



# MARINER'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

### Grilled Vegetable Platter

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

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

*Garlic hummus, beetroot hummus (Ve), 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*

**\$38 per person**

V - Vegetarian

Ve - Vegan

GF - Gluten Free

D - Dairy Free



- Certified Oceanwise

\*All menu items are subject to 15% service charge & applicable taxes

See Catering Practices for more detail

Kindly note that substitutions to this menu are not permitted