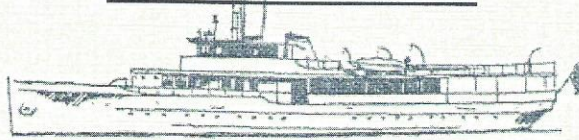


# **MARINER III**



## **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**