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205 Main Street Onalaska, WI  
Open 7 days a week 7:00 am

**Valentine's Weekend**

February 12<sup>th</sup> and 13<sup>th</sup>  
Make reservations for Friday or Saturday night!

**Valentine's Day Brunch**  
9:00am - 3:00pm

**Call for Reservations**  
608-519-2200

Open Daily for Breakfast at 7am

Parking is available along Main Street and in the public parking lot at the end of Main Street (the former Peter Pan parking lot).  
Hope to see you soon!

**Traditions Catering**



**Mary's Kitchen**

Welcome to 2010! I would like to wish you all a safe and prosperous New Year with time to enjoy family, and friends in this beautiful area we live in.

Our mission at Traditions in 2010 is to continue bringing in the finest quality of locally grown foods to our kitchen, and taking full advantage of seasonal products as we change the menu each month. For us the preparation of your meal is for your passionate enjoyment.

In this hectic lifestyle we live in, with performance always knocking at the door and time restricted duties, it is easy to put off the simple enjoyable moments that make us strong and productive. Traditions has always offered an atmosphere that is relaxed and intimate with service that allows you to enjoy the company you are with. Although the dining room is small, the ambiance and history of the building has a calming effect. As soon as you step in the door, you are free to experience whatever you like.

We offer a classy wine menu and a nice selection of beer and liquors, all served table side. The selections of appetizers and soups will ease you into one of our fabulous dinner selections. End with one of our homemade desserts and a cup of Kickapoo Coffee served in a French Press to make the evening an experience to be revisited time and time again.

Mary A. Cody

**Make Your Valentine's Day Reservation Today!**

Valentine's Day is upon us. Traditions will be open Sunday, February 14<sup>th</sup> to celebrate with you. Reservations are recommended for this weekend so please call at 608-783-0200 to reserve your table.

**Chocolate Lovers Alert! Valentine Special**

Traditions Signature Chocolate Truffles will be available for sale February 1 - February 14, 2010

Pricing

- 1 dozen \$15.00
- ½ dozen \$8.00
- Single \$1.50



We are very excited about the 2010 catering season. I have expanded my catering menu to offer a variety of options and pricing, along with the option of creating any custom menu you desire. Dietary request most often can be accommodated as well as children's menu.

Traditions Restaurant has catered a variety of venues across the Coulee Region for over 15 years. From the highly acclaimed presentation and quality of food, to the standard of cleanliness during and after each event, the services we provide are organized and professional. No detail is overlooked. Our highly trained staff is there to attend to the needs of you and your guests.

Our goal is to provide you with a memorable and enjoyable gathering.

For available catering dates, [catering menu](#), or to reserve the restaurant for a private occasion day or night, please call Mary at 608-783-0200.

All truffles are packaged in a little red box tied up with ribbons.

## From Mary's Hands:

### Chocolate Cherry Torte (Makes 12 servings)

**Heat oven to 350°F**

**Grease bottom only of 9-inch spring form pan.**

1/2 cup butter, melted  
 1 cup granulated sugar  
 1 teaspoon vanilla extract  
 2 large eggs  
 1/2 cup all-purpose flour  
 1/3 cup unsweetened cocoa  
 1/4 teaspoon baking powder  
 1/4 teaspoon salt  
 1 package cream cheese, softened  
 1 cup confectioners' sugar  
 1 cup frozen whipped topping, thawed  
 1 can cherry pie filling, divided

Stir together butter, granulated sugar and vanilla in mixer bowl. Add eggs beat on low until blended well. In a medium size bowl stir together flour, cocoa, baking powder and salt; gradually add to the egg mixture, beating until well blended. Spread batter into prepared pan.

Bake 30 to 35 minutes or until cake is set. Remove from oven; cool completely in pan on wire rack.

Beat cream cheese and powdered sugar in medium bowl until well blended; gradually fold in whipped topping, blending well. Spread over top of cake. Spread 1 cup cherry pie filling over cream layer; refrigerate several hours. With knife, loosen cake from side of pan; remove side of pan. Cut into wedges; garnish with remaining pie filling.

## CRCFC Wine Dinner Announcement

The Fourth Annual Coulee Region Chefs for a Cure and the Thunder Ride to Cure Diabetes will be held Saturday, March 20<sup>th</sup>, at Piggy's Restaurant in La Crosse.

Mary Cody Chef/Owner of Traditions Restaurant and Maggie's Restaurant, John Haverty CEC, Chris Roderique, Chef/Owner of Piggy's Restaurant and other local chefs will be working their magic to produce yet another extraordinary and delightful menu.

For reservations to attend the dinner, please contact Chris Roderique

at Piggy's. He can be reached at 608-784-4877. All proceeds from the dinner and the Thunder Ride to Cure Diabetes will be donated to our two local hospitals to help those who need a hand managing the high cost of diabetes.

## Comments From The Table

"There's no better place to ring in the New Year than Traditions. Excellent food, amazing atmosphere, terrific service. We don't get many "date nights" but this has been our second time here in 4 months."

"Still my favorite place to dine in the entire Coulee Region. Superb food and cozy atmosphere. The best food in Wisconsin. Thank you Mary, dinner was fantastic."

"We are here celebrating my birthday. This is our first time at Traditions Restaurant. This is one of the few restaurants as a couple that we have not been to yet in our 2 ½ years together. Our meal was fabulous, to say the least. We enjoyed every last bite. We look very forward to returning to Traditions in our future. We absolutely loved the English Toffee Pudding!"

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