

# 2009 Spirit of Chicago Twilight Saturday Dinner Menu

## FIRST COURSE

### Salads

#### Garden Salad

Assorted Field Greens tossed with European Cucumbers, Cheddar Cheese,  
Seasoned Croutons and Creamy Ranch Dressing

#### Toasted Couscous Salad

With Feta Cheese, Roasted Red Peppers and Italian Dressing

## SECOND COURSE

### Entrées\*

#### 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.

