



The
Club Continental

on the St. Johns River

2143 Astor Street
Orange Park, FL 32073

October 2020 Newsletter



Pumpkin Decorating & Omelet Bar Brunch

Sunday, October 25th 11:00am - 2:00pm



Omelet Station, Prime Rib, Chicken Scallopini, Peel and Eat Shrimp
Pancakes, Bacon, Sausage, Breakfast Potatoes
Macaroni & Cheese, Hamburgers, Hot Dogs, Chicken Tenders
& French Fries fresh from the Kitchen for Kids, Fresh Fruit
Assorted Mini Desserts & Ice Cream Sandwiches

\$22.50+ per adult \$10.95+ per child RSVP (904) 264-6070

Children ages 4-7 will decorate and ages 8-12 will carve.
Please RSVP in order to reserve your pumpkin.

Attention Members

Reservations are more important now than ever! We had one situation last month where we had 0 reservations to start the day and 32 people showed up to dine with us during food service. **In order for us to plan accordingly and properly staff each shift, we would appreciate reservations to be made ahead of time whether you are dining in for lunch or dinner.**

Please make your reservations by calling The Club Continental at (904) 264-6070.

Halloween Prix Fixe Menu Night with Patrick Rose on Guitar

Saturday, October 31st 6:00pm - 9:00pm

(Halloween Costumes Are Optional - Regular Menu will NOT be available)

All guests will enjoy a complimentary Ghoulish Halloween appetizer treat!!!!!!

Salad:

Marinated Roasted Tomato Salad with Goat Cheese Marbles, Parmesan Crisps, Grilled Onion Flower served with Arugula and Yellow Pepper Vinaigrette

Entrées: (Choose One)

Fall Harvest Style Beef Osso Buco with Roasted Acorn Squash, Shallots, Carrots & Finished with a Rich Beef & Pinot Noir Reduction Sauce

Mandarin and Grand Marnier Roasted Chicken Poussin with Fresh Sage Butter

Seared Salmon Filet with Sundried Tomato and Capers Butter Sauce

Each entrée option will be served with Potatoes Dijonaise, Asparagus and Julienne Carrots.

Dessert: (Choose One)

Old Fashion Apple Cobbler Tart with Vanilla Bean Ice Cream

Chocolate Brownie Trifle Grand Mariner Crème Anglaise

\$38.00+

Due to limited seating, please make your reservations ahead of time by calling (904) 264-6070. In order to plan accordingly, please provide your entrée and dessert selection when making your reservations. Thank you in advance.

Trivia & Served Plated Meal Special

Wednesday, October 21st

Trivia: 7:00pm-8:30pm

Crispy Large Shrimp with Asian Tartar Sauce and Spicy Cocktail Sauce served with House Salad, Baked Potato, Vegetable Medley and Chef's Choice Dessert

\$18.00+ RSVP (904) 264-6070

Thursday Lunch Plated Specials

Dine-In or Carryout Regular Menu also available

October 1st, 8th, 15th, 22nd, 29th Lunch: 11:30am-2:00pm

October 1st Sliced Flank Steak with Cilantro Butter served with Mashed Potatoes and Spinach Soufflé

October 8th Creamy Garlic Chicken with Mushrooms & Sweet Onions served with Rice Pilaf & Green Beans

October 15th BBQ Pulled Pork served with Smothered Potatoes, Squash Casserole and Corn Bread

October 22nd Salisbury Steak with Mushrooms & Onion Gravy served with Mashed Potatoes & Vegetable Medley

October 29th Linguine with Smoked Salmon, Shrimp and Sweet Peas

Plated Specials will include bread & butter service, salad, soft drink and dessert

\$14.95+ RSVP (904) 264-6070

Meatloaf Night at The Club Continental

October 1st, 8th, 15th, 22nd, 29th 6:00pm - 8:00pm
(Dine-In or Carryout - Regular Menu will also be available)

We will be offering our famous Club Meatloaf every Thursday Night in October.

All takeout orders must be placed by 12:00pm each Thursday.
Please make reservations ahead of time if you plan on dining in.

