

GALA MENU



PLATED, FRENCH SERVICE DINNER

Assorted deluxe breadbasket with cornbread, hard dough dinner rolls and butter balls

APPETIZER

Grace Jamaica Ackee & Smoked Salmon *Vol au Vents* micro greens wrapped in cucumber ribbons, with julienne mango, grape tomatoes drizzled with raspberry vinaigrette

ENTRÉE

Succulent Jerk Chicken stuffed with callaloo, heirloom carrots, marinated and slow roasted with a mild pepper jus

OR

Roulade of Stuffed Caribbean Lane Red Snapper Filet, with a tomato concassé white wine sauce infused with a sweet chili glaze

All entrees are served with coconut rice and peas in yellow peppers, honey glazed baby carrots and sugar snaps

VEGETARIAN OPTION

Eggplant Boat filled with specialty tofu, portabella mushroom, bell peppers simmered in a light coconut curry cream sauce, a vegan delight

DESSERT

Individual Mango Cheese Cake, JA 50 Logo with Appleton Estate Rum Coulis and mixed berries, perfect ending