

Reception Menus

The Happy Hour Savory Reception (Minimum 30 persons or add \$5 per person for groups of 25 to 29) \$44.00

Hors D' Oeuvres

- Grilled Lamb Chops *with Harissa*
- Garlic and Roasted Pepper Crostini
- Hunan Braised Pork *on Cornbread*
- Crab Cake *with Salsa Verde*
- Wild Mushroom Palmiers *with Smoked Salt and Truffle Oil*

Bowls and Platters

- Edamame Guacamole
- Babaganouj
- Hummus
- Vegetable Crudités *with Parmesan Garlic Dip*

The Evening Reception (minimum 30 persons or add \$5 per person for groups of 25 to 29) \$70.00

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Hors D' Oeuvres

- Cucumber Cups *with Asian Spiced Scallops*
- Beef en Croute *with Béarnaise Sauce*
- Asparagus *with Prosciutto Asiago*
- Salmon Tartare *with Roe and Chive Crème Fraîche*
- Avocado Goat Cheese and Roasted Cherry Tomato Crostini
- Mini Scones *with Ham, Leek and Cheddar*
- Spicy Chicken Empanaditas *with Green Chili*
- Potato, Pancetta and Garlic Crocchette

Platters

- Beet Cured BC Wild Sockeye Salmon Gravlax
- Vegetable Crudités *with Parmesan Garlic Dip*

Chef Stations

Horseradish Crusted Alberta Beef Striplion
Dijon Mustard, Grainy Mustard, Horseradish, Red Wine Jus and Assorted Rolls

Butternut Squash Risotto
Crisp Sage, Parmesan

Dessert Station

- Seasonal Fresh Cut Fruit
- Apple Tart



Reception Menus (cont'd)

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

\$80.00

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Hors D' Oeuvres

- Panzanella *with Grilled Squid*
- Beef en Croute *with Béarnaise Sauce*
- Asparagus *with Prosciutto and Asiago*
- Salmon Tartare *with Roe and Chive Crème Fraiche*
- Mini Scones *with Ham, Leek and Cheddar*
- Spicy Chicken Empanaditas *with Green Chili*
- Caramelized Onion and Thyme Quiche
- Wild Salmon and Leek Fondue Wellington
- Scallop Tartar *with Shiso and Radish Sprouts*
- Grilled Lamb Chops *with Harissa*
- Roasted Tomato Bruschetta *with Basil Foam*

Platters

- Beet Cured BC Wild Sockeye Salmon Gravlax
- Bison Carpaccio with Pickled Fennel and Shaved Parmesan
- Antipasto Platter (*Marinated Artichoke, Mushroom, Olives, Sun-dried Tomatoes, Grilled Red Pepper, Genoa Salami, Prosciutto, Provolone Cheese, Grilled Tuna, Pickled Peppers and Caponotta*)

Chef Station

- Pan Seared Venison Medallions *with Pomme Purée and Tuscan Game sauce*
- Horseradish and Fresh Herb Crusted Striploin Beef *with Grainy Dijon Mustard and Assorted Rolls*
- Butternut Squash Risotto and White Truffle Oil Served in a Parmesan Wheel

Dessert Station

- Milk Chocolate Fondue *with Seasonal Fresh Cut Fruit and Vanilla Cake*
- A Selection of Domestic and Imported Cheeses *with Dried Fruits and Nuts*



Reception Menus (cont'd)

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

\$100.00

This menu includes regular and decaffeinated coffee, teas and herbal infusions.

