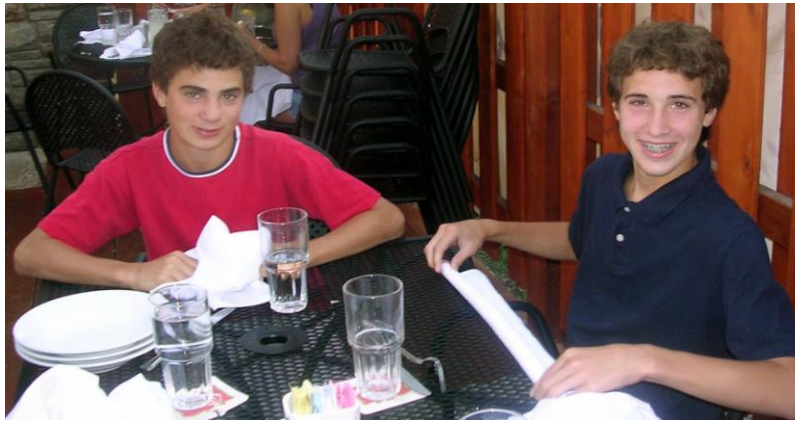




*A Warm Neighborhood Place With an
All American Fare and a Splash of the South*
1636 Old Deerfield Road, Highland Park, IL 60035 ph(847) 831-0595 fx(847) 831-0395
www.Bluegrasshp.com

Early Summer Happenings **Bluegrass Patio is Ready for the season...**



Get the kids ready for some great food and great fun on our door patio,
with the Police Station right across the street the kids will have to obey! it is almost too easy!

Own Your Own Restaurant –

As we are closed on Mondays we will open up for parties...
We also do private affairs on Saturday and Sunday afternoons.
Weddings, Baby Showers, Bar/Bat Mitzvahs, come celebrate in a wonderful setting.

Regular Networking Events (at *Bluegrass*)

NAWBO North Shore (National Association of Women Business Owners) www.nawbochicago.org
Every first and third Tuesday of the Month... Call Marci Gelber at 847-597-5911 for details

First Wednesday Networking Group (New Location Bluegrass) Highland Park Chamber of Commerce
Every first Wednesday of the Month from 7:30 to 9am \$10 members / \$15 non-members

Lawyers Connection Group Meets the second Thursday of each Month call Dan Felix at 847-444-0251 for details
Small Office Resource Group of the North Shore Meets the third Wednesday of each Month (www.hbbrg.org)

Bluegrass Cooking School

1636 Old Deerfield Road, Highland Park, IL 60035

847-831-0595

www.Bluegrasshp.com

Call for Reservations, this is a pre-pay event

Hosted By Chef Warren Jones

“It is not about the 9-iron, it is all about the Cast Iron”

(This message is not approved by Tiger Woods)

“Beer, B.B.Q., & the Great Outdoors”

Saturday July 24, 2010 & Sunday July 25, 2010

Show Time 11:30-2:30

(45 in advance 55 the day of)

Smoked B.B.Q. Beef Brisket

Teaching the 24 hour event of seasoning & slow smoking the perfect brisket for any occasion.

No matter if it is charcoal, propane, electric, or an in-ground fire pit, this smoked brisket is worth the cow's weight in gold.

Shrimp & Crab Au Gratin

An old school, southern special, baked in a smooth creamy sauce and topped with cheese for the most wonderful, cast iron Au Gratin flavor you will ever taste.

Lobster Baked Macaroni & Cheese

Macaroni and Cheese on Steroids this is. Cavatappi pasta, dressed in creamy Gruyere cheese, sharp cheddar, and stuffed with chunks of lobster meat, baked to perfection in an old school cast iron skillet. This is not your children's Kraft Mac and cheese

Quick and Easy Peach Cobbler

It's Peach Cobbler Baked in my mom's 45 year old cast iron skillet.

Yummy!