

2010 Mystic Blue Dinner Menu

Greens & Things

Tequila-Lime Chopped Salad

Mixed Field Greens, Chopped Chicken Breast, Ripe Roma Tomatoes, Scallions and Avocado tossed in a Tequila-Lime Vinaigrette and topped with Tri-color Tortilla Strips

Tuscan Panzanella Salad

Romaine and Mesclun Greens tossed with Grape Tomatoes, Pickled Onions, Black Olives, Fresh Caciotta Cheese and Giant Focaccia Croutons in a Red Wine Vinaigrette

Mains*

Aloha Roasted Brisket

Slow Cooked Beef Sirloin in a Tangy Pineapple Demi Glaze

Turkey Wellington

Herb-Roasted Turkey Meatballs bundled in Puff Pastry and drizzled with a Mushroom Marsala Reduction

Mystic Seafood Boats

Shrimp and Scallops blended with Diced Vegetables in a Tomato-Pepper Puree and served in a Yukon Gold Potato Shell

Pennette alla Vodka

Imported Pennette Pasta tossed with Italian Cheese and Green Peas in a Grey Goose Tomato Cream

*Vegetarian Options are available upon request onboard.

Sides

Malibu Steamed Vegetables

Drizzled with Melted Cheddar

Sweet Corn Mashed Potatoes

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 Cookies

*Menu items subject to change.