

Mystic Blue Cruises™

2009 New Year's Eve Dinner Menu

HORS D'OEUVRES

Brochette of Tenderloin
Vegetable Spring Rolls with Sweet and Sour Dipping Sauce
Breaded Jerk Chicken Tenders with Tamarind and Pineapple Salsa
Chilled Jumbo Gulf Shrimp with Spicy Cocktail Sauce

GREENS & THINGS

A Fresh Selection of Assorted Greens tossed with a
Champagne Vinaigrette

MAINS

CARVING STATION

Hand-Carved Tenderloin of Beef
With Horseradish Cream

ENTREÉS

Chicken Breast a La Vesuvio
Lemon Herb Chicken roasted with Bell Peppers and Peas

Au Gratin Spinach and Cheese Manicotti
Drizzled with Pesto Cream

SIDES

Roasted Garlic Mashers

Broccoli Cheddar Casserole
With Crispy Smoked Bacon

SUGAR BITES & CHOCOLATE DELIGHTS

Choco-Dip Fondue Bar
Rice Crispy Treats, Marshmallows, Fresh Fruit & Other Treats served dip-ready with Melted
Milk and Dark Chocolates

Chef's Assorted Pastries and Bars