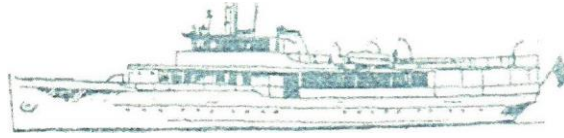


# MARINER III



## DINNER

### *HORS D 'OEUVRES*

*PASSED BUTLER STYLE*

*NEW ORLEANS STYLE BARBEQUED SHRIMP*

*MARYLAND CRAB CAKES  
SERVED WITH LEMON MUSTARD SAUCE*

*THAI CHICKEN SATE  
SERVED WITH PEANUT SAUCE*

*FRENCH TOMATO TARTS*

*INTERNATIONAL CHEESE BOARD WITH FRESH SEASONAL FRUITS  
SERVED WITH ELEGANT DRYSNACKS*

## DINNER BUFFET

*CLASSIC CAESAR SALAD WITH SUN DRIED TOMATOES*

*FILET MIGNON WITH BRANDY PEPPERCORN SAUCE*

*SAUTEED SEA BASS WITH TROPICAL FRUIT SALSA*

*LOBSTER MASHED POTATOES*

*STEAMED ASPARAGUS WITH SHAVED PARMESAN*

*FRESH BAKED BREADS AND ROLLS*

## DESSERT

*KEY LIME PIE*

*WHITE CHOCOLATE DIPPED STRAWBERRIES*

*CHEF'S BLEND COFFEE & TEA*