



SEVEN OAKS
COUNTRY CLUB

OAK LEAVES

IT'S WHERE YOU BELONG!
132 Lisbon Road, Beaver, PA 15009
724.495.3300

No. 10 December 2019 XLII
WebSite: www.sevenoaksgc.com

Annual Family Christmas Party!

Saturday
December 14, 2019
11:00 AM

MENU FOUND ON PAGE 5

**BREAKFAST BUFFET, MUSIC,
MAGIC SHOW, SELFIE STATION
AND OF COURSE SANTA WILL
BE HERE!**

Reservations are a must for this memorable day.

Each child will receive a gift from Santa, so when you call for reservations, please make sure to give us your child's name & age.

Parties over 12 may have to be seated at adjoining tables.



HOLIDAY BRUNCH

**KIDS ORNAMENT DECORATING
(INCLUDED WITH BRUNCH PURCHASE)**

SUNDAY, DECEMBER 15, 2019

SUNDAY, DECEMBER 22, 2019

11 AM - 2 PM

ADULTS \$26.95

CHILDREN 6-10 \$14.95

CHILDREN 3-5 \$7.95

**PRICE DOES NOT INCLUDE:
SOFT BEVERAGES, ALCOHOL,
SERVICE CHARGE & SALES TAX.
MENUS ARE SUBJECT TO CHANGE.**

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

BUSINESS CASUAL

MENUS ARE SUBJECT TO CHANGE

FULL DETAILS ON PAGE 6



SEVEN OAKS COUNTRY CLUB
DENNIS KAMINSKI GOLF COURSE SUPERINTENDENT

December Course & Grounds Report

Winter conditions that affect spring green up

Each season has certain environmental stressors that arise and make it difficult to maintain quality turfgrass. One stressor is fungi that are active throughout the year. Different types of fungi are active based on whether it is hot or cold outside. In the winter fungi are different than the ones causing turf damage in the summer and there are two types that are confusingly called “snow molds”. Gray snow mold



is one type of fungi that populates when there is snow cover and pink snow mold is the other fungi, which is more prevalent when there is no snow cover.

In order to prevent these diseases we apply a preventative fungicide control after the last mowing in November.

Drought conditions affecting grass are often thought about during the summer, but turf can also encounter a winter drought. This is called “winter desiccation” and occurs when there are dry windy conditions while the roots are frozen. Winds dry out the leaf blade and the roots cannot restore water to the plant because they are frozen. This can kill the grass plant and becomes noticeable in the spring when the grass begins to green up, except for the dead, brown, desiccated areas. To help prevent this we apply topdressing to the greens in early

December which is like a blanket for the exposed grass leaves.

Root shearing is another type of damage that occurs on warm days when the upper leaf area is thawed, and the lower root area remains frozen. Force applied to the upper plant area by carts or foot traffic separates the roots from the leaf area of the plant and since roots supply life to the leaf it is very important that root shearing does not occur during this time of the year.

Crown hydration is another cause for winter turf loss and was experienced at many golf courses in this region during the spring of 2004. This usually takes place in early winter or late spring when the weather becomes warm and wet and then temperatures quickly shift to below freezing. This extreme variance in temperatures cause the recently hydrated crown of the plant to freeze in the very cold temperatures. The frozen water inside the crown then expands and ruptures the cell walls, which kills the plant. Raising the mowing height before winter has been the best preventative measure to combat this problem, in fact,

Continued on Next Page



SEVEN OAKS COUNTRY CLUB
WILLIE YACKNOW PGA HEAD GOLF PROFESSIONAL

News from the Golf Shop

Happy Holidays & Merry Christmas! The Golf Department would like to thank all our members for their continued support of the club and another great season at Seven Oaks Country Club. We would also like to thank all of those who participated in the Men’s Golf Committee events and recognize those players and teams who won. Please see the following list of events and the champions for 2019;

- 2019 Icebreaker Scramble Champions–Tony Combine, Derek Lehocky, Greg Lehocky & Joe Newtz
- 2019 Match Play Champion–Chris Friedman
- 2019 Batyko Juba Champions–David Gabauer & Wayne Souffