

**Kiel Community Center – 2024 Trip Schedule
As of 10/25/2023**

Please make checks payable to: the City of Kiel

Please mail checks to: the Kiel Community Center 510 3rd St Kiel, WI 53042

Bus boards at the Belitz Park Parking Lot

(920) 838-1028 to sign up!

April 11 – Fiddler on the Roof at the Fireside Theatre - \$145 per person

Depart: 8:00 am

Return: 6:30 pm

Payment Due By: March 18, 2024

A trip to the Fireside is always a hit, so we're kicking off the touring season with a trip to see "Fiddler on the Roof". Millions of people every year fall in love with Tevye, the long-suffering dairyman who struggles to find a balance between his traditions and his family. Now celebrating 60 years, as is The Fireside, we are proud to present a brand-new revival of one of the most popular shows in our history. The show's universal theme touches everyone, leaving audiences crying tears of both joy and sadness. Including such iconic songs as "Sunrise, Sunset," "If I Were a Rich Man" and "Matchmaker, Matchmaker," FIDDLER ON THE ROOF is the perfect mix of audience-pleasing humor and heart.

We'll arrive with plenty of time to shop and visit their fantastic bakery. Of course, the menu is mouth-watering as always:

All entrees start with: Tomato Bisque Topped with a Crisp Cheese Crouton and Freshly Baked Breads from our Artisan Bakery

And end with: Oreo Delight Dessert

And includes: Coffee, Tea, and Milk.

Then choose from:

CHICKEN CORDON BLEU

Breast of Chicken dipped in buttermilk and egg, stuffed with an herbed Cream Cheese with Dijon Mustard, Smoked Canadian Bacon, and Jarlsberg Swiss Cheese. Served with Dijon Mustard Cream Sauce, Cauliflower Mashed "Potatoes" and Roasted Brussels Sprouts.

SLICED ROAST BEEF TENDERLOIN

Chef Carved Medallions of Roast Beef Tenderloin served with a Red Wine Sauce. Accompanied by Cauliflower Mashed "Potatoes" and Roasted Brussels Sprouts.

BAKED ALMOND CRUSTED COD

Tender Atlantic Cod Fillets coated with Dijon Mustard and crusted with Toasted Almonds, Japanese Breadcrumbs, and Fresh Herbs. Baked to crunchy perfection and served with our decadent Tarragon Sauce. Served with Cauliflower Mashed "Potatoes" and Roasted Brussels Sprouts.

GLOBAL VEGETARIAN MEDLEY

Farm Fresh Vegetables, Mushrooms, Grains, and Pasta.

May 30, 2023 – Nonsense at the Fireside - \$145 Per Person

Depart: 8:00 am

Return: 6:30 pm

Payment Due By: April 29, 2024

This show is too fun to miss! So, yes, we are going to the Fireside Back-to-Back months! More shopping, more delicious bakery, and more great food!!

Join us for a madcap revue with a hysterical, anything-goes, good natured sense of fun. The Little Sisters of Hoboken are in dire financial straits. It seems they must raise enough money to bury the last four of 52 dearly departed nuns who were accidentally poisoned by the convent cook, Sister Julia (Child of God). The five remaining sisters perform with quick paced, comic flair and high-spirited singing. It's an outrageous premise for a long-running hit show that's "sinfully" hilarious and definitely habit forming!

Your lunch choices are fantastic again:

All entrees start with: Broccoli and Cauliflower Salad (Fresh Cauliflower and Broccoli Buds, Red Onion, Dried Cranberries, Grated Cheddar Cheese, Jones Cherrywood Smoked Bacon Chips, and Pine Nuts folded into a Creamy Mayo Vinaigrette and presented on a bed of Kale)

Freshly Baked Breads from our Artisan Bakery

And end with: Blueberry Crisp (Fresh Blueberries baked with Port Wine and Brown Sugar Streusel, served warm with our Homemade Lemon Custard)

And include: Coffee, Tea, and Milk

Then, choose from:

CHICKEN PICCATA

Skinless Breast of Chicken dipped in egg, lightly breaded, sautéed to a golden brown, resting on the Traditional Sauce and garnished with tiny Caper Buds and French-Fried Parsley. Served with Garlic Roasted Redskin Potatoes and a Corn and Red Pepper Medley.

BRAISED PORK BELLY

Succulent Duroc Pork Belly scored and seared to perfection. Braised slowly in real Maple Syrup, Bourbon, and its natural juices until tender. Sliced and served with a Pan Sauce made from the braising liquid. Served with Garlic Roasted Redskin Potatoes and a Corn and Red Pepper Medley.

SHRIMP TEMPURA

Four Large Gulf Shrimp, butterflied and dipped in our special egg batter then deep fried to a golden brown. Served with Brandied Apricot and Cocktail Sauces. Served with Garlic Roasted Redskin Potatoes and a Corn and Red Pepper Medley.

GLOBAL VEGETARIAN MEDLEY

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June 18, 2024 - Chicago Steeple Chase - \$160 Per Person

Depart: 7:00 am

Return: 6:30 pm

Payment Due: May 30, 2024

We'll return to the Windy City to tour some of the most beautiful, historic worship spaces in Chicago. Our step on guide will tour us through the city as we hear the history of the neighborhoods and people that formed these congregations. We will enjoy a delicious lunch in one of the neighborhoods and build in some special treats associated with the churches we visit. You will come away looking at the Chicago skyline with a different eye, knowing more about all the steeples that populate the area.

