



Mariposa Cruises Hors D'oeuvres Selection



Cold Canapés

*Bruschetta
California Rolls
Herb & Goat Cheese Baguette
Vegetable Temaki
Prosciutto Rosettes*

\$19.95/ dozen

Deluxe Cold Canapés

*Lobster Crepe Purse
Smoked Salmon Rosettes with Capers
Goat Cheese Truffle with Grapes on Tulips
Thai Chicken on Wonton Basket
Sirloin Tips garnished with Asparagus Spears*

\$24.95 / dozen

Hot Hors D'oeuvres

*Shrimp Spring Rolls
Feta & Sundried Tomato in a Phyllo Pocket
Mushroom caps filled with Spinach & Cheese
Mini Crab Cakes served with Chipotle mayonnaise
Vegetarian Spring Rolls with Plum Sauce*

\$21.95 / dozen

Deluxe Hot Hors D'oeuvres

*Lobster Phyllo
Thai Shrimp on Lemon Grass
Beef or Chicken Satay Skewers with tangy Peanut Sauce
Gourmet Mushroom Bundles
Crabmeat & Brie Delight
Bite Size Beef Wellington*

\$27.95 / dozen

*Additional selections available upon request
Minimum two-dozen per selection*





Mariposa Cruises A la Carte ...



Smoked Salmon Carving Station

Smoked B.C. Salmon carved by our chef, garnished with capers, lemon wedges and a fresh dill mayonnaise. Served with pumpernickel

\$8.95 / person

Whole Decorated Atlantic Salmon

Court-bouillon poached & decorated salmon accompanied with our cucumber sauce, lemon & capers

\$7.95 / person

Seafood Station

Fresh Jumbo Shrimps & Scallops delicately sautéed in virgin olive oil & garlic, with a white wine, tomato reduction

\$12.95 / person

Fresh Oyster Station

Professionally shucked with a selection of gourmet "fixin's"

Market Price

Salad Bar

Salad of Mixed Field Greens, Mimosa Salad of Bibb & Leaf Lettuce, Wild Mushroom Salad & Marinated Tomato, Onion & Cucumber

\$6.95 / person

Fresh Vegetable Crudités

A bistro of crisp assorted vegetables served with a creamy herb dip

\$2.50 / person

Bar Snacks

Mixed Nuts \$3.25 person

Corn chips & Salsa \$2.25 person

Potato Chip \$1.75 person

Pretzels \$1.75 person





Blackened Beef Carving Station

Spice-crusted Striploin AAA Certified Canadian Beef carved hot or cold & served on silver dollar buns with gourmet mustards and horseradish cream

\$8.95 / person

Pasta Bar

A choice of fresh pastas, sauces & fresh garden vegetables, baby shrimp, or smoked chicken. Prepared before your eyes

(Recommended for groups 50 – 250)

\$12.95 / person

Fajita Station

Thin strips of beef tenderloin & chicken breast grilled & wrapped in a warm soft flour tortilla with your choice of spicy salsa, shredded cheese, sour cream, refried beans & tomatoes

\$11.95 / person

Stir-fry Station

Boneless Breast of chicken, steamed rice, snow peas, bean sprouts, baby corn, carrots, celery, red Bermuda onion, bok choy & mushrooms

\$11.95 / person

Assorted Cheese & Biscuit Tray

Deluxe assortment of Canadian & European cheeses accompanied with biscuits & crackers

\$3.25 / person



Dessert Station

A grand selection of Mariposa's Cakes, Tortes and Pies. Chocolate covered strawberries and a fresh fruit platter

\$ 8.95 / person



Fresh Fruit Platter / Tablescape

Beautifully presented seasonal fresh fruit

\$4.00 / person



**Selections must meet a minimum of \$20.00 per person.*





Mariposa Cruises Sailing Light Buffet



Fresh Vegetable Crudités

Crisp assorted vegetables served with herbed creamy dip

Mariposa's Garden Salad

A toss of fresh greens with vine-ripened tomatoes and cucumbers presented with a selection of gourmet dressings

Tortellini Roma

Tri-colour tortellini tossed with Parmesan cheese and fine herbs, red onions, scallions, red, green and yellow sweet bell peppers and black olives in a Italian style dressing

Freshly Baked Rolls, Breads & Buns

Served with creamy butter

Mariposa Grilled Chicken

Char-grilled boneless breast of chicken, deep rubbed with mild spices, presented with our own tangy BBQ sauce

Wild Rice Pilaf

Native wild and fluffy long grain rice tossed with diced peppers

Market Fresh Vegetables

Steamed and sautéed and lightly tossed in butter



*A selection of Mariposa's Famous Cakes, Tortes & Fresh Pies
May include Double Dutch Chocolate Mousse, Raspberry Cheesecake,
Strawberry Short Cake, and Grand Marnier Torte, Key Lime Pie...*

