



	Monday, Nov. 10th	Tuesday Tuesday, Nov. 11th	Wednesday Wednesday, Nov. 12th	Thursday, Nov. 13th Happy Hour: 5:00pm-7:00pm	Friday Friday, Nov. 15th
Entrees	Mahi Mahi in Black Bean Sauce with Scallions and Tomatoes	Crusted Pork Loin with Spicy Fruit Chutney	Creole Tilapia with Remoulade Sauce	Hand Crafted Vegetable Ravioli	Beef Carving Station with Au Jus or Spicy Mustard Au Poivre
	Authentic Caribbean Curried Chicken	Mandarin Seared Basa	Authentic Jamaican Jerked Cornish Hens	Individual Shepherd's Pie	Fried Fish Authentic Escoveitched Sauce
Sides	Steamed Cauliflower w/ Garlic & Lemon Butter	Sesame Broccoli	Rosemary and Thyme Roasted Tomato	Puree of Broccoli and Roasted Garlic	Grilled Seasonal Vegetables
	Sautéed Vegetable Medley	Caramelized Sweet Plantains	Balsamic Glazed Root Vegetables	Glazed Baby Carrots	Sauteed Green Beans
Vegetables	Steamed Rice	Spiced Sweet Potato Purre	Sweet Corn Fritters	Truffle Smashed Potatoes	Herb Roasted Potatoes
	Brown Buttered Bow Tie Pasta	Seared Mushroom Polenta Cake	Thyme Scented Jasmine Rice	Vegetable Couscous	Real Jamaican Festival