

**Fall '09 Catering & Events Class welcomes you**  
to our Theme dinners  
This week's Theme...  
**Take a Tour of the Caribbean**

Thursday, Nov. 5<sup>th</sup>, 2009

*Menu*

*Appetizers:*

*choice of*

**Caribbean pumpkin and black bean soup**

A Caribbean tradition to warm up the body and soul

or

**Crab cakes with spiced coconut-okra sauce**

Crab cakes with a touch of spice with an all-island favorite, coconut sauce

or

**Jamaican beef dumplings**

Jamaican delicacies with a touch of heat will make you feel the warmth of the Islands

*Entrées:*

*choice of*

**Grilled coconut curried prawns**

Creamy prawns with a kiss of cayenne spice served with the traditional side of red beans and rice

or

**Grilled jerk chicken**

Chicken marinated with scallions, garlic and spices then baked and served with sweet potatoes

or

**Pork stew**

Caribbean-inspired boneless pork stew with a side of red potatoes and crispy plantains

*Desserts:*

Choice of confections prepared by our baking and pastry class

Three Courses \$19.95

Wines by the glass \$5.00

Corkage \$7.00/bottle

Plan to join us every Thursday, for our  
Three course theme dinners served from 5:30-8:00  
Nov. 12-Closed for a private event  
Next dinner Nov, 19th- Our Annual Fall Harvest Buffet

City College of San Francisco. 88 Fourth St.

Reservations: 415.908.7522

Information about private party rentals: 239.3184

[www.ccsf.edu/dtn/palate](http://www.ccsf.edu/dtn/palate)