

USA Dance Greater Milwaukee Presents a Formal Spring Dinner Dance

Sunday, May 18, 2014 Doors Open & Cocktails at 2:30 p.m.

Dance: 3:00 - 7:00 p.m. Dinner: 7:00 p.m.

Hot and Cold Hors d'oeuvres 4:30 - 6:00 p.m.

The Wisconsin Club

900 W. Wisconsin Ave, Milwaukee, WI

Strict Tempo CD music by Fran & Deb Sweeney

Black Tie Suggested

Reservations required. USA Dance members and their guests will have priority registration until April 14th. Members may invite a nonmember guest. **Sorry, no walk-ins. Attendance will be limited** so reserve early. Nonmember registrations accepted after April 14th space permitting. Valet parking is optional. For questions or additional information call Roger Clauer (262) 521-3073
roger@clauerfamily.com **Sorry, no refunds**

----- **Cut along line; return bottom portion with payment** -----
Please include phone and email in case we need to contact you

All Reservations must be received by **May 5, 2014**.

\$60 Members

\$70 nonmembers

(Sorry, no refunds)

Mail Checks Payable to:

USA Dance Chapter 2030.

Send check with this form to:

Thad Groszcyk, RE: USA Dance

N21 W29820 Glen Cove Rd., Pewaukee WI. 53072

Dinner Choices **(1)** Pan Seared Pork Tenderloin **(2)** Grecian Whitefish **(3)** Vegetarian (See other side for detailed menus) Please provide names and circle member status and dinner choice:

<u>Attendee Names</u>	<u>Member</u>	<u>Dinner Choice</u>	<u>Amount</u>
_____	Yes / No	1 2 3	\$ _____
_____	Yes / No	1 2 3	\$ _____
			TOTAL \$ _____

Phone _____

Email _____

2014 Dinner Dance Menu

Dinner Choices

Pan Seared Pork Tenderloin

Pan Seared Port Tenderloin wrapped in bacon and served on pork Robert sauce with roasted garlic mashed potatoes, green top carrots, champagne asparagus and red pepper brunoise

Grecian Whitefish

Baked in oregano lemon butter with white wine, served with garlic red jacket potatoes, Chef's vegetable medley

-Or-

Vegan Vegetable Wellington

Zucchini yellow squash, sweet bell peppers, sun-dried tomato and mushrooms baked in a pastry shell and served on roasted tomato quinoa with braised Brussels sprouts.

Dessert

Crème Brûlée - Sugar crusted with berries and cinnamon whipped cream

All Dinners include salad, rolls and choice of coffee, tea or milk

Hors d'oeuvres

Bacon Wrapped Water Chestnuts

Bruschetta Assortment: Roma tomato and basil, Portobello mushroom and grilled vegetable

Dry Snack Mix