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

Chef’s Selection Salad
Using the freshest ingredients available, our Chef will prepare a salad to enhance your buffet
Pre-select the salad for an additional $1.00 per person

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

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

Chicken Pesto Penne Pasta
Penne rigate with grilled chicken, lightly seasoned and tossed with cherry tomatoes, red peppers and onions, wild mushrooms in a creamy nut free pesto sauce and topped with grated parmesan cheese

Vegetarian Lasagna

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

$39.95 per guest

$20.00 per guest (2 Silver Drink Tickets)

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.