



St. Andrew's Society

of the City of Milwaukee

2022 President's Dinner Order Form

Date: _____

Name: _____

Address: _____

City, State, Zip: _____

Phone: _____

Email: _____

Names of Other Attendees You Are Hosting:

1. _____
2. _____
3. _____
4. _____

Please note any dietary restrictions:

Dinner Entrees:

Please mark how many of each Dinner Entrees you are ordering. One per person. Please see menu on other side for full description of dinner options.

- Dinner Option # 1: Classic Surf & Turf
- Dinner Option # 2: Cedar Planked Salmon & Shrimp
- Vegetarian Option: Pasta & Veggies
- Gluten Free Option:

Cost:

\$55 per person.

Make checks payable to:

St. Andrew's Society of the City of Milwaukee

or pay online (please note there is a \$2 surcharge for online sales)

<https://saintandrewsmilwaukee.org/news/2022/05/13/presidentsdinner>

Please Mail Checks & Order Form to:

St. Andrews Society of the City of Milwaukee

Attn: Treasurer

P.O. Box 210288

Milwaukee, WI 53221-8005

Total Attendees: _____

Check Amount: _____

Check #: _____

Deadline for Reservations and Payment is 5pm, May 6, 2022.

Please note: All special meals must be ordered through Tom Westgaard, the SAS Treasurer.

Tom can be reached at

treasurer@saintandrewsmilwaukee.org

or by phone at 414-421-1598. Please leave message.

Updated 4/16/2022 KS



The Saint Andrew's Society of the City of Milwaukee cordially invites you to the annual President's Dinner. We will be officially inducting the new SAS 2022-2023 Board of Managers, including the first female President, Morganne MacDonald, in the history of the society.

Friday, May 13, 2022

6:00pm - Cocktails (cash bar)

7:00pm - Dinner and Program

8:30pm - Charity Auction

Wisconsin Country Club

6200 West Good Hope Road
Milwaukee

Valet Parking Available

Menu:

Salad, rolls, coffee or tea, and Haggis

Dinner Option # 1: Classic Surf & Turf

Classic Surf and Turf is a Medallion Angus Tenderloin with Cabernet Demi-glace; twin jumbo butterflied Gulf shrimp with lemon Garlic butter, twice Baked Potato and Chef's vegetable.

Dinner Option # 2: Cedar Planked Salmon & Shrimp

The Atlantic Salmon is also a Medallion with citrus Caper relish over Lemon buerre blanc; with two Jumbo Crab stuffed Shrimp and a lemon buerre blanc.

Vegetarian Option:

Pasta Shells with Grilled Vegetables

Gluten Free Option:

Classic Surf and Turf prepared Gluten Free

Dessert:

Cranachan

Vegetarian and Gluten Free option: Sherbet

If you have items that would like to add to the auction, please coordinate donations with Vince Milewski at v.milewski@gmail.com or Steve Perrigo at steveperrigo44@gmail.com.