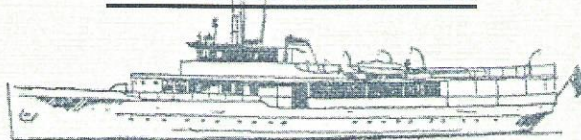


MARINER III



NEW ORLEANS MARDI GRAS

HORS D'OEUVRES

NEW ORLEANS STYLE BARBEQUES SHRIMP

LOUISIANA CRAB CAKES
SERVED WITH REMOULADE SAUCE

MINI CRAWFISH PIES

BLACKENED CHICKEN TENDERLOIN
SERVED WITH ROASTED RED PEPPER AIOLI

NEW ORLEANS SEAFOOD GUMBO STATION
SERVED WITH CRUSTY FRENCH BREAD, SALTINES, TABASCO AND GUMBO FILE

DINNER BUFFET

FRIED GREEN TOMATO SALAD
SERVED OVER BABY GREENS, WITH MELTED MOZZARELLA, SAUTEED SHRIMP & BALSAMIC VINEGAR

BLACKENED FILET MIGNON WITH HORSRADISH CREAM

PAN SEARED RED SNAPPER
SERVED WITH BIENVILLE SAUCE (CRAWFISH AND TASSO CREAM)

CHICKEN AND SAUSAGE JAMBALAYA

ROASTED VEGETABLE MEDLAY

JALAPENO AND HONEY CORNBREAD

DESSERT

CHOCOLATE PECAN PIE