

ANTIPASTI CATERING

ANTIPASTI STARTERS & MAINS

ANTIPASTI | STARTERS

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| 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

AN ADDITIONAL SELECTION OF CANAPÉS & SMALL PLATES ARE AVAILABLE UPON REQUEST

ZUPPA | SOUPS

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| 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

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| 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 |

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| 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*

PASTA | SERVED FAMILY STYLE

| | Reg./Lrg. |
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| 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

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| 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

MAINS | PRICED / PERSON

ROASTED CHICKEN

LEMON & THYME ROASTED CHICKEN

served with garlic & herb orzo and parmesan crusted asparagus

CHILLI & LIME ROASTED CHICKEN

served with herb rice pilaf & roasted root veg

ROASTED CHICKEN

stuffed with provolone & pancetta in an asiago cream sauce – served over choice of pasta

PARMESAN CRUSTED ROASTED CHICKEN

served with a spiced sweet potato mashed & roasted veg

HONEY DIJON GLAZED GRILLED CHICKEN

with mediterranean orzo & crumbled feta

ITALIAN CHICKEN CACCIATORE

italian herb chicken braised in a rich tomato sauce – served over mediterranean orzo or choice of pasta

ROASTED PORK LOIN & BEEF SHORT RIBS

STUFFED PORCHETTA

roasted pork loin stuffed with fresh herbs & garlic – served with rosemary potatoes & thin sliced pear coleslaw

APPLE CRANBERRY STUFFED PORK LOIN

served with a buttery garlic mashed & charred root veg

BACON WRAPPED PORK LOIN

served with crispy rosemary potatoes & grilled peaches

BBQ BEEF SHORT RIBS

served with crispy Pemberton potatoes, sautéed wild mushrooms & caramelized cipolini onions

FROM THE OCEAN

BLACKENED HALIBUT -6 oz.

served with a cauliflower & parsnip purée and grilled asparagus

BLACK SESAME CRUSTED TUNA

served with spiced rice, roasted lemon garlic green beans & wasabi aioli

PAN SEARED SALMON -6 oz.

served with smoked salmon pate, garlic & herb orzo, green beans and chive cream sauce

Call us for prices & quote!

SAUCES, PESTO & GARLIC BREAD

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| TRADITIONAL MARINARA pasta sauce | 16 /L |
| CREAMY PESTO pasta sauce | 18 /L |
| TRADITIONAL ROASTED GARLIC, BASIL & PARM PESTO pasta sauce/spread | 9 /250ml |
| PEA SHOOT PESTO pasta sauce/spread | 9 /250ml |
| ROASTED CHERRY TOMATO PESTO pasta sauce/spread | 10 /250ml |
| GARLIC PARMESAN BREAD (6 pieces) | 12 |

ASK US ABOUT OUR PERSONAL CHEF SERVICES!

(V) vegetarian

❖ signature item

DOLCE | DESSERT

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| 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

www.antipasticatering.com | www.whistlerpersonalchef.com