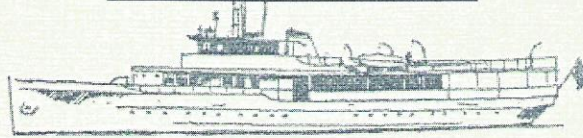


MARINER III



GREEK & MEDETERREAN MENU

APPETIZERS

STUFFED GRAPE LEAVES

GRAPE LEAVES ROLLED AROUND A DELICIOUS MIXTURE OF RICE AND VEGETABLES

FALAFEL

DEEP FRIED FALAFELS MADE FROM GROUND CHICK PEAS, FAVA BEANS AND VEGETABLES, SERVED WITH TZATZIKI DIP

SPANAKOPITA

SPINACH, ONIONS AND CHEESE ENFOLDED BY CRISPY FLAKY DOUGH

STATIONARY APPETIZERS

HUMMUS TRIO

ORIGINAL CREAMY, ROASTED RED PEPPER AND HARISSA SPICY HUMMUS SERVED WITH PITA BREAD

BABA GANOUSH

SMOKEY SPREAD MADE FROM EGGPLANT, GARLIC, TAHINI, VIRGIN OILIVE OIL AND SPICES, SERVED WITH PITA BREAD

ENTREES

PASTICCIO (GREEK LASAGNA)

LAYERED PASTA WITH SPICED MEAT, TOPPED WITH CREAMY BECHAMEL SAUCE

MEDETERRANEAN BAKED HALIBUT

BAKED WITH LEEKS, GARLIC, SLICED PLUM TOMATOES, CAPERS, CALAMATA OLIVES, LEMON, FRESH BASIL AND ROSEMARY, EXTRA VIRGIN OLIVE OIL

CLASSIC GREEK SALAD

ROMAINE HEARTS, TOMATO, CUCUMBER, RED ONION, FETA CHEESE, AND OLIVES WITH OUR HOUSE DRESSING

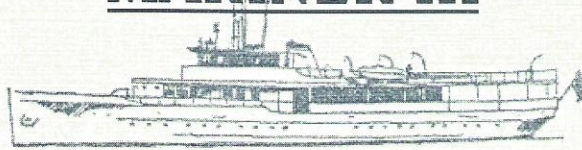
TABBOULEH

TRADITIONAL SALAD OF BULGUR, TOMATOES, CHOPPED PARSLEY, ONION AND GARLIC WITH EXTRA VIRGIN OLIVE OIL, LEMON AND SALT

ISRAELI SALAD

CHOPPED TOMATOES, CUCUMBERS, ONIONS AND PARSLEY DRESSED WITH LEMON JUICE, EXTRA VIRGIN OLIVE OIL AND RED WINE VINEGAR

MARINER III



KEBAB STATION

KEBABS ARE SERVED WITH LEMON SAFFRON BASMATI RICE AND TZATZIKI SAUCE

FILET MIGNON STEAK AND VEGETABLE KEBABS

SHRIMP AND VEGETABLE KEBABS

GRILLED VEGETABLE KEBABS

MUSHROOM, TOMATO, ONION, ZUCCHINI AND YELLOW SQUASH

WARM PITA BREAD

DESSERT

BAKLAVA

CRÈME BRULÉE

TIRAMISU

COFFEE AND TEA