

Mangroves

Banquet Menu 2008

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Appetizers

(Priced Per Piece) minimum order of 30 pieces

- Petite Blue Crab Cakes Crusted with Coconut and Macadamia, with Mango Slaw and Pineapple Buerre Blanc Cream Sauce - \$4.00
- Applewood wrapped Shrimp stuffed with crab & topped with a mojo BBQ Sauce - \$2.50
- Jerk Grilled Shrimp Satay with Mango Drizzle - \$2.75
- Beef Teriyaki, Peppers, Button Mushrooms, & Scallions Skewers - \$3.00
- Wonton Wrapped Shrimp stuffed with crab and served with a Sweet Chili Glaze - \$2.75
- Curried Seared Sea Scallop on a Wonton Chip With a Jicama Slaw - \$4.00
- Miniature Empanadas stuffed with Beef Tenderloin or Chicken with Cilantro Crema - \$2.75
- Thai Potato Crab Cakes with Sweet & Sour Cucumber Sauce - \$3.25
- Coconut Crusted Shrimp Skewers - \$3.00
- Jerk Chicken & Apple Kabobs with a Myers Rum Maple Drizzle - \$2.50
- Minty Lamb Kabobs with a cucumber yogurt Sauce - \$3.00
- Blue Crab-Dijon Rolled and Baked in Puff Pastry - \$2.00
- Rosemary Chicken rolled and Baked in Puff Pastry - \$1.75
- Andouille Sausage Rolled and Baked in Puff Pastry - \$1.50
- Pork and Sweet Pepper Kabobs with Spicy Maple Drizzle - \$2.50
- Lamb & Tomato Koftas with a Cucumber Mint Yogurt Sauce - \$2.50
- Crisp Roll Stuffed with Exotic Mushrooms, served with a BBQ Dipping Sauce - \$2.75
- Pad Thai Chicken Satay with Noodles and Vegetables - \$2.00
- Spinach and Artichoke stuffed Mushrooms with a Roasted Red Pepper Aioli - \$1.50
- Blue Crab Stuffed Mushrooms with a Lemon Butter Sauce - \$2.25
- Goat Cheese, Bacon, Asparagus Stuffed Mushrooms with a Balsamic Reduction - \$2.00
- Lime & Chile Marinated Scallop Skewers - \$3.50
- Citrus – Soy Duckling Skewers with Red Onion, Peppers, & Portobello Mushrooms - \$2.75
- Chicken or Salmon Yakitori Skewers with Leeks & Peppers - \$2.50
- Blue Cheese, Caramelized Onions, & Sun-dried Tomato Stuffed Mushrooms - \$2.00
- Vegetable Samosas with a Spicy Chile Aioli Dipping Sauce - \$1.75
- Potato, Bacon, Parmesan Cheese & Cauliflower Fritters with a Red Chile Aioli - \$2.00
- Boursin and Spinach Fondue with Rustic Bread Cubes - \$90.00 per Bowl
- Conch Fritters with Lemon Aioli Dipping Sauce - \$1.50
- Pineapple Ginger Black Angus Boneless Short Ribs - \$2.50
- Baked Goat Cheese and Diablo Sauce with Toasted Croutons - \$75.00 per Bowl
- Fried Calamari with Dipping Sauce- \$90.00 per pan
- Sautéed Calamari with peppers, onions, artichokes & olives - \$90.00 per pan
- BBQ Pork, Chicken, Shrimp or Beef Crispy Spring Rolls, stuffed with Napa Cabbage, Fresh Mint, Bean Sprouts, Red Pepper, & Ginger served with a Sweet Chili Dipping Sauce - \$2.50
- Citrus Tempura Lobster Lollipops - \$5.00
- Porcini & Truffled Seared Jumbo Sea Scallop Skewer with marinated Mushrooms - \$4.00

Cold Appetizers

(Priced per piece minimum order of 30 pieces)

