



MARINER'S RECEPTION MENU

\$40 /person

This delightful menu was designed by our Chef for an evening cocktail reception with passed, stationed, hot and cold appetizers and platters. Please note that we don't encourage substitutions as the menu has been designed to accommodate every guests dietary needs.

Passed Appetizers

Vermicelli and Julienned Asian

Vegetable Wrap

Rice paper and glass noodle wraps with marinated carrot, napa cabbage, bean sprouts and cilantro, served with a spicy peanut sauce.

(VE, GF, D)

Smoked Salmon Spear

Ocean Wise smoked salmon wrapped around seasoned asparagus with lemon dill cream cheese.

 (GF)

Mini Vegetarian Spring Rolls

Served with plum sauce.

(VE, GF, D)

AAA Beef Sliders

Ground chuck hand-made patties and grilled, American cheese, lettuce, tomato, Dijon mayo.

Platters

European and Canadian

Cheese Board

Foreign and domestic rich cheeses, special pickles, dried fruits and dates, garlic crostini.

(V)

Grilled Veggie Platter

Zucchini, eggplant, peppers, asparagus, basil pesto and herbs, balsamic reduction, grissini breadsticks and crackers.

(Ve)

Fresh Fruit

A fine array of fresh cut fruit and berries, served with vanilla mint yogurt.

Pasta Station

This station is served tableside and served with garlic bread.

Truffled Mac and Cheese

Shell noodles, white cheddar bechamel, truffle oil.

Vegetarian Penne Primavera

Penne noodles, rich primavera sauce, artichokes, peppers and spinach.

(V, D)

V - Vegetarian

Ve - Vegan

GF - Gluten Free

D - Dairy Free



- Certified Ocean Wise

***All menu items are subject to 15% service charge & applicable taxes
See Catering Practices for more detail**