



CHOICE OF ONE (1) FROM EACH COURSE

FIRST COURSE ~ APPETIZER

- Wedge Salad ~ Iceberg lettuce topped with brown sugar crispy bacon, Cajun ranch dressing and chives
- Oxtail & Braised Cabbage Spring Roll ~ slow-cooked oxtails with cabbage in a crispy spring roll served with jerk BBQ dipping sauce
- Seafood Alfredo Risotto ~ cream risotto with crab, lobster and shrimp

SECOND COURSE ~ ENTREE

- Beef Short Rib ~ slow-cooked fall off the bone short rib served with French demi-glaze Yukon gold mashed potatoes and sautéed spinach
- Fried Red Snapper ~ Red Snapper filet deep fried, served with Jambalaya rice, collard greens topped with a seafood sauce
- Stuffed Chicken Breast ~ Airline chicken breast stuffed with spinach, cheese blend served with Yukon gold mashed potatoes and grilled asparagus

THIRD COURSE ~ DESSERT

- Red Velvet Cake
- Triple Chocolate Cake
- Wilson's Sweet Potato Vanilla Cheese Cake

Chef Milly, Executive Chef