- Sushi Rolls or Sashimi - \$1.50 to \$2.00 a piece – Sushi Chef - \$20.00 per hour with Sushi Bar
- Spicy Tuna Tartar on Wonton Chips - \$2.50
- Vine-ripened Tomatoes and Buffalo Mozzarella Bruschetta - \$1.75
- Vine-ripened Tomatoes, Crab & Brie Brushetta - \$2.50
- Stilton Mousse on Toast Points with Caramelized Apple Relish - \$1.50
- Tuna or Beef Carpaccio on Toast Points with Drizzled Balsamic Vinaigrette - \$2.25
- Tuna, Mint, Lettuce, and Noodles Spring Roll - \$3.00
- Shrimp, Mint, Lettuce, and Noodles Spring Roll - \$3.00
- Vegetables, Mint and Noodles Spring Roll - \$2.50
- Grilled Vegetable Platter (Seasonal Vegetables) Market Price Per Platter
- Fruit Platter (Seasonal Fruit) - Small - \$75.00 - Med - \$125.00 - Large - \$175.00
- Cheese platter (Imported Cheeses)... Small - \$110.00 - Med - \$160.00 - Large - \$200.00
- Fruit and Cheese Platter (Imported Cheeses and Seasonal Fruit) ... Small - \$100.00 - Med - \$150.00 - Large - \$190.00
- Charcuterie Platter (Pates Mousse) - Market Price
- Jumbo Shrimp Cocktail - \$55.00 per pound
- Caribbean Seared Ahi Tuna with Citrus - Soy Dipping Sauce - \$140.00 per Med Platter
- Rice Flour Tuna Sear with Wasabi Soba Noodles, Asian Pear Slaw, & A Tamari Butter Dipping Sauce - \$140.00 per Med Platter
- Grilled Salmon with Soy Cucumber Relish - \$95.00 per Side of Salmon
- Baked Brie cooked in Puff Pastry with Fresh Raspberries, Almonds and Brown Sugar - \$65.00 per 2.5 lb of Brie
- Cashew Coated Baked Brie with Fresh Strawberries & a Maple Dijon Vinaigrette - \$60.00
- Grilled Asparagus Platter with Balsamic Reduction - \$85.00 per Platter
- Grilled Conch Salad - \$70.00 per Bowl
- Shrimp and Scallop Ceviche - \$130.00 per Large Bowl
- Salmon Mousse with Dill & Cucumber on Water Crackers - \$1.50
- Smoked Salmon Wraps - \$2.50
- Black Bean Hummus served with Assorted Tropical Chips - \$55.00 per Large Bowl
- Smoked Fish Spread with croutons - \$60.00 per Large Bowl

Salads

(Serves about 25 people)

- Savory Field Greens with Caramelized Shallots, Toasted Almonds, Gorgonzola Cheese, Raspberries, with Balsamic, Merlot, & Black Pepper Vinaigrette - \$130.00
- Mango and Sweet Onion Salad with Field Greens, Mango, Tomato, Sweet Onion, Manchego Cheese with Ginger-Lime Vinaigrette - \$115.00
- Classic Caesar with Croutons, Parmesan Cheese, and Caesar Dressing - \$100.00
- Key Lime Caesar with Spicy Jicama, Plantain Chips, Parmesan Cheese, & Key Lime Caesar Dressing - \$110.00
- Classic Garden Salad with Mixed Lettuce, Carrots, Walnuts, Bleu Cheese or Goat Cheese, Cucumber, Tomato, Red Onion, with a Red Wine Vinaigrette - \$100.00
- Fresh Tomato - Buffalo Mozzarella Salad with Diced Buffalo Mozzarella & Vine Ripe Tomatoes Tossed In Extra Virgin Olive Oil with Toasted Pine Nuts, Fresh Basil, Parmesan Roasted Garlic On A Bed Of Field Greens with a Balsamic Vinaigrette - \$150.00
- Mediterranean Salad with Baby Arugula, Kalamata Olives, French Feta, Cucumber, Red Onions, & Lemon Oregano Dressing with House-made Croutons - \$125.00
- Big Blue Apple Salad with Spinach, Bacon Crisps, Shaved Onions, Apple Slices, Toasted Pecans, Hearts of Palm & Blue Cheese with a Citrus Vinaigrette - \$140.00
- Chevre Goat Cheese & roasted Beets with Asian Pears over Baby Arugula and a Balsamic Dijon, Shallot Emulsification - \$140.00

