



SEVEN OAKS
COUNTRY CLUB



A K L E A V E S

It's WHERE YOU BELONG!

132 Lisbon Road, Beaver, PA 15009
724.495.3300

No. 8 November 2018 XLI

WebSite: www.sevenoaksgcc.com



TRADITIONAL Thanksgiving Dinners



THURSDAY, NOVEMBER 22, 2018 NOON-4:00PM

JOIN US AT THE CLUB...

TRADITIONAL THANKSGIVING BUFFET

CARVED ROASTED TURKEY AND PRIME RIB OF BEEF
TRADITIONAL STUFFING
MASHED POTATOES AND GRAVY
SHRIMP RISOTTO
CORN BREAD & SAUSAGE STUFFING
MAPLE GLAZED OVEN ROASTED PORK LOIN WITH APPLE CHUTNEY
WHIPPED SWEET POTATOES
BAKED SALMON EN CROUTE
BAKED OYSTERS ROCKEFELLER
SEASONAL VEGETABLES
GREEN BEANS AMANDINE
BUTTERNUT SQUASH RAVIOLI WITH CIDER CREAM SAUCE & APPLES
PUMPKIN BISQUE, CHICKEN DUMPLING,
SALAD BAR, BREAD STATION AND MORE
CREPE STATION FEATURING SEAFOOD CREPES AND
FRESH FRUIT CREPES
ASSORTED DESSERTS INCLUDING TRADITIONAL PUMPKIN PIE,
APPLE PIE AND OUR ICE CREAM BAR
BAR AND WINE LIST AVAILABLE

ADULTS-\$28.95
CHILDREN (6-10) \$16.95
CHILDREN 3-5 \$8.95
UNDER 3-FREE

BUSINESS CASUAL ATTIRE / NO DENIM
RESERVATIONS STRONGLY SUGGESTED 724.495.3300
RESERVATIONS NOT CANCELLED WITHIN 24 HOURS WILL BE INVOICED.



OR AROUND THE FAMILY TABLE.

TRADITIONAL THANKSGIVING DINNER TO GO

CAN'T MAKE IT OUT FOR OUR WONDERFUL THANKSGIVING BUFFET?
SEVEN OAKS OFFERS COMPLETE THANKSGIVING MEALS FOR PICK UP!

OVEN ROASTED SLICED WHOLE TURKEY
MASHED POTATOES AND TURKEY GRAVY
WHIPPED SWEET POTATOES
WITH BROWN SUGAR AND MARSHMALLOW & PECAN TOPPING
CHEF'S TRADITIONAL BREAD STUFFING
SAUTÉED GREEN BEANS AMANDINE
SUCCATASH
EXTRA GRAVY
HOMEMADE CRANBERRY SAUCE
WHOLE PUMPKIN PIE / WHOLE APPLE PIE
FRESH BAKED BREAD AND BUTTER
EXTRA PIES ARE \$18 EACH

FEEDS 6-8 PEOPLE
\$165 PLUS TAX & SERVICE

ORDERS MUST BE PLACED BY NOVEMBER 17
ORDERS MAY BE PICKED UP ON NOVEMBER 21 OR 22, CHILLED OR HOT
**ORDERS PLACED AND NOT PICKED UP
WILL BE BILLED TO YOUR ACCOUNT.**



November Course & Grounds Report

By the start of November, leaf clean up will be in full swing. Removing leaves is an important task because the grass will die if it is left under a wet matting of fall leaves. Leaves can be either removed or mulched. Mulching leaves is beneficial because it returns organic matter and nutrients back to the soil and can be accomplished much quicker than leaf removal. Removing leaves becomes necessary when they become too thick or wet to mulch.

Dennis Kaminski, Golf Course Superintendent

Check Out
Pages 10-12
For Great Holiday
Events at
Seven Oaks

News from the Golf Shop

As the season comes to an end, the Golf Shop again would like to thank all our members for their continued support of the Club. We would also like to mention a few reminders so the Golf Shop can continue to accommodate everyone.

With the colder temperatures here, frost will start to factor into the morning tee times. Although it is challenging at times to predict when there will be frost and how long it will last, please be sure to call the Golf Shop, so we can give you the best estimate on when we will be able to start that morning. You will also continue to notice the Grounds Crew working to improve the course for next season, which includes aerification of the greens, rough and fairways, slip seeding areas for growth, leaf removal and general maintenance for improvements. I would just like to remind players if your ball comes to rest in any of these areas you do receive free relief, no penalty under rule and you may place your ball no closer to the hole nearest point. If you have any further questions about rules or the general conditions of the course, please feel free to stop by the Golf Shop.

Be sure to check out the Golf Shop for great deals and holiday shopping! Sale items will include 50% off Men's and Ladies' apparel, 50% off Golf Clubs and 50% off Gloves & Hats. For those of you who have credit in the Golf Shop, just a reminder that your credit must be used by December 1, 2018.

