



Flagship Feast

Mixed Garden Greens

Crisp greens, English cucumbers, ripe Roma tomatoes and fresh baked croutons served with our Balsamic vinaigrette

Seven Grain

Different types of grains, yellow lentils, wheatberry, couscous, green mung beans, brown rice, navy beans, spelt, black turtle beans, red peppers in a light curry vinaigrette.

Caesar Salad

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

Assorted Tasty Breads

Bakery fresh loaves, gourmet rolls accompanied by a selection of Mediterranean dips and real whipped butter

Cold Poached Salmon

Fresh salmon filets delicately poached with lemon slices, white wine and cracked black pepper, served chilled

Roast Beef

A Mariposa favourite! This hand-carved AAA roast beef au jus is aged for 28 days, slow-roasted and served with a selection of grainy mustards & horseradish

Braised and Herbed Chicken Breast

A juicy and flavourful chicken breast rubbed with a blend of garden-fresh herbs, spices and a squeeze of lemon

Roasted Garlic Mashed Potatoes

Yukon gold mashed potatoes infused with the flavours of roasted garlic, extra virgin olive oil and spring onions

Garden Fresh Vegetables

A medley of baby carrots, broccoli and cauliflower lightly steamed and tossed with wild mushrooms and fresh garden herbs

Sweet Endings

A deliciously tempting selection of gourmet cakes, tortes, fresh-baked cookies and a bounty of seasonal fresh fruits

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

\$36.95 per guest

*Upgrade your beef carving to prime rib or Blackened Strip loin for \$3.95 per guests

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

All prices are subject to 13% HST and 15% House Service Charge.

Price subject to change without notice
2012