

## RECEPTION DISPLAYS

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### Savoury and Tempting Dips (choose three)

*(Pineapple mango chutney cream cheese with curried walnuts)(BC candied smoked salmon with asiago and cream cheese)(Dungeness crab dip with baby spinach and grilled artichokes)(Vidalia sweet onion, spinach dip with roasted garlic cream cheese and ricotta)(Roasted root vegetable with white bean)((Humus) (White cheddar broccoli dip with roasted crimini mushrooms)*

**\$150**  
*(serves 30)*

### Mezze Platter Deluxe

*(grilled sweet peppers, marinated artichokes, zucchini, eggplant & olives, button mushrooms, mint marinated haloumi and feta cheese cubes pinenut dolmades, zucchini and feta fritters with wild cherry dipping sauce)*

**\$275**  
*(serves 30)*

### Celebration Cheese Board

*(a beautiful assortment of artisan cheeses, imported soft and hard cheeses garnished with candied nuts, dried fruit, fresh grapes, served with biscuits, flatbreads and baguettes)*

**\$275**  
*(serves 30)*

### Charcuterie Platter

*Charcuterie Platter (grandfather ham, spicy sopressata salami, calabrese salami, prosciutto cotto, house-made chicken liver pate, served with assorted mustards, aioli, cornichons, artisan breads)*

**\$275**  
*(serves 30)*

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<b>Sockeye Salmon Platter</b> <i>(with a house-made green curry sauce)</i>	<b>\$275</b> <i>(serves 30)</i>
<b>Crudité Platter</b> <i>(a wide variety of fresh vegetables served with our house dip)</i>	<b>\$125</b> <i>(serves 30)</i>
<b>Rare Roast Beef Platter</b> <i>(whole seared beef tenderloin crusted with herbs and cracked pepper served with bourbon-scented grainy mustard, fresh tomato and onion jam, asiago potato biscuits and fresh baguettes)</i>	<b>\$275</b> <i>(serves 30)</i>
<b>Sun-Ripened Fresh Fruit Display</b> <i>(freshly carved abundance of fruit artistically displayed)</i>	<b>\$175</b> <i>(serves 30)</i>
<b>Celebration's Decadent Desserts</b> <i>(mini gourmet tartlets, cookies, cheesecakes, cupcakes &amp; brownies)</i>	<b>\$275</b> <i>(serves 30)</i>

## HOT PASSED APPETIZERS

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*(Priced per dozen, minimum 3 dozen for each selection)*

Alsatian Onion Tartlets ~ \$29

Rosemary Seared Baby Potato Halves with Cheddar Béchamel ~ \$29

BBQ Ribs with a Sweet Cherry Cola Glaze ~ \$36

Peri-Peri Chicken Drumettes ~ \$29

Mac & Cheese Mini Muffins ~ \$29

Puff Pastry Empanadas ~ \$29

Cumin Scented Vegetable Spring Rolls with Sweet Thai Chili Sauce ~ \$29

Seared Hunan Ginger Prawn Skewers ~ \$32

Dungeness Crab Puffs with Lemongrass Scented Aioli ~ \$36

## COLD PASSED APPETIZERS

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Celebration  on water  
a unique west coast venue

*(Priced per dozen, minimum 3 dozen for each selection)*

Moroccan Spiced Quinoa in Organic Cherry Tomatoes ~ \$29

Prosciutto & Fresh Melon Bundles with Mint ~ \$29

Avocado Slices on Sourdough Crostini with Chili Lime Aioli ~ \$29

Jumbo Szechuan Prawns ~ \$34

Lamb Carpaccio, Caramelized Onion, Provolone on Garlic Toast Points ~ \$36

Thai Steak Cucumber Cups ~ \$36

Shrimp & Avocado Ceviche in Endive Boats ~ \$36

Tomato Basil Bruschetta ~ \$29

Smoked Salmon with Cream Cheese, Chive, and Cheese on Crostini ~ \$36