



New Year's Eve 2010 Dinner Menu

SOUP / SALAD/APPETIZER

(Choice of One)

Lobster Bisque Floridiane

A delicate blend of lobster, tomatoes, and fresh herbs in a rich creamy broth

Mango's Warm Goat Cheese and Honey Roasted Garlic Salad

Assorted mixed greens with poached pears, candied nuts, and warm goat cheese topped with honey roasted garlic.

Ceviche

A magnificent array of shrimp, calamari, scallops, and Tilapia marinated in a lime and cilantro vinaigrette

ENTRÉE

(Choice of One)

Filet Au Poivre

Tender center cut beef tenderloin grilled to perfection, topped with a pearl onion aux poivre Sauce, served with garlic mashed potatoes and glazed baby carrots.

Broiled Lobster

Succulent 10 oz. Caribbean broiled lobster tail with lemon, garlic and white wine, served with saffron rice and green beans almondine

Teriyaki Chicken

Grilled marinated chicken breast topped with a delicious teriyaki glaze. Served with mash potatoes and Sautéed Zucchini, yellow squash, red peppers, corn and onions.

Organic Whole Wheat Pasta Primavera

Al dente Spaghetti Pasta served with an array of fresh seasonal vegetable sautéed in garlic, olive oil and fresh basil. Carrots, zucchini, yellow squash, asparagus, mushrooms and fresh tomatoes.

DESSERT

(Choice of One)

Tropical Mango Sorbet
(With Mint Leaves and Fresh Berries)

Chocolate Lovers Ecstasy