

# **Auf Nach Mader's!**

## **WAS:**

German Club is heading to Mader's, Milwaukee's most famous German restaurant, for late lunch (or early supper)! 😊

## **WER:**

HHS German Club members and their friends ...  
as long as they're Homestead students, they're in!  
*(Minimum 20, limit of 40 participants!)*

## **WANN:**

Wednesday, April 20. Bus leaves from  
the Highlander Walkway at 3:00 p.m.  
We expect to return to Homestead at around 5:30 p.m.

## **WIE VIEL:**

That is entirely up to you and how hungry you are!  
Simply choose the items from the menu that you would like  
(tax, tip and beverage included).

## **HOW TO SIGN UP:**

Complete the form on the reverse side, have your parents sign it  
and submit it with appropriate payment to Frau Havas in room 303  
no later than **Tuesday, April 12!**

**NAME** \_\_\_\_\_

- Choose a menu item and enter its price in the “Your Cost” column at the far right (tax, tip and beverage are included)
- Submit this entire form along with your payment (make checks payable to Homestead High School) to Frau Havas in room 303 **no later than Tuesday, April 12.**

*I give my permission for my child to participate in the German Club field trip to Mader’s on Wednesday, April 20. I have enclosed appropriate payment payable to Homestead High School to cover the cost of the bus trip and my child’s meal. I understand that this payment is not refundable if my child is unable to attend.*

**Parent Signature** \_\_\_\_\_

<b>MENU ITEM</b>	<b>PRICE</b>	<b>YOUR COST</b>
<b>Beef and Mushroom Strudel:</b> Beef sauerbraten with grilled red onions, sauteed mushrooms and smoked ham rolled in crisp phyllo pastry baked with Emmenthal cheese. Served with ginger brown sauce	<b>14.50</b>	
<b>Rheinischer Sauerbraten:</b> Marinated for ten days, oven roasted, served with our ginger snap sauce. Topped with toasted almonds, sour cream and golden raisins, with red cabbage and spätzle	<b>17.00</b>	
<b>Hungarian Style Beef Goulasch:</b> Sautéed with onions, mushrooms, chopped tomatoes and garlic, simmered in Maderia wine veloute sauce with spatzle and julienne vegetables	<b>14.50</b>	
<b>German Sampler:</b> Savor a sampling of Germany's best: Rheinischer sauerbraten (tender, marinated roast beef with a ginger snap sauce and golden raisins), Kassler rippchen (juicy smoked pork loin), beef goulash with potato dumpling and red cabbage. Wunderbar!	<b>24.50</b>	
<b>Franconian Chicken Schnitzel:</b> Sautéed with onions, mushrooms, chopped tomatoes and garlic, simmered in Maderia wine veloute sauce with spätzle and julienne vegetables	<b>17.00</b>	
<b>Baked Kassler Rippchen:</b> A delicacy from Kassel. Smoked pork loin served with barrel-cured sauerkraut and potato dumpling	<b>17.00</b>	
<b>Wiener Schnitzel:</b> Boneless pork cutlet lightly breaded and pan sautéed. Served with sauerkraut and spatzel <i>(substitute tender milk-fed veal - add \$1.95)</i>	<b>17.50</b> <b>(19.45)</b>	
<b>Sauerbraten &amp; Wiener Schnitzel:</b> Two of our popular dishes served with red cabbage and potato dumpling <i>(substitute tender milk-fed veal - add \$1.95)</i>	<b>18.00</b> <b>(19.95)</b>	
<b>Reuben Sandwich:</b> Sliced corned beef, sauerkraut, Thousand Island dressing, and Swiss cheese. Served open face along with french fries	<b>13.00</b>	
<b>Grilled Chicken Breast on Sourdough:</b> Served with Roasted peppers and Provolone cheese. Served with spiced mayonnaise, lettuce and tomato	<b>13.00</b>	
<b>Sauerbraten Sandwich:</b> Marinated roast beef thinly sliced topped with a gingersnap sauce. Served open face on grilled rye bread with a side of homemade potato chips	<b>13.00</b>	
<b>Vegetarian Platter:</b> A special, custom-designed concoction of potatoes and vegetables	<b>13.00</b>	
<b>BUS FEE</b>	<b>5.00</b>	<b>+5.00</b>
<b>TOTAL</b>		