Entrees-Pasta & Rice Dishes
(Price is per pan. Each Pan Serves 20-25 people)

- Creole Chicken Pasta with Onions, Tomatoes, Spinach, Andouille Sausage, Garlic, and Linguini tossed in a white wine Creole Cream Sauce - \$125.00
- Fettuccine with Pine nuts, Artichokes, Garlic, Pancetta, and Portobello Mushrooms in a Gorgonzola Cream Sauce - \$110.00 - with Chicken add \$20.00 - with Shrimp add \$30.00
- Shrimp and Scallops with Portobello Mushrooms, Roasted Red Peppers, Caramelized Onions, Spinach, Parmesan Cheese, and Linguini tossed in a Garlic Cream Sauce - \$195.00
- Four Cheese Ravioli with Sun-dried Tomato, Basil, Wild Mushrooms, Spinach in a Truffled Cream Sauce - \$62.50 per 50 count - \$120.00 per \$100.00 - with chicken add \$20.00 - with shrimp add \$30.00 to 100 count
- Garlic Black Pepper Grilled Shrimp tossed with Fettuccini, Tomatoes, Leeks, Portobellos, & Garlic In a Pesto Sauce - \$175.00
- Grilled Shrimp with Tomatoes, Caramelized Onions, Spinach & Angel Hair Pasta in a Sambucca Cream Sauce - \$150.00
- Marinated & Grilled Mixed Vegetables with Penne tossed in a fresh Basil Oil - \$100.00
- Spicy Tomato, Chorizo, & Chicken Tagliatelle with Broccoli, Sun-dried Tomatoes, Red Chiles, Pine Nuts, Kalamata Olives, & Sprinkled with fresh Basil - \$125.00
- Sesame Noodles with Shrimp, Scallions, Red Chiles, Roasted Peanuts, & Bean Sprouts - \$135.00
- Tiger Shrimp Sauté with Sun-dried Tomatoes, Artichokes, & Capers with Spiced Citrus Butter & Herb & Fresh Scallion Jasmine Rice - \$160.00
- Mangroves Caribbean Paella with Chorizo, Chicken, Shrimp, Scallops, Clams, and Mussels in Saffron Rice - \$195.00
- Seafood Jambalaya with Shrimp, Scallops, Andouille Sausage, in a Creole Tomato Rice - \$175.00
- Bronzed Sea Scallops with Steamed Jasmine Rice, & a Blue Crab Etouffee - \$195.00

Entrees - Meats
(Includes Sauces & Fresh Baked Rolls)

