

PLEASE JOIN US FOR  
THE THIRD ANNUAL



A fundraising event  
for the Shawano  
Area Community  
Foundation

**Saturday, Sept. 21, 2019**

6-7 p.m. – Craft cocktails

7-9 p.m. – Chef's tasting menu of seasonally  
and locally inspired heavy hors d'oeuvres

Camp Tekakwitha  
W5248 Lake Drive, Shawano, Wisconsin

Entertainment will be provided by Dan Palmer Jazz Duo.  
Dress is business casual.

The minimum donation for  
this event is \$250 per person.  
*\$150 of this cost is tax-deductible.  
Attendance for this event will be capped  
at 120 people, so register soon. The  
deadline for registration is Sept. 7, 2019.*



Proceeds from this event will  
benefit the Shawano Area Fund  
within the Shawano Area Community  
Foundation. The Shawano Area Fund  
addresses community needs by awarding  
grants to local charitable organizations working  
in the areas of the arts, community improvement,  
education, environment, health and human services.

For questions or to discuss dietary  
accommodations, contact us at 715-280-1110.

## **ABOUT THE SHAWANO AREA COMMUNITY FOUNDATION**

The Shawano Area Community Foundation (SACF) was established in 1990 by community volunteers to preserve and improve the quality of life in Shawano and the surrounding area. We manage charitable funds created by local families, businesses and organizations. These funds generate grants to local charitable organizations or scholarships to help area youth. This improves life in our community for everyone. It's a circle of giving.

## **ABOUT TIMOTHY AND LINDSAY BROOKS**

### **Lindsay Brooks**

Lindsay is co-owner and chef of The Runaway Spoon in De Pere, Wis., and has worked in a kitchen since she was 14. Chef Lindsay studied culinary arts at the prestigious Illinois Institute of Art in Chicago. From ambitious beginnings making fresh chocolates and gelato for some of Chicago's best cafes, she has continued to sharpen her skills with the absolute finest restaurants and caterers in the Green Bay and Fox Valley area. Her approach to the culinary arts is fun and inviting, and her recipes and techniques are approachable for cooks of all skill levels.

### **Timothy Brooks**

Timothy is co-owner and chef of The Runaway Spoon in De Pere, Wis., applying his creativity to The Spoon's clever menus and beautiful food. After studying fine art at St. Norbert College in De Pere, and working in advertising for over ten years, he decided to follow his passion for food and never looked back. In addition to his culinary expertise, Timothy applies his keen artistic skills to everything he creates, to ensure that The Spoon's food looks as good as it tastes. Cooking – and eating – are still his favorite activities.

# MENU SAMPLE

*Below is a sample menu for the event. Please note that menu items will vary in favor of the freshest seasonally and locally inspired ingredients.*

## VEGETABLE AND FRUIT

- *Spoon Garden Heirloom Tomato Bruschetta with Truffle Burrata*
- *Artisan Wisconsin Cheese with Fresh Fruit and Crackers*
- *Chèvre Dip with Caramelized Onions and Smoked Heirloom Tomatoes with Flatbread*
- *Roasted Grape and Gorgonzola Tartlet with Hazelnuts*
- *Fig and Balsamic Palmier*
- *Fire Roasted Gazpacho with Basil Cream and Parmesan Crouton*
- *Roasted Root Vegetables with White Balsamic Raisins and Tuscan Kale*
- *Winter Squash and Brussels Sprouts, Maple Cider Gastrique and Dried Cherries*
- *Roasted Fennel Bulb and Sunchokes with Rosemary Garlic Cream*

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## SEAFOOD

- *Lobster Skewer with Champagne Aioli and Finger Lime*
- *Perch Rillettes with Garlic and Chanterelles*
- *Skate Wing Roulade with Sage Shiitake Duxelle and Sherry Vinegar Walnuts*

## MEAT

- *Bourbon Pork Belly with Pickled Peppers and Corn Shoots*
- *Shaved Italian Meats with Pickled Vegetables*
- *Korean Style Beef Short Ribs with Yuzu Ginger Ponzu*
- *Cedar Grilled Juniper Duck Breast with Cardamom Apple and Orange Compote*

## SWEETS

- *Bittersweet Souffle Cake with Pistachio Cream*
- *Vanilla Bean Pear and Frangipane Tarts*
- *Pumpkin Spice Cakelets with Cinnamon Buttercream*
- *Sweet and Spicy Chocolate Ganache*

# RSVP CARD

Please respond by Sept. 7, 2019  
This event will be capped at 120 people

M. \_\_\_\_\_

\_\_\_\_ Yes, I/we will attend.      \_\_\_\_ Sorry, I/we cannot attend.

\_\_\_\_ Sorry, I/we cannot attend, but would like to make a donation of  
\$ \_\_\_\_\_ to the Shawano Area Fund.

.....

\_\_\_\_ Number of guests (please provide guest names on reverse)

The minimum donation for this event is \$250 per person.

In addition, I/we would like to make a donation of \$ \_\_\_\_\_  
to the Shawano Area Fund.

Please include a check payable to: The SACF/Shawano Area Fund.



Guest name(s)

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HARVEST  
**MOON**  
SOIRÉE



P.O. Box 255  
Shawano, WI 54166

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