

Flagship Feast

Mixed Garden Greens

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

Seven Grain Salad

Seven different types of grains, yellow lentils, wheatberry, couscous, green mung beans, brown rice, navy beans, spelt, black turtle beans, and red peppers in a light curry vinaigrette

Assorted Bread Display

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

Cold Poached Salmon

Fresh salmon filets poached with lemon slices, white wine, and cracked black pepper, served chilled

Upgrade to our Lemon Roasted Salmon for \$1.00 per person

Grilled Boneless Breast of Chicken Breast

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

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

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

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

\$46.95 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.