

ANTIPASTI CATERING

ANTIPASTI STARTERS & MAINS

ANTIPASTI SLATES | STARTERS

PORCHETTA & SHAVED PARM SLATE * roasted pork loin, chilled and sliced thinly with grilled zucchini ribbons & shaved parmigiano reggiano	60/slate
FINE CHEESES & ROASTED VEG SLATE * asiago, gruyere, gorgonzola & roasted veg antipasti	60/slate
MIXED ANTIPASTI SLATE * ❖ prosciutto, calabrese salami, capicola, goat cheese, roasted garlic & peppers	60/slate
FIVE CHEESE BOARD SLATE * gorgonzola, smoked gouda, havarti, brie & salt spring island goat cheese	60/slate
SMOKED SALMON SLATE * ❖ smoked salmon & anise paté, maple salmon candy & salmon jerky	70/slate
SPECIALTY MEATS SLATE * thinly shaved Porchetta, prosciutto, chorizo sausage, spicy capicola with an asiago wedge	70/slate
VEGETARIAN SLATE * grilled zucchini ribbons, eggplant, asparagus & roasted red pepper spread	50/slate
BREADS, SPREADS & VEGGIES assorted cut veggies, hummus, baba ganoush, roasted garlic aioli, assorted artisan crackers and baguette	40/platter

**All slates are accompanied with crostinis, artisan crackers and olives & feeds up to 10 people
Priced per slate/platter*

FLATBREADS

FLATBREADS <i>choice of toppings:</i>	
• spinach, basil pesto & shaved parmigiano reggiano	12/flatbread
• sundried tomato, shallots & salt spring island goat cheese	13/flatbread
• pancetta, apple, spinach & aged cheddar	15/flatbread
• grilled steak, crumbled gorgonzola, arugula & balsamic reduction	18/flatbread
• wild mushrooms, caramelized onions, anjou pear & salt spring island goat cheese	13/flatbread

6 slices per flatbread / Minimum of 6 of each flatbread

AN ADDITIONAL SELECTION OF CANAPÉS & SMALL PLATES ARE AVAILABLE – PLEASE CONTACT US

(V) vegetarian

❖ signature item

www.antipasticatering.com | www.whistlerpersonalchef.com

11032018

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*

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 cheese, ricotta & baby spinach in a traditional marinara sauce (V)	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 (V)	55 / 90
CANNELLONI stuffed with spinach & ricotta and baked in a traditional marinara sauce (V)	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
GORGONZOLA MEAT BALLS slow roasted seasoned meat balls stuffed with creamy gorgonzola	35/doz
SWEET & SOUR MEAT BALLS slow roasted seasoned meat balls, sweet & sour glaze	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.
ZUCCHINI LINGUINI PASTA roasted cauliflower florets tossed in a fresh basil pesto	16/ea.

Vegan bowls are prepared/priced per person & also available to be served family style for groups

(V) vegetarian ❖ signature item

MAINS | PRICED / PERSON

** All Proteins are also available on their own without the accompanied sides*

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

BEEF

BBQ BEEF SHORT RIBS

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

SLOW BRAISED ROAST BEEF

served with baby garlic potatoes & caramelized shallots

THIN SLICED NY STRIPLOIN BEEF STIRFRY

served with roasted garlic mixed veg, spiced Basmati rice

HICKORY BBQ BEEF BRISKET

served with cremini mushrooms, red onions, sliced baguette bread & grainy mustards

BAKED CAJUN BEEF & BRIE CASSEROLE

thin sliced Cajun beef, mixed root veg, double cream brie

STUFFED SPAGHETTI SQUASH

Seasoned beef with roasted cherry tomatoes, charred scallions & topped with crumbled stilton cheese

PORK

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, charred root veg & grilled peaches

LAMB

BRAISED LAMB SHOULDER

served with couscous, charred root veg, braised shallots, shaved cucumber & crumbled feta

RACK OF NEW ZEALAND LAMB

served with whipped cauliflower, grilled leeks, peas, crispy pancetta & lemon preserve

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

HONEY & SRIRACHA GLAZED SOCKEYE SALMON -6 oz.

served with wild rice, pickled ginger, snow peas & pea shoots

*Call us for prices & quote!***ASK US ABOUT OUR PERSONAL CHEF SERVICES!****SIDE DISHES**

BUTTERY ROASTED SWEET POTATOES <u>or</u> ROASTED DIJON SWEET POTATOES	30
MINTY SNAP PEAS & RADISH SALAD	25
TANGY PURPLE CABBAGE & JALAPENO SLAW	25
CARAMELIZED ONIONS & CREMINI MUSHROOMS in a balsamic reduction glaze	18
ROASTED CAULIFLOWER MASHED with garlic & sour cream	32
CHARRED CORN with crumbled feta & lime	25
ROASTED GARLIC BROCCOLI & PANCETTA	29
PAN SEARED SESSAME SNOW PEAS	25
CANDIED PARSNIPS & CARROTTS with crushed pecans	27
ROASTED BRUSSEL SPROUTS with asiago & candied bacon	29
CREAMY CAULIFLOWER AU GRATIN	32
PROTEIN SIDE DISHES <i>are also available – please refer to “Mains” in Menu for options</i>	

Each side dish feeds up to 6 people

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

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

www.antipasticatering.com | www.whistlerpersonalchef.com

11032018