

ANTIPASTI CATERING

LUNCH

ZUPPA | SOUPS

ROASTED ZUCCHINI & ASIAGO	18/L
TOMATO BACON	18/L
CREAM OF WILD MUSHROOM & ANISE (V) ❖	18/L
RED LENTIL & SPINACH (vegan)	18/L
BUTTERNUT SQUASH & ANJOU PEAR (vegan)	21/L
CREAM OF SPINACH & ROASTED GARLIC (V)	18/L
WHITE BEAN & DOUBLE SMOKED BACON	18/L

INSALATA | SALADS

ROASTED EGGPLANT with marinated olives & goat cheese (V)	38
ARUGULA INSALATA thin sliced pears, shaved asiago & candied pecans (V) ❖	42
HEARTS OF ROMAINE CAESAR crispy pancetta bacon & herb croutons	44
CAPRESE SALAD roma tomatoes, mozzarella, arugula & basil (V)	39
SPINACH crumbled gorgonzola, dried cranberries & roasted pecans* (V)	41
MIXED GREENS cucumber, carrot whips, roma tomatoes, pea shoots* (V)	39
QUINOA SALAD fire roasted peppers, baby spinach & aged cheddar (V)	44
COUSCOUS SALAD feta, kale, shaved strawberries with a sundried tomato vinaigrette (V)	41
BOWTIE PASTA SALAD with arugula, green peas & shaved prosciutto	38
SEVEN BEAN SUMMER SALAD (V)	37
PEMBERTON POTATO SALAD with crisp bacon, creamy avocado & chives	41
CHICKPEA SALAD with marinated artichokes, wilted baby spinach, black pepper & goat cheese (V)	39
COUSCOUS INSALATA with sundried tomato & herb marinated tofu, wilted kale, topped with crisp bean sprouts (vegan)	40
ROASTED CORN & BLACK BEAN SALAD with gem tomatoes, avocado & shallots tossed in a citrus vinaigrette (vegan)	41
BEET & LEAK SALAD roasted beet, charred leaks & baby spinach topped with candied maple pecans (vegan)	41

Each salad feeds 5-6 people

**Choice of Salad dressings – Raspberry & Maple, Italian Herb vinaigrette, Olive Oil & Aged Balsamic*

(V) vegetarian

❖ signature item

SANDWICHES & WRAPS

SPICY PORCHETTA with lemon pepper arugula, garlic aioli & mozzarella	12/ea.
MEDITERRANEAN MELT (V) fire-roasted peppers, grilled zucchini, cremini mushrooms & provolone cheese	11/ea.
ROASTED CHICKEN & PANCETTA with bbq mayo & aged cheddar on ciabatta ❖	13/ea.
SMOKED TURKEY WRAP smoked turkey, spinach with swiss cheese & dijon aioli	12/ea.
ASSORTED MEATS calabrese salami, hot capicola & prosciutto with havarti cheese	12/ea.
ROSEMARY CHICKEN SALAD WRAP roasted rosemary chicken, red peppers, shallots & basil pesto mayo	12/ea.
TUNA SALAD tuna & provolone on a granola Kaiser	11/ea.
SMOKEY BBQ PULLED PORK slow braised pork shoulder, crispy coleslaw & smokey aioli	13/ea.
VEGGIE WRAPS (V) mediterranean mixed veggies, organic greens & avocado aioli	11/ea.
RICE WRAPS (vegan) crisp garden mixed veggies & fresh herbs	10/ea.
GARDEN VEGAN BURGER (vegan) garnished with roma tomato & carrot whips served over fresh herb & garlic quinoa	12/ea.
MIXED ROASTED VEGGIE SANDWICH (vegan), hummus, fire roasted red peppers, tomato, charred red onion & organic greens served on vegan friendly bread	12/ea.