I would just also like to add that this time of year is when we start preparing for next year. We welcome all members who may have any ideas and/or suggestions that would add to the experience and value of Seven Oaks Country Club. Please feel free to stop by anytime and thank you again for a great season!



Sincerely, Willie Yacknow,
Head Golf Professional

Attention Golfers! Free Guest Day

Tuesday, November 6-GCU Guest Day

Thursday, November 8-Seven Oaks Guest Day

A member may bring 3 guests—guests must pay the cart & greens fee of \$29 and must register in the Golf Shop prior to play.



2018 Men's Golf Event Schedule

Golf Committee Awards Dinner & Christmas Party

Friday, December 7

OPERATIONS & MEMBERSHIP DIRECTOR

Another October has flown by and other than some wet weather, we still had some great days for golf. Our 6th annual Beer Belly Open had a very nice turnout with 22 foursomes—despite the inclement weather. It made for a great day of food, comradery and of course, Beer! I would like to thank all of our members and guests who joined us for the day.

Our kids Halloween party also had a bigger turn out than last year. It was a great evening and brought back many memories of my brother and myself dressing up and coming to the Club. A rewarding part of my job is being able to help create these same great memories for this generation of Seven Oaks families! I had many compliments on the decorations and centerpieces and want to thank Ellen Policastro, our servers and bus boys for putting it all together.

I would like to take a moment to remind all of our members of their food minimum. Members have until December 31st to fulfill the minimum and there are many great events this year to do so. The Grille Room will be open Thursday through Sunday in November and December. The Maybrayz will be playing in the Grille Room on Friday, November 16 from 7-10 PM. We also have Thanksgiving Dinner, the Family Christmas Party, New Year's Eve, as well as the numerous Sunday brunches we host in December. Please be sure to call the Club to make your reservations!

Through October we have 87 new members which tops last year. We still have 2 months to go and have had many inquiries for membership even this late in the year. Now is a great time to join. If you have any friends or family interested in membership, please have them contact me and I will go over our current offers and benefits of joining now rather than waiting until next year.

Please join me in welcoming our newest members to Seven Oaks!

Clifton Dietz	Scott and Jennifer Hunt
Kevin and Holly McIlwain	Eugene and Angel Curtis
Kevin and Nancy Hribar	Richard and Lara Trushel

Welcome to Seven Oaks!

Christopher J. Juba, Director of Operations and Membership
724-544-9129 or Cjuba.7oaks@gcuusa.com

Keith's Korner

November is one month that you really never know what kind of weather to expect. When temperatures get over 50 degrees most golfers want to take advantage of the "bonus day." Please let us know if you plan to bring guests to golf, so that we can make arrangements for you. With less daylight and frost delays it will seem like every golfer had the same idea when the course gets busy and I sometimes get asked, "Is something going on today?" I usually respond, "yes we are having a bonus day-it is November and people are playing golf."

Keith Hohenshel, Operations Manager

From the Events Coordinator

We had a busy month of October! Our Halloween party was so much fun. The kids danced all night to tunes by Scott Miser and enjoyed the great food and fun. The selfie station was definitely a great hit with the kids! John Popp provided hayrides all evening and the warmer weather was such a welcome gift!

Our next family event will be the annual Christmas party on Saturday, December 15, at 11 AM. There will be a breakfast buffet, music by Scott Miser and a magic show. Of course, Santa will be here to take pictures with the kids and we will have the selfie station again. Please don't forget to make a reservation for this memorable day. Each child will receive a gift from Santa, so when you call for the reservation, please make sure to give us your child's name and age. If you have a large party (over 12) we may have to seat you at separate tables next to each other.

When I turn the calendar to November, I always think of one of my favorite meals of the year-Thanksgiving dinner! Such a beautiful day to sit with family and friends and enjoy the bounty of nature. We have a very plentiful Thanksgiving feast every year at the Oaks and once again, this year, on Thursday, November 22, we will open the Ballroom from 12 – 4 PM and Chef Greg and his Culinary Team will show off their skills. Please make your reservation early so that we can accommodate everyone who would like to attend. If you can't be here, Chef also prepares Thanksgiving meals to go. Please call to reserve yours!

Our next brunch in the Ballroom and Oak Room is Sunday, November 4. It's already looking to be a busy brunch. In December we will have Sunday Brunch every week, except for December 23. December brunches are a nice way for the families and friends to get together for the holidays. We have a very busy December calendar, but there are still some rooms available for private events. If you are thinking of having an office party, a family dinner or a get-together with friends, call me and I will help arrange a great evening of food and fun.

Ellen Policastro, Catering & Events Coordinator



HAPPY THANKSGIVING

FROM THE CHEF'S SKILLET

As you are gearing up for the holiday season why not start it off right by dining with us at Seven Oaks. Enjoy some of our seasonal creations along with our delicious soups. Speaking of soups—don't forget about us for lunch, especially during the week. Stop by for a cup, bowl, or you can make a meal with our soup sampler!

