

USA Dance Southern WI 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 \$ _____

Phone _____

Email _____

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