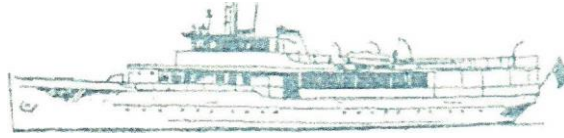


# MARINER III



## DINNER

### *HORS D 'OEUVRES*

*PASSED BUTLER STYLE*

*BRUSCHETTA WITH TOMATOES, BASIL, AND FRESH MOZZARELLA*

*SEA SCALLOPS EN BROCHETTE*

*SKEWERED AND WRAPPED IN BACON WITH AN ORANGE HORSERADISH SAUCE*

*TERIYAKI CHICKEN*

*SKEWERED WITH PINEAPPLE AND PEPPERS WITH TERIYAKI GLAZE*

*WILD MUSHROOM DUXELLE*

*IN SEASON WILD MUSHROOMS IN PUFF PASTRY*

## DINNER BUFFET

*MESCLUN BABY GREENS SALAD*

*WITH RASPBERRY WALNUT VINAIGRETTE*

*CHA TEA UBRIAND*

*SERVED WITH SAUCE BERNAISE*

*GRILLED SALMON*

*WITH CHAMPAGNE DILL BEURRE BLANC*

*ROASTED RED AND YELLOW PEPPER RICE PILAF JULIENNE OF ZUCCHINI, SQUASH,*

*AND CARROTS*

*FRESH BAKED BREADS AND ROLLS*

## DESSERT

*BANANA 'S FOSTER MARTINI'S*

*MINIATURE FRENCH PASTRIES*

*CHEF'S COFFEE & TEA*