OUTING CLUB POPCORN TINS



Popcorn Tins are 3.5 gallon variety packs (Butter/Cheddar Cheese/Caramel). Tins are \$48.00 with refills available through Popcorn Charlies.

Please contact the Clubhouse to place your order!



COME TAKE ADVANTAGE OF OUR OVERSTOCKED SELECTIONS AND FILL YOUR CELLAR FOR THE HOLIDAYS!

Friday, November 18th, 2022 4:00 - 8:00 PM Saturday, November 19th, 2022 12:00 - 6:00 PM Sunday, November 20th, 2022 12:00 - 6:00 PM



Paul Neuharth – *President* Cindy Smit - Vice President Erik Rolfstad – Secretary/Treasurer

> Kathy Anderson Brian Bettini Ralph Heninger Marty Kurtz Rita Stanforth Glen Hummel – Ex Officio

Bob Specht

Becky Kummerfeldt Administrative Assistant/Accounts Receivable

Travis Leeson Sous Chef

Brendan McBride Maintenance

Maria Escarza Tennis Manager



UPCOMING EVENTS

December 11th - Lunch with Santa December 18th - Holiday Brunch

events fill up quickly!





Have you ordered your Outing Club Merchandise? We have added new items such as towels, blankets, travel coffee mugs + more! The QR code below will take you the Merchandise store.

OUTING CLUB

If you have any questions please contact the clubhouse!



December 6th - Candlelight Dinner

Make your reservations early as these

FALL DRINK FEATURES

THE HAYMAKER

Bulleit Bourbon, Cointreau, Lime Juice, Sweet Vermouth Served in a Sugar Rimmed Old Fashioned Glass

\$10.00/drink

OCTOBERFEST SAMUEL ADAMS • CIDERBOYS FIRST PRESS SIERRA NEVADA HOPTIMUM • BENT RIVER SWEET POTATO ALE REBEL HARD COFFEE S'MORES HARD LATTE

November **Newsletter**

Board of Directors

Staff

lason Gomez General Manager/Executive Chef

Clubhouse & Events Manager

Vicki Woodford Accounts Payable

Gregory Crane Service Manager

Manolo Hernandez Chef de cuisine



THANKSGIVING DAY BUFFET

Thursday, November 24th, 2022 11:00 AM - 1:00 PM

Carving Board

Beef Tenderloin & Gingersnap Glazed Ham

Roast Turkey, Cranberry Relish Lemon Broiled Salmon, White Wine Dill Sauce

> Country Style Sage Dressing Green Beans Amandine

Brown Sugar Mashed Sweet Potatoes, Marshmallow Topping

Maple Glazed Corn with Bacon Mashed Potatoes & Cream Gravy Fresh Baked Bread • Seasonal Fresh Fruit

Autumn Harvest Mixed Greens Salad Pumpkin Seeds, Craisins, Crisp Apple, Feta Apple Cider Vinaigrette

Chilled Shrimp Cocktail • Chef's Dessert Table

Reservations Required

\$48.00 PER PERSON • KIDS AGES 6-11 HALF PRICE AGES 5 & UNDER COMPLIMENTARY



SOUTH AMERICAN WINE DINNER

Friday, November 11th, 2022 | 5:30 PM

Arbol Chile Roasted Shrimp in Corn Broth, Butternut Squash Ravioli
Bean Salad, Arugula, Cotija Cheese, Chimichurri Vinaigrette, Chorizo Empanada
Seared Duck Breast, Vegetable Hash, Roasted Plum Demi-Glace

Cinnamon-Chili Braised Beef Shank, Curry Sweet Potato, Chicharron Salad

Coconut Cream Pave, Roasted Blackberry

PAIRED WITH WINE FROM SOME OF SOUTH AMERICA'S BEST VINEYARDS!

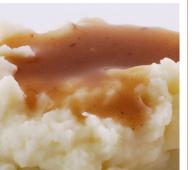
\$95.00 Per Person • Limited Seating Available

DOWN HOME BUFFET

Saturday, November 5th, 2022 5:00 - 8:00 PM

Outing Club Salad
Buttermilk Fried Chicken
Meatloaf with Ketchup Glaze
Mashed Potatoes & Cream Gravy
Fresh Vegetable Medley
Cornbread Muffins
Chef's Dessert Table

\$26.00 per person





DOUBLE BUBBLE

November 4th & 18th, 2022 4:00 - 6:00 PM

FLAT BREAD

Goat Cheese and Honey Poached Pear
Topped with Arugula Salad & Crispy Prosciutto \$7.50

MAPLE BAKED BRIE

Vermont Syrup, Candied Cayenne Pecans, Grilled Crostini \$7.50

CRAB CAKES

Old Bay Seasoned with Panko Crust, Boetje's Remoulade \$9.50

BREADED CHEESECURDS Spicy Dipping Sauce \$8.00

CHIPS & CHEESE

Fresh Corn Chips & Nacho Cheese Dip \$4.00

SHRIMP COCKTAIL

House Poached Shrimp, Lemon, Caper Berries, Horseradish Cocktail, Cognac Remoulade \$8.00 gf

MEATBALL MARINARA SLIDERS (2)
Small Side OC Chips \$8.00

SOUP & SALAD BAR

Help yourself to our endless soup & salad of the day \$8.00

Join us for two for one drinks in the pub!

Applies to lesser valued beverages

MEMBERS ONLY

Thursday, November 10th, 2022

5:30 PM Member Social Hour

Cocktails & Hors d'oeuvres in the Ballroom

Dinner at your leisure

Vegetable Crudité - Outing Club Salad

Entree Selection

Sliced Beef Tenderloin
Brandied Peppercorn Sauce
Au Gratin Potatoes
Vegetable Ratatouille

Baked Grouper
Lemon Burre Blanc
Roasted Vegetable Quinoa

Dessert Choice

Italian Tiramisu or Pumpkin Pie

\$20.00 per member - \$34.00 per non-member

Activities in the DeLescaille Room.



In Memoriam **Bonnie Fox**

Thank you, Shelby Thede, for 6 years of service and dedication to the Outing Club!



Shelby has held several different positions while at the club. She is furthering her career at Silvercrest Retirement Home as the Assistant to the Executive Director. Thank you for all that you have done Shelby!



PRIMERIB&WINENIGHT

Saturday, November 26th , 2022 5:00 - 8:00 PM

Slow Roasted Prime Rib Au Jus, Horseradish

10 ounce Junior Cut \$29.00 16 ounce King Cut \$44.00

Loaded Twice Baked Potato Vegetable Mélange

Choice Of Outing Club Salad or Tomato Bisque

HALF OFF SELECT BOTTLES OF WINE

