Chicago Concierge’s Dine Around Program Presents

(312) 595-0913  ~  210 East Upper Illinois Street  ~  $125 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 ide

**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
- B rief Sausage wrapped in Bacon
- Lamb Chops*
- Slow-Roasted Leg of Lamb
- Pork Ribs*
- Chicken Breast
- Brazilian Picanh

### Salad Area Selections

- Couscous Salad
- Onion Ceviche
- Sauteed Mushrooms
- Olive Medley
- Gorgonzola & Grape Salad
- Roasted Baby Beets
- 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

Side Items
• Garlic Mashed Potatoes
• Sweet Fried Bananas
• Brazilian Cheese Bread

• Goat Cheese Terrine
• Farofa
• Tomatoes
• Chimichurri & Mint
• Potato Salad
• Lobster Bisque
• Fresh Mozzarella