



The  
*Club Continental*

on the St. Johns River

2143 Astor Street  
Orange Park, FL 32073

## *May 2016 Newsletter*

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### *Mother's Day Buffet*

Sunday, May 8th 11:00am - 2:00pm



Herb Crusted Prime Rib with Mustard Horseradish and Mushroom Au Jus  
Roast Pork Loin Filled with Sage and Apricots, Finished with White Wine Jus  
Baked Curry Chicken and Mushroom Casserole with Imperial Sauce  
Tennessee Country Ham and Scrambled Egg Crepes with Sauce Beurre Blanc  
Smoked Salmon Bisque  
Chicken and Tortilla Soup  
Mixed Artisan Greens Salad- Tossed With Fresh Garden  
Vegetables and Raspberry Vinaigrette  
Shrimp Salad  
Spinach, Mushroom and Bacon Quiche  
Smoked Salmon Station  
Sautéed Shrimp Station with Arugula, Tomato and Parmesan  
Four Cheese Ravioli with Fresh Thyme and Lemon Sauce  
Sweet Potato Soufflé with Brown Sugar and Walnuts  
Roasted Red Potatoes with Rosemary and Thyme  
Vegetable Mélange Baked in Mornay Sauce and Topped With Herbed Bread Crumbs

#### Desserts

Chocolate Bread Pudding and Vanilla Ice Cream, Chef James's Cheese Cake with Cherry Topping, Chocolate and Raspberry Crepes, Panna Cotta with Fresh Berries, Strawberry Trifle, Chocolate Crème Brule, Tiramisu, Oatmeal & Chocolate Chip Cookies, Key Lime Pie & Much More!

Adults \$35.95++ Children under 12-\$10.00++ Children 5 and under free. RSVP (904)264-6070



# Cabana Opens

Friday, May 20th



Enjoy Fun in the Sun on Opening Day with Complimentary Hot Dogs from 12:00pm - 3:00pm  
RSVP (904) 264-6070

A Lifeguard will be on duty from 10:00am to 5:00pm every day.

**Cabana Hours:** Friday - 11:30am-8:00pm Saturday & Sunday - 11:30am-5:00pm

Try out our new Cabana menu that will include:

Fresh Angus Beef Burgers, Grilled Marinated Chicken Breast, Quesadilla Specials  
Nathans All Beef Hot Dogs, Grilled Cheese, Bacon and Tomato

Help keep your Private pool private by always bringing your member pass. Please remember to sign in when you get to the Pool. There is a \$5.00 charge for non-member guests.

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## Thursday Lunch Buffets

May 5th, 12th, 19th & 26th 11:30am - 2:00pm

May 5th - Grilled Lemon Marinated Chicken with Fresh Herbs and White Wine, Rice Pilaf

May 12th - Chef Carved Sirloin, Roast Garlic Mashed Potatoes

May 19th - Crispy Shrimp and Grits Station, Cheese Grits, Shrimp, Mushrooms, Country Ham, Scallions

May 26th - Sliced Ham, Collard Greens, Macaroni and Cheese, Jalapeno, Cheddar Corn Bread

Buffets include bread and butter service, soup, salad, soft drink and dessert  
\$12.95 ++ RSVP (904) 264-6070



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## Tuesday Prix Fixe

Regular dinner menu available

May 3rd, 10th, 17th, & 24th 6:00pm - 9:00pm

Appetizer - Shrimp and Grits, Tender Shrimp Sautéed with Mushroom, Country Ham and Scallion  
Served Over Stone Ground Grits

Salad - Artisan Lettuce Tossed with Fresh Strawberries, Toasted Almonds, Goat Cheese and Balsamic Vinaigrette

Entrée - Steak Au Poivre, Pepper Seared Sirloin, Sliced and Served with a Brandied Pepper Corn Sauce  
Or

Broiled Fresh Catch with Lemon, Butter and White Wine

Dessert - Choose From Our Dessert Selection

\$32.95++ RSVP (904) 264-6070

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## Musical Evening

John Kaminski on Guitar

Friday, May 20th 6:00pm - 9:00pm

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## Membership Drive

Membership Drive Continues-May and June.

Sign up a friend and receive a \$100.00 Credit

# Memorial Day

Monday, May 30th

Cotton Candy, Shaved Ice, Water Slide, Magic show at 1:30pm  
Pool Side Games with Marlena at 1:00pm Buffet Opens at 12:00pm

Blackened Fish Sandwich , Burgers and Hot Dogs with all the Toppings, BBQ Ribs and Chicken  
Corn Bread, Baked Beans , Potato Salad, Cole Slaw, Marinated Vegetable Salad  
Ice Cream Cones, Watermelon, Patriotic Cake

Adults 16.95++ Children 8.95++ RSVP (904) 264-6070

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## Trivia & Mini Dinner Buffet

Wednesday, May 18th

Buffet 6:00pm - 7:00pm Trivia 7:00pm - 9:00pm

House Salad, Fried Chicken, Baked Chicken, Mashed Potatoes, Gravy, Corn Bread 1212  
Strawberry Crepes a la Mode \$12.50++ RSVP (904) 264-6070

