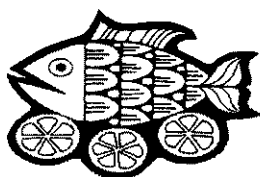


# FISH FRY



Please join us for our Home and School sponsored *Fish Fry*, on Friday November 4, 2016. Thank you to all the regular volunteers and all the 2<sup>nd</sup> grade parents who have signed up to help. Please review the volunteer list below as this will serve as your reminder of the shift you have volunteered to work. Please call Rob Stephenson at 788-8741 if you have any questions.

## Soup of the Month: Creamy Butternut Squash prepared by Charisse VanSlett

*\*New to helping at fish fry? Check in with the regular volunteer marked with an asterisk (\*).*

November 4, 2016		2 <sup>nd</sup> Grade Fish Fry		Bold = Regular
Thursday prep <b>6:00-8:30pm</b> (Need 6)	Friday set up <b>1:30-4:30pm</b> (Need 5)	Friday dinner <b>4:00-7:30pm</b> (Need 34-36)		Friday clean up <b>7:30-10:00pm</b> (Need 15-16)
<b>Shaneese Williams *</b> <b>Corina Gencuski</b> <b>Melissa Kearney</b> Melissa Corr Christie Kessler Maria Melendes	<b>Shelly DePalma (?)*</b> <b>Robin Gorman</b> Molly Ambrose Cameron Beatty  <b>[NEED 1 MORE VOLUNTEER]</b>	<b>Rob Stephenson*</b> <b>Cindy Navarro</b> <b>Turquoise Welch-Loera</b> <b>Scott Hardy</b> <b>Jim Zaffiro</b> <b>Mark Krier</b> <b>Matt Lichucki</b> <b>Jon Park (?)</b> <b>Frank Swanson</b> <b>Taylor Anderson</b> <b>Catherine Bresser</b> <b>Sam McGovern-Rowen</b> Charisse VanSlett Eileen Stutt  <b>[NEED 10 MORE VOLUNTEERS]</b>	<b>Sue Olson</b> <b>Louise Scott</b> Dana Biasi <b>Steve Biasi</b> <b>Jeff Sobczak</b> <b>Dean Lex</b> <b>Tim Heeley</b> <b>Lisa Weger</b> <b>Jaydon Weger</b> <b>Tom Struck</b> <b>Beth Neumann</b>	<b>Peter Daleiden (?)*</b> <b>Denis Hauf (?)</b> <b>Joe Desch</b> <b>Shelton Kerry</b> <b>Corina Gencuski</b> <b>Dan Gorman</b> <b>Michael or Edie Schwabe</b> <b>Janelle Pruhs</b> <b>John Pruhs</b> <b>Randy Scott (?)</b> <b>Dave Pruhs</b> Beau Sanders Railynn Johnson  <b>[NEED 4 MORE VOLUNTEERS]</b>

**Desserts:** (2 dozen is the quantity for each donation, homemade is appreciated.) The following families have agreed to bring desserts: Beecham/Farrell, Steeno, Kerry, Stutt, Jones (2), Englemann, Gifford, Gutter/Haak (2) **[NEED 6 MORE DESSERTS]**

# Welcome to St. Sebastian Fish Fry

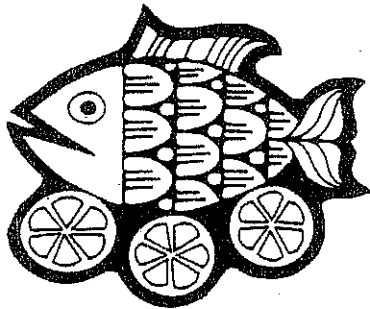
4:30 - 7:30

*Dinners include salad bar, coffee and milk*

**ADULT DINNER** Fried or Baked **10.50**

**SENIOR DINNER** Fried or Baked **8.50**

## **CHILDREN'S DINNER**



3<sup>rd</sup> – 8<sup>th</sup> grade **6.00**

K4 – 2<sup>nd</sup> grade **4.00**

Preschool **2.50**

5 pc. Chicken Nugget meal  
**4.00**

**SALAD BAR ONLY** **4.00**

**SHRIMP CHOWDER** **3.00**

**SPECIALTY SOUP** **3.00**

**SODA** **1.00**

**BOTTLED WATER** **1.00**

**BEER** **2.00**

**SPECIALTY BEER** **3.00**

*SIT DOWN MENU*

# Welcome to St. Sebastian Fish Fry

4:30 - 7:30

**FRIED FISH DINNER** **9.50**

Includes 8 ounces of Cod, fries, coleslaw, bread and tartar sauce

**BAKED FISH DINNER** **9.50**

Includes baked Cod, butter potatoes, vegetables, coleslaw, bread and tartar sauce

**BUCKET OF FISH & FRIES**

2 pounds fried Cod and a large container of french fries

**27.00**

**EXTRA FISH** (5 ounces) **5.00**

**EXTRA FRENCH FRIES** **2.00**

**CREAMY COLESLAW** (16 ounces) **3.00**

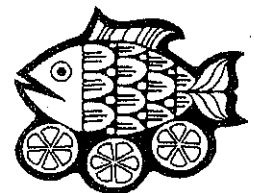
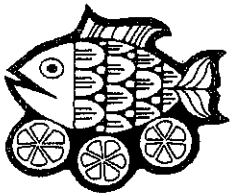
**TARTAR SAUCE** (8 ounces) **2.00**

**RYE BREAD** (6 pieces) **1.50**

**BOWL OF SOUP** (10 ounces) **3.00**

Shrimp Chowder or Soup of the Month

**LARGE SOUP** (30 ounces) **7.50**



**CARRY OUT MENU**



Valentine Coffee Co. was founded on the premise that coffee begins as a fruit, uniquely evocative of a particular time and place. This character – the terroir – is maximized by carefully roasting beans to the apex of natural sweetness, brightness, and balance... never to bitterness.

We start with the best beans available and a passion for everything delicious. We rely on curiosity, experience, and attention to detail to craft the most expressive – yet satisfying – coffee possible. In this pursuit, we never fail to enjoy ourselves, our work, or our coffee!

### **Royal Select Mayan DECAF**

A satisfying blend of select beans from Central and South America. Complex and inviting, with rich chocolate, caramel and vanilla aromas.

### **Brazil Mogiana**

Smooth and sweet, taste and smell roasted nut flavors in a bar of 70% cocoa. The finish is long and clean.

### **Bering Sea Blend**

Complex, balanced and agreeable, smell dark chocolate and roasted hazelnut aromas, a spicy earthiness and hints of dark berry fruit. A “session” coffee you can enjoy all day.

### **Bali Blue Moon**

Shade grown in the volcanic highlands of the Indonesian island of Bali. Beautifully bold, full-bodied and rich with a surprisingly long, dark chocolate finish.

### **Espresso Dolce**

A Northern Italian style espresso favoring lighter roast and low acidity. Rich mahogany crema in the cup, with a sweet, enduring finish.

### **Peru CEPICAFE**

CEPICAFE is a grassroots collection of small-scale coffee farmers organized in the ideal coffee-growing soils and unique climate of the western Andes mountains. Light citrus notes and a smooth, silky body lead to a creamy milk-chocolate finish.

### **Sumatra Lintong**

Rich, full body with light acidity. Taste dark chocolate, earth, spice, and layers of dried strawberry & cherry.

### **Guatemala Huehuetenango**

Named for the many fresh-water springs that sustain the property. Medium body with balanced acidity and soft texture; taste sweet, preserved citrus along with creamy salted caramel and a dark chocolate finish.

\$10 for 12 oz bags  
\$22 for 2 lb. bags  
*Whole bean or your choice of grind*

**Visit our Roastery and Tasting Room :: 5918 W. Vliet Street, Milwaukee WI**

5918 W. Vliet Street, Milwaukee WI

Monday - Saturday 6am - 8pm | Sunday 7am - 3pm



## Colectivo Coffee and Letterbox Tea descriptions

Coffee \$12/lb • Tea/Cocoa \$7/tin



### **DEL SOL • BREAKFAST BLEND**

Sometimes we need a little help waking up, and that's where Del Sol comes in. The combination of light and medium-roasted coffees creates a dynamic cup with the sweet, pronounced acidity to pry open our eyes, and just enough full, smooth body to prop us up. You can always count on Del Sol to start your day with a little shine.

### **VELO • CLASSIC FRENCH ROAST**

Fans of dark roasts, listen up! Velo is our version of the classic French Roast created just for you. Dark-roasted organic, Fair Trade coffees from Central America and Indonesia come together in this smoky, full-bodied blend with flavors of dark chocolate and licorice, rewarding those who want a little roast in their lives!

### **BLACK & TAN • RICH SWEET BLEND**

The black & tan has been a longtime pub favorite, consisting of a dark beer poured over a lighter, brighter one to create a delicate balance of flavors. Our version combines rich, full-bodied, dark roasted coffee with a sweet, clean, light roast in a blend that looks almost as good as it tastes.

### **COSTA RICA • CAMPÉON**

To create our Colectivo-exclusive Campeón, we dug deep into the Dota Valley of Costa Rica and selected a handful of the highest quality lots from the 700+ producer members of Coopedota. These coffees exhibit pinpoint acidity, supportive body, and a subtle fruitiness that is a result of harvesting only ripe coffee cherries. A true champion, this is a coffee that lives up to its name.

### **DECAF COLOMBIA • PASO FINO**

To create Decaf Colombia Paso Fino we use coffee from the same producers that make up our Colombia Paso Fino. Enjoy the complexity and balanced acidity of this great decaffeinated coffee well into the evening. This coffee is naturally decaffeinated using a chemical-free water process.

### **ANTHOLOGY / BLENDED BLACK TEA**

Blended from the archives of our favorite black teas. Intense floral aroma with rich and savory smokiness. Perfectly balanced. Naturally Caffeinated.

### **PURE / PEPPERMINT INFUSION**

Pure peppermint leaves from the Pacific Northwest. Full, creamy flavor with distinct chocolate notes and an intense finish. Invigorating & bold. Caffeine Free.

### **BLOOM / ORGANIC CHAMOMILE INFUSION**

Delicate and soothing. Organic Egyptian chamomile, valerian root, fragrant lavender, lemon grass, and lemon verbena flowers. Caffeine Free.

### **COCOA/ GHANAIAN COCOA BEANS**

Hot cocoa mix with a rich aroma and a magical flavor. great on its own or in your favorite drink. This is the same cocoa mix that our cafe customers have been enjoying in mochas and more for years!