July 24 – Hitting the Chain O' Lakes - \$135 Per Person

Depart: 8:00 am

Return: 5:30 pm

Payment Due: July 8, 2024

Waupaca is a playground for all ages in the summertime, and we're going to join in the fun! We're heading to the Chain O' Lakes for a beautiful day in Central Wisconsin. Our tour will include a boat ride touring the Chain O' Lakes, a delicious lunch at a classic Supper Club and some other summertime stops along the way!

August 8, 2024 – Mt. Horeb/New Glarus - \$145 Per Person

Depart: 7:30 am

Return: 6:00 pm

Payment Due: August 1, 2024

Get ready for a beautiful ride to the Southwest part of the state as we go hunting for Trolls and Spotted Cows! We'll explore the Swiss Heritage of the region while sampling some of the best food and beverage they have to offer. Our trip will include a tour of the New Glarus Brewery, we'll follow the Troll Trail, enjoy a delicious lunch and make some fun stops before we depart! Of course, we'll have some fun-themed snacks on board as we enjoy a late-summer day!

September 19 – China Lights/Amazon Distribution Center - \$135 Per Person

Depart: 12:00 pm

Return: 10:00 pm

Payment Due: September 1, 2024

It's an odd pairing of events, but that's what makes it fun! Adding a special twist to our day, we will start our day with a tour of the Amazon Facility in Pleasant Prairie. Offering tours for the first time since Covid, you can see how your package gets from your computer screen to your doorstep with such incredible efficiency and speed! Then, it's off to dinner at Lychee Gardens again where we'll enjoy made from scratch Chinese favorites at this family-owned restaurant. Our friend Tony Lam will be back to talk to us more about the Chinese history in Milwaukee. After dinner we will enjoy the China Lights at the Boerner Botanical Gardens in Milwaukee. It is all new for 2024 offering a spectacular show. Giant lanterns, light shows, and music combine around a yet-to-be-disclosed theme. Past years have been spectacular as you walk through the gardens at dusk illuminated by the lanterns in motion. The stage show features acrobats, musicians and the amazing face-changer. Join us for a magical evening!!

October 8 – Fall Fun Up North - \$150 Per Person

Depart: 7:30 am

Return: 5:30 pm

Payment Due: September 25, 2024

As the leaves start changing, we'll head up north to explore the Peshtigo/Marinette Area. The history of the area is fascinating – from the Peshtigo Fire to the Shipbuilding industry – we'll explore it all. Lunch at a historic location with a winery mixed in – it will be a wonderful fall day exploring the Northwoods area!

November 15 – Miracle on 34th Street at the Fireside - \$145 per person

Depart: 8:00 am

Return: 6:30 pm

Payment Due:

The holidays would not be the same without kicking it off at the Fireside Theatre! Based on the beloved Christmas movie, MIRACLE ON 34TH STREET is a big brassy Broadway musical with a heart. Macy's Thanksgiving Day Parade needs a new Santa. Enter Kris Kringle – a sweet and jolly old man who claims that he is the real Santa Claus. Thus begins this funny, warm, tuneful, and inspirational musical as Kris has to prove his claim in court and teach his cynical neighbor and her daughter to believe in the goodness and love that is Christmas. Written by Meredith Willson, the creator of THE MUSIC MAN, this is an unforgettable musical version of a classic Christmas tale.

Of course we'll be there in time to do some shopping and to make a stop at the bakery. The luncheon will be spectacular too, here is what you have to choose from:

Lunch begins with: Butternut Squash Soup Garnished with Fresh Chives and Freshly Baked Breads

Your Entrée Choices Include:

CHICKEN AND RIBS

Our Signature Lean Pork Back Ribs glazed with our special Barbecue sauce and slowly roasted. Accompanied by our Buttermilk Marinated Southern Fried Baked Chicken Breast. Served with Garlic Whipped Potatoes and Romanesco.

STEAK DIANE

Medallions of Roast Beef Tenderloin in the Classic Sauce. Served with Garlic Whipped Potatoes and Romanesco.

SEARED DUCK BREAST

Tender Duck Breast seared until crisp and blushing, sliced and served with a reduction of Port Wine and Tart Red Cherries. The perfect blend of sweet and savory. Served with Garlic Whipped Potatoes and Romanesco

GLOBAL VEGETARIAN MEDLEY

Farm Fresh Vegetables, Mushrooms, Grains, and Pasta.

Finish your lunch with: Mississippi Mud Cake

A rich Chocolate Cake with Pecans, topped with Marshmallows and a Chocolate Drizzle.

Includes: Coffee, Tea, and Milk

December 6, 2024 – Christmas Time in the City! - \$140 per person

Times may shift, but it will be a 9 hour trip

Depart: 12:00 pm

Return: 9:00 pm

Payment Due: November 15, 2024

While details are not completely in place yet – know that it will involve an Elf, Christmas Lights, a spectacular holiday luncheon and some great entertainment!!