

CAPTAIN'S BUFFET MENU

\$41.90 PER GUEST

ROLLS & SALADS

ASSORTED BREAD & ROLLS

Whipped Butter | Extra Virgin Olive Oil

BABY KALE & SPINACH SALAD

Green Zucchini | Red Bell Peppers | Carrots
Vidalia Onions | Balsamic Vinaigrette
Buttermilk Ranch Dressing

GREEK SALAD

English Cucumber | Red Onions
Red Bell Peppers | Red Olives | Feta Cheese
Oregano Vinaigrette

BEETROOT SALAD

Watercress | Extra Virgin Olive Oil

GREEN BEAN SALAD

Mint | Toasted Garlic | Extra Virgin Olive Oil
Himalayan Pink Salt

VEGETABLE, POTATOES & PASTA

OVEN ROASTED FINGERLING POTATOES

STEAMED GREEN ZUCCHINI & CAULIFLOWER

RICE PILAF

ENTRÉES

WHOLE ROASTED 'AAA' BEEF SIRLOIN

Au Jus | Horseradish | Grainy Mustard

OVEN BAKED & HERB CRUSTED CEDAR PLANK SALMON

Creamy Dill Sauce

HONEY & SESAME CHICKEN THIGHS

Scallions | Fresno Chilies

PENNE MUSHROOM BOLOGNESE

Parmigiano Reggiano

DESSERTS

MARIPOSA SIGNATURE DESSERT STATION

COFFEE & TEA

*Our chef reserves the right to make any substitutions depending upon quality of ingredients.
All prices are subject to 13% HST and 15% fees. Prices subject to change without notice for 2019.*