



Mariposa Cruises Gourmet Wraps Buffet



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

Gourmet Deli Wrap Sandwiches

Your choice of two of the following in a variety of fresh coloured tortillas:

- *Grilled Vegetables with Balsamic Vinaigrette and Goat Cheese*
- *Smoked Salmon with Herbed Cream Cheese*
- *Black Forest Ham and Swiss Cheese*

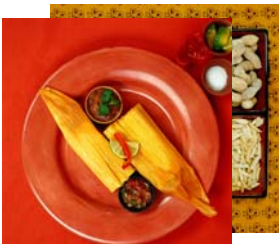
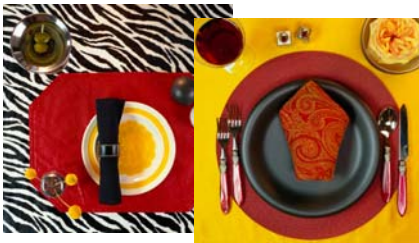
Sweet Treats & Squares

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

Presentation of Fresh Seasonal Fruit

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

\$20.95 per person



*Our chef reserves the right to make any substitutions depending upon the quality & availability of ingredients.
Our chef will plan to prepare one hot buffet item per guest. Additional servings may be available on board.
All prices are subject to 6% GST, 8% PST & 15% House Service Charge.
Prices are subject to change without notice.*



Mariposa Cruises Rosemary Glory Buffet



Fresh Vegetable Crudités

Crisp assorted vegetables served with herbed creamy dip

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 fold into epicurean mayonnaise

Freshly Baked Rolls, Breads & Buns

Served with Creamy Butter

Blackened Beef Carving Station

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

Eggplant Parmesan

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

Sweet Treats & Squares

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

Presentation of Fresh Seasonal Fruit

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

\$23.95 per person

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