen, Lykkemark and her team also dish up other healthy cold lunch options for their corporate clientele, including Salmon Provencal served with Lemon-Chive Potato and Green Bean Salad and Basil-Marinated Vegetable Salad, or Lemongrass and Orange



Prawn Skewers served with Ginger Sesame Noodles and an Asian Vegetable Salad. Hot, house-made specialties include enchiladas with black beans, cheese and corn with grilled peppers and tequila in a cumin-tomato sauce, or Grilled Greek Chicken Kebabs with Pistachios served with Tzatziki, Lemon Pistachio Pilaf and grilled pita bread. "With 22 years of experience in the daily corporate delivery market, our clients have come to expect our reliable and outstanding service, our flexibility in making it happen and the consistent, high-quality freshness of our food." 