SAVOURY QUICHE

ASPARAGUS & ITALIAN SAUSAGE with goat cheese	48
PANCETTA BACON & SUN DRIED TOMATO with aged cheddar	46
CARAMELIZED ONION & CREMINI MUSHROOMS with gorgonzola cheese (V) ❖	46

Quiche: serves 4 people

ANTIPASTI | STARTERS

PORCHETTA & SHAVED PARM roasted pork loin, chilled and sliced thinly with grilled zucchini ribbons & shaved parmigiano reggiano	17/person
FINE CHEESES & ROASTED VEG asiago, gruyere, gorgonzola & roasted veg antipasti (V)	19/ person
MIXED ANTIPASTI prosciutto, calabrese salami, capicola, goat cheese, roasted garlic & peppers	19/ person
FIVE CHEESE BOARD gorgonzola, smoked gouda, havarti, brie & salt spring island goat cheese (V)	19/ person
SMOKED SALMON smoked salmon & anise paté, maple salmon candy & salmon jerky ❖	20/ person
SPECIALTY MEATS thinly shaved Porchetta, prosciutto, chorizo sausage, spicy capicola with a asiago wedge	20/ person
VEGETARIAN grilled zucchini ribbons, eggplant, asparagus & roasted red pepper spread (V)	18/person

All antipasti platters are accompanied with crostinis, artisan crackers and olives

PASTA | SERVED FAMILY STYLE

	Reg./Lrg.
ANTIPASTI LASAGNA italian sausage, cremini mushrooms & caramelized onions with herbed goat cheese (V) available	75 / 130
LASAGNA traditional three cheese, with ground seasoned beef and/or roasted mediterranean (V) available	75 / 120
GNOCCHI WITH CREAMY PESTO handmade potato & cream cheese gnocchi in a pesto cream sauce (V) ❖	70 / 115
RAVIOLI romano, ricotta & baby spinach in a traditional marinara sauce	65 / 110
ARRABBIATA* spicy Italian sausage, roasted garlic & chillies with fresh shaved parmigiano	65 / 105
WILD MUSHROOM PUTENESCA as featured in Whistler's Chef's Choice Magazine Cook Book wild mushrooms, black olives, capers, anchovies & roasted garlic in a traditional marinara sauce ❖	70 / 110
AGLIO E OLIO* roasted garlic, olive oil, parmigiano reggiano, anchovies & parsley (V) available	65 / 105
FETTUCCINE CARBONARA crispy bacon, caramelized onions in a parma cream sauce	55 / 90
SPAGHETTI ALLA CAPRESE tomato, basil & baby mozzarella in a traditional marinara sauce	55 / 90
CANNELLONI stuffed with spinach & ricotta and baked in a traditional marinara sauce	70 / 115
PAPPARDELLE with chorizo sausage, cremini mushrooms & fresh shaved asiago	65 / 105
PANCETTA & BRUSSEL SPROUT LINGUINI in a creamy sundried tomato pesto	70 / 105
MEAT BALLS slow roasted seasoned meat balls in a traditional marinara sauce	32/doz

**choice of pasta: Fettuccini, Tagliatelle or Tortellini
Reg. feeds up to 5 people, Lrg. Feeds up to 12 people*

VEGAN BOWLS

VEGGIE NOODLES tossed in a creamy curry coconut sauce finished with scallions & cilantro	18/ea.
GARDEN VEGGIE BOWL stir fried mixed veggies, crisp bean sprouts served over rice noodles in a peanut sauce	18/ea.
ZUCCINI LINGUINI PASTA roasted cauliflower florets tossed in a fresh basil pesto	16/ea.

Vegan bowls are prepared/priced per person

DOLCE | DESSERT

PEMBERTON BERRY TARTS	45/doz
TIRAMISU espresso infused, light & refreshing italian dessert	48/doz
CHEESECAKE BROWNIES chocolate brownies with a decadent cheesecake layer ❖	48/doz
LEMON CUSTARD TARTS	43/doz
SALTED CARAMEL CHOCOLATE BROWNIES	48/doz
BISCOTTI cranberry & pistachio or almond & anise	4/ea.
PIZZELLE COOKIES thin & crispy, traditional Italian cookie – available in anise & vanilla or chocolate	12/doz

(V) vegetarian ❖ signature item

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