Did you know that you may order some of your favorite items here at

the Club to go? NO? Well guess what— you most certainly can! Whether it is a quart of our infamous Red Pepper Soup; soup of the day; a tray of crab cakes; pulled BBQ pork or our pastas, we are here for you. Just call the kitchen at extension 4227 or email Chef Greg at gpowell.7oaks@gcuusa.com and we will be happy to have it ready for you.

We look forward to having you celebrate Thanksgiving with us. Not only do we have our wonderful buffet but we offer complete Thanksgiving dinners to go. So if you would like to relieve some of the stress of the holiday let us help you out. The menus are posted in this month's *Oak Leaves* and on line.

As always we look forward to our Breakfast with Santa on December 15. As an added bonus we have added a Sunday Brunch to Celebrate the New Year on December 30.

We look forward to seeing you here at The Oaks and Happy Holidays!
Good Eats, Chef Greg Powell and the Culinary Team

Sunday Brunches are Back!

Join us for our delicious Sunday
Brunch in the Ballroom.

Served from 11 AM - 2 PM

November 4

December 2, 9, 16 & 30



Save the Date!

Sunday, December 2 at Sunday Brunch

Kids Ornament Craft Day

(Compliments with Sunday Brunch purchase)

Saturday, December 15 at 11 AM

Family Christmas Party



Our November 2018 Culinary Specials in the Grille Room

THURSDAY

\$.60—Cent Wings

Available by the half dozen or dozen
With your choice of our great flavors

\$15—Shrimp Scampi Pierogi

Classic shrimp scampi tossed with potato & cheese
pierogies, accompanied by choice of salad

FRIDAY

\$7—Grilled Cheese Sandwich

November 2 & 9

Seafood Extravaganza Night (Dine In Only)

\$36—Filet and Lobster Tail Dinner

\$22—Grilled Ribeye Steak

With sautéed wild mushrooms and roasted garlic butter

SATURDAY

OUR OVEN ROASTED CHOICE CUT PRIME RIB

KING CUT—\$24 QUEEN CUT—\$22

Served with onion au jus, house salad,
vegetable of the day or starch. (5 PM until Sold Out)

\$17—Shrimp & Crab Stuffed Flounder

SUNDAY

\$10—Chorizo & Apple Stuffed Pork Chop

With Yukon mashed potatoes and a light
mustard pork demiglace

\$10—Beef Liver

With sautéed onions, bacon and balsamic vinegar

Reservations strongly suggested 724-495-3300.

Menu is subject to change

Mark Your Calendars!

November Events

Thursday, November 1—Long Ash Club 6:30 PM

Sunday, November 4—Brunch 11 AM-2 PM

Saturday, November 10—Vintner Club Wine Dinner
6:30 PM

Friday, November 16—The Maybroz Live in the
Grille Room 7-10 PM

Thursday, November 22—Thanksgiving Buffet
12 NOON-4 PM

December Events

Sunday, December 2—Brunch 11 AM-2 PM

Saturday, December 8—Barley & Hops Tasting

Sunday, December 9—Brunch 11 AM-2 PM

Thursday, December 13—Vintner Club Tasting

Saturday, December 15—Family Christmas Party
11 AM

Sunday, December 16—Brunch 11 AM-2 PM

Monday, December 24—Christmas Eve
Club Closed

Tuesday, December 25—Merry Christmas!
Club Closed

Sunday, December 30—Brunch 11 AM-2 PM

Monday, December 31—New Year's Eve Dinner



FORMED IN 2006, THE MAYBROZ ARE A LOCAL BROTHER AND SISTER ACOUSTIC DUO FEATURING MATT MAYBRAY (GUITAR/VOCALS) AND MORGAN MAYBRAY (VOCALS).

THEIR GENRES INCLUDE SOUL, R&B AND BLUES.

IN 2013, THE MAYBROZ WERE AWARDED BEST OF THE VALLEY (LOCAL BAND CATEGORY)



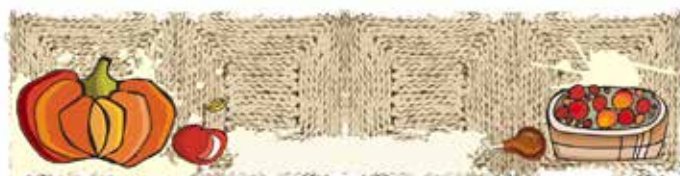
NOW IS THE TIME TO BOOK YOUR 2018 HOLIDAY EVENTS

The holidays will be here faster than you think and we already have dates reserved, so now is the time for you to give your Hometown Country Club a call to reserve your date.

Whether you have a function for 10 or 300 we are the place for you. Also, it would be great to refer a friend or business associate to hold their event at Seven Oaks Country Club. We offer great in house facilities and we can also deliver to your home or place of business!

Just a friendly reminder you do not need to be a member to have your holiday parties with us but if you are a member the room rental fees are waived.

Dates are already filling up so please give us a call at 724.495.3300 and ask for Ellen to assist you.



