

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!

END OF BIN WINE SALE

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

November 2022 Newsletter

Board of Directors

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*

Staff

Jason Gomez
General Manager/Executive Chef

Bob Specht
Clubhouse & Events Manager

Becky Kummerfeldt
Administrative Assistant/Accounts Receivable

Vicki Woodford
Accounts Payable

Gregory Crane
Service Manager

Manolo Hernandez
Chef de cuisine

Travis Leeson
Sous Chef

Brendan McBride
Maintenance

Maria Escarza
Tennis Manager



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

UPCOMING EVENTS

December 6th - Candlelight Dinner
December 11th - Lunch with Santa
December 18th - Holiday Brunch

Make your reservations early as these events fill up quickly!

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

OUTING CLUB MERCHANDISE



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.

If you have any questions please contact the clubhouse!



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

MEMBERS ONLY

Thursday, November 10th, 2022

5:30 PM Member Social Hour
Cocktails & Hors d'oeuvres in the Ballroom

Dinner at your leisure
Vegetable Crudit  - 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.

*Unwind
Wednesday*

*Half Price Bottles of Wine
Every Wednesday Night*

Holiday Parties

NOW IS THE TIME TO START THINKING
ABOUT YOUR HOLIDAY PARTIES!
CONTACT BOB AT 563-324-5284 OR
BOB@THEOUTINGCLUB.COM TO START
PLANNING YOUR EVENT TODAY!

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*

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!

PRIME RIB & WINE NIGHT

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 M lange
Choice Of Outing Club Salad
or Tomato Bisque

**HALF OFF SELECT
BOTTLES OF WINE**

