

**WELCOME MEMBERS TO ANOTHER YEAR OF
FEASTING AND FESTIVITIES.**

**OUR GROUP HAS BEEN TALKING, EATING AND
ENJOYING EACH OTHER FOR 22 YEARS!**

THE FUNDAMENTALS THAT KEEP US TOGETHER ARE SIMPLE:

1. WE MEET 4 TIMES A YEAR TO ENJOY A PREPLANNED MENU.
2. EACH MEMBER IS RESPONSIBLE FOR PREPARING 1 PART OF THE MEAL. THE HOST HOUSE PREPARES THE MAIN COURSE AND SELECTS AND PURCHASES THE WINES FOR THE EVENING.
3. THE COSTS OF THE MEAL ARE SHARED EQUALLY AMONG ALL THE PLANNED GUESTS OF THE EVENING. PLEASE BRING CASH – IN SMALL DENOMINATIONS!!! IF YOU MISS AN EVENING YOU ARE STILL RESPONSIBLE FOR YOUR SHARE OF THE COST OF THE EVENING.

4. IF YOU ARE INABLE TO ATTEND THE DINNER IT IS YOUR RESPONSIBILITY TO FIND A SUBSTITUTE GUEST. EITHER YOU OR YOUR SUBSTITUTE NEEDS TO MAKE THE PORTION OF THE MEAL THAT YOU ARE RESPONSIBLE FOR.

OUR WINES THIS YEAR WILL BE PURCHASED AT **THE CORNER STORE** IN LAKESIDE VILLAGE ON PRESTON. THE OWNER OF THE STORE WILL REVIEW OUR MENUS AND MAKE APPROPRIATE SUGGESTIONS. BUT THE WINES CHOSEN WILL ALWAYS REMAIN THE CHOICE OF THE HOST AND HOSTESS!

Wine and Dine 2011- 2012

Oct. 29, 2011

Hor'd	Zucchini Rounds with Sundried Tomatoes and Roasted Peppers Grilled figs with prosciutto and gorgonzola
Appetizer	Mussels with Smokey bacon, lime and cilantro Italian Bread
Main	Colorado Baby Lamb Chops
Side	Braised Asparagus in Lemongrass Broth
Dessert	Black and White Napoleons

Jan 14, 2012

Appetizer	Shrimp Bruschetta
Salad	Grilled Portobello Mushrooms on Savory Greens With Parmesan Chips
Main	Chicken Breasts Steamed in Cabbage with Cider Cream Sauce
Side	Vinegar Glazed Brussels Sprouts with Chestnuts and Walnut Oil
Dessert	Mango Crème Brulee

Mar 26, 2012

Hor'd Slow Roasted Pork Tostaditas with Pickled Red Onions

Appetizer Tortilla Soup with Crisp Tortilla and Avocado Relish

Salad Wild Greens and Apple Salad

Main Skirt Steak Tostadas

Dessert Berry-Pecan Tart

May 26, 2012

Hor'd Easy but Elegant Liver Pate
 With crackers, toast rounds
 2 Loves of French Bread for dipping with the Main Course

Appetizer Onion, Bacon and Ricotta Tart

Salad Salade de Provence

Main Ciopino

Dessert for 20 Caramelized Apple Tart

Our Grand Finale Dessert for both houses will be served at Vokolek's

We will be having a Special Wine Tasting for May! All the wines will be recommended by the Wall Street Journal. Gerald and Ronnie will deliver the wine to host houses

Wine and Dine 2011- 2012

Oct. 29, 2011

HOUSE #1 Denise and Ed Hogan 3201 Gary 214-392-4627

Hor'd Sub TBA by Ronnie

Appetizer Gray

Main Hogan

Side Brule

Dessert Monique

**HOUSE #2 Sherry and Andy Coleman 3424 Gary
972-208-0163**

Hor'd Paulson

Appetizer Vokolek

Main Coleman

Side Apprill

Dessert Burns

Wine and Dine 2011- 2012

Jan 14, 2012

HOUSE #1 Pat and Bill Gray 3320 Melanie 972-208-2211

Hor'd Paulson
Appetizer Sub arranged by Ronnie
Main Gray
Side Sun arranged by Ronnie
Dessert Vokolek

HOUSE #2 Linda and Paul Brule 3508 Gary 214-299-9781

Hor'd Hogan
Appetizer Coleman
Main Brule
Side Burns
Dessert Apprill

Wine and Dine 2011- 2012

Mar 10, 2012

HOUSE #1 Diane and Phil Apprill 3436 Terry 972-618-2412

Hor'd	Brule
Appetizer	Vokolek
Main	Apprill
Side	Gray
Dessert	Burns

**HOUSE #2 Judy and Randy Paulson 3401 O'Malley
972-618-3049**

Hor'd	Sub TBA by Ronnie
Appetizer	Hogan
Main	Paulson
Side	Sub TBA by Ronnie
Dessert	Coleman

Wine and Dine 2011- 2012

May 26, 2012

**HOUSE #1 Gerald and Ronnie Vokolek 3517 Terry
214-957-2725**

Hor'd	Coleman
Appetizer	Aprill
Main	Vokolek
Side	Sub TBA by Ronnie
Dessert	Brule (PLS make dessert for both houses but bring to Ronnie's)

**HOUSE #2 Tom and Suzanne Burns 3428 Terry
972-618-2655**

Hor'd	Gray
Appetizer	Paulson
Main	Burns
Side	Hogan
Dessert	Delivered to Vokolek's

For our Grand Finale Dinner we will all share dessert at Vokolek's!

A Special Treat for our Grand Finale Dinner! All the Wines will be from the Wall Street Journal Collection. Gerald and Ronnie will order and deliver the wines to the host homes.