

# UJC Friday Favorites

## Southern Comfort Classics

### **Appetizer**

*(choose 1)*

Shrimp and Grits

*Lightly blackened shrimp served on a bed of creamy cheddar grits with a drizzle of mild buffalo sauce.*

Southern Style Pimento Cheese Dip

*House made creamy pimento cheese dip served with toasted crostini.*

### **Soup**

Cajun Corn and Crab Bisque

*Lightly spiced cream soup infused with aromatic vegetables, sweet corn, and crab meat.*

### **Salad**

Creole Caesar

*Romaine hearts tossed with sweet bell peppers, grape tomatoes, and garlic croutons with a creamy New Orleans influenced Caesar dressing.*

### **Entrées**

*(choose 1)*

Low Country Boil

*Tender shrimp, clams, andouille sausage, sweet corn, and red potatoes simmered in a rich seafood stock with Cajun spices and served with fresh lemon.*

Memphis BBQ Plate

*Dry rubbed and smoked ribs paired with slow cooked pulled pork; served with a sweet and tangy Memphis style BBQ sauce.*

Country Fried Chicken

*Double-breaded and fried chicken breast smothered in a rich andouille sausage infused country gravy.*

### **Sides**

*(choose 2)*

Cheddar Grits

Pimento Mac and Cheese

Smoked Meat Collard Greens

Southern Fried Sweet Corn

### **Dessert**

Prepared by our professional pastry chefs and students.