

DINNER BUFFET MENU

ROLLS & SALADS

ASSORTED BREAD & ROLLS

Whipped Butter | Extra Virgin Olive Oil

BOW TIE PASTA SALAD

English Cucumbers | Red & Green Bell Pepper
Grape Tomatoes | Red Onions | Scallions
Dill & Mustard Vinaigrette

KIDNEY BEAN, BLACK BEAN & CHICKPEA SALAD

Scallions | Italian Parsley | Cumin & Paprika Vinaigrette

BEETROOT SALAD

Watercress | Extra Virgin Olive Oil

RED CABBAGE & CELERY SLAW

Honey & Lime Dressing

BABY KALE & SPINACH SALAD

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

VEGETABLE, POTATOES & PASTA

OVEN ROASTED FINGERLING POTATOES

BAKED ZITI PASTA

Cheese Sauce

STEAMED SEASONAL VEGETABLES

YELLOW SPANISH RICE

Green Baby Peas

ENTRÉES

HONEY & SESAME CHICKEN THIGHS

Scallions | Fresno Chilies

ITALIAN BEEF MEATBALLS

Creamy Mushroom Sauce | Italian Parsley

BRAISED BRISKET POT ROAST

Cabernet Sauvignon Sauce

OVEN BAKED FLOUNDER FILETS

Tomato, Shallot & Caper Sauce

DESSERTS

MARIPOSA SIGNATURE DESSERT STATION

COFFEE & TEA

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