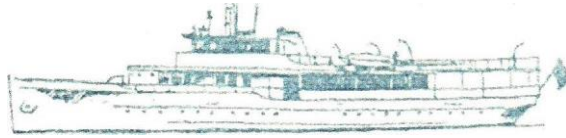


MARINER III



DINNER

HORS D 'OEUVRES

PASSED BUTLER STYLE

COCONUT SHRIMP

SERVED WITH AN ORANGE HORSERADISH SAUCE

ESCARGOTS EN CROUTE

SAUTEED IN GARLIC BUTTER AND SERVED IN PUFF PASTRY

PEPPER CRUSTED FILET MIGNON

SERVED WITH SAUCE BERNAISE EN CROUSTADE

ENDIVE STUFFED WITH CURRIED CHICKEN SALAD

TOPPED WITH TOASTED COCONUT

BRIE AND RASPBERRY EN CROUTE

SUSHI BAR

ASSORTED FRESHLY MADE SUSHI WITH WASABI, PICKLED GINGER AND SOY SAUCE

DINNER BUFFET

CHESAPEAKE BAY CRAB SALAD

JUMBO LUMP CRAB TOSSED WITH TOMATO, BACON, AND GREEN ONION WITH HAZELNUT DRESSING

HERB CRUSTED RACK OF LAMB

WITH SHIITAKE MUSHROOMS AND MERLOT MINT SAUCE

BROILED LOBSTER TAILS WITH LEMON BUTTER

PENNE WITH TOMATOES, FRESH BASIL AND PORCINE MUSHROOMS

BOUQUETIERE OF FRESH MINIATURE VEGETABLES

FRESHLY BAKED BREADS AND ROLLS

DESSERT

CHOCOLATE CARAMEL TART

VANILLA, CHOCOLATE, AND STRAWBERRY MILK SHAKE SHOTS

CHEF'S BLEND COFFEE & TEA