School and Sporting Celebrations for 2018-2019

Seven Oaks has always been proud to help our local students with celebrating their achievements.

If you are a parent or a group that would like to celebrate those achievements we have the facilities to assist you. We are available year round, including January and February to accommodate you. Our packages begin at \$22 inclusive which include room rentals and cake cutting. We are able to accommodate groups of 25 to 300 for your dining delight.

Please contact Ellen Policastro at 724-495-3300 ext. 223 or email epolicastro.7oaks@gcuusa.com for information.



Kids' Christmas Breakfast with Santa

Saturday, December 15

Breakfast Buffet Begins at 11 AM

\$15.95 per person

Includes a gift from Santa for All Children

Waffles with Syrup
Scrambled Eggs
Salsa, Blended Cheese
Apple Wood Smoked Bacon
Breakfast Sausage Links
Chocolate Chip Pancakes/Traditional Pancakes
Hash Brown Potatoes/Home Fried Potatoes
French Toast
Breakfast Bread Pudding
Assorted Cereals & Oatmeal Bar
Fresh Fruit
Assorted Juices and Milk
Danish Table

Reservations are a must

Plus Sales Tax, Service Charge and additional Beverages



Lodge 994 Holiday Honor/Memory Tree



This Holiday Season, you may honor someone who has impacted your life by purchasing a personalized ornament to be displayed on a specially designated Honor/Memory Tree placed among the beautiful Christmas trees in the Seven Oaks Country Club lobby. \$5 per ornament. The recipient for the honor/memory tree this year is The Women's Center of Beaver County, its only comprehensive domestic violence and sexual assault resource center. Since 1976, victims and survivors of domestic violence have found the help and hope they need through this agency. Their services, which are always confidential and no cost, include: crisis intervention, emergency shelter, counseling, legal and medical advocacy and prevention education. They are open 24 hours a day, seven days a week. **Deadline to order your ornament is Monday, November 12, 2018.** Please make check payable to: GCU Lodge 994 Honor Tree and mail to Mary Batyko, 1741 Heather Heights Drive, Crescent, PA 15046. You may submit a photograph of your loved one to be placed on the ornament. Any photo submitted will not be returned. Since this is our Matching Funds project, GCU will match funds up to \$1,500. Please consider donating to this worthy cause.

Sunday Brunch, November 4, 2018

11 AM - 2 PM

Adults-\$22.95 * 6-10 years-\$13 * 3-5 years-\$8.95
under 3 are free

FEATURING

Carving Station

Featuring Oven Roasted Strip Loin

Pasta Station

Omelette-Egg Station

Chilled Food Station

Juice & Danish Station

Hot Food Station

Apple wood Bacon & Sausage Links

Oven Roasted Potatoes

Hash Brown Potatoes,

Baked Cod Rockefeller, Chicken Marsala

Sliced Pork Loin with Cranberry Mango Sauce,

Gnocchi with Basil Pesto Sauce, Cheese Blintz
and more!

Our Sweets Table

Signature Bar

Prices do not reflect soft beverages or alcohol,
service charge and tax

Reservations are recommended 724-495-3300

Last Surf & Turf Extravaganza in 2018

Friday, November 9th

Only \$32.95 for Adults & \$15 for ages 10 and under

Served in the Grille Room from 5 PM – 8 PM

Let our Culinary Team delight you on Friday Evenings
With our Seafood Buffet and Carved Beef Selections

MENU

Steamed Snow Crab Legs

Seafood Pasta

Peel N' Eat Shrimp

Grilled Salmon / Salmon Cakes

Steamed Mussels / Catfish

Coconut Shrimp / Grouper Cheeks

Oven Roasted Fingerling Potatoes

Oven Roasted New York Sirloin

Grilled Marinated Chicken Mediterranean

Assorted Salads

Served Dessert

Menu items change weekly and are based on availability.

Price does not include: beverages, sales tax and service charge.

Reservations are strongly suggested—724-495-3300.

Menu subject to change.

SEVEN OAKS BEVERAGE AREAS

For your enjoyment Seven Oaks has many beverage areas for you to choose from:



SYCAMORE BAR AND PATIO

A great view of the course as you overlook the putting green and watch as everyone goes off #1 tee and as they come up #18. Weather permitting.



GRILLE ROOM PATIO

What a great place to enjoy the outdoors while dining at your favorite country club. Weather permitting.



GRILLE ROOM BAR

A full service bar encompassed by our Grille Room. There is a full selection of Bourbon, Scotch and other delights. Open during regular Grille Room hours and while golfers are still on the golf course.



THE CHAMPIONS LOUNGE

Our Cigar Bar where you can enjoy the game, a good cigar, and great food along with a game of pool or darts. Those ages 19 & 20 are permitted in the room and those 18 and under must be accompanied by a parent.



