

Reception Menus

All menus from this section include, regular and decaffeinated coffee, teas and herbal infusions.

The Apres Evening Reception

\$45

(minimum 30 persons or add \$5 per person for groups of 25 to 29)

Hors D' Oeuvres

- Chicken Strips Tossed in Sweet Chili
- Vegetable Tartlets with Tahini Dressing
- Crispy Butternut Squash Risotto Balls with Arugula Pesto
- Mini Beef Sliders with Mushroom Duxel, Arugula
- Chicken Wings with Hot BBQ or Lemon Pepper
- Spring Rolls with Sweet & Sour Dip
- Samosa with Mango Chutney
- Mini Pulled Pork Sliders with Coleslaw

Platters

- Mountain Nachos with Sour Cream, Salsa, Guacamole
- Vegetable Crudite with Parmesan Ranch Dip
- Tortilla Chips and Salsa

Bltes

- Mixed Salted Nuts
- Pretzels
- Potato Chips

Desserts

- Seasonal Fresh Cut Fruit
- Assorted Tortes, Flans & Cakes



Ocean Wise – All seafood options on this menu are recommended by the Vancouver Aquarium's Ocean Wise program as ocean-friendly.



Grouse Mountain is a proud member of the Green Table Network, devoted to sustainable and responsible restaurant practices.

6400 Nancy Greene Way, North Vancouver, BC, Canada V7R 4K9 • Tel: 604.984.0661 Fax: 604.984.7234 • grousemountain.com

Reception Menus (cont'd)

The Evening Reception \$70

(minimum 30 persons or add \$5 per person for groups of 25 to 29)

Hors d'Oeuvres

- Tuna Tartare On Pappadam with Papaya
- Salmon Tartare with Roe and Chive Crème Fraîche
- Vegetable Tartlets with Tahini Dressing
- Blue Cheese Mousse with Quince
- Crispy Butternut Squash Risotto Balls with Arugula Pesto
- Thai Marinated Chicken Skewers with Soy-Mirin Dip
- Cucumber Cup with Asian Spiced Scallops
- Panko Crusted Quail Eggs with Wasahi Mayonnaise

Platters

- Citrus Cured BC Wild Sockeye Salmon Gravlax
- Vegetable Crudite with Buttermilk Herb Dip

Chef Stations

- Horseradish and Fresh Herb Crusted Alberta Beef Striploin with Grainy Dijon Mustard, Assorted Rolls
- Risotto with Truffle Oil, Parmesan Cheese, Parsnip Chips

Dessert Station

- Seasonal Fresh Cut Fruit
- Traditional Tiramisu
- Lemon Mousse Cake



Reception Menus (cont'd)

The Peak Evening Reception

\$80

(minimum 30 persons or add \$5 per person for groups of 25 to 29)

Hors d'Oeuvres

- Tuna Tartare On Pappadam with Papaya
- Salmon Tartare with Roe and Chive Crème Fraîche
- Crispy Butternut Squash Risotto Balls with Arugula Pesto
- Thai Marinated Chicken Skewers with Soy-Mirin Dip
- Cucumber Cup with Crab Salad, Horseradish Foam
- Roasted Tomato Bruschetta with Basil Foam
- French Baguette with Goat Cream Cheese, Red Grape, Candied Pecan
- Confit Duck Leg on Toast with Pear Salsa
- Spiced Rubbed Venison with Waldorf Salad ,Cucumber
- Mini Sliders with Mushroom Duxel, Arugula
- Chili & salt Squid with Cilantro Aioli
- Crab Cake with Spicy Mango Coulis
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Platters

- Citrus Cured BC Wild Sockeye Salmon Gravlax
- Bunderfleisch with Gherkins, Pickled Onion
- Vegetarian Antipasto Platter with Olives , Pickled Vegetables

Chef Stations

- Horseradish and Fresh Herb Crusted Alberta Beef Striploin with Grainy Dijon Mustard, Assorted Rolls
- Veal Schnitzel with German Potato Salad, Preserved Lemon Jus
- Risotto with Truffle Oil, Parmesan Cheese, Parsnip Chips

Dessert Station

- Seasonal Fresh Cut Fruit
- A Selection of Domestic and Imported Cheeses
- Dark Chocolate Mousse Cups



Reception Menus (cont'd)

The Deluxe Evening Reception

\$98

(minimum 50 persons or add \$5 per person for groups of 30 to 49)

Hors d'Oeuvres

- Wild Mushroom Palmiers with Smoked Salt , Truffle Oil
- Lavash Bread with Eggplant, Cherry Tomato, Feta, Pine Nuts
- Chickpea Blini with Smoked Tomato Chutney
- Rice & Green Tea Crusted Ahi Tuna with Seaweed, Ponzu Dressing
- Grilled Belgian Endive with Wild Smoked Sockeye Salmon
- Blue Cheese Mousse with Quince
- Chili & Salt Squid with Cilantro Aioli
- Panko Crusted Oyster with Cauliflower Puree
- Crab Cake with Spicy Mango Coulis
- Thai Marinated Chicken Skewers with Soy-Mirin Dip

Ocean Bounty

- Fresh Oysters with Lemon and Mignonette (Shucked to Order)
- Citrus Cured Wild Sockeye Salmon Gravlax
- Wild BC Smoked Salmon, Chilled Clams and Mussels, Pickled Mackerel
- Marinated Scallops with Thai Basil, Lemon Grass, Lime Jus, Coconut Milk

From the Land

- Pan Seared Veal Medallions with Pommes *Purée*, Wild Mushroom Cream Sauce
- Horseradish and Fresh Herb Crusted Alberta Beef Striploin with Grainy Dijon Mustard, Assorted Rolls *

* Carving station with Chef

Vegetarian Station

- Risotto with Peas, Fresh Basil, Parmesan Cheese
- Ratatouille
- Seasonal Assorted Baby Vegetable, Fresh Herbs

Salads

- Red Nugget Potato Salad with Sundried Tomato, Fresh Basil, Red Onion, Extra Virgin Olive Oil, Aged Balsamic Vinegar
- Penne Pasta Salad with Roasted Red Peppers, Grilled Vegetable, Fresh Oregano
- Red Onion & Bocconcini with Arugula, Basil, Extra Virgin Olive Oil, Aged Balsamic Vinegar
- Marinated Artichokes with Cherry Tomato, Feta, Red Pepper and Oregano Vinaigrette
- Couscous with Honey Raisins, Hazelnuts, Parsley Pesto
- BC Albacore Tuna Niçoise with Beans, Tomato, Capers, Potato, Confit Garlic, Egg
- Sweet Chili Thai Chicken Noodle with Green Onion, Peanuts, Crisp Vegetable Julienne, Cilantro

Dessert Decadence

- Assorted Tortes, Cakes, Flans
- Seasonal Fresh Cut Fruit
- A Selection of Domestic and Imported Cheeses
- White Chocolate Mousse Cups
- Chocolate and Cardamom Pot au Crème

