

2008 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

Three Cheese Crusted Chicken Breast

Served with a Tomato Basil Ragu

Jambalaya

Gulf Shrimp, Andouille Sausage and Creole Vegetables Slow Cooked with Long-Grain Rice in a Rich Tomato Blend

*Vegetarian Entrée available upon request.

Sides

Seasonal Vegetables with Lemon Butter

Wisconsin Cheddar Mashed Potatoes

Assorted Freshly Baked Rolls

DESSERT COURSE

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

*Menu items subject to change.

