# PURGOLDERS UNITED ANNUAL SCHOLARSHIP SOCIAL





# SATURDAY, MAY 9, 2015 WISCONSIN CLUB--COUNTRY CLUB 6200 W. GOOD HOPE ROAD

MILWAUKEE, WI 53223 VALET PARKING PROVIDED



KEYNOTE SPEAKER: NOTABLE WASHINGTON HIGH SCHOOL ALUM

### MASTER OF CEREMONIES: TOM BERNHARDT

Retired Washington High School faculty member

The Washington High School Scholarship Foundation cordially invites alumni, faculty, staff and friends to the annual social benefiting WHS students. Proceeds from this signature event will support enhanced educational opportunities for WHS students and continue the 50+ year tradition of awarding scholarships to deserving graduates.

Our theme this year will focus on the impact that athletics has had on the school and its students. Highlights will include a notable alumni keynote speaker, athletic treasures from our historical archives, and the popular premium raffle. All proceeds from the Social will benefit the WHS Scholarship Foundation.

Don't miss this chance to reconnect with your WHS family, create new friendships and meet some of our most recent scholarship recipients.

#### ~ MENU OPTIONS ~

#### PRETZEL CRUSTED TILAPIA

Fresh tilapia fillet covered with crushed seasoned pretzels, baked and served with whole grain mustard beurre blanc sauce with rice pilaf.

#### TUSCAN CHICKEN

A semi boneless chicken supreme, broiled with garlic, thyme and oregano, served on a bed of fresh spinach and white beans, topped with fresh stewed Roma tomatoes an accompanied by gemelli pasta primavera.

## WINE COUNTRY VEGETARIAN

Romaine, Arugula and Spinach Salad Topped with Grilled Asparagus, Zucchini, Red Bell Peppers, Portobello Mushrooms and Spring Onions served with Avocado Slices, Grape Tomatoes, Monterey Jack Cheese and Sonoma Valley Pinot Noir Vinaigrette.

# SCHEDULE OF EVENTS

II a.m. Registration and Cash Bar I2 p.m. Lunch and Program

COST: \$30.00 PER PERSON. No refunds possible after Friday, April 24, 2015

For reservation questions call Linda (262) 965-3722 or email: linski43@hotmail.com

All entrees are served with soup dujour, oven bake rolls and your choice of coffee, tea or milk. Traditional Turtle Pie for dessert.