

# CATHEDRAL WOMEN'S SPIRITUALITY SUMMER DINNER CELEBRATION

The Women's Spirituality Group of the Cathedral of St. John the Evangelist invites you to join them for this most worthwhile evening!

## THE FACE OF THE MERCY OF GOD

*with guest presenter:*

**Sr. Dianne Bergant, CSA**



**Sr. Dianne Bergant, CSA** is Carroll Stuhlmueller, CP, Distinguished Professor Emerita of Biblical Studies at Catholic Theological Union in Chicago. She was President of the Catholic Biblical Association of America (2000-2001) and was an active member of the Chicago Catholic/Jewish Scholars Dialogue for thirty years. For more than twenty-five years she has been the Old Testament book reviewer of *The Bible Today*, having been a member of the editorial board for thirty years. Five of these years she served as the magazine's general editor. She wrote the weekly column *The Word for America* magazine (2002-2005), reflections that have now been published by Paulist Press. She has authored numerous articles and publications. She is currently working in the areas of biblical interpretation and biblical theology, particularly issues of peace, ecology and feminism.

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## WEDNESDAY, AUGUST 14, 2019

**6:00PM: Social w/ cash bar ♦ 6:30PM: Dinner**

**Wisconsin Club**

**900 W Wisconsin Ave, Milwaukee WI 53233**

*Valet Parking - Entrance on N. 10th Street (one-way), from the South*

**COST: \$30.00 PER PERSON**

*Reservations limited, RSVP by Wednesday, August 7th, with your dinner choice to:*

**Jim at (414) 276-9814, x 308 or [jimtrzebiatowski@stjohncathedral.org](mailto:jimtrzebiatowski@stjohncathedral.org)**

**\*\*Bring your check, made payable to: Cathedral of St. John the Evangelist\*\***

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### Dinner Choices:

*includes salad w/ dressing choice (Creamy Peppercorn Parmesan or Champagne Balsamic Vinaigrette), beverage and a Hot Fudge Sundae dessert*

#### **Chicken with Mushroom Ravioli**

*Pan seared chicken breast served with three mushroom ravioli topped with burgundy mushroom glaze, shaved Parmesan and balsamic micro greens.*

#### **Vegetarian Stuffed Shells**

*Ricotta, mozzarella, and Parmesan cheese blend with seasoned spinach stuffed into pasta shells, baked in Asiago cream and topped with marinara and herbed bread crumbs*