SPECIAL EVENTS INFORMATION

NOVEMBER HAPPY HOUR AT SEVEN OAKS

Thursdays from 5-7 PM—\$3 Craft Drafts; Fridays from 5-7 PM—\$4 Chambord Moscow Mule with Raspberries, \$2 Dogfish Cans-all day; Saturdays from 5-7 PM—\$4 Titos Cosmopolitans; Sundays from 12 NOON-2 PM—\$4 House Bloody Marys.

CATERING AND EVENTS

Let us come to you! Not only does Seven Oaks Country Club do great functions in house, we are also available to cater an event at your home, business, park and new for 2017, we have teamed up with the Beaver Train Station Events Center. Please call our Banquet Manager Ellen Policastro for more information and she will provide you with the information you may need. A friendly reminder to mention to your friends-you do not have to be a member to have an event at Seven Oaks Country Club.

CIGARS

For on the course, to take home or for that special gift – we have a delicious assortment of quality name brands available in the Golf Shop.



Accessories available:
Seven Oaks Engraved Scissor Cutters
Guillotines
Punches
Triple and Single Head Lighters
Seven Oaks Labeled Lighters
Cigar Clips and Putter Holders

SEVEN OAKS DRESS CODE

Business casual attire is mandatory for all events. Jackets are appreciated. No denim, leggings, ball caps, tennis shoes or flip flops are permitted to any formal/upper floor events. Men must wear collared shirts. Men please remove hats when dining. Dress denim is appropriate for the Grille Room.

BEREAVEMENT MEALS

Seven Oaks understands your needs in time of sorrow and we are available to relieve some of the burden by providing a variety of choices to accommodate you on a timely basis. We are able to provide you with a private room and you may choose from a selected menu or we may customize a menu for you.

MEALS TO GO

Call and ask for the Grille Room and place your order for your lunch or dinner to be picked up at your convenience.

2018 GROWLERS

Seven Oaks Growlers are available for all Seven Oaks Country Club Members. Cost is \$42 for our specially engraved 2 Liter German Style Growler and refills are \$22 and you may choose from any of our 6 available draughts. Barley and Hops Members may enjoy a reduced pricing of \$35 for a growler. Barley & Hops Members also may enjoy our \$10 Special Growler Days and a reduce pricing of \$15 daily refills. Growlers may be consumed on the golf course, our patio or at home. Growlers *may not* be consumed in the Club House or at the pool.



Reservations and Cancellation Policies

Grille Room Dining. No member or committee shall plan or set dates for dining room activities without prior approval of Seven Oaks Country Club. Dining reservations are highly recommended. Members are asked to assist in maintaining required service levels by making reservations for dining prior to 3 PM on the day involved. A 24 hour notice is requested for parties of more than six (6) persons. We request that members who have special dietary needs notify the Club ahead of time. Reservations for dining will be held for only fifteen (15) minutes after the reserved time.

Club Special Events. Reservations are required for activities of the Club and shall be accepted on a first-come, first-served basis by pre-registering with the Club office. For all functions of the Club held in the dining rooms of the Club, tables will be assigned on a first-call, first-choice basis. Reservations for special tables will not be accepted. We cannot guarantee that groups larger than ten will be seated at the same table. Cancellation of a reservation must

occur 48 hours prior to the social function. Pool events do not require a reservation. The courtesy of providing notice of reservation changes is requested 24 hours before the event is scheduled.

Banquets. Reservations for banquets should be made at least two (2) weeks in advance. Notification of cancellations for a banquet event must be made four weeks before the event is scheduled. The final guest count is required one week before the function. After the final count is given the guest count may not be lowered, however additions may be made up to 3% of the total count. A fee of 10% of the total food cost will be charged for any guest count being added above 3% after the final guest count has been determined. A non-refundable deposit is required for banquet reservations. Failure to cancel dining and special event reservations will result in a charge to the member's club account. The dining, special event and banquet policies shall be determined by Seven Oaks Country Club.



Please add sales tax and service charge to above event pricing.

Long Ash Club Membership 2018

Meeting Time 6:30 PM Annual Cost-\$50

Benefits Include:

- ★ Monthly Long Ash Club meetings held in the Champions Lounge
- ★ Members will receive a Special Gift
- ★ New members receive a Special Membership Gift
- ★ Discount pricing and priority seating for all Long Ash Club events
- ★ Special pricing booklet
- ★ 10% discount pricing on all cigars
- ★ An opportunity to make new acquaintances



2018 Long Ash Club Meeting Dates Held in the Champions Lounge

Thursday, November 1
Port Wine & Cigars

** Please note alternate beverages are available and are a signature/cash basis for all events.*



The Seven Oaks Champions Lounge 2018



Whether it is a business function, Christmas party, birthday party-The Champions Lounge has become an exciting venue for your next event.

It is not only the home to the Wall of Champions and the Long Ash Club but is available for all to enjoy. Those under the age of 21 are permitted in the room and those 18 and under must be accompanied by a parent. We invite you to enjoy a competitive game of darts or a lazy game of pool with full beverage and food service.

