

Mocha News

October 2011

Only real friends will tell you when
your face is dirty.

Wireless Internet access



Mocha Cabana

Coffee lounge & Wine bar

"not far away, just far enough"

Entertainment

Friday, Sept. 30th 6pm . 9pm

Kevan Tolley

Folk music

Saturday, Oct. 1st 6pm . 9pm

Riviera Paradise Blues Trio

Blues

Friday, Oct. 7th 6pm . 9pm

Kelly Tschritter

Folk singer & songwriter

www.myspace.com/officialkellytschritter

Saturday, Oct. 8th 6pm . 9pm

Karen Romanchuk

Country Singer & Song Writer

www.myspace.com/karenromanchuk

Friday & Saturday

Oct. 14th & Oct. 15th 6pm . 9pm

Dan Reeder

Folk/Country

Friday, Oct. 21st 6pm . 9pm

Dale Ketcheson

Classical Guitar

www.uleth.ca/music-conservatory/dale-ketcheson

Saturday, Oct. 22nd 6pm . 9pm

Tristan Skretting

Winner of the Lethbridge Has

Talent Contest 2011

Country Rock Singer Songwriter

Friday & Saturday

Oct. 28th & Oct. 29th 6pm-9pm

The Herb Hicks Jazz Quartet

Featuring Singer

Sheena Lawson



Friday & Saturday Evenings 5- 9pm Locovore 3 Course Prix Fixe Menu

Dine with us Friday & Saturday evenings to enjoy expertly prepared fresh local ingredients. Our Chefs and Culinary Students are developing and preparing unique delicious three course feasts.

October 14th & October 15th Sous Chef Katie Overbeeke

Challenge ingredients:

Benchmark Beef

Fresh BC apples

October 21st & October 22nd Sous Chef Lesley Comeau

The Vegan Challenge:

Lesley's last Vegan menu was a smashing success so she is going to do it again. Lentils, beans & fresh Broxburn Vegetables.

October 28th & October 29th Executive Chef Marc Gedrasik

Marc earned his Red Seal Certification in Culinary Arts in 2007. He studied at the Lethbridge College in their Culinary Program. This incredibly talented young man is our Executive Chef.

I am challenging Marc to cook Italian as good as my dear Grandmother, Margaret Cemulini.

1st course: Gnocchi with Bolganese.

2nd course: Salmon in tomato sauce with creamy polenta.

3rd course: Gelato with an almond cookie.

Sources: Local potatoes for the Gnocchi, Benchmark beef for the bolganese, BC Salmon, Gouw Taber onions, New Oxley Garlic and Ellison Flour.



Monthly Wine Tasting

Monday Nov. 7th 7pm-8pm

*Hosted by
Kyle Baines
Andrew Hilton
Wine & Spirits*

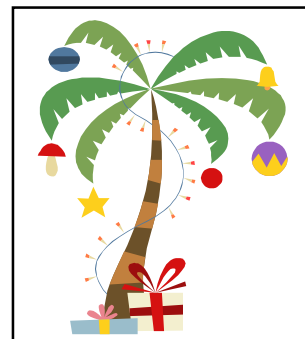
\$20.00 per person Includes wine samples & appetizer buffet

**Wine tastings are the first
non-holiday Monday
of every month.
Reservations Recommended**

How to Plan a Christmas Party

A successful party lives on in everyone's memory long after the last glass of punch has been sipped and the last bite of dessert eaten. But the fuss and frustration of planning can be a big party pooper. All the details -- What kind of party should I have? How should I decorate? When will I get time to clean the house? What do I serve? -- can make even the most experienced host or hostess stressed.

So why stress? Let us look after the details for you. Call 329-6243 to have Karen or Lynn plan the best and easiest Christmas Party you will ever have.



Join our Facebook Group

facebook.com/mocha.cabana1



Our Friends on Facebook are the first to hear about entertainment, dining features and special events. You can ask questions, post comments, enter our contests and receive discount offers.

Disclaimer: We are not responsible for hunger pangs, drooling and food cravings resulting from viewing the photos of our Chefsfantastic food.

Now you can follow our entertainment, dining features and events on Twitter!
tweet tweet

twitter



You know you're Italian when...

- You can bench press 325 pounds, shave twice a day and still cry when your mother yells at you.
 - Your mechanic, plumber, electrician, accountant, travel agent and lawyer are all your cousins.
 - You have at least 5 cousins living in the same town or street. All five of those cousins are named after your grandfather or grandmother.
 - You are on a first name basis with at least 8 banquet hall owners.
 - You only get one good shave from a disposable razor.
 - If someone in your family grows beyond 5'9", it is presumed his Mother had an affair.
 - There are more than 28 people in your bridal party.
 - You netted more than \$50,000 on your first communion.
- And you REALLY, REALLY know you're Italian when:**
- Christmas Eve . . . only fish.
 - Your mom's meatballs are the best.
 - You've been hit with a wooden spoon or had a shoe thrown at you.
 - Plastic on the furniture is normal.
 - You know how to pronounce "manicotti" and "mozzarella."
 - And you understand "bada bing"

Chef Marc's New Evening Entrees

This week Chef Marc is working on perfecting two new additions to our evening menu:

Chicken Parmasen

House made fresh tomato sauce
Choice of roasted red potatoes, wild rice pilaf or mashed potatoes with Chef's vegetable of the day.

Chevre Margherita Pizza

Fresh Fairwinds Farm Chevre, fresh tomatoes, fresh basil, roasted garlic and olive oil.

We want to add a new pasta dish to our menu. There are so many wonderful pastas that we can't decide. We need your feedback. Please vote for a pasta dish you would like to see on our menu

We're open every day

Mon - Thur 7 am - 9 pm
Friday 7 am - 10 pm
Saturday 8 am - 10 pm
Sun & Holiday 9 am - 4 pm

Join the Mocha Page on Facebook and stay connected

Visit our website for events, entertainment and our menu
www.mochacabana.ca

**The markets are down, then up, down some more, up again...
What is going on? Have you heard from your financial advisor?**



DON'T DELAY, GET A SECOND OPINION NOW!

Lynn Pearson & Karen Ohno Wealth Advisors

lynn_pearson@scotiamcleod.com karen_ohno@scotiamcleod.com
(403) 317-4836 (403) 317-4840

319 - 4th Street South, Lethbridge, AB "right next door"

We help our clients achieve peace of mind by providing trusted advice and personalized solutions to meet their financial goals.

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Daily SuDoku: Wed 28-Sep-2011

hard



Mocha Cabana

Coffee lounge & Wine bar

"not far away, just far enough"

317 4th St. S.

Lethbridge, AB T1J 1Z9

Phone: (403) 329-6243

email: mochacabana@shawbiz.ca

We will be closed on Thanksgiving Day, Monday October 10th to give our staff the opportunity to enjoy the day with their families.