

USA Dance Greater Milwaukee Presents a Formal Spring Dinner Dance

Sunday, May 19, 2013 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 15th. Members may invite a nonmember guest. **Sorry, no walk-ins.** Attendance will be **limited to 110 dancers** so reserve early. Nonmember registrations accepted after April 15th 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*** -----

All Reservations must be received by **May 6, 2013**.

\$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)** Chicken Piccata **(2)** Roma Tomato Crusted Salmon **(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 \$ _____

2013 Dinner Dance Menu

Dinner Choices

Chicken Piccata

Fresh boneless, skinless chicken breast Scaloppini with a light egg and Parmesan crust, served with roasted garlic mashed potatoes, sautéed green bean medley and a lemon-caper demi-glacé sauce.

-Or-

Roma Tomato Crusted Salmon

Seasoned with olive oil, Chardonnay, capers and shallots, covered with thinly sliced Roma tomatoes, roasted and served with tomato-basil buerre blanc and pesto rice pilaf

-Or-

Grilled Portobello Mushroom

Marinated in garlic basil oil, char-grilled then stuffed with Asiago spinach artichoke fondue accompanied by mushroom ravioli and a bouquet of balsamic grilled vegetables.

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

Thai Seared Beef on sesame rice cracker with shaved cucumber

Bacon Wrapped Water Chestnuts

Dry Snack Mix