

Mangrove Mike's Catering

Appetizers:

- Vegetable platter
- Fruit platter
- Cheese platter
- Smokedfish dip
- Spinach and artichoke dip
- Crab cakes; larger patty with béarnaise caper sauce
- Crab cakes; bite-sized
- Conch fritters
- Thai dolphin fingers
- Thai shrimp skewers
- Blackened fish skewers
- Chicken and pineapple skewers
- Mushrooms stuffed with crabmeat
- Mushrooms stuffed with spinach and artichoke
- Scallops wrapped in bacon
- Shrimp cocktail
- Seared tuna (app or dinner)
- Sushi boats
- Artichokes stuffed with goat cheese and parmesan encrusted
- Teriyaki beef skewers
- Conch chowder
- Bruschetta with fresh mozzarella, tomato and basil
- Bacon and BBQ wrapped shrimp
- Conch Ceviche
- Tuna & Seaweed Salad
- Spinach and goat cheese meze
- Poisson Cru – Tahitian Style Tuna Ceviche

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Main Courses:

- Filet Mignon
- Florida Lobster stuffed w/ shrimp & covered w/ mango salsa
- Prime rib
- Churrasco steak (app or dinner)
- Turducken
- Chicken Marsala
- Chicken parmesan
- Chicken cordon bleu
- Chicken ala vodka (pasta)
- Local fish stuffed with crabmeat, béarnaise caper sauce over
- Local fish tropical
- Local fish blackened
- Seafood ala pasta (shrimp and scallops)
- Shrimp scampi
- Roasted pig
- Pasta bar
- BBQ

Side Dishes:

- Fresh Asparagus - Prosciutto wrapped
- Twice-baked potatoes
- Fruit salad
- Stir fried vegetables
- Mescaline baby greens salad
- Saffron Rice
- Caesar salad
- Green bean almond
- Beans and rice
- Roasted corn
- Cole slaw
- Potato salad
- Pasta