



Installation Dinner
May 9 2024 at 6:30 PM

We will begin at St. Peter's for the installation of officers at 6:30.
Then we will move to Sunset Grill for dinner.

Sunset Grill
25276 W Grass Lake Road
Antioch, IL 60002

Please join us for dinner:
\$35.00 per person: cash or check payable to SPWM

Choice of Entree
(please see attached selections)
Choice of Beverage: Coffee, Tea, Soda, ect.
(Cash bar is available separately)

Please RSVP to the office, drop in collection basket, or contact
stpeterswm@gmail.com if you have any questions.

Name _____ Guest(s) _____
Dinner choice _____
Payment enclosed: \$ _____
Must be received by Thursday, May 2, 2024

Dinner Options:

BILLY'S CHOPPED SALAD

Our original, fresh crispy bed of iceberg & romaine lettuce, marinated chopped chicken breast, gorgonzola cheese, ditalini pasta, red cabbage, green onions, bacon, tomatoes & our sweet red wine vinaigrette dressing.

GREEK SALAD WITH A TWIST

With a twist! Mixed lettuce, feta, tomatoes, cucumbers, red onions, avocado, with a creamy homemade balsamic dressing

- Add Chicken

CHICKEN CAPRESE SANDWICH

Grilled Chicken, basil, tomato, fresh mozzarella, balsamic aioli on toasted sourdough

CHEESY SPINACH PESTO FLATBREAD

Pesto, Spinach, Mushrooms, Tomatoes, Mozzarella and Parmesan Cheese

AHI TUNA TACOS

RAW Ahi Tuna tossed in our homemade Japanese dressing served in three flour tortillas with cabbage, carrots, green onions, cilantro, avocado and boom boom sauce. Served with a side of rice pilaf and pico de gallo

GRILLED SHRIMP TACOS

Grilled shrimp served in three flour tortillas with Monterey Jack chipotle ranch, cabbage & sliced avocado. Served with a side of rice pilaf, homemade salsa & pico de gallo.

CHICKEN MARSALA

Our classic chicken marsala is pan fried in a mushroom wine sauce. Served with your choice of mashed potatoes or fettuccine alfredo

FETTUCCINE ALFREDO

Fettuccine tossed in our creamy alfredo sauce served with a bread stick.

- Add Chicken

REUBEN

Corned beef piled high, melted swiss, sauerkraut & homemade thousand island dressing on grilled marbled rye.

HAMBURGER OR THE BEYOND BURGER

Plant-based burger that satisfies like beef. Served on a gourmet hamburger bun, leaf lettuce, tomato, grilled onions, pepper jack cheese & chipotle mayo.