- Slow Roasted Baron of Beef (approx. 75- 85 lbs.) - \$650.00
- Slow Roasted Garlic and Herb Prime Rib (approx. 14-16 lbs.) - \$350.00
- Whole Roasted New York Strip (approx. 12-14 lbs.) - \$380.00
- Grilled Whole Tenderloin of Beef (approx. 5 - 6 lbs.) - \$250.00
- Slow Roasted Herb Crusted Top Round of Beef (approx. 30 -35 lbs.) - \$380.00
- Chili Grilled Pork Loin (approx. 12 lbs.) - \$130.00
- Roasted Boneless Breast of Turkey (approx. 6-8 lbs) - \$130.00
- Smoked Honey Glazed Ham (approx. 10 - 12 lbs.) - \$150.00
- Slow Roasted Leg of Lamb (approx. 8-9 lbs.) - \$175.00
- Blackened "Rare" Whole Ahi Tuna Loin (approx. 10 – 12 lbs) - \$350.00
- Roasted Whole Salmon (approx. 11 – 13 lbs.) - \$180.00
- Roasted Tamarind Glazed Duck (6 whole ducks, approx. 4 lbs. each) - \$260.00
- Stuffed Chicken Breast with an Artichoke & Sun-dried Tomato Tapenade, Served With a Natural Pan Sauce with Pine Nuts, & Lemon Oil (16 Breasts approx 10 - 12 oz Each cut into 1/3 pieces – 48 pieces) - \$208.00
- Chicken Breast Stuffed with Shrimp, Sautéed Spinach, & Sliced Proscuitto & topped with a Gorgonzola cream Sauce (16 Breasts approx 10 – 12 oz Each cut into 1/3 pieces- 48 pieces) - \$224.00
- Chicken Breast Stuffed with Lobster, Shrimp, Shallots, Boursin, & Parmesan Cheese and with a light Marsala Wine & Garlic sauce – (16 Breasts approx 10-12 oz Each cut into 1/3 pieces – 48 pieces) - \$256.00
- Stuffed Chicken with Fuji Apples, Shitakes, Smoked Ham, Boursin, Brie in a Light Rum Apple Glaze – (16 Breasts approx 10-12 oz Each cut into 1/3 pieces – 48 pieces) - \$192.00

Starches & Vegetables
(Price is per pan serves 25-30 people)

- Sautéed Mixed Vegetables - \$80.00
- Shitake and Vegetable Stir-Fry - \$85.00
- Roasted Peppered Asparagus - \$85.00
- Haricot Verts with Almonds in Brown Butter - \$85.00
- Roasted Baby Zucchini, Sunburst Squash and Baby Carrots - \$95.00
- Whipped Yukon Gold Potatoes - \$60.00
- Wild Mushroom Risotto - \$100.00
- Garlic and Herb Roasted Baby Potatoes - \$55.00
- Potatoes Au Gratin - \$75.00
- Ginger and Lemongrass-scented Jasmine Rice - \$55.00
- Stir-Fried Brown Rice - \$55.00
- 4-Cheese Risotto - \$90.00
- New Orleans Dirty Rice - \$65.00

Desserts

- Brownies - \$75.00 per tray (50 Pieces)
- Citrus Trio Cheesecake (14 -16 pieces) - \$60.00
- Cappuccino Cheesecake (14-16 pieces) - \$75.00
- Turtle Cheesecake (14-16 pieces) - \$75.00
- Classic Cheesecake (14 - 16 pieces) - \$60.00
- White Chocolate & Macadamia Breeding Pudding with Carmel Sauce - \$150.00 per pan (50 pieces)
- Banana Foster with Vanilla Bean Ice Cream - \$175.00 per pan
- Cherries Jubilee with Vanilla Bean Ice Cream - \$165.00 per pan
- White & Dark Chocolate Covered Strawberries – \$100.00 (50 pieces)

Individual Dessert Servings

- Fresh Fruit with Sponge Cake & fresh Cream - \$6.00
- Modern Tiramisu - \$7.00
- Guinness Stout Chocolate Cake - \$6.00
- English Trifle in a Martini Glass - \$7.00
- Chocolate Mousse & Ganache Dome - \$8.00
- Chocolate Raspberry Torte - \$8.00
- Chocolate Torte with Vanilla Bean Cream Center& Ganache - \$8.00
- Vanilla Bean Crème Brulee - \$6.00
- Butterscotch Crème Brulee - \$6.50
- Traditional Flan - \$7.00
- Chocolate Chunk Crème Brulee - \$6.50
- Key Lime Tartlet - \$5.00
- Chocolate Praline Crunch - \$7.00
- Fresh Raspberry Sorbet - \$3.50
- Vanilla Bean Ice Cream - \$4.00
- Mocha Swirl Mousse with fresh Cream - \$6.00
- Poached Pears with Strawberry Sauce - \$6.00
- Apple Crumble - \$7.00
- Chocolate Lava Cake - \$7.00
- Carmel Apple Cheese Cake - \$7.00