



Flagship Feast

Mixed Garden Greens

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

Southwest Corn Salad

Black and navy beans, crisp sweet corn, diced red, yellow and green peppers, coriander, and parsley tossed in light vinaigrette.

Caesar Salad

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

Cold Marinated Mussels Marinara

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

Wild Mushroom and Herb Grilled Chicken Breast

Lightly dressed with fresh herbs, grilled to perfection, and served in a demi-glace with sautéed wild mushrooms

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 person

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
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