

Star of Mariposa

Hot and Cold Hors D'oeuvres

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

Mixed Garden Greens

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

Caesar Salad

Crisp hearts of Romaine, freshly-grated parmesan cheese and sourdough croutons tossed in a traditional creamy Caesar dressing

Olive Greek Pasta Salad

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

Assorted Bread Display

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

Optional Enhancement! Add Roasted Red Pepper Dip, Hummus, and Parisian Breads to your bread display for only \$1.45 per person

Blackened Beef Striploin

AAA strip loin of beef is aged 28 days, seasoned with a savoury blend of spices, grilled to sear in flavour, then slow roasted and served hand-carved by our chefs with assorted gourmet mustards and horseradish

Salmon Teriyaki

Fresh Salmon filets roasted and topped with a teriyaki glaze

Vegetarian Five Bean Ragout (Gluten Free, Vegan)

Assorted heirloom beans, grilled zucchini, cherry tomatoes, and a medley of seasonal vegetables

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

\$50.95 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.