VINTNERS CLUB for 2018

One of the extra benefits of Seven Oaks Country Club is your opportunity to be a part of our “Clubs within the Club” and we invite you to join the Vintner Club for 2018!

Please see our 2018 Vintner Club schedule for the great events. Vintner Club Benefits include:

- ❖ First year members receive a Seven Oaks wine tote with a special gift inside.
- ❖ Current members will receive a special 2018 gift.
- ❖ Preferred pricing to all Vintner Club events for member and significant other.
- ❖ 20% off all bottles of wine purchased in the Grille Room.
- ❖ Discounted corkage fee.
- ❖ A Special “Savings Book” including complimentary entrées, appetizers, and desserts in the Grille Room!
- ❖ An opportunity to enhance your knowledge on a variety of wines from around the world.
- ❖ Memories that will last a lifetime!

The Vintner Club is not only a tremendous value for only \$70 annually per COUPLE, but you’ll also meet many of your fellow members and develop new friendships around this wonderful shared interest!

Contact the Club at 724-495-3300 for additional information.

Seven Oaks Holiday Brunches

HOLIDAY BRUNCH KIDS COOKIE DECORATING

(Included with Brunch purchase)

Sunday, December 9, 2018—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Smoked Salmon, Shrimp Cocktail, Seasonal Salads, Unique Cheeses and more!

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes made to order

THE CARVER

Oven Roasted Prime Rib & Glazed Ham
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs with Cheese

Home Fried Potatoes

Hash Browns with Seasonal Apples & Asian Pears

Cherry Wood Smoked Bacon

Canadian Bacon

Pork Sausage Patties

Assorted Pancakes and Syrup

ENTREES

Apricot Chicken

Mushroom Ravioli

Sliced Pork Tenderloin with Cranberry Chutney

Dauphinoise Potatoes

Salmon Cakes

Seasonal Fresh Vegetables

Chicken Fingers and Fries

OUR SWEETS TABLE AND ICE CREAM TABLE

Cost for Brunch—Adults - \$26.95

Children 6-10 - \$14.95

Children 3-5 - \$7.95

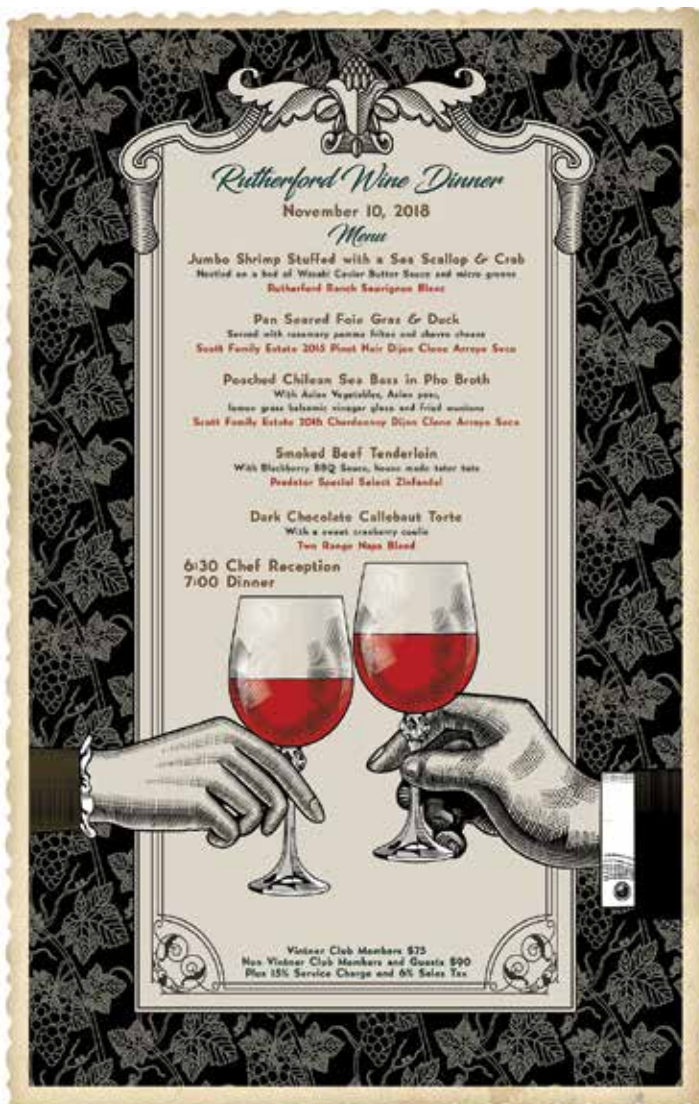
Price does not include: soft beverages, alcohol, service charge and sales tax.

Menus are subject to change.

