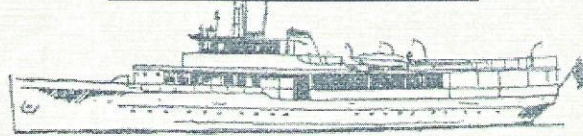


# **MARINER III**



## **HORS D'OEUVRES**

**ICED GULF SHRIMP  
SERVED WITH SPICY COCKTAIL SAUCE**

**BRIE AND RASPBERRY EN CROUTE**

**CRAB CAKES  
SERVED WITH CITRUS MUSTARD SAUCE**

**RACK OF LAMB LOLLIPOPS  
HERB CRUSTED AND SERVED WITH MINT SAUCE**

**ENDIVE STUFFED WITH CURRIED CHICKEN SALAD  
TOPPED WITH PISTACHIO'S**

**CARVING STATION  
FILET MIGNON AND ROASTED TURKEY  
SERVED WITH SLIDER ROLLS, LETTUCE, TOMATO, BERMUDA ONION, HORSERADISH AND  
HONEY MUSTARD SAUCES**

**PASTA SAUTEE STATION  
PENNE AND FARFALLE PASTA  
PESTO, MARANARA AND GARLIC OLIVE OIL  
WITH SHRIMP, CHICKEN, BROCCOLI, RED AND YELLOW PEPPERS, RED ONION, SNOW PEAS  
AND PARMESAN CHEESE**

## **DESSERT**

**MINIATURE FRENCH PASTRIES**