



Curt's dinner&dialogue

PICK UP A MEAL. GATHER FRIENDS & FAMILY. DINE & DIALOGUE!

With so much being taken away from us right now it helps to remember that learning is one thing that we can participate in anywhere, anytime with anyone, and no one can ever take those moments away from us.

**The beautiful thing
about learning is
nobody can take
it away from you.**

B.B. KING

*I have learned much of
what I know around our
Mom's dinner table
From love and respect,
to politics and business.
At our extended families
Sunday Suppers when
we were raising our kids,
I learned about rap music,
environmental issues,
vegetarian cooking and
social justice. And there
were always lessons
peppered in between
depending who was
invited to the table.*

SUSAN TRIESCHMANN,
Executive Director, Curts Café

**Order preset delicious meals by
Tuesday** for you and your guests.

Pick up your meals Thursday at
our Evanston or Highland Park Café
from 3-6 pm. Treat your friends to
dinner & dialogue too by dropping
off a meal and having a Zoom date.

Heat your meal, set the table and
pull out your "Question Sheet."

Only \$15 per person
see menu on reverse,
vegetarian options available

Only \$12.50 per person
if ordered for 4 or more weeks
Pre-orders only – must be
ordered by 2 pm Tuesday

**Pull out questions presented by
Curt's students** to jumpstart the
conversation on a wide variety
of topics.

Share, listen, learn & grow!

TO ORDER

Please Call 224-330-7171 or

Email catering@curtscafe.org anytime before 2pm Tuesday each week





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*All served with Dinner Rolls and Dessert,
Vegetarian options available*

MENU

SEPTEMBER 10

Strawberry spinach salad, Lime-cilantro tilapia, Summer couscous, vegetables

SEPTEMBER 17

Chopped salad, Italian Style pork & lentils with capers and roasted red pepper relish

SEPTEMBER 24

Three bean salad, Spicy Glazed chicken & corn with coleslaw and crispy onions

OCTOBER 1

Caprese salad, Pesto Pasta & corn with fresh tomatoes and parmesan cheese, grilled chicken breast

OCTOBER 8

Spinach and goat cheese salad, Seared chicken & honey-chipotle sauce with vegetables and faro

OCTOBER 15

House salad, Creamy garlic steak chunks with mushrooms, steamed white rice and vegetables

OCTOBER 22

Caesar salad, traditional spaghetti and meatballs

OCTOBER 29

Bruschetta appetizer, Rosemary pork loin, mashed potatoes, vegetables

NOVEMBER 5

Mexican quinoa salad, Salmon with cilantro lime rice, steamed broccoli

NOVEMBER 12

Chopped salad, Crispy Curry Chicken, sautéed zucchini & nectarine rice

NOVEMBER 19

Greek Salad, Creamy Mediterranean pasta with spinach and roasted red peppers, meatballs

NOVEMBER 26

Mexican street corn, Burrito Bowls with ground beef, lettuce, sour cream, cheese, pico de gallo, corn, and white rice.