****COUPONS ARE NOT VALID FOR HOLIDAY BRUNCHES****

Business Casual

Menus are Subject to Change



Seven Oaks Holiday Brunches

HOLIDAY BRUNCH

Sunday, December 16, 2018—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Roasted Red Pepper Soup,
Poached Salmon, Shrimp Cocktail

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes made to order

THE CARVER

Oven Roasted Beef Tenderloin & House Smoked Turkey
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
Tri Colored Home Fried Potatoes
O'Brien Potatoes
Applewood Smoked Bacon
Pancetta Bacon
Sausage Links
Assorted Pancakes and Syrup

ENTREES

Makers Mark Cured Grilled Salmon
Lobster Ravioli
Chicken Breast Marsala
Cheese Blintz with Fresh Fruit
Rosemary Roasted Potatoes
Yukon Smashed Potatoes
Fresh Seasonal Vegetable Medley
French Green Beans Amandine
Sliced Roasted Leg of Lamb
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

HOLIDAY BRUNCH

Sunday, December 30, 2018—11 AM-2 PM

SOUP AND SALAD STATION

Featuring CRAB & Goat Cheese Roasted Red Pepper Soup,
Poached Salmon, Shrimp Cocktail

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes made to order

THE CARVER

Oven Roasted Beef Tenderloin & Roasted Pork Loin
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
Home Fried Potatoes
Southwest Hash Brown Potatoes
Cherry Wood Smoked Bacon
Jalapeno Bacon
Sausage Links
Assorted Pancakes and Syrup

ENTREES

Makers Mark Cured Grilled Salmon
Lobster Ravioli
Orange Chicken Schnitzel
Sauerkraut and Pulled Pork
Rosemary Roasted Potatoes
Yukon Smashed Potatoes
Fresh Seasonal Vegetable Medley
French Green Beans Amandine
Grilled Ham Apricot
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

Cost for each Brunch—Adults - \$26.95 Children 6-10 - \$14.95 Children 3-5 - \$7.95

Price does not include: soft beverages, alcohol, service charge and sales tax.

Menus are subject to change.

****COUPONS ARE NOT VALID FOR THESE HOLIDAY BRUNCHES****

Business Casual

Menus are Subject to Change

Ring in 2019—Celebrating New Year's Eve 2018

We invite you to join Seven Oaks and your friends for a great evening!

\$60 per person inclusive – Reservations Only!

Price includes: Dinner Buffet 7:00 – 9:30 PM

Elmoz Fire 8:30 PM – 12:30 AM

Late Night Mini Buffet 11:00 PM

Sparkling Wine Toast Midnight

DINNER BUFFET

7 PM-9:30 PM

Seven Oaks Anti Pasta Station With Shrimp Cocktail

ENTRÉE STATIONS

Hand Carved Peppercorn Roasted Beef Tenderloin

Hand Carved Bacon Wrapped Venison Loin

House Smoked Turkey

Grilled Marinated Lamb Chops

Baked North Atlantic Lobster Tails

Alaskan King Crab Legs

Parmesan Peppercorn Calamari

Apricot Chicken

Sesame Panko Encrusted Sea Scallops

with sweet Chili Glaze

Baked North Atlantic Salmon Rockefeller

Dauphinoise Potatoes

Wild Rice & Quinoa Pilaf

Fresh Vegetable Medley

Grilled Asparagus and Carrots with a Lemon Vinaigrette

Whipped Roasted Garlic Yukon Potatoes

OUR SPECIAL DESSERT BUFFET

To include

Chocolate Cheese Cake, Crème Brûlée, Tiramisu,

Chocolate Torte, Pecan Diamonds

Menu is subject to change

LATE NIGHT BUFFET

11:00 PM

Pulled Pork Sliders

Sweet Chili Meatballs

Hot Dog Sliders

Kielbasa and Peppers

Assorted Snacks



Elmoz Fire Band

Elmoz Fire Band is New Years Eve Entertainment

Elmoz Fire dance band based in Pittsburgh, PA entertains audiences with the very best in Funk, R&B, Soul, and Dance music. The band is fronted by two dynamic vocalists and backed by very talented instrumentalists. A true R&B show band that covers a broad spectrum of styles. Elmoz Fire features the vocal talents of Gus Collins and Ron Griglia. Each of the vocalists brings unique, complimentary abilities to the stage that add endless variety to the band's overall sound. The band's backbone is the powerful rhythm section combination of Butchie Ahern on drums with keyboardist Gary Honnifer adding the dynamic bass lines. As the grooves are laid down, the sound is taken to the highest level by the amazing virtuosity of keyboardist Gary Honnifer and the rock-solid chops of guitarist Dennis Trivilino. Combined they melt together into a "Perfect Blend" known as the Elmoz Fire Band. Adding to the dynamic musical experience is an unsurpassed light show which will leave your guests spellbound and reliving their experience for years to come !!!!!

