



**\*\* Thursday, December 8, 2011 \*\***

***Celebrations Dinner Theatre***



**Times:** Doors open at 6:15 PM with seating until 6:45pm

**Cost:** \$30 per person, not including drinks or gratuity  
(Wine will be provided)

**RSVP:** to Leroy or Beverly at 953-3800 or by e-mail to [webmaster@asm-manitoba.ca](mailto:webmaster@asm-manitoba.ca) by Wednesday, November 23, 2011 with your name and the number of people who will be attending.

**Celebrations Dinner Theatre  
at CanadInns Fort Gary,  
1824 Pembina Highway, Winnipeg**





**OCTOBER 15, 2011 - JANUARY 7, 2012**

It is showcase time and all the extracurricular programs are hoping to put on a great show to ensure they receive funding next year! It would be no problem for Mr. Schoopster and the Glee kids if it weren't for the meddling ex-cheerleading coach, Sue Stallone, looking for vengeance...or is it revenge? Who knows? All we do know is that she will stop at nothing to see the end of that miserable Glee club.

Not to mention the teenaged drama happening among the students: struggling to find acceptance, issues with self esteem, who gets the solo? Peer pressure, texting, parent pressure, pressure to text, Under Pressure by Queen, falling in love, heart break, and even a little school work?

From musical theatre, to classic rock, to traditional favourites, to contemporary hits, Glee covers it all! Will the students be able to work together to create an act for the showcase? Or will they continue to bicker and lose funding?

With all the silly high school drama, romance and great music made popular on the hit TV show - WOW productions presents this hilarious send up - "Jump for Glee!"

jump for



# gee!menu

### Schoop's Soup

Fiesta corn soup with black beans, roasted red peppers and onions in a vegetable broth

### Sue's Salad

Mixed spring greens with cucumber, radish, red onion, carrots and purple cabbage with tomato oregano vinaigrette

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### Baritone Beef

6 oz. filet mignon **grilled to medium** with a mushroom demi-glace, accompanied by garlic mashed potatoes, mini Manitoba corn on the cob and broccoli

### Curriculum Chicken

Lightly breaded breast of chicken stuffed with asparagus and mozzarella cheese topped with a béarnaise sauce, accompanied by garlic mashed potatoes, mini Manitoba corn on the cob and broccoli

### High "C" Fish

Mahi Mahi topped with mango roasted red pepper salsa on a bed of white and wild rice pilaf, accompanied by mini Manitoba corn on the cob and broccoli

### Acapasta

Ravioli stuffed with tomato, basil and mozzarella cheese in a Bolognese sauce with ground beef, ground pork, carrot cubes, onions and celery, topped with shredded Parmesan cheese and served with a breadstick. (Please note: For guests preferring a vegetarian option, pasta may be served without the ground beef and ground pork)

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### Sweet Revenge

Triple layer chocolate cake

### Diva's Delight

Mini red velvet cake