

The History of Sleeping Cars 150th Anniversary Symposium Reception and Dinner

Held at *Phil Stefani's Signature Restaurant (Pier 37)* within the *Harborside International Golf Course* located (near Pullman) Chicago, Illinois

April 23 – 26, 2009

**Held in conjunction with the
Passenger Train Historical Society's Conference**

Dinner featuring Pullman dining car menu selections with the featured Diner presentation by James D. Porterfield: *Fine Dining a la George Pullman: The Cars and the Cuisine that Made Long Distance Trains Possible*. During the pre-dinner reception, displays, author book signings, sales will be held. After the dinner, invited slide shows about sleeping cars, Chicago's trains, and terminals will be presented by invited speakers.

Reception and Dinner Menu

Reception Hors D'oeuvres

Canape of corned beef hash on buttered toast points

Illinois sandwich, toasted rye bread topped with a tender slice of corned beef and smoked liver sausage

Canape of Pickled Shrimp

Dinner

First Course: Chilled Asparagus Salad with a caper vinaigrette

Second Course: Salmon Soup

Main Course: Deviled Chicken, a delicious breast of chicken topped with a piquant mustard sauce
Grilled Double Lamb Chop, this was reported to be the most popular item served in Pullman's cafe cars. It is topped with bacon and served with a side of hash brown potatoes and buttered peas.

Fourth Course: Vanilla Ice Cream with raspberry sauce garnished with a slice of orange praline toast.

Guests will certainly enjoy their "taste of the past" experience at this historic dinner event.