

## Land & Sea

### Hot and Cold Hors D'oeuvres

*Our Chef's selection of delicious hors d'oeuvres  
Based on approximately 3 pcs. per guest.*

*(To ensure the highest standards of quality, please note that hot Hors D'oeuvres are only available on the Captain Matthew Flinders, Northern Spirit and Mariposa Belle)*

### Mixed Garden Greens

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

### Caprese Salad

*Vine-ripened tomatoes layered with creamy Bocconcini cheese,  
Fresh basil and oregano, and drizzled with extra virgin olive oil*

### Wheat Berry Salad

*Tender wheat berry tossed with red peppers, cucumbers and fresh herbs in a light dressing*

### Assorted Tasty Breads

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

### Entrées (Select any 3)

#### Blackened Beef Strip Loin

*The pride of Mariposa! AAA strip loin of beef is aged 28 days, seasoned with a savoury blend of spices, grilled to sear in flavour, then slow-roasted and served hand-carved by our chefs with assorted gourmet mustards*

#### Chicken Penne Pasta

*Grain fed chicken breast tossed with fresh pesto and a rich Alfredo cream sauce.*

#### 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*

#### White Wine Salmon Filet

*Fresh salmon filets are baked with white wine,  
Lemon slices and cracked black pepper.*

#### Sautéed Shrimps and Scallops

*Presented in a delicious white wine and garlic sauce.*

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#### Mini Roasted Red Potatoes

*Mini roasted red potatoes with garlic, extra virgin olive oil, and fresh sprigs of rosemary.*

#### Market Fresh Vegetables

*Chef's selection of fresh vegetables lightly steamed and tossed with herbs and butter.*

#### Deluxe Sweet Endings

*Our Pastry Chef's selection of gourmet cakes, tortes, home baked cookies,  
And mini pastries with platters of seasonal fruit and berries.*

#### Chocolate Fountain

*Rich Dark Chocolate served in a fountain with a selection  
of fresh fruit and marshmallows for dipping.*

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

**\$ 51.95 per guest**



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