Saturday, Sept. 18, 2021

Generous supporters of the Shawano community, join us for an evening of giving, fellowship, food and merriment.

6 to 7 p.m. – Craft cocktails

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

Camp Tekakwitha
W5248 Lake Drive, Shawano, Wisconsin

Entertainment 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. The deadline for registration is September 3, 2021. However, attendance is capped at 100 people, so register early to reserve your ticket.

Proceeds benefit the Shawano Area Fund within the Shawano Area Community Foundation, which addresses community needs by awarding grants to local charitable organizations supporting arts, community improvement, education, environment, health and human services.

For questions or to discuss dietary accommodations, contact us at 715-280-1110.
MEET CHEFS TIMOTHY AND LINDSAY BROOKS
Co-owners and chefs of The Runaway Spoon in De Pere, this dynamic duo has serious culinary chops.

Chef Lindsay has worked in a kitchen since she was 14 years old. She has since added studying culinary arts at the prestigious Illinois Institute of Art in Chicago, creating fresh chocolates and gelato for some of Chicago's best cafes, and cooking for some of the absolute finest restaurants and caterers in the Green Bay and Fox Valley area to her resume. Lindsay continues to hone her approach to the culinary arts, applying her own brand of fun and inviting recipes and techniques.

Chef Timothy applies 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 more than 10 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.

MEET ALLIEY KLINE-WEICHELT
Alliey Kline-Weichelt has helped reshape the events industry for over 14 years. A powerhouse event planner and visionary, Alliey’s most recent project is the beautiful LedgeCrest Reserve. This unique venue provides a space for celebrations, as well as off-site spirits catering for high-end events throughout Northeastern Wisconsin.
**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**
- Heirloom Beet Basil Burrata Salad
- Chèvre Dip with Caramelized Onions and Smoked Heirloom Tomatoes with Flatbread
- Yellowfin Tuna Tostada with Mirco Cilantro and Crema
- Winter Squash and Brussels Sprouts, Maple Cider Gastrique and Dried Cherries

**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

• Choice Beef Tenderloin with Mango Chutney Glaze

• Saffron Chicken with Stewed Oranges, Olives, Raisins

• Grilled Octopus with Artichokes and Dried Tomatoes

SWEETS

• Brown Sugar Vanilla Bean Creme Brûlée

• Smoked Apple Pie with Sea Salt Caramel

• Sweet and Spicy Chocolate Ganache
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___ 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.

NEW! Or you can register online at cffoxvalley.org/harvestmoon.
Guest name(s)