Meatloaf with Mashed Potatoes, Green Beans and Chef's Choice Dessert

\$14.95+ RSVP (904) 264-6070

Homestyle Casual Italian Tuesdays

October 6th, 13th, 20th, 27th 6:00pm-9:00pm

(No Regular Dinner Service)

Entrée Choices:

Spaghetti and Meatballs with House Made Marinara Sauce and Parmesan Cheese

Sliced Flank Steak Marinated with Garlic, Red Wine and Basil

Chicken Parmesan, Grilled and Marinated, Topped with Tomato Sauce and Mozzarella Cheese

Tilapia Piccata, Sautéed with Lemon, Butter, White Wine and Capers

Tomato, Basil and Goat Cheese Tossed with Angel Hair Pasta

Vegetable Lasagna

All Entrées include a Caesar Salad or House Salad, Vegetable & Pasta

\$12.95+ RSVP (904) 264-6070

Tuesday Night Special: Snow Crab Legs with Drawn Butter & Lemon \$19.95+

Tennis News

This month's Tennis Social will be held Wednesday, October 7th, 2020 at 5:30pm

Pickleball is finally coming to the Club Continental in October. Pickleball is a paddle sport played with a whiffle ball on a badminton-sized court and a tennis-style net. A non-volley zone (or kitchen) prevents volleys close to the net, and the serving team cannot volley the return of serve. These unique rules favor players with less mobility and allow senior players to compete successfully with younger competitors. Please contact Adam Blackener for more information.

League tennis has begun and we are off to a great start. The courts are busy with both A and B team inter club, USTA, and First Coast leagues, boot camps, and programs.

- The club hosted a fun, tennis happy hour social with 40 people attending and welcomed Adam and Molly, along with several new members and guests.
- We had a successful food drive to support Clay County Food Pantry in September followed by a tennis mixer.

Thank you for your support of the Club Continental!

For additional information regarding programs, lessons and clinics please contact:

Troy Balthrop (904) 662-7029

Adam Blackener (360) 789-9450

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
				1 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	2 Lunch & Dinner	3 Private Party
4 Sunday Brunch 11:00am-2:00pm	5 Club Closed Accounting Office Open	6 Lunch Italian Night 6:00-9:00pm	7 Lunch & Dinner Happy Hour 5:30pm-7:30pm Tennis Social	8 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	9 Lunch & Dinner	10 Private Party
11 Sunday Brunch 11:00am-2:00pm	12 Club Closed Accounting Office Open	13 Lunch Italian Night 6:00-9:00pm Board Meeting	14 Lunch & Dinner Happy Hour 5:30pm-7:30pm	15 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	16 Lunch No Dinner Service	17 Private Party
18 Sunday Brunch 11:00am-2:00pm	19 Club Closed Accounting Office Open	20 Lunch Italian Night 6:00-9:00pm	21 Lunch & Dinner Trivia 7:00pm-8:30pm	22 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	23 Lunch & Dinner	24 Private Party
25 Pumpkin Decorating & Omelet Bar Brunch 11:00am-2:00pm	26 Club Closed Accounting Office Open	27 Lunch Italian Night 6:00-9:00pm	28 Lunch & Dinner Happy Hour 5:30pm-7:30pm	29 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	30 Lunch & Dinner	31 Halloween Prix Fixe Menu Night with Music by Patrick Rose 6:00pm-9:00pm

Dining Room Hours Tuesday-Friday

Lunch 11:30am - 2:00pm
Dinner 6:00pm - 9:00pm
Sunday Brunch 11:00am - 2:00pm

Breakfast on the River Tuesday-Friday 8:00 -9:00am - \$10.00+
The Main Bar is open Tuesday-Friday 3:00pm - 6:00pm.

Cabana News

Labor Day at the Cabana was a fun time for all. We had about 75 people attend the festivities at the Cabana and we were lucky to have no rain!!!!

We had about 15 kids participate in the pool games this year. In the younger kids category, Madeline Scott won the most ribbons. In the older kids category, the Mendez family took first place with both Gracie and Gabriel winning the most ribbons. Congratulations and thank you to everyone that participated!!!!!!

A Warm Welcome to our New Members

Kendall Taylor
Claudine Owen

Becky Hamilton
Sheri Musslewhite

Virginia Waters

Board of Governors

President: Patricia Seibold
Vice President:
Treasurer: Ron Garnett
Secretary & Past President: Kat Wetmore

Managers: Chef Sheldon Harris & Karrie Masee
Board Members:
Elaine Cassala Kim Lahaie Day Dan Colleway
Holly McQueen Jill Weigand Dr. Dave Mosborg