

# ANTIPASTI CATERING

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## PERSONAL CHEF

### MULTI-COURSE DINNER OPTIONS

PRICED / PERSON - PLATED

*Call us for prices & quote!*

#### APPETIZERS | CHOICE OF

**CAULIFLOWER BISQUE** with brown butter croutons finished with basil oil (V)

**MIXED ANTIPASTI PLATTER** fine cheeses & specialty meats

**PAN SEARED SCALLOPS** brown butter leaks, balsamic caviar & pea shoots

**FIVE CHEESE BOARD** gorgonzola, smoked gouda, havarti, brie & salt spring island goat cheese

**SMOKED SALMON STUFFED MUSHROOMS** with 3 pepper goat cheese

**SAMBUCA PRAWNS** with a herb butter sauce

**SEARED SCALLOPS** roasted garlic gem tomatoes in a light velouté sauce garnished with crispy bacon & pea shoots

**BEEF CARPACCIO** arugula, charred lemon, shaved parmesan and crispy crostinis

**BACON WRAPPED ARTICHOKEs** with a smokey aioli

**QUINOA SALAD** with fire roasted red peppers, baby spinach & roasted almonds (V)

**ARUGULA INSALATA** with thin sliced pears, shaved asiago & candied salted pecans (V)

**MARINATED TOFU & ROASTED CHICKPEA ORZO** tossed in a citrus vinaigrette (vegan)

**BABY ARUGULA & SPINACH** with oranges, crumbled feta & maple candied hazelnuts (V)

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

(V) vegetarian

❖ signature item

## **MAINS** | CHOICE OF

### **ROASTED CHICKEN BREAST**

stuffed with cremini mushrooms & smoked gouda, served over a sweet potato purée, grilled asparagus and toasted almonds

### **HONEY DIJON GLAZED GRILLED CHICKEN**

with mediterranean orzo & crumbled feta

### **BEEF TENDERLOIN & GORGONZOLA BUTTER** -6 oz. or 8 oz. ❖

served with a roasted garlic & chive pemberton potato purée, crispy frites, demi & roasted root veg

*\*gorgonzola butter may be substituted with choice of one sauce: bordelaise, béarnaise or peppercorn demi*

### **BBQ BEEF SHORT RIBS**

served with crisp Pemberton potatoes, sautéed wild mushrooms & cippolini pearl onions

### **GRILLED LAMB RACK**

served with whipped ricotta & parsnip purée, asparagus, roasted shallots & lemon aioli

### **BACON WRAPPED PORK TENDERLOIN**

served with sweet potato purée & buttery caramelized apples & fennel

### **PORK RIBS - MAPLE/BRANDY GLAZED or CRANBERRY/CHERRY GLAZED**

served with creamy smoked cheddar scallop potatoes

### **PROSCIUTTO WRAPPED HALIBUT or PANKO CRUSTED HALIBUT**

served with roasted cauliflower parsnip purée, sautéed porcini mushrooms, micro herbs & saffron aioli

### **MAPLE GLAZED WILD BC SALMON** ❖

served with pomegranate & toasted almond quinoa

### **PAN SEARED AHI TUNA**

crispy potato cake served with julienne veg and a wasabi aioli

### **WHITE SESAME CRUSTED TUNA**

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

### **RISOTTO** ...choice of

- gorgonzola & cremini mushrooms (V)
- sundried tomato & basil (V)
- chorizo, asparagus & asiago
- brown butter scallops & crispy capers

**PASTA BAR** call us for more details

**CUSTOM MENU AVAILABLE UPON REQUEST**

(V) vegetarian

❖ signature item

## DESSERTS | CHOICE OF

**TIRAMISU** a light & refreshing italian dessert

**WARM DOUBLE CHOCOLATE CAKE** served with sea salted caramel ice cream

**PAVLOVA** "*Recognized as the most elegant dessert!*" ...choice of

- strawberries & rhubarb
- blackberries & orange
- pineapple & coconut

**VERY BERRY CRUMBLE** served with gelato

**DECADENT CHOCOLATE CHEESECAKE BROWNIE** served with berry compote

**ROASTED HAZLENUT & CHOCOLATE TART** served with warm caramel

**PANNA COTTA** lemon & vanilla infused served with fresh raspberries & shaved white chocolate

**CRÈME BRULEE** selection of flavours – call for details

**WHITE CHOCOLATE MOUSSE** & blackberry gastrique

**KID'S MENU AVAILABLE CALL US FOR MORE DETAILS**

(V) vegetarian

❖ signature item

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