



# 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](mailto:treasurer@saintandrewsmilwaukee.org)

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



*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: Sorbet

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