Hors D' Oeuvres

- Crab Cakes *with Salsa Verde*
- Grilled Lamb Chops *with Harissa*
- Scallop Tartar *with Shiso and Radish Sprouts*
- Candied Pecan and Chevre Cheese on Endive
- Panzanella *with Grilled Squid*
- Smoked Salmon Roses *with Dark Rye Bread, Dill Cream*
- Spicy Chicken Empanaditas *with Green Chili*
- Japanese Eggplant Pakoras *with Mint Mango Chutney*
- Wild Mushroom Palmiers *with Smoked Salt & Truffle Oil*
- Caramelized Onion and Thyme Quiche

Ocean Bounty

- Seared Atlantic Scallops Spiedini *with Curried Lentils*
- Chilled Atlantic Scallops *with Caperberry Vinaigrette*
- Fresh Oysters Shucked to Order *with Lemon and Hot Sauces*
- Beet Cured Wild Sockeye Salmon Gravlax
- House Marinated Mackerel *with Pickled Onions and Aquavit Sour Cream*

From the Land

- Pan Seared Venison Medallions *with Pomme Purée and Tuscan Game Sauce**
- Horseradish Crusted Striploin of Beef *with Grainy Dijon Mustard, Horseradish and Assorted Rolls **

* Carving station with Chef

Vegetarian Station

- Roasted Root Vegetables *with Pomme Purée and Mushroom Jus*
- Green Beans *with Garlic, Ginger and Chili*
- Grilled Asparagus *with Ricotta Salatta and Crispy Shallots*

Salads

- Red Nugget Potato Salad *with Bacon, Red Onion, Basil, Asiago*
- Greek Salad
- Pasta Salad *with Marinated Vegetables and Sun-Dried Tomato Vinaigrette*
- Chilled Quinoa *with Roasted Vegetables, Hazelnuts, Raisins, Honey and Parsley*
- Grilled Artichoke *with Feta, Red Pepper and Marjoram Vinaigrette*
- White Bean *with Tuna, Capers and Black Olives*
- Cherry Tomato, Bocconcini Salad *with Virgin Olive Oil and Balsamic Vinegar*
- Bread Display

Dessert Decadence

- Assorted Tortes, Cakes, Flans and Cheesecakes
- Seasonal Fresh Cut Fruit
- A Selection of Domestic and Imported Cheeses *with Dried Fruits and Nuts*
- Milk Chocolate Fondue *with Seasonal Fresh Cut Fruit Vanilla Cake*



Receptions by Design

Hors D' Oeuvres are priced by the dozen. Minimum order (2) two dozen per item.

Cold Hors D' Oeuvres \$37.00 per dozen

- Candied Pecan and Chèvre Cheese on Endive
- Panzanella *with Grilled Squid*
- Smoked Salmon Roses *with Dark Rye Bread and Dill Cream*
- Beet Cured Wild Sockeye Salmon Gravavlax *with Grainy Mustard Chantilly*
- Salmon Tartare *with Roe and Chive Crème Fraîche*
- Wild Mushroom Palmiers *with Smoked Salt*
- Scallops Tartare *with Shiso and Radish Sprouts*
- Bison Carpaccio *with Frico*
- Asparagus *with Prosciutto and Asiago*
- Tuna Poke *with Nori Ficelle*
- Roasted Tomato Bruschetta *with Basil Foam*
- Togarashi Spiced Albacore Tuna Sashimi *with Sweet Soya*
- Garlic Roasted Pepper Crostini
- Citrus Marinated Tuna *with Mango Salsa on Corn Chip*
- Vegetable and Pickled Daikon Spring Rolls *with Sesame Dressing*
- Eggplant Goat Cheese and Tomato Gallettes *with Fig Vincotto*
- Asian Spiced Duck Rillettes *with Thai Basil and Lemon Grass*
- Couscous *with Roasted Sweet Potato and Raita*

Hot Hors D' Oeuvres \$37.00 per dozen

- Caramelized Onion and Thyme Quiche
- Vegetable Samosas *with Tamarind Chutney*
- Chicken Samosas *with Yam Pickle*
- Wild Salmon and Leek Fondue Wellington
- Beef Samosas *with Date Chutney*
- Beef en Croute *with Béarnaise Sauce*
- Spicy Chicken Empanaditas *with Green Chili*
- Japanese Eggplant Pakoras *with Mint Mango Chutney*
- Charmoula Marinated Chicken Skewers *with Cumin Yogurt*
- Beef Skewers *with Cilantro Peanut Pesto*
- Red Nugget Potato Skins *with Bacon, Chives and Sour Cream*
- Hunan Pork on Cornbread
- Roasted Tomato Bruschetta *with Basil Foam*
- Grilled Lamb Chops *with Harissa*
- Mini Beef and Bocconcini Burgers
- Spicy Pork Lettuce Wraps
- Filo Tartlettes *with Seared Duck, Green Onion and Hoisin*
- Crab Cakes *with Salsa Verde*

