

Tying the Knot

Hot and Cold Hors D'oeuvres

A Chef's selection of delicious hors d'oeuvres, based on approximately 3 pieces per guest

Choose 3 of the following: Bruschetta, Caprese Skewers, Mini Samosas, California Rolls, Mini Pitas stuffed with Roasted Red Pepper, and Pretzel Bites with Assorted Mustards

Assorted Bread Display

Bakery fresh loaves and gourmet rolls, accompanied with real whipped butter

Mixed Garden Greens

Crisp greens, English cucumbers, ripe tomatoes and red peppers served with our Balsamic vinaigrette

Olive Greek Pasta Salad

Penne pasta, feta cheese, black olives, red and green peppers in a vinaigrette with fresh herbs

Roast Beef

A Mariposa favourite! This juicy and flavourful AAA roast beef is aged for 28 days, hand-carved, and served au jus with grainy mustards and horseradish

Braised and Herbed Chicken Breast

Juicy grain-fed breast of chicken prepared in one of our Executive Chef's delicious sauces

Roasted Filets of Salmon

Fresh Salmon filets roasted with lemon slices, white wine, and cracked black pepper

Vegetarian Penne Pasta (Gluten Free, Vegan)

Penne rigate tossed with Pomodoro, cherry tomatoes, red peppers and onions

Mini Roasted Red Potatoes

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

Garden Fresh Vegetables

Lightly steamed seasonal medley of vegetables

Sweet Endings

A tempting selection of mini cheesecakes, assorted pastries, fresh baked cookies and fresh fruit skewers

Wedding Cake Cutting Service

Freshly brewed Regular and Decaffeinated Coffee, Orange Pekoe and Assorted Herbal Teas

\$52.95 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.
Prices subject to change without notice for 2018.