How it works

1 ORDER
Fill out order form no later then 48 hours ahead of meal date.

2 PICK UP
Pick up your meals on Thursday at Evanston or Highland Park Café from 3–6pm

3 ENJOY
Heat your meal, set the table and pull out your “Dialogue Sheet”

SCAN ME TO ORDER
WWW.CURTSCAFE.ORG

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For any further questions, contact Amy at 224-330-7171 or catering@curtscafe.org

NOVEMBER MENU
3 COURSE MEAL $18.00 EACH

NOVEMBER 3RD

STARTER
CAESAR SALAD
Romaine lettuce with sliced red onions, parmesan cheese and homemade croutons served with creamy caesar dressing on the side.

ENTREE
BUTTERNUT SQUASH RAVIOLI
Butternut squash ravioli with brown butter sage sauce served with roasted sweet potatoes and sautéed green beans.

DESSERT
COOKIE OR BROWNIE
Choice of a freshly baked Curt’s Cookie or Brownie.

NOVEMBER 17TH

STARTER
CRANBERRY WALNUT SALAD
Spring mixed topped red onions, dried cranberries, candied walnuts and goat cheese served with balsamic vinaigrette dressing on the side.

ENTREE CHOICES
TURKEY DINNER
Roasted turkey served with mashed potatoes, stuffing and cranberry sauce.

ROASTED BOWL
Roasted carrots with farro, chickpeas and herbed crème fraîche.

DESSERT
COOKIE OR BROWNIE
Choice of a freshly baked Curt’s Cookie or Brownie.