(Hot D' Oeuvres Continued)

- Red Onion and Fennel Tart *with Olive Tapenade*
- Baby Carrot Tempura
- Pomegranate Marinated Grilled Lamb loin *with Tabouleh*

Display Platters

	<i>10 ppl</i>	<i>25 ppl</i>	<i>50 ppl</i>
Array of Cheeses <i>A selection of Domestic and Imported Cheeses</i> <i>Fresh Cut Fruit and Nuts</i>	\$100	\$200	\$370
BC Artisan Cheeses <i>Handcrafted Regional Selections Based on Seasonal Availability</i>	\$190		
Basket of Vegetable Crudités <i>Parmesan Garlic Dip</i>	\$58	\$122	\$230
Fresh Seasonal Fruit Platter	\$65	\$135	\$252
Deli Cold Cuts with Condiments <i>Pickled Onion, Gherkins, Marinated Olives, Grainy and Dijon Mustard with Fresh Baked Bread Rolls</i>	\$90	\$190	\$360
Grilled Vegetable Platter <i>Virgin Olive Oil, Balsamic Vinegar and Fresh Basil</i>	\$58	\$122	\$230
Seafood Antipasto <i>Snow Crab, Marinated Mackerel, Mussels, Clams, Scallops, Salmon, Candied Salmon and Smoked Tuna</i>	\$137	\$290	\$550
Wild BC Smoked Salmon <i>Dark Rye Bread, Bermuda Onions, Cream Cheese, Lemon and Capers</i>	\$160	\$335	<i>Half Whole</i>



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.

Banquet Menu

2010

Receptions by Design

Enhance your buffet or reception menu by adding any of the following stations to your menu (includes a chef to serve your guests). (Minimum 20 persons)

Prime Cuts	Per person
Baron of Beef * <i>Dijon Mustard, Grainy Mustard, Horseradish, Jus and Assorted Rolls</i>	\$11.00
Prime Rib of Alberta Beef <i>Dijon Mustard, Grainy Mustard, Horseradish and Jus</i>	\$14.00
Alberta Beef Striploin <i>Horseradish and Fresh Herb Crust</i>	\$19.00
Roasted Leg of Lamb <i>Marinated with Mint and Anchovy</i>	\$11.00
Rack of Lamb Provençal <i>Confit Garlic Jus</i>	\$17.00
Fraser Valley Pork Loin <i>Sage Infused Jus</i>	\$12.00
Sautee's	
Tamarind Stir-Fried Vegetables <i>Coconut Rice and Asian Slaw</i>	\$10.00
Atlantic Scallops	\$18.00
Assorted Pot Stickers <i>Vegetarian, Chicken and Pork</i>	\$11.00

Seafood Entrée	Per person
BC Oyster Station <i>Lime Cocktail Sauce, Cucumber Salsa, Shallots and Red Wine Mignonette</i>	\$15.00
Smoked BC Wild Sockeye Salmon Station <i>Red Onion, Capers, Cream Cheese and Rye Bread</i>	\$14.00
Dessert Station	
Crêpe Station <i>Assorted Fruit Garnishes, Chantilly Cream</i>	\$11.00
Chocolate Fondue ** <i>Select Dark or Milk Chocolate Scented with the Liqueur of your choice: Grand Marnier, Amaretto, Kahlua, Baileys, Irish Cream or Whiskey Fresh Fruit and Vanilla Cake</i>	\$16.00

By Design Pricing Note

When creating your own reception or buffet menu, solely from the food station and à la carte reception sections, Skyride admission will be complimentary when the average price per person of your custom menu exceeds \$38.00 per person for day bookings or \$44.00 for evening bookings.

* Minimum 40 persons

** Does not include a chef to serve

