

# *New Years Eve Gala Buffet*

**MARIPOSA**  
CRUISES

## **Hot and Cold Hors D'oeuvres**

*Fresh seasonal selection from our chef ~ approx. 3 pieces per person.*

## **Mediterranean Dips and Tasty Breads**

*Freshly baked loaves and gourmet rolls, flatbread and crisps with Mediterranean dips and whipped butter.*

## **Caesar Salad**

*Crisp hearts of Romaine, freshly grated parmesan cheese and homemade sourdough croutons tossed in our creamy garlic dressing.*

## **Tuscany Bean Salad**

*Colourful melody of Navy and black beans with barley and garden fresh peppers tossed in a sun-dried tomato pesto.*

## **Fresh Herb Grilled Chicken**

*Grain fed chicken breast marinated in fresh herbs and spices, grilled to perfection and baked with vine ripened tomatoes and fresh basil.*

## **Carving of Prime Rib of Beef**

*Carved AAA prime rib of beef served with Dijon, grain and regular mustards, relishes and condiments.*

## **Shrimp and Scallops**

*Fresh Shrimps & Scallops delicately sautéed in virgin olive oil & garlic, with a white wine, tomato sauce.*

## **Roasted Mini Red Potatoes**

*Yukon gold mashed potatoes finished with roasted garlic, extra virgin olive oil and fresh spring onions.*

## **Seasoned Basmati Rice**

## **Glazed Winter Root Vegetables**

*The freshest selection of vegetables our Chefs can find are lightly steamed and tossed with fresh herbs and glazed with sweet butter.*

## **Sweet Endings**

*Our Pastry Chef's selection of traditional cakes, tortes, fresh baked pies, mini holiday pastries, squares and home baked Christmas cookies with platters of seasonal fresh fruits.*

## **Cheese and Biscuit Display**

**Freshly brewed regular & decaffeinated coffee, orange pekoe & assorted herbal teas.**

*Our chef reserves the right to make any substitutions depending upon quality of ingredients.*