



The  
*Club Continental*

on the St. Johns River

2143 Astor Street  
Orange Park, FL 32073



# *March 2026 Newsletter*

## *Easter Buffet*

**Sunday, April 5th**



*Easter Bunny will be hopping around from 11:30am - 1:30pm  
\*Easter Egg Hunt will begin at 12:15pm, please bring your own basket\**

### **Soup**

Cream of Artichoke  
Chicken and Vegetables

### **Salads**

Shrimp Louie Salad  
Spinach Salad

*Oranges, Candied Pecans, Red Onion, Roasted Pineapple, Goat Cheese and Citrus Dressing*

*Oven Dried Tomato and Fresh Mozzarella Salad*

*Pine Nuts, Basil, Roasted Garlic, Arugula, Caramelized Onion and Balsamic Dressing*

### **Carving**

Carved Pineapple Glazed Ham

Slow Roasted Prime Rib with Whipped Horseradish Sauce and Au Jus

Smoked Turkey with Cranberry and Raisin Glaze

Smoke Salmon Pate with Red Onion, Capers, Chopped Egg and Crostinis,  
Lobster Macaroni and Cheese, Sweet Corn Soufflé with Shallots and Fresh Thyme,  
Broccoli and White Wine Imperial and Carrots with Fresh Dill

### **Desserts**

Caramel and Sea Salt Crème Brûlée, Karrie's Chocolate Cake, Apple Pie,  
Chocolate and Grand Marnier Parfait, Strawberry Trifle, Bananas Foster and Much More!

**\$46.95 per adult+ Children 10 and under \$16.95+**  
**RSVP Required by Thursday, April 2nd (904) 264-6070**



# St. Patrick's Day Dinner Buffet and Music Bingo Night

Tuesday, March 17th | Buffet from 5:30pm - 8:00pm | Music Bingo starts at 6:30pm

Potato Soup with Bacon, Scallion and Cheddar Cheese  
Irish Pub Salad with Boiled Egg, Cucumber, Green Beans, Tomato, Onions, Cabbage, Bibb Lettuce and Tarragon Dressing  
Corned Beef and Cabbage with Potatoes and Carrots



Bangers and Mash with Onion Gravy  
Pretzels with Beer Cheese

Chocolate Cake with Irish Whiskey Sauce

**\$29.00+ RSVP Required (904) 264-6070**

## Omelet Bar Brunch

Sunday, March 22nd 11:00am - 2:00pm

Roast Beef, Chicken Pot Pie, Filipino Pancit Noodles, Shrimp and Grits, Smoked Salmon Spread, Shrimp and Andouille Gumbo, Omelet Bar Station, Eggs Benedict from the kitchen, Kids Chicken Tenders from the kitchen, Biscuits and Gravy, Assorted Breads and Muffins, Breakfast Potatoes, Bacon, Sausage, Vegetable Medley, Pancakes, French Toast and Assorted Desserts

**\$30.00+ per adult (will include a glass of champagne or mimosa) | \$15.00+ children 10 and under**  
**RSVP: (904) 264-6070**

## Trivia & Mini Buffet

Wednesday, March 18th 5:30pm-8:00pm (Trivia starts at 7pm)

Carved Prime Rib, Seafood Imperial, Tossed Salad, Rice Pilaf and Herb Roasted Squash with Onion and Mushrooms

**\$19.00+ RSVP Required (904) 264-6070**

**\*\*Desserts can be purchased off our Dessert Menu that can be provided to you by your server\*\***

## Tuesday Lunch Specials

Tuesday, March 3rd, 10th, 17th, 24th, 31st | 11:30am-2:00pm

March 3rd - Smoked Pork Loin served with Sweet Corn Salad

March 10th - Vegetable Lasagna with Tomato and Bechamel Sauce served with Garlic Bread

March 17th - Corned Beef and Cabbage served with Potatoes and Carrots

(Chocolate Cake with Irish Whiskey Sauce.....\$7.00+)

March 24th - Seafood Creole with Shrimp, Fresh Catch and Crab Meat served in a Rich Tomato Sauce with Andouille Sausage, Bell Peppers and Onion served with Jalapeno Cornbread

March 31st - Shepherd's Pie with Sweet Peas, Mushrooms and Onions served with Vegetable Medley

**Lunch Specials include bread & butter service and soft drink**

**\$16.00+ RSVP 904-264-6070**

## Homestyle Casual Italian Tuesdays

March 3rd, 10th, 17th, 24th, 31st 6:00pm-9:00pm

(Regular Menu will not be available)

### Entrée Selection

Angel Hair Pasta-Topped with Shrimp, Tomato, Basil and Goat Cheese

Chicken Parmesan-Italian Breaded Chicken topped with Mozzarella and Tomato Sauce

Bisteca Tagiata D'manzo-Pan Seared Ribeye over Arugula with Rosemary, Parmesan and Extra Virgin Olive Oil

Eggplant Parmesan-Breaded Eggplant with Ricotta, Mozzarella Cheese and Marinara Sauce

Tuscan Salmon-Baked in a Creamy Sauce with Tomato, Mushroom, Onions, Sundried Tomatoes, Basil and Spinach

Each Entrée Served With a Caesar Salad or House Salad, Vegetable and Pasta

**\$29.95+ RSVP (904) 264-6070**

### Tuesday Night Appetizer Special:

Sauteed California Spinach \$10.00+, Arancini \$12.00+, Artichoke Frita \$12.00+, Clams Casino \$15.00+