November 2018 at Seven Oaks

*Denotes additional information inside Oak Leaves.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<p>Call now to make your Holiday reservations or book your party!!</p> <p>724-495-3300</p>				<p>1</p> <p>*Long Ash Club Port Wine & Cigars 6:30 PM</p> <p>*\$.60 Cent Wings</p> <p>*\$15 Shrimp Scampi Pierogies in the Grille Room</p>	<p>2</p> <p>*\$7 Grilled Cheese Sandwich</p> <p>*\$36 Filet & Lobster Tail</p> <p>*\$22 Grilled Ribeye Steak in the Grille Room</p>	<p>3</p> <p>*Prime Rib Night</p> <p>*\$17 Shrimp & Crab Stuffed Flounder in the Grille Room</p> <p>Private Dinner in the Ballroom</p>
<p>4</p> <p>*Sunday Brunch in the Ballroom 11 AM- 2 PM</p> <p>*\$10 Chorizo & Apple Stuffed Pork Chop</p> <p>*\$10 Beef Liver in the Grille Room</p> <p>Private Parties in the Oak Room & Hickory</p>	<p>5</p> <p>CLUB CLOSED</p>	<p>6</p> <p>CLUB CLOSED</p>	<p>7</p> <p>CLUB CLOSED</p>	<p>8</p> <p>Private Dinner in the Oak Room</p> <p>*\$.60 Cent Wings</p> <p>*\$15 Shrimp Scampi Pierogies in the Grille Room</p>	<p>9</p> <p>*Surf & Turf Extravaganza Night</p> <p>*\$7 Grilled Cheese Sandwich</p> <p>*\$36 Filet & Lobster Tail</p> <p>*\$22 Grilled Ribeye Steak in the Grille Room</p>	<p>10</p> <p>*Prime Rib Night</p> <p>*\$17 Shrimp & Crab Stuffed Flounder in the Grille Room</p> <p>Vintner Club Wine Dinner 6:30 PM</p> <p>Wedding Reception</p>
<p>11</p> <p>*\$10 Chorizo & Apple Stuffed Pork Chop</p> <p>*\$10 Beef Liver in the Grille Room</p> <p>Private Luncheon in the Oak Room & Hickory</p> <p>Private Dinner in the Ballroom</p>	<p>12</p> <p>CLUB CLOSED</p>	<p>13</p> <p>CLUB CLOSED</p>	<p>14</p> <p>CLUB CLOSED</p>	<p>15</p> <p>Private Luncheon in the Ballroom</p> <p>*\$.60 Cent Wings</p> <p>*\$15 Shrimp Scampi Pierogies in the Grille Room</p>	<p>16</p> <p>Private Luncheon in the Oak Room & Hickory</p> <p>*\$7 Grilled Cheese Sandwich</p> <p>*\$36 Filet & Lobster Tail</p> <p>*\$22 Grilled Ribeye Steak in the Grille Room</p>	<p>17</p> <p>*Prime Rib Night</p> <p>*\$17 Shrimp & Crab Stuffed Flounder in the Grille Room</p> <p>Wedding Reception</p>
<p>18</p> <p>*\$10 Chorizo & Apple Stuffed Pork Chop</p> <p>*\$10 Beef Liver in the Grille Room</p> <p>Private Dinner in the Hickory</p>	<p>19</p> <p>CLUB CLOSED</p>	<p>20</p> <p>CLUB CLOSED</p>	<p>21</p> <p>CLUB CLOSED</p>	<p>22</p>  <p>*Thanksgiving Day Buffet 12 NOON-4 PM</p>	<p>23</p> <p>*\$7 Grilled Cheese Sandwich</p> <p>*\$36 Filet & Lobster Tail</p> <p>*\$22 Grilled Ribeye Steak in the Grille Room</p>	<p>24</p> <p>*Prime Rib Night</p> <p>*\$17 Shrimp & Crab Stuffed Flounder in the Grille Room</p>
<p>25</p> <p>*\$10 Chorizo & Apple Stuffed Pork Chop</p> <p>*\$10 Beef Liver in the Grille Room</p> <p>Private Dinner in the Ballroom</p>	<p>26</p> <p>CLUB CLOSED</p>	<p>27</p> <p>CLUB CLOSED</p>	<p>28</p> <p>CLUB CLOSED</p>	<p>29</p> <p>*\$.60 Cent Wings</p> <p>*\$15 Shrimp Scampi Pierogies in the Grille Room</p> <p>Private Dinner in the Ballroom</p>	<p>30</p> <p>*\$7 Grilled Cheese Sandwich</p> <p>*\$36 Filet & Lobster Tail</p> <p>*\$22 Grilled Ribeye Steak in the Grille Room</p>	

Hours of Operation

Club Closed Monday-Wednesday
Office Open Monday-Friday 8-4 PM

Club House-724-495-3300

Locker Room-724-495-0124

Grille Room (Casual)

Monday-Wednesday CLOSED
Thursday 11 AM-8 PM
Friday & Saturday..... 11 AM-9 PM
Sunday 11 AM-7 PM

Golf Shop Hours-724-495-2770

Monday..... CLOSED
Tuesday-Friday..... 8 AM-7 PM
Saturday-Sunday 7 AM-7 PM
Tee Times Online—www.sevenoaksc.com

Fitness Center

Monday..... 7 AM-4 PM
Tuesday-Sunday 7 AM-8 PM