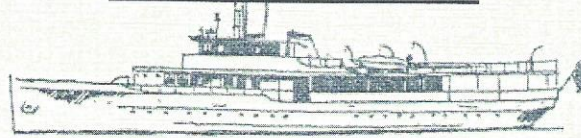


MARINER III



HORS D'OEUVRES

**MINI LUMP CRAB CAKES
TOPPED WITH CITRUS MUSTARD SAUCE**

NEW ORLEANS STYLE BARBEQUED SHRIMP

**CONCH FRITTERS
SERVED WITH SPICY COCKTAIL SAUCE**

**COCONUT CHICKEN
SERVED WITH ORANGE AND MANGO SALSA**

DINNER BUFFET

**CALYPSO BABY GREENS SALAD
BABY BIBB, SPINACH AND ARUGULA
TOPPED WITH CITRUS FRUITS, AVOCADO, RASPBERRIES AND CRANBERRIES
RASPBERRY WALNUT VINAIGRETTE**

**GRILLED JAMAICAN JERK SPICED FILET MIGNON
SERVED WITH HORSERADISH CREAM**

**SAUTEED MAHI MAHI
SAUTEED IN LEMON BUTTER AND WHITE WINE
TOPPED WITH TROPICAL FRUIT SALSA**

BLACK BEANS WITH CILANTRO RICE

STEAMED ASPARAGUS & HONEY AND MINT GLAZED BABY CARROTS

FRESH BAKED ARTISAN BREADS

DESSERT

BIRTHDAY CAKE

CHOCOLATE DIPPED STRAWBERRIES