# Wednesday Casual Grill with Roger Wood on Keyboard

Wednesday, March 4th, 11th, 18th, 25th 6:00pm-9:00pm

**\*\*Please dress casual and kick back and relax- regular menu will not be available\*\***

## Starters:

Soup Du Jour ..... \$6.00  
Crispy Artichoke Hearts ..... \$12.00

## Burger Option:

10oz Pan Seared Burger ..... \$16.00

*Lettuce, Tomato, Sauteed Onion, Served with Garlic Herb French Fries (Caesar Salad and Dessert can be added for \$10.00+)*

## Entrée Salad Option:

Fresh Catch Grilled Vegetable Salad (includes Chef's choice dessert) .. \$24.00

## Entrée Options:

Prime Rib Tips with Spinach and Mushrooms ..\$18.00 Appetizer | \$38.00 Entrée  
Grilled Teriyaki Chicken ..... \$22.00  
Crispy Coconut Shrimp with Sweet Chili Sauce ..... \$26.00  
Sesame Crusted Cod Filet with Ginger Butter ..... \$30.00  
Waygu Sirloin and Shrimp ..... \$44.00

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

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## Thursday Plated Specials

Thursday, March 5th, 12th, 19th, 26th 11:30am-2:00pm

March 5<sup>th</sup>

Crab Stuffed Fresh Catch with Caper Beurre Blanc and Sauteed Spinach, Rice Pilaf, Garlic Scented Broccoli

March 12<sup>th</sup>

Chicken Marsala, Garlic Mashed Potatoes, Roasted Italian Vegetables

March 19<sup>th</sup>

Chicken, Pancetta, Sweet Peas, Mushrooms and Black Pepper Linguine in our Creamy Garlic Sauce,

Vegetable Medley, Garlic Bread

March 26<sup>th</sup>

Fried and Baked Chicken, Mashed Potatoes with Gravy, Green Beans, Cole Slaw

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

**\$18.00+ RSVP (904) 264-6070**

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## March Tennis News

March is here, and with the warmer weather and longer days, tennis season is in full swing. Court activity is picking up, and it's a great time to get back into a consistent routine, whether you're playing casually or working on improving your game through clinics.

Our adult clinic schedule is going strong this month, and we're excited to announce that the Wednesday night clinic from 6:00–7:30 pm is officially back now that the weather has improved. This clinic is a great opportunity for players to get quality instruction, competitive drills, and plenty of live ball action in a fun and social environment.

In the spirit of St. Patrick's Day, we're encouraging everyone to wear green to team clinics throughout the month of March. The member who shows the most green spirit during team clinics can stop by the Pro Shop to pick up a prize. The winner will be announced during the last clinic of the month, so don't be shy—green head to toe is encouraged!

Our junior program is thriving, and we are proud to recognize our Junior Athlete of the Month, Wynn Weeks. Wynn is a dedicated and hardworking player on the court, always bringing a great attitude and strong work ethic to every practice. What truly sets Wynn apart is that he brings that same dedication into the classroom, where he is excelling academically. We are incredibly proud of Wynn and are so happy to have him as part of our tennis program.

We look forward to a great month of tennis and seeing everyone out on the courts as we head into spring.

**For court reservations, lessons, racquet services, and clinic information, please contact:**

**TennisShopCC@gmail.com | Pro Shop: (904) 269-6090**

**Director of Tennis, Adam Blackner: (360) 789-9490**

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Sunday Brunch 11:00am-2:00pm	2 Club Closed Accounting Office Open	3 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00pm-9:00pm</b>	4 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b>	5 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	6 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	7 Private Party
8 Sunday Brunch 11:00am-2:00pm	9 Club Closed Accounting Office Open	10 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00-9:00pm</b>	11 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b>	12 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	13 Lunch 11:30-2:00pm <b>No Dinner Service Full Club Event</b>	14 Private Party
15 Sunday Brunch 11:00am-2:00pm	16 Club Closed Accounting Office Open	17 <b>St. Patrick's Day Music Bingo</b> Tuesday Lunch Specials 11:30-2:00pm Italian Night 6:00pm-9:00pm	18 Lunch 11:30-2:00pm <b>Trivia/Mini Buffet 5:30pm-8:00pm</b> <b>Casual Grill/Roger Wood 6pm-9pm</b>	19 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	20 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	21 Private Party
22 <b>Omelet Bar Brunch 11:00am-2:00pm</b>	23 Club Closed Accounting Office Open	24 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00pm-9:00pm</b>	25 Lunch 11:30-2:00pm <b>Casual Grill/Roger Wood 6pm-9pm</b>	26 <b>Thursday Plated Specials 11:30am-2:00pm</b> Dinner 6:00pm-9:00pm	27 Lunch 11:30-2:00pm Dinner 6:00pm-9:00pm	28 Private Party
29 Sunday Brunch 11:00am-2:00pm	30 Club Closed Accounting Office Open	31 <b>Tuesday Lunch Specials 11:30am-2:00pm</b> <b>Italian Night 6:00pm-9:00pm</b>				

### 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**

## Attention Members

**There will be NO Dinner Service on Friday, March 13th due to a Full Club Event.**

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.

## 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.**

French Breadsticks with Basil Pesto and Grated Parmesan \$10.00+

Roasted Veggie Pizza with Tomato Sauce, Mozzarella and Garlic Puree \$12.00+

Spinach and Mushroom Dip served with Crostinis \$12.00+

Coconut Shrimp with French Fries \$12.00+

Crispy Artichokes with Lemon Garlic Aioli \$12.00+

Caesar Salad with Grilled Chicken, Shrimp or Salmon \$17.00+

## Board of Governors

**President:** Patricia Seibold

**Treasurer:** Ron Garnett

**Secretary & Past President:** Kat Wetmore

**Managers:** Chef Sheldon Harris & Karrie Masee

**Board Members:**

Gavin Toth

Jill Weigand

Holly McQueen

Dr. Dave Mosborg

Kim Lahaie Day Dan Colleway