

The Club Continental

on the St. Johns River 2143 Astor Street Orange Park, FL 32073

October 2024 Newsletter



Pumpkin Decorating & Omelet Bar Brunch Sunday, October 27th 11:00am-2:00pm

Prime Rib, Smoked Ham, Roast Chicken, Shrimp and Grits, Seafood Thermador, Omelet Bar Station, Smoked Salmon and Bagel Station, Biscuits & Gravy, Chicken Tenders, Grilled Cheese from the kitchen for the kids, Macaroni and Cheese, Breakfast Potatoes, Bacon, Sausage, Pancakes, French Toast and Assorted Desserts

\$36.00+ per adult \$22.00+ Children 10 and Under (Price includes pumpkin to carve or decorate)
RSVP (904) 264-6070

We are now offering special add-ons made fresh from the kitchen to our Omelet Bar Buffet!

Just notify your server of any order requests.

Eggs Benedict \$5.00+
Chicken Crepes \$5.00+
Peel and Eat Shrimp with Lemon and Cocktail Sauce \$7.00+
Snow Crab Cluster with Lemon and Drawn Butter \$10.00+



Thursday, October 17th 6:00pm-9:00pm

(Regular Dinner Service will not be available)

Enjoy an evening with tapas style spanish stations complete with samples of Spanish inspired wines and our house made red sangria. Enjoy a Latin dance presentation with the professionals from Dance International and then participate and learn a few Latin dance moves.

\$36.00+ per person RSVP Required (904) 264-6070



Octoberfest

Friday, October 18th 11:30am-2:00pm or 6:00pm-9:00pm

(Regular Lunch and Dinner menu will also be available)

Combo Plate Special

House Made Kielbasa, Chicken Schnitzel, Spaetzle and German Chocolate Cake

\$27.00+ per adult RSVP (904) 264-6070

Trivia & Mini Buffet

Wednesday, October 16th 5:30pm-8:00pm (Trivia starts at 7pm)

Carved Prime Rib, Baked Chicken with Sundried Tomato, Basil and a touch of Cream, House Salad, Garlic Mashed Potatoes, Vegetable Du Jour and Mini Desserts

\$23.95+ RSVP Required (904) 264-6070

Wednesday Casual Grill with Roger Wood on Keyboard

October 2nd, 9th, 16th, 23rd, 30th 6:00pm-9:00pm

****Please dress casually and kick back and relax****

(Regular Menu will not be available)

Entrée Options:

8oz. Grilled Boneless Pork Chop	\$22.00
10oz. Grilled Marinated Chicken Breast	\$24.00
Fried Jumbo Shrimp	\$29.00
Flank Steak with Ginger Butter	\$29.00
14oz Delmonico Steak	\$33.00
Grilled Fresh Catch	\$33.00
6oz. Filet Mignon	\$41.00
8oz. Filet Mignon	

Each entrée will be served with Caesar Salad, Chef's Choice Starch and Chef's Choice Vegetable (Baked Potato option will be available) and Dessert Du Jour

Staff Pumpkin Carving & Decorating Contest

Please come out and support our 5th Annual Staff Pumpkin Carving and Decorating Contest. Members will be able to vote for their favorite pumpkin. Voting will take place from Tuesday, October 22nd through Friday, October 25th in the Formal Dining Room across from the Main Bar. You will all be impressed with the talent and creativity that goes into these pumpkins!

Mini Bar Menu

The bar menu will be available Tuesday Through Friday from 5:00pm-8:00pm.

The menu will also be available on Trivia Night.

9' Inch Pizza with Mozzarella and Asiago Cheese, Fresh Basil and Tomato Sauce \$10.00+ Chicken or Steak Quesadilla \$12.00+ Coconut Shrimp with French Fries \$14.00+ House Salad with Fresh Catch \$16.00+



October 1st, 8th, 15th, 22nd, 29th 6:00pm-9:00pm

(Regular Menu will not be available)

Entrée Selection

<u>Shrimp Scampi</u> - Tossed with Fettuccine and Tomatoes

Chicken Scallopini - Topped with Mushroom, Arichoke, Scallions and finished with Vermouth, Lemon and White Wine

Crispy Chicken Parmesan - Italian Breaded topped with Mozzarella and Marinara Sauce

Charbroiled Flank Steak - Finished with our Roasted Garlic Butter

Eggplant Rollatini - Breaded Eggplant with Basil, Garlic, Ricotta and Mozzarella Cheese

Sauteed Rainbow Trout - Sauteed Spinach, Sundried Tomatoes and Pine Nuts

Open Faced Ravioli - Mediterranean Sauce, Ricotta and Mozzarella Cheeses

All Entrées include a Caesar Salad or House Salad, Vegetable & Pasta \$24.95+ RSVP (904) 264-6070

