



MAKE IT WITH MANGO A YEAR OF MANGO MENU PROMOTIONS

The year-round availability of mangos makes it easy to plan holiday specials and seasonal menu promotions. Mango delivers on eye-catching color and delicious tropical flavor. Mango adds dimension to hot or cold and savory or sweet preparations. Mango is also a low calorie medium for delivering vital nutrients. Use these ideas to add fresh mango appeal to your menu. You'll find recipes and more at www.mango.org/foodservice.

WINTER

January

- **Resolution Revolution** – Add nutrients, color and the taste of the tropics to breakfast staples – fruit cups, oatmeal, cereal and smoothies.
- **Menu Oscars** – Win for best foreign feature with [Thai Pork Mango Salad with Mango Mint Dressing](#) and best supporting role with [Mahi Mahi with Mango Mojo](#).

February

- **Small is Big for Dessert** – Your customers will thank you for smaller portions of flavor-packed desserts like [Mango Rum Tiramisu](#) and [Mini Mango Amaretto Cheesecake](#).
- **Winter Escapes** – Melt winter's gloom with tropical [Baja Fish Tacos with Mango Salsa](#) or sunny [Mango Caprese Salad](#). Try Tony Abou-Ganim's sophisticated cocktail, [The Sweet Escape](#).

SPRING

March

- **It's a Wrap** – Boost sales with colorful [Mango Chicken Lettuce Wraps](#), perfect as a light lunch or supper. Fill small lettuce leaves so it's easy for kids to handle.
- **Fresh Starts for Spring** – Wake up breakfast menus with [Mango Yogurt Parfait](#) or [Mango Macadamia Caramel Rolls](#).

April

- **Spring Chicken** – Everyone loves chicken, which benefits from the color and flavor when fresh mango is added to the mix. Offer [Jerk Chicken with Spicy Mango Topper](#) or [Hot and Sweet Fresh Mango Chicken Salad](#).

May

- **Cinco de Mango** – More than half the mangos enjoyed in the U.S. grow in Mexico, so mango is a natural choice for [Cinco de Mango Salsa](#), [Cinco de Mango Quesadilla](#) and [Mango Chile Rellenos Al Carbon](#).
- **Liquados Rule on Mother's Day** – Quench thirsts and please the eyes with [Mango Strawberry Sangria](#).

SUMMER

June is Mango Month

- **Front and Center** – Mango turns a casual entree into something special in *Pulled Pork Sandwiches with Mango Barbecue Sauce* and *Mango and Bacon Barbecue Pizza*.
- **Show your Best Sides** – A refreshing take on traditional slaw, *Green Mango Slaw* will wow guests with the zing of Serrano chiles and Thai fish sauce. *Mango Macadamia Nut Rice* raises the bar on sides.

July

- **Summer Flings and Flames** – Add fresh mango to your grilled produce line-up in *Creole Chicken with Grilled Mango*.
- **Summertime S'mores** – Comfort food with a twist, *Tropical Mango S'mores*.

August

- **Sizzling Summer Salads** – Freshen up your salad menu with *Spinach Salad and Mango Vinaigrette* that features fresh cubed mango.
- **Summer Refreshers** – *Thai Mango Cooler* will create buzz with refreshing citrus and ginger flavor notes.

FALL

September

- **Top of the Morning** – Sweeten breakfast with fresh mango in a tropical fruit blend for pancakes or offer *Mango Breakfast Chutney* to compliment a hearty breakfast.
- **Global Flavors** – Mangos grow in tropical climates around the world. Global traditions inspire *Grilled Mango and Tandoori Chicken with Mango Rice*, *Mango Mojo* (BBQ) and *Mango Michelada*.

October

- **A Little Flavor Goes a Long Way** – Customers will remember the burst of flavor that *Mango Chow*, *Topical Mango Chutney*, *Green Mango Chutney*, *Mango Basil Relish*, *Mango Salsa* lends to poultry, seafood, pork and beef dishes.
- **The Closers** – At the end of the evening, who could resist *Grilled Mango with Spicy Rum Glaze and Vanilla Ice Cream*?

November

- **Seafood Scoops** – Fresh mango adds color and tropical flavor to *Tilapia Ceviche with Mango* and *Red Snapper and Mango Ceviche*.
- **Twists on Tradition** – *Mango Cranberry Sauce*, *Mango and Almond Yams* and *Sweet Mango Dessert Tamales* differentiate holiday menu specials.

December

- **Timely Tapas** – Passed or shared, *Coconut Shrimp with Mango Sauce* satisfies.
- **Festive Sips** – What's not to love about *Tropical Egg Nog*.

Visit www.mango.org/foodservice for more information, recipes and nutrition facts.

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