

# THREE COURSE MENU

CAPERS CAFE AND CATERING



## ENTREES

### WILD CAUGHT SALMON

OVEN ROASTED SALMON  
SEASONED WITH ZAAATAR AND  
SUMAC ON WILD RICE PILAF

### PAN-SEARED COD

COOKED IN WHITE WINE TOMATO  
BASIL SAUCE OVER ASPARAGUS  
SPEARS

### HERB CRUSTED HALIBUT

FENNEL AND TARRAGON  
CRUSTED, SERVED OVER  
ASPARAGUS SPEARS AND  
RADISHES

### FREE-RANGE CHICKEN

MARINATED BREAST, PEACH-  
ROSEMARY COMPOTE, ROASTED  
POTATOES

### CHIMICHURRI CHICKEN

GRILLED FREE-RANGE THIGHS  
WITH CHIMICHURRI, HARICOT  
VERTS

### HERB CRUSTED BEEF

SEASONED WITH A GALRIC-  
HERB COMPOUND BUTTER,  
TWICE BAKED POTATOES

### PAN-SEARED STEAK

SERVED WITH A CABERNET DEMI  
GLACE AND CRISPY BRUSSEL  
SPROUTS

### SEARED DUCK

WITH POACHED PEARS AND  
WILD RICE RISOTTO

### CREAMY ORZO PASTA (V)

WITH ROASTED BUTTERNUT  
SQUASH AND VEGAN PARMESAN

## SALAD

### CHEFS MARKET

INCLUDES OUR IN-SEASON  
SELECTION OF MARKET FRESH  
PRODUCE

### PANZANELLA

CRUNCHY TORN BAGUETTE,  
TOMATOES, ONIONS AND HERBS

### CAESAR

ROMAINE LETTUCE, ANCHOVY,  
LEMON JUICE, OLIVE OIL,  
PARMESEAN, BLACK PEPPER AND  
CROUTONS

### GARLIC ROASTED BRUSSEL SPROUTS

### CRISPY SMASHED PARMESEAN POTATOES

### ROASTED CABBAGE WEDGES WITH ONION DIJON SAUCE

### HONEY ROASTED BEETS & CARROTS

### SAUTEED FENNEL WITH GARLIC

### WILD OREGON RICE PILAF

### WHIPPED SWEET POTATOES WITH COCONUT

## ADDITIONAL SIDES

\*CAPERS TAKES PRIDE IN OUR CAUTION OVER ALLERGENS AND DIETARY RESTRICTIONS. PLEASE HELP US SERVE YOU BY PROVIDING ALL ALLERGEN AND DIETARY RESTRICTION INFORMATION AS EARLY AS POSSIBLE.

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## DESSERTS

**COCONUT PANNA COTTA**  
MARIONBERRY COMPOTE  
AND SUGAR COOKIE  
CRUMBLE

**CUSTARD TART**  
STRAWBERRY-HONEY  
CUSTARD WITH LEMON  
CURD

**BLUEBERRY GALETTE**  
MINI, WITH VANILLA  
CHANTILLY CREAM

**CHOCOLATE ESPRESSO  
TART**  
WITH HAZELNUTS

**RASPBERRY TORTE**  
WITH A BROWNIE-  
CHEESECAKE FILLING

## GLUTEN-FREE

**HONEY-RICOTTA MOUSSE**  
WITH STRAWBERRIES, TOASTED  
SLIVERED ALMONDS AND A SPRIG  
OF MINT

**WHOOPIE PIE**  
FLOURLESS CHOCOLATE COOKIES  
WITH A VANILLA CREME CENTER

**PISTACHIO CREAMS**  
MARSHMALLOW OPERA CREAM  
FOLDED WITH PISTACHIOS,  
TOPPED WITH A CHOCOLATE  
SHELL

**OLIVE OIL CAKE**  
WITH ROYAL LEMON ICING  
AND DICED PISTACHIOS

## VEGAN

**CHOCOLATE MOUSSE CAKE**  
WITH FRESH BERRIES

**DARK BERRY TART**  
WITH BASIL AND COCONUT  
CREAM

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