



# Marine's

## RECEPTION MENU

This menu has been designed for an evening, stand up Cocktail Reception with a combination of passed and stationed housemade appetizers. This combination of hot and cold items will equate to roughly 12 pieces per person.

### *Platters*

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#### Grilled Vegetable Platter

Seasoned vegetables grilled, herb pesto, fresh garlic finished with balsamic reduction

#### House Made Trio of Dips (Select 3)

Garlic hummus, roasted red pepper, artichoke & spinach dip, tzatziki, sundried tomato cashew, olive tapanade, BC smoked salmon cream cheese, or God's dip & served with grilled pita triangles

#### Gourmet Mac & Cheese Station

This chef station serves up a house-made bechamel sauce with a variety of gourmet toppings to add to your bowl of cheesy mac!

### *Passed Canapes*



#### Smoked Salmon Spears

Wrapped around asparagus and lemon zest cream cheese

#### Vegetarian Samosas

Served with mango chutney

#### Spicy Beef Bites

Grilled Beef Tenderloin served on a skewer finished with a Szechwan glaze

### *\$30.00 Per Person*

All menu items are subject to a 15% service charges and applicable taxes  
Please see our Catering Guidelines for more detail

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Kindly note that substitutions to this menu are not permitted.



- Certified Oceanwise