

# Mangroves

## Set Menu Pricing

You May select Appetizers from the Banquet Menu & Serve them as Passed,  
Stationary or Banquet Style for Parties with a Cocktail Reception

**Vegetarian & Vegan Dishes Available upon Request**

**Add Jumbo Lump Crab or Shrimp Skewer to any Steak for \$12.00**

**Create Your Own Menu**

### *\$40.00 Menu*

#### Soup or Salad

**Chef's Soup of the Day**

**Cilantro Caesar Salad**

crisp romaine hearts, tossed with spicy cilantro caesar dressing  
with manchego cheese, pepitas and crispy tortilla strips

#### Entrees

**Chicken Roulade**

filled with sun-dried tomatoes, artichokes & boursin cheese over  
wild mushroom ritotto, & seasonal vegetables & a shallot beurre balance

**Crab Crusted Mahi Mahi**

served over garlic seared spinach, herb roasted lyonnaise  
potatoes & a lobster brandy cream sauce

**Crispy South Western Shrimp**

lightly battered white mexican shrimp served w a south western spiced  
infused rice, fresh corn & dill relish over a green chile remoulade sauce

**Applewood Smoked Wild Sockeye Salmon**

with lyonnaise potatoes, seared spinach  
served over a shallot beurre blanc

**Chimmichurri Hangar Steak**

served with caramelized shallot mashed potatoes,  
arugula & grape tomato ensalada

#### Dessert

**Vanilla Bean Cheesecake w Fresh Berries**

**Bread Pudding of the Day**

**Chocolate Flourless Torte**

### *\$50.00 Menu*

## Appetizers

(Option – Passed or Stationary

select Items from Banquet Menu for 1<sup>st</sup> Course)

### **Jamaican Jerk Shrimp or Coconut Shrimp**

with pineapple mango salsa

### **Braised Beef Short Ribs**

with a parsnip puree, a roasted garlic demi glace  
& sizzled leeks

### **Truffled Mac & Cheese**

orecchiette pasta in a black truffled cheese sauce

### **Tuna Tartar**

hand diced ahi in chili oil with ruby peppers, onions & sesame soy,  
served with diced avocado and wonton chips

### **Escargot**

baked in a sambucca – tomato fondue with  
melted brie & topped with a crispy puff pastry

## Soup or Salad

### **Chef's Soup of the Day**

#### **Field Greens**

with granny smith apples, candied walnuts, gorgonzola cheese  
caramelized onions & a sun-dried cherry vinaigrette

## Entrees

### **Pacific Rim Spiced Seabass**

with confetti rice, hearts of palm & arugula salad & a calypso beurre blanc

### **Bronze Snapper**

pan seared bronzed gulf grouper over shellfish  
jambalaya with creole meuniere butter & sautéed vegetables

### **New York Strip**

with shallot mashed potatoes, seasonal vegetables & a port wine demi glace

### **Pan Seared Scallops**

pan seared scallops with lobster risotto, seared asparagus & a smoked tomato fondue

### **Sixteen Ounce Ribeye Steak**

served with truffled mac & cheese, seasonal vegetables  
& topped with a truffled demi glace

## Dessert

### **Flavored Cheesecake**

### **Chocolate Flourless Torte**

### **Tiramisu**

*\$60.00 Menu*

## Appetizers

(Option – Passed or Stationary  
or Select Items from Banquet Menu for 1<sup>st</sup> Course)

**Coconut Macadamia & Almond Crusted Blue Crab Cake**

with a mango sweet pepper slaw & pineapple beurre blanc

**Tuna Tartar**

hand diced ahi in chili oil with ruby peppers, onions & sesame soy,  
served with diced avocado and wonton chips

**Beef Tartar**

lightly seared & truffled beef tenderloin, tossed with parmesan cheese, scallions & coarse  
sea salt

on toast points with truffled cream cheese, micro greens & a pinot noir reduction

**Porcini & Truffled Seared Jumbo Sea Scallops**

jumbo truffled greens, balsamic marinated mushrooms & a balsamic drizzle

**Truffled Crab Meat Mac & Cheese**

jumbo lump crab, orecchiette pasta in a black truffled cheese sauce

**Soup or Salad**

**Chef's Soup of the Day**

**Bleu Mango Salad**

baby greens tossed in a mango vinaigrette with mango stilton  
cheese, cashews, grape tomatoes & red onions

**Entrees**

**Crab Stuffed Grouper**

gulf grouper stuffed with maine lobster accompanied by sautéed seasonal vegetables  
& pan roasted parisienne potatoes with a shallot beurre blanc

**Pacific Rim Spiced Seabass**

with confetti rice, hearts of palm & arugula salad & a calypso beurre blanc

**Chimmichurri Snapper**

served with caramelized shallot mashed potatoes,  
arugula & grape tomato ensalada

**9 oz Filet Mignon Au Poivre**

aged black angus buck head beef filet with garlic lyonnaise potatoes, seared  
asparagus,

& a brandy, gorgonzola wild mushroom cream sauce

**Surf & Turf**

10 oz grilled strip steak & pan seared scallops & shrimp with a tomato caper butter  
served with lyonnaise potatoes and seasonal vegetables

**Dessert**

**Chocolate Torte with Chocolate Ganache**

**Godiva Chocolate Ganache Covered Strawberry Cheesecake**

**Vanilla Bean Bavarian Cream with fresh Mango & Toasted Pine Nuts**