

2014 PLANNING SESSION

NOVEMBER 1ST, BROOKFIELD, WISCONSIN - HALL MAZDA

It is time once again to put together our plans for the upcoming 2015 season. To review this year's events, elect officers, and plan trips & outings for the next year.

For 2014 we're holding the planning session in Southeastern Wisconsin, at Hall Mazda, with dinner just down the road at Louise's Restaurant.

We are looking for you to bring your ideas and your appetite. We'll supply some lunch and refreshments. And after we've exhausted ourselves putting together all the great events for 2015 we can retire down the street to a fabulous restaurant Louise's.

THE PARTICULARS

11:30 Meet and greet at **Hall Mazda** - 19809 W Blue Mound Rd,
Brookfield, WI

12:00 Light Lunch supplied by BMC

12:45 Bring the planning session to order

4:00 Adjourn and quickly clean up

4:30 Retire for some libation and a good meal at:

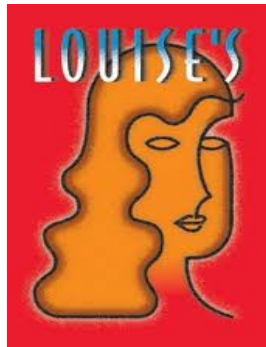
Louise's Restaurant **275 Regency Ct, Brookfield, WI**

Pre-registering your entrée choice is not mandatory, but since at Louise's everything is cooked fresh to order, certain items like the braised tips, (which take 12 hours to prepare) may not be available if you don't make certain that we know what you prefer.

So please join us to review and renew our organization. Sign up today to be a part of the next season of the Badgerland Miata Club, and don't forget to pre-register for dinner to ensure your favorite dinner choice.

Contact - Tom & Mary Lynn C.

414-446-8047 or tcincon@yahoo.com



ENTRÉE

CLASSIC CAESAR

Romaine Lettuce, Romano-Crusted Croutons and Freshly Grated Parmigiano
and

Romano Cheeses tossed in our Homemade Caesar Dressing

\$10.95

Add sun dried tomatoes, and your choice of warm Grilled Chicken, or Jumbo
Citrus Shrimp

Chicken **\$12.95** Shrimp **\$14.95**

RIGATONI WITH FRESH GRILLED VEGETABLES

Grilled Chicken added upon request

Red, Yellow and Green Bell Peppers, Zucchini, Carrots and Eggplant
Tossed in Extra Virgin Olive Oil

\$10.95

JUMBO GARLIC SHRIMP PASTA

Sautéed with Butter, Garlic, Chardonnay, Red Chilies, Green Onions,
Roasted Red Bell Pepper and Fresh Herbs

Served with Tagliolini Pasta

\$16.95

RISOTTO WITH STUFFED CHICKEN BREAST

Chicken Breast Stuffed With Ricotta, Parmesan, Spinach, Asparagus
& Roasted Red Bell Peppers served Over Parmesan Risotto

Drizzled With a Pesto Cream

\$18.95

CHIANTI BRAISED SHORT RIBS

8oz of Tender, Marinated Beef Short Ribs, Braised In Chianti
Served With Green Beans & Homemade Gnocchi

in a Gorgonzola Cream Sauce

\$19.95

Dessert

Homemade Tiramisu

Whole **\$5.95** ½ slice **\$2.98**