



**2010
Winter Wonderland Dinner**

MARIPOSA
CRUISES



Mediterranean Dips and Tasty Breads

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

Mixed Baby Greens Salad

Mixture of fresh garden greens tossed with English cucumbers, tender Roma tomatoes, Bermuda onions and fresh baked croutons served with our own vinaigrette dressing

Shrimp and Scallop Pasta

Fresh Shrimps & Scallops delicately sautéed in virgin olive oil & garlic, with a white wine, tomato sauce tossed with Penne Pasta

Spinach and Cheese Rotollo

Spinach with ricotta cheese blended with herbs, rolled in pasta and served as a pinwheel in a tomato cream rose sauce.

Carving of Roast Turkey

Free range Turkey with house stuffing served with herb gravy and cranberry compote

Carving of Prime Rib of Beef

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

Roasted Garlic Mashed Potatoes

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

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, mini holiday pastries, squares and home baked Christmas cookies.

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

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

