



Star of Mariposa

Hot and Cold Hors D'oeuvres

A Chef's selection of delicious hors d'oeuvres to properly welcome your guests aboard (Approximately 3 pcs. per guest)

Mixed Garden Greens

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

Caesar Salad

Crisp hearts of Romaine, freshly-grated parmesan cheese & homemade sourdough croutons tossed in a Caesar dressing

Orzo Greek Pasta Salad

Opa! A zesty combination of cucumber, feta cheese, sliced Kalamata olives, sundried tomatoes tossed with Orzo pasta in a light lemon-dill vinaigrette.

Assorted Tasty Breads

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

Prime Rib of Beef

Choice AAA Prime Rib 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 and au jus by our chefs with an assortment of gourmet mustards and zesty horseradish

White Wine Salmon

Fresh salmon filets are baked with white wine, lemon slices and cracked black pepper for the richest flavour and texture

Grilled Chicken Penne Pasta

Tender, juicy chicken breast is sliced and tossed with fresh pasta in a creamy Alfredo sauce

Mini Roasted Red Potato

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

Garden Fresh Vegetables

Baby carrots, broccoli and cauliflower lightly steamed and tossed with wild mushrooms and fresh garden herbs.

Deluxe Sweet Endings

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

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

\$47.95 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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