

MAKING THE CHEESE

A beginner cheese-making class
Make 3 cheeses in 2 hours

APRIL 21ST | 2-4PM | \$60+TAX |
BRADFORD ROOM

Join our beginner-level cheesemaking class and learn to craft three simple and delicious cheeses. In this 2-hour session, you'll create scrumptious ricotta and queso fresco with a group of 4 to 5 students. Discover easy techniques for pressing and flavoring cheese, including a creamy spread for pretzels or crackers. Explore wine and beer pairings for these High-Temperature Cheeses.

Perfect for beginners, this fun and interactive class provides recipes, minimal equipment requirements, and the confidence to make your own cheese at home. Plus, enjoy sampling the cheeses throughout the session!

Wine, beer, & water will be complimentary

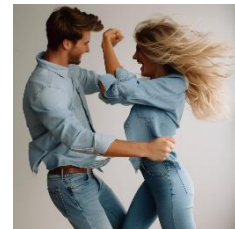


**TICKETS AVAILABLE AT
THE CONCIERGE 480.317.3600**

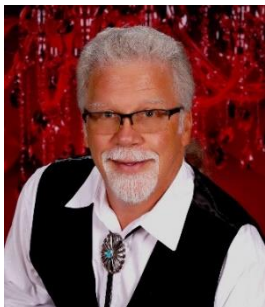


Join Us for Modern Square Dance Lessons at Sun Lakes Country Club

- **Modern Music**
- **Low Impact Exercise**
- **Great Entertainment Value**
- **Terrific Mental Workout**
- **Casual Dress, Comfortable Shoes**
- **Great Family Fun, Ages 16 and up**



**When: Every Tuesday and 2nd & 4th Saturday
starting Tuesday April 23rd 2024
6pm – 8pm
Registration closes May 7th**



Caller: Carl Truszynski

**Where: Sun Lakes Country Club
25601 E Sun Lakes Blvd
Chandler, AZ 85248**



**For more info: Contact Carl at 720-495-9979
or ask at the Resident Services Desk**



Kentucky

DERBY

Watch Party



May 4th | 2pm-Close | Race Starts at 4pm |
Grill on the Green

Join us for a Kentucky Derby watch party at Grill on the Green!
Enjoy delectable food and drink specials, including refreshing
Mint Juleps, available from 2pm until close.

Don't miss our complimentary whiskey tasting from 2:30-4pm!

Be sure to dress to impress for our Best Dressed and Best Hat contests,
and enjoy games and fun photo ops throughout the event.



Complimentary Whiskey Tasting 2:30pm-4pm
Food & Drink Specials | Best Dressed Contest | Games



GRILL
ON THE GREEN





GRILL ON THE GREEN'S CINCO DE MAYO FIESTA

SUNDAY, MAY 5TH | 3PM-6PM

Join us for an unforgettable fiesta filled with live entertainment, street taco specials, and delicious margaritas.

But wait, there's more! Dive into the fun with games, break open colorful piñatas, and strike a pose at our fun photo ops. There's something for everyone at our Cinco de Mayo celebration!

Mark your calendars and join us for an unforgettable Cinco de Mayo bash!

**LIVE ENTERTAINMENT | STREET TACO &
MARGARITA SPECIALS | GAMES | PHOTOBOOTH**

GRILL
ON THE GREEN



FROM REMEMBRANCE TO CELEBRATION

Exploring the History and Meaning of
Memorial Day, Flag Day, and Independence Day

A KEN SORENSEN LECTURE SERIES

May 7th | 11am | Ballroom A | Admission: FREE

Throughout American history, we have had many wars and supported, to varying degrees, our soldiers and their valiant efforts. How did Decoration Day morph into Memorial Day? Who was BJ Cigrand and what did he do? When we stop to honor our heroic dead, how do we show our best selves? Come to enjoy the stories and a musical tribute to America, what we stand for, and the valiant soldiers who have represented us throughout our history.

RSVP at the Concierge 480.317.3600



Mother's Day

Brunch Buffet

Sunday, May 12 | Ballroom

Seating Times: 10:30am | 11:00am | 11:30am |
12:15pm | 1:00pm | 1:30pm | 2:00pm

Celebrate Mom with a memorable brunch!

Reserve your spot now to give Mom an unforgettable treat and show her how much she means to you.

*All Moms will receive a
Complimentary MOMosa (Mimosa)!*

\$43++

Adult

\$18++

Children under 12

Children 5 & Under FREE

Tickets available at the Concierge Desk 480.317.3600

Menu on back





Breakfast

Assorted Rolls, Muffins and Pastries
Omelet Station

Bacon & Sausage
Waffles | Assorted Toppings

Salads & More

Saffron Scallop Coulis
Fresh Fruit
Mandarin Orange and Beet Salad
Italian Balsamic Penne Pasta Salad
Caesar Salad | Romaine | Croutons | Parmesan | Caesar Dressing
Mixed Green Salad | Assorted Dressings
Poached Shrimp | Cocktail Sauce | Lemons

Carving Station & Entrées

Roast Pork Loin with a Cinnamon Apple Compote
Steamship Round of Beef with Sauce Robert

Seared Salmon with a Lemon Thyme Sauce
Breast of Chicken stuffed with Boursin and Spinach with a Cilantro Cream Sauce

Sides

Brussels Sprouts with Applewood Smoked Bacon and Blue Cheese with Honey
Mixed Seasonal Vegetables
Wild Rice Pilaf
Rotini Pasta Alfredo
Garlic Roasted Mashed Potatoes

Dessert Table

Selection of Cakes and Pies