Presentation of Fresh Seasonal Fruit

*Freshly Brewed Coffee & Decaffeinated Coffee
Regular & Assorted Herbal Teas*



\$22.50 per person





Mariposa Cruises Anchor's Away Buffet



Nacho Chips with Spicy Salsa

Miniature Vegetable Salad

Miniature sweet corn and carrots, with julienne of bell peppers, celery, onions and herbs blended with an olive and canola oil vinaigrette dressing

Greek Salad

Fresh lettuce with peppers, olives, tomatoes with feta cheese, served with a zesty vinaigrette

Freshly Baked Rolls, Breads & Buns

Served with creamy butter

Spinach and Cheese Rottolo

Spinach with feta and ricotta cheeses blended with herbs, rolled in pasta and served as a pinwheel in a Rose sauce

Chicken Marsala

Served with a Marsala Wine and Mushroom Sauce

Wild Rice Pilaf or Chef's Choice of Potato

Market Fresh Vegetables

Steamed and sautéed and lightly tossed in butter

Sweet Treats & Squares

May include Chocolate mousse cups, Lemon Squares, Vanilla Cheese Brownies...

Presentation of Fresh Seasonal Fruit

*Freshly Brewed Coffee & Decaffeinated Coffee
Regular & Assorted Herbal Teas*

\$23.95 per person





Mariposa Cruises The Pinnacle Buffet



Fresh Vegetable Crudités

Crisp assorted vegetables served with herbed creamy dip

Nacho Chips with Spicy Salsa

Mariposa's Garden Salad

A toss of fresh greens with vine-ripened tomatoes & cucumbers presented with a selection of gourmet dressing

Tortellini Roma

Tri-colour tortellini tossed with Parmesan cheese and fine herbs, red onions, scallions, red, green and yellow sweet bell peppers and black olives in an Italian style dressing

Old Fashion Potato Salad

Sliced PEI potatoes mixed with chopped red, green and white onion, carrots, celery and red pepper, a selection of spices and herbs and folded into epicurean mayonnaise



Freshly Baked Rolls, Breads & Buns

Assorted gourmet breads, flatbreads, served with creamy butter

Carving of Roast Beef

AAA Certified Canadian Beef carved hot and served with gourmet mustards and horseradish cream.

Chicken Marsala

Served with a Marsala Wine & Mushroom Sauce



Wild Rice Pilaf

Native wild and fluffy long grain rice tossed with diced peppers





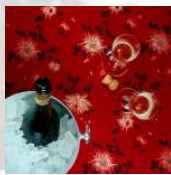
Market Fresh Vegetables
Steamed and sautéed and lightly tossed in butter

A selection of Mariposa's Famous Cakes, Tortes & Fresh Pies
May include Double Dutch Chocolate Mousse, Raspberry Cheesecake, Strawberry Short Cake, Grand Marnier Torte, Key Lime Pie...

Presentation of Fresh Seasonal Fruit

Freshly Brewed Coffee & Decaffeinated Coffee
Regular & Assorted Herbal Teas

\$27.95 per person





Mariposa Cruises Captain's Choice

Buffet



Pita Points

Roasted red pepper hummus and black olive tapenade served with fresh pita points

Caesar Salad

*Our classic salad with crisp Romaine lettuce tossed in a creamy Caesar dressing topped with freshly grated Parmesan cheese
bacon bits served on the side*

Old Fashion Potato Salad

Sliced PEI potatoes mixed with chopped red, green and white onion, carrots, celery and red pepper, a selection of spices and herbs and folded into epicurean mayonnaise

Freshly Baked Rolls, Breads & Buns

Served with creamy butter

Blackened Beef Carving Station

Spiced-cruste'd Striploin AAA Certified Canadian Beef carved hot and served with gourmet mustards and horseradish cream

Eggplant Parmesan

Eggplant breaded and layered with Roma tomatoes, baked in a sweet basil and tomato reduction with freshly grated Parmesan cheese



Parisienne Potatoes

Sautéed potato rounds with garlic to taste

Market Fresh Vegetables

Steamed and sautéed and lightly tossed in butter

Sweet Treats & Squares

May include Chocolate mousse cups, Lemon Squares, Vanilla Cheese Brownies...