Tuesday Night Appetizer Special:

Housemade Meatballs with Marinara, topped with Mozzarella and Asiago Cheese \$12.00+ Crispy Calamari with Spicy Marinara Sauce \$12.00+ Pizza Quatro Fromage with Four Cheeses \$14.95+

Tuesday Night Special:

Ribeye Steak with Grilled Onions and Peppers \$41.95+

Thursday Plated Specials

October 3rd, 10th, 17th, 24th, 31st Lunch: 11:30am - 2:00pm

October 3rd Steak Ranchero, Lime Cilantro Rice, Pinto Beans

October 10th
October 17th
Salmon with Dill Beurre Blanc, Rice Pilaf, Garlic Scented Broccoli

October 24th Shrimp and Andouille Stir Fry, Jasmine Rice, Julienne Vegetables

October 31st Fried and Baked Chicken, Mashed Potatoes, Green Beans

Plated Specials include bread & butter service, soft drink and dessert \$14.00+ RSVP (904) 264-6070

Attention Members

In order for us to plan accordingly and properly staff each shift, we would appreciate reservations to be made ahead of time. Please make your reservations by calling (904) 264-6070. Thank you in advance.

October Tennis News

Halloween Tennis is Here! Join us this month for some spooky fun on the courts. Check out our Facebook page for all the event details.

Gear Up for Winter

As the temperatures drop, stop by the pro shop to grab your long sleeve Club Continental Tennis shirts and sweatshirts. Stay warm while showing off your club pride!

Weekly Drop-In Clinics

Sharpen your skills with our weekly clinics:

Adult Clinics: Monday & Wednesday evenings, 6:00-7:30pm & Friday & Saturday mornings, 10:00-11:30am

Kids Clinics: Monday through Thursday afternoons

Sessions based on age and ability. Visit the pro shop to find the best fit for your child.

Director of Tennis, Adam Blackner Pro Shop: (904)269-6090 Email: TennisShopCC@gmail.com Director: (360)789-9490

October Events

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
		Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	2 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm	Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	4 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	5 Private Party
6 Sunday Brunch 11:00am-2:00pm	7 Club Closed Accounting Office Open	8 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm Board Meeting	9 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm	10 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	11 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	12 Private Party
Sunday Brunch 11:00am-2:00pm	Club Closed Accounting Office Open	15 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	16 Lunch 11:30am-2:00pm Trivia/Mini Buffet 5:30pm-8pm Casual Grill/Roger Wood 6pm-9pm	17 Thursday Plated Specials 11:30am-2:00pm Latin Night 6:00pm-9:00pm	Octoberfest 11:30-2:00pm & 6:00pm-9:00pm	19 Private Party
Sunday Brunch 11:00am-2:00pm	21 Club Closed Accounting Office Open	22 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	23 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm	24 Thursday Plated Specials 11:30am-2:00pm Dinner 6:00pm-9:00pm	25 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	26 Private Party
Pumpkin Decorating/ Omelet Bar Brunch 11:00am-2:00pm	28 Club Closed Accounting Office Open	29 Lunch 11:30am-2:00pm Italian Night 6:00pm-9:00pm	30 Lunch 11:30am-2:00pm Casual Grill/Roger Wood 6pm-9pm	31 Thursday Plated Specials 11:30am-2:00pm Dinner 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 - \$15.00+

The Main Bar is open Tuesday-Friday 11:30am-9:00pm

Cabana News/Labor Day Update

Despite a gloomy forecast, the weather was beautiful all day and approximately 100 members along with guests celebrated at the Cabana. We had 12 kids take part in the pool games. In the younger category each kid received 4 ribbons with Lathen Jolly earning 4 1st place ribbons. In the older kids category most kids earned ribbons with Sydney Arrowsmith receiving 4 first place ribbons. The Watermelon Rumbles were won by Adysen Cooper and Sydney Arrowsmith. They both got to keep the watermelons as the prize. Special thanks to Gabe Mendez for assisting with the games. Thank you to all that participated.

On behalf of the Cabana staff we would like to thank all the members for your support this summer. We had our best summer ever!!!!!

A Warm Welcome to our New Members

Nickey Ussery Jr. & Lakisha Young

Alexa Fritz

Board of Governors

President: Patricia Seibold **Treasurer:** Ron Garnett

Secretary & Past President: Kat Wetmore

Managers: Chef Sheldon Harris & Karrie Massee

Board Members:

Holly McQueen Jill Weigand
Gavin Toth Kim Lahaie Day

Dr. Dave Mosborg
Dan Colleway