

# USA Dance Greater Milwaukee Presents a Formal Spring Dinner Dance

*Sunday, May 17, 2015 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 14<sup>th</sup>. **Sorry, no walk-ins. Attendance will be limited** so reserve early. Nonmember registrations accepted after April 14<sup>th</sup> space permitting. Valet parking is optional. For questions or additional information call Roger Clauer (262) 521-3073 [roger@clauerfamily.com](mailto: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, 2015**.

\$60 Members

\$70 nonmembers

*(Sorry, no refunds)*

Mail Checks Payable to:

**USA Dance Chapter 2030.**

Send check with this form to:

Roger Clauer, RE: USA Dance  
3512 Sequoia Circle, Waukesha Wi. 53188

Dinner Choices **(1)** Chicken **(2)** 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	\$ _____

☐ **Reserved Seating Requested** - Please list table partners on back

TOTAL \$ \_\_\_\_\_

Phone \_\_\_\_\_

Email \_\_\_\_\_



# 2015 Dinner Dance Menu

## Dinner Choices

### White Mountain Chicken

Boneless breast stuffed with a savory dressing of plumped golden raisins, sun dried cherries, cranberries and Vermont white cheddar cheese , sauce supreme, cranberry glacé, cheddar gratin and potatoes ecressiere

### 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

### 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 Brûlé - 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

Spinach Artichoke Tartlet with crumbled Feta cheese

Dry Snack Mix

----- Optional Reserved seating request -----

Please Seat me with:

- |          |           |
|----------|-----------|
| 1) _____ | 2) _____  |
| 3) _____ | 4) _____  |
| 5) _____ | 6) _____  |
| 7) _____ | 8) _____  |
| 9) _____ | 10) _____ |

**Note:** Tables are set for 8 by default but you may request optional seating for 10