

2009 Spirit of Chicago Dinner Menu

FIRST COURSE

Salads

Summer Salad Sampler

Assorted Fresh Field Greens displayed with your choice of Chopped European Cucumbers, Grape Tomatoes, Cheddar Cheese, Bacon Bits, Seasoned Croutons and Ranch and Italian Dressings

Toasted Couscous Salad

With Feta Cheese, Roasted Red Peppers and Italian Dressing

SECOND COURSE

Entrées*

Tilapia

Pan-Fried and topped with a Sherry Lobster Drizzle

Thai BBQ Sirloin of Beef

Smoked and Roasted in a Tangy BBQ Sauce

Au Gratin Chicken Breast

Filet of Chicken baked with a Cheese Blend and Tomato Basil Ragu

Rigatoni Frutti de Mare

Gulf Shrimp and Scallops tossed with Chardonnay and a Rich Tomato Blend

*Vegetarian Entrée available upon request.

Sides

Mixed Steamed Vegetables tossed with a Light Butter Sauce

Red Skin Mashed Potatoes

Assorted Freshly Baked Rolls

DESSERT COURSE

Fresh selection of Cookies, Cakes, Bars, Pastries and Seasonal Fruit

*Menu items subject to change.