Presentation of Fresh Seasonal Fruit

*Freshly Brewed Coffee & Decaffeinated Coffee
Regular & Assorted Herbal Teas*

\$28.95 per person





Mariposa Cruises Great Lakes Grill

Buffet



Nacho Chips with Spicy Salsa

Pita Points

Roasted red pepper hummus and black olive tapenade served with fresh pita points

Salad of Mixed Field Greens

With our chef's selection of gourmet dressings

Miniature Vegetable Salad

Miniature sweet corn and carrots, with julienne of bell peppers, celery, onions & herbs blended with an olive and canola oil vinaigrette dressing

Tortellini Roma

Tri-colour tortellini tossed with Parmesan cheese and fine herbs, red onions, scallions, red, green and yellow sweet bell peppers and black olives in a Italian style dressing

Freshly Baked Rolls, Breads & Buns

Assorted gourmet breads, flatbreads, served with creamy butter

New York Style Steak

6 oz Canadian AAA steak, marinated in Montreal Steak Spice and flame grilled to perfection

Mariposa Grilled Chicken

Char-grilled boneless breast of chicken, deep rubbed with mild spices, presented with our own tangy BBQ sauce

Baked Potatoes

Served with butter and sour cream





Marinated Grilled Vegetables

An assortment of eggplant, zucchini, onions, bell peppers and mushrooms seasoned with a Chardonnay & virgin olive oil marinade

*A selection of Mariposa's Famous Cakes, Tortes & Fresh Pies
May include Double Dutch chocolate Mousse, Raspberry Cheesecake,
Strawberry Short Cake, Grand Marnier Torte, Key Lime Pie...*

Presentation of Fresh Seasonal Fruit

Freshly Brewed Coffee & Decaffeinated Coffee

Regular & Assorted Herbal Teas

\$33.95 per person





Mariposa Cruises Four Points Buffet



*A Selection of Hot & Cold Hors D'oeuvres
Approximately 2 pieces per person*

***Salad of Mixed Field Greens**
With our chef's selection of gourmet dressings*

***Tortellini Roma**
Tri-colour tortellini tossed with Parmesan cheese and fine herbs, red onions, scallions, red, green and yellow sweet bell peppers and black olives in an Italian style dressing*

***Miniature Vegetable Salad**
Miniature sweet corn and carrots, with julienne of bell peppers, celery, onions and herbs blended with an olive and canola oil vinaigrette dressing*

***Freshly Baked Rolls, Breads & Buns**
Assorted gourmet breads, flatbreads, served with creamy butter*

***Cold Poached Salmon**
Court-bouillon poached salmon with zesty sprinklings of cracked peppercorns and served with citrus wedges*

Please Choose Two of the Following:

***A) Carving of Roast Prime Rib.**
AAA Certified Canadian Beef slowly roasted in its own juices and presented with green peppercorn demi-glace, creamed horseradish and hot English mustard*

***B) Chicken Marsala**
Served with a Marsala Wine and Mushroom Sauce*

***C) Eggplant Parmesan**
Eggplant breaded and layered with Roma tomatoes, baked in a sweet basil and tomato reduction, generously dusted with freshly grated Parmesan cheese*





Roasted mini Red Potatoes

Market Fresh Vegetables

Steamed and sautéed and lightly tossed in butter

*A selection of Mariposa's Famous Cakes, Tortes & Fresh Pies
May include Double Dutch chocolate Mousse, Raspberry Cheesecake,
Strawberry Short Cake, Grand Marnier Torte, Key Lime Pie...*

Presentation of Fresh Seasonal Fruit

*Freshly Brewed Coffee & Decaffeinated Coffee
Regular & Assorted Herbal Teas*

\$34.95 per person





Mariposa Cruises Hanlan's Point Buffet



*A Selection of Hot & Cold Hors D'oeuvres
Approximately 2 pieces per person*

Caesar Salad

*Our classic salad with crisp Romaine lettuce tossed in a creamy Caesar dressing topped with freshly grated Parmesan cheese
Bacon bits served on the side*

Spinach Salad

Baby spinach leaves with mushrooms, red onions, and mandarin slices served with raspberry vinaigrette or creamy Poppy seed dressing on the side

Wild Mushroom Salad

Gourmet mushrooms, Portobello and Shitake, with button mushrooms, celery, leeks and onions in flavorful vinaigrette dressing

Freshly Baked Rolls, Breads & Buns

Assorted gourmet breads, flatbreads, served with creamy butter



Sautéed Shrimps and Scallops

Presented in a delicious white wine and garlic sauce



Beef Tenderloin

AAA Alberta Beef Tenderloin, slowly roasted in its own juices and presented with Cabernet and wild mushroom jus

Vegetarian Pasta

Penne pasta with sautéed mushrooms, red peppers and sun-dried tomatoes served in pesto sauce



Wild Rice Pilaf or Chef's Choice of Potato





Marinated Grilled Vegetables

An assortment of eggplant, zucchini, onions, bell peppers and mushrooms seasoned with a Chardonnay & virgin olive oil marinade

A selection of Mariposa's Famous Cakes, Tortes & Fresh Pies

May include Double Dutch Chocolate Mousse, Raspberry Cheesecake, Strawberry Short Cake, and Grand Marnier Torte, Key Lime Pie...

