

Holiday Dinner Cruise

**Friday, November 30th ~ December 7th & 14th
Saturday, November 10th, 17th, 24th ~ December 1st, 8th & 15th**

Whether you're looking to celebrate the holidays with your family, friends or colleagues, Mariposa Cruises offers you an experience you'll remember.

You will enjoy our winter wonderland buffet dinner, professional DJ and breathtaking views of the city skyline.



**MARIPOSA**
CRUISES



\$72.95* pp

**Plus taxes & HSC*

Ask about our group rate for 20 or more

- ★ Beautifully decorated vessels
- ★ Heated dining rooms
- ★ Fully licensed cash bar

*Boarding at 6:30 to 7:30 pm ★ Cruising from 7:30 to 10:30 pm
Final Disembarkment @ 11:00 pm*

Reserve online at mariposacruises.com or call **416.203.0178**

Ask about our Cruise & Stay hotel package

★ Reservations are required. ★ All reservations are non-refundable & non-transferable. ★ Ship is subject to change.
★ Our chef reserves the right to make substitutions depending upon quality and availability of ingredients.




MARIPOSA
CRUISES

2012
Winter Wonderland Dinner

Mediterranean Dips and Tasty Breads

Freshly baked loaves and gourmet rolls, flatbread and crisps with Mediterranean dips and whipped butter.

Mixed Baby Greens Salad

Mixture of fresh garden greens tossed with English cucumbers, tender Roma tomatoes, Bermuda onions and fresh baked croutons served with our own vinaigrette dressing

Shrimp and Scallop Pasta

Fresh Shrimps & Scallops delicately sautéed in virgin olive oil & garlic, with a white wine, tomato sauce tossed with Penne Pasta

Spinach and Cheese Rotollo

Spinach with ricotta cheese blended with herbs, rolled in pasta and served as a pinwheel in a tomato cream rose sauce.

Carving of Roast Turkey

Free range Turkey with house stuffing served with herb gravy and cranberry compote

Carving of Prime Rib of Beef

Carved AAA prime rib of beef served with Dijon, grain and regular mustards, relishes and condiments.

Roasted Garlic Mashed Potatoes

Yukon gold mashed potatoes finished with roasted garlic, extra virgin olive oil and fresh spring onions.

Glazed Winter Root Vegetables

The freshest selection of vegetables our Chefs can find are lightly steamed and tossed with fresh herbs and glazed with sweet butter.

Sweet Endings

Our Pastry Chef's selection of traditional cakes, tortes, mini holiday pastries, squares and home baked Christmas cookies.

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

Our chef reserves the right to make any substitutions depending upon quality of ingredients.

