Chicago Concierge’s Dine Around Program Presents

(312) 595 - 0913  ~  210 East Upper Illinois Street  ~  $70 per person

Regular Dinner Menu
50-item salad area, traditional side items and various cuts of beef, lamb, pork, chicken and Brazilian sausage carved tables.

Non-alcoholic Beverages
Fountain soda, regular coffee and regular iced tea with complimentary refills

Dessert
Bananas Foster Pie or Key Lime Pie

Wine, Beer, & Cocktails
Two glasses of private label wine, beer, or call cocktails

Meat Selections
• Filet Mignon*
• Garlic Picanha
• Filet Mignon wrapped in Bacon*
• Brazilian Sausage
• Braised Beef Ribs*
• Brazilian Sausage
• Lamb Chops*
• Slow-Roasted Leg of Lamb
• Pork Ribs*
• Chicken Breast wrapped in Bacon
• Brazilian Picanh

Salad Area Selections
• Couscous Salad
• Onion Ceviche
• Sauteed Mushrooms
• Olive Medley
• Gorgonzola & Grape Salad
• Roasted Baby Beets
• Imported Hearts of Palm
• Tangy Tabbouleh
• Artichoke Hearts
- Grilled Red & Yellow Peppers
- Spring Mix
- Imported Artisan Cheeses
- Romaine Lettuce
- Charcuterie
- In-House dressings
- Steamed Asparagus
- Shrimp Salad
- Smoked Salmon
- Potatoes au Gratin
- Pineapple Carpaccio
- Prosciutto
- Jasmine Rice
- Sushi
- Brazilian Black Beans
- Goat Cheese Terrine
- Farofa
- Tomatoes
- Chimichurri & Mint
- Potato Salad
- Lobster Bisque
- Fresh Mozzarella

**Side Items**
- Garlic Mashed Potatoes
- Sweet Fried Bananas
- Brazilian Cheese Bread