Presentation of Fresh Seasonal Fruit

Freshly Brewed Coffee & Decaffeinated Coffee

Regular & Assorted Herbal Teas

\$48.95 per person





Mariposa Cruises Latitude

Buffet



A Selection of Hot & Cold Hors D'oeuvres
Approximately 2 pieces per person

Fresh Vegetable crudités
Crisp assorted vegetables served with herbed creamy dip

Salad of Mixed Field Greens
With our chef's selection of gourmet dressings

Tortellini Roma
Tri-colour tortellini tossed with Parmesan cheese and fine herbs, red onions, scallions, red, green and yellow sweet bell peppers and black olives in an Italian style dressing

Caprese Salad
Sliced vine ripened tomatoes layered with Bocconcini cheese, fresh basil and oregano, drizzled with extra virgin olive oil.



Freshly Baked Rolls, Breads & Buns
Assorted gourmet breads, flatbreads, served with creamy butter

Presentation of Atlantic Smoked Salmon
Accompanied with caper-onion, relish and lemon wedges



Red Snapper
Crispy roasted red snapper in a tomato basil reduction

Beef Tenderloin
AAA Alberta Beef Tenderloin, slowly roasted in its own juices and presented with Cabernet and wild mushroom jus





Chicken Chasseur

Boneless Chicken breast simmered in a rich demi-glace with tomato concassé, shallots and mushroom

Roasted mini Red Potatoes

Wild Rice Pilaf

Native wild and fluffy long grain rice tossed with diced peppers

Market Fresh Vegetables

Steamed and sautéed and lightly tossed in butter

Assorted Sweet Treats, Pastries, Cakes & Fruit Pies

May include Chocolate mousse cups, Lemon Squares, Vanilla Cheese Brownies, Double Dutch Chocolate Mousse, Raspberry Cheesecake, Strawberry Short Cake, Grand Marnier Torte, Key Lime Pie...

Chocolate Covered Strawberries & A Presentation of Fresh Fruit in Season

Assorted Cheeses served on a platter with Biscuits

*Freshly Brewed Coffee & Decaffeinated Coffee
Regular & Assorted Herbal Tea*

\$65.95 per person





Mariposa Cruises Grazing Stations ...



Viva Italia!

- Mariposa's Bruschetta
- Display of whole and sliced Mediterranean Breads.
- Antipasto platter with Proscuitto, Italian Salami, grilled vegetables, marinated Calamari and Olives.
- Cheese display of various Italian Cheeses, accompanied by sesame sticks and assorted dinner crackers.
- Your choice of pasta served with Pesto or Rose sauce with peppers, sun-dried tomatoes, mushrooms, green onions and garlic

\$18.50 per person

Mediterranean Station

- Hummus, Tzatziki
- Pita Crisps and assorted breads
- Greek Salad
- Chicken Souvlaki
- Vegetarian Moussaka

\$16.75 per person

Orient Express

- Sushi display with Soy and Wasabi
- Vegetable spring rolls with plum sauce
- Chicken or Beef strips in a zesty stir fry including snow peas, bean sprouts, onion, Bok Choy and mushrooms including noodles.

\$18.95 per person

Olé Mexico

- Nacho chips with guacamole and salsa
- Fajita – grilled beef tenderloin and chicken strips, served in a warm flour tortilla with your choice of toppings including chopped tomatoes, lettuce, refried beans, sour cream and grated cheese. Served with a choice of Mexican Rice or Salad.

\$14.45 per person

Blackened Beef Carving Station

- Spice-crusted Striploin AAA Certified Canadian Beef carved hot and served by our chef on silver dollar buns with gourmet mustards and horseradish cream. Served with Field Green Salad and Old Fashioned Potato Salad.

\$13.45 per person





Seafood Station

- *Smoked B.C. Salmon decorated and garnished with capers, lemon wedges and a fresh dill mayonnaise.*
 - *Fresh steamed "Moules Mariniere"*
 - *Fresh Scallops delicately sautéed in virgin olive oil and garlic with a splash of white wine.*
 - *Jumbo shrimp tree with cocktail sauce*
- Served with pumpernickel and fresh baguette.*
\$23.75 per person

Fresh Oysters

Professionally shucked with a selection of gourmet "fixin's"
Market Price

The Finalé

- *A grand selection of Mariposa's Cakes, Tortes and Pies*
- *Chocolate covered strawberries and a platter of fresh fruit*

Freshly brewed Coffee & decaffeinated coffee.
Regular & assorted Herbal Teas.

\$8.95 per person

Optional Chocolate Fountain only by request at market price.

