



# MARINER'S RECEPTION MENU

**\$40 /person**

This delightful menu was designed by our Executive 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**