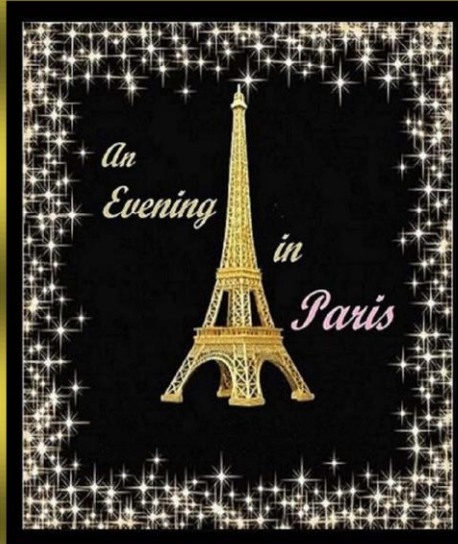




The W-BLLA

Cordially Invites You to

The 2022 Law Day Dinner Dance



Wilkes-Barre Law & Library Association
- September 30, 2022 -
Westmoreland Club - Wilkes-Barre, PA

The 2022
Law Day Dinner Dance

An Evening in Paris

– Photo Booth – Couples Portraits - Dancing with music by
the band, *Sweet Pepper & the Long Hots*

Friday, September 30, 2022

Westmoreland Club, Wilkes-Barre, PA
Reception: 6:00 p.m. / Dinner: 7:30 p.m.

Come join us to honor

For 50 Years of Membership:

Frank Bognet, Esq.
Joseph F. Castellino, Esq.
Michael J. Cefalo, Esq.
Patrick E. Dougherty, Esq.
Peter J. Fagen, Esq.
Robert J. Gillespie Jr., Esq.
Joseph P. Giovannini Jr., Esq.
John H. Kennedy, Esq.
Larry S. Keiser, Esq.
John F. Miller Jr. Esq.
Bruce C. Rosenthal, Esq.
Hon. Thomas J. Sharkey
Hon. Correale F. Stevens
Hon. Joseph J. Van Jura

Bar Photographer Andy Molitoris

will be taking keepsake photo packages of couples,
while fun, impromptu photos can be snapped in the
Photo Booth!

Music will be provided by the band

Sweet Pepper & the Long Hots.

The menu will consist of a raw bar, hors d'oeuvres,
and the entree is Surf and Turf.

Included is a full bar with signature

Parisian cocktails!

There will also be a

Basket of Cheer

**Raffle at the
Dinner**

**Dance for
The Luzerne
County Bar
Association**

Charitable Foundation!



MENU

Hors d'oeuvres Table:

An Antipasto Display–

Thinly Sliced Prosciutto, Parma Ham, Artisanal Salami, Capicola, Sopressata, Aged Provolone, Asiago, Mozzarella, Grissini Bread Sticks and Tuscan Crisps.

Artisanal Bread Display with
Strawberry – Balsamic Compote and Olive
Tapenade.

Herb-Infused Extra Virgin Olive Oil and
Aged Balsamic Vinegar, Greek Olive Blend, Fire-
Roasted Red Peppers, Marinated Artichoke Hearts.

Jumbo Shrimp Iced Presentation
served with Cocktail Sauce and Lemon Lace.

Custom Hors d'oeuvres Passed:

- Mini Spinach, Asparagus, and Boursin Quiche,
- French Onion Stuffed Mushroom,
- Brie and Bacon Stuffed Bliss Potato,
- Petite Croque Monsieur,
- Comte Stuffed Petite Gougeres,
- Provencal Vegetable and Chevre Pastries.

First Course:

PRE-SET: *Salad*- Baby Artisan Greens
And Fresh Herbs, Pickled Shallots, Toasted
Walnuts, Lemon Vinaigrette.

Warm House Breads

- Michette and Brioche Rolls with Butter.

Entrée Course:

Custom Surf & Turf -

Herb Roasted Tenderloin of Beef and
Fillet of Sea Bass "Meuniere" with
Fingerling Potato Herb Roasted, and
Vegetable Melange Local Seasonal Mélange,
Edible Flower.

Vegetarian Entrée:

Ratatouille Tart Topped with Crispy Basil.

Grande Buffet de Desserts

-Petite Almond Financiers,
-Pistachio Raspberry Eclairs,
-Chocolate Dipped French Madeleines-Macarons,
-Petite Coquettes,
-Opera Torte.

House New Vienna Coffee & Mighty Leaf Teas
served.

LAW DAY DINNER DANCE PRICES

EARLY RESERVATION PRICE FOR MEMBERS

(MUST BE PAID BY SEPTEMBER 16th)

W-BLLA Member (and guest): **\$80.00** per person

W-BLLA Young Lawyer (and guest):

\$60.00 per person

LATE RESERVATION PRICE FOR MEMBERS

(AFTER SEPTEMBER 16th)

W-BLLA Member (and guest): **\$140.00** per person

W-BLLA Young Lawyer (and guest):

\$100.00 per person.

**PRICE OF THE EVENT FOR
NON-MEMBERS TO ATTEND:
\$190.00 per person.**

Go to the Bar Association Website at
Luzernecountybar.com
to make your RESERVATION.

FINAL DEADLINE: September 23, 2022.