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## Thursday Casual Grill Nights

May 5th, 12th, 19th & 26th 6:00pm - 9:00pm

Entrée Includes Salad, Appetizer du Jour, Baked Potato, Vegetables du Jour, and Fresh Bread

Shrimp Scampi served with Fettuccine and Roasted Tomato .....	\$13.95++
Fried Shrimp served with Spicy Asian Tarter Sauce .....	\$13.95++
Roasted French Cut Chicken with Boursin Cheese and Rosemary Garlic Jus .....	\$14.95++
Top Sirloin with Cabernet Mushroom Sauce .....	\$16.95++
Fresh Catch Grilled with Tomato and Artichoke Beurre Blanc .....	\$21.95++
14oz. Delmonico Steak with Basil Butter Glacé .....	\$21.95++
8oz. Filet Mignon Pan Seared and served with White Truffle Butter .....	\$28.95++
Surf and Turf Filet Mignon and Maine Lobster Tail .....	\$38.95++

RSVP with your choice of Entrée by calling (904) 264-6070



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## Casual Al Fresco Dining

Tuesdays and Wednesdays

RSVP (904) 264-6070

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## Tennis News

Junior Summer Camps are close!!! Camps will begin June 6 and will be open to ages 4 and up. Updates will be on our facebook page and on our bulletin board. Please join us for another Saturday Boot Camp on May 7 starting at 9 am. Please visit the link for more information regarding price and availability.

<https://clubcontinentaltennis.regfox.com/saturday-boot-camp>.

The French Open starts towards the end of the month and we are trying to coordinate a social and ideally a match viewing on the big screen with food provided. Updates will be posted on our facebook page as well as on our bulletin board.

If you are interested in using Jack Mckenzie's booking system for the first come-first serve men's tennis in the afternoons, please contact me at [Creighton.blanchard@gmail.com](mailto:Creighton.blanchard@gmail.com) for the username and password.

All women's, men's and junior clinics will remain the same. Please go to [clubcontinental.com/tennis-info](http://clubcontinental.com/tennis-info) or check out our facebook for the most up to date news [www.facebook.com/clubcontinentaltennis](http://www.facebook.com/clubcontinentaltennis).

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Sunday Brunch 11:00am-2:00pm	2 Club Closed	3 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm	4 Happy Hour 5:30-8:00pm Al Fresco Dining	5 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	6 Lunch & Dinner	7 Omelet Station 8:00-9:00am Private Party
8 <b>Mother's Day Brunch 11:00am-2:00pm</b>	9 Club Closed	10 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm <b>Board Meeting 6pm</b>	11 Happy Hour 5:30-8:00pm Al Fresco Dining	12 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	13 Lunch & Dinner	14 Omelet Station 8:00-9:00am Private Party
15 Sunday Brunch 11:00am-2:00pm	16 Club Closed	17 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm	18 <b>TRIVIA 7:00-9:00pm Mini Dinner Buffet 6:00pm-7:00pm</b> Happy Hour Al Fresco Dining	19 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	20 <b>Cabana Opening Day 11:30am-8:00pm Musical Evening 6:00pm-9:00pm</b>	21 Omelet Station 8:00-9:00am Cabana Open Private Party
22 Sunday Brunch 11:00am-2:00pm Cabana Open	23 Club Closed	24 Al Fresco Dining Prix Fixe Night/ Casual Dining 6:00-9:00pm	25 Al Fresco Dining Happy Hour 5:30-8:00pm	26 Lunch Buffet 11:30-2:00pm Casual Grill Night 6-9pm	27 Lunch & Dinner Cabana Open	28 Omelet Station 8:00-9:00am Cabana Open Private Party
29 Sunday Brunch 11:00am-2:00pm Cabana Open	30 <b>Memorial Day Buffet &amp; Games 12:00pm-2:00pm</b>	31 Club Closed				

**Dining Room Hours**

Lunch 11:30-2:00

Dinner 6:00-9:00

Sunday Brunch 11:00-2:00

Remember to dress appropriately for our dining rooms. Preferred dress code is country club attire (no collarless shirts, please!).

Breakfast on the River Tuesday-Friday 8-9am - \$8.00++

The Main Bar is open Tuesday-Friday 3 to 6 pm with happy hour prices.

*Is The Cabana Open?*

Make life easy and call. The Club will close the cabana due to bad weather or lack of member participation, so make a reservation so we can be here for you. (904) 264-6070

*A Warm Welcome to our New Members*

Greg & Tina Clary Terry & Charlene Hill  
Rita Hirsch Bill & Carol McCamy Kenneth Mudge  
Mary Alice McCarty William & Gail Odom David Walter

*Board of Governors***President:** Ash Tisdelle**Treasurer:** Ron Garnett**Secretary & Past President:** Kat Wetmore**Managers:** Chef Sheldon Harris & Karrie Masee**Board Members:**

Elaine Cassala

Yvonne Hill

Doris Latour

Pat Seibold

Andrew Williams

Happy Hour Every Wednesday 5:30pm - 8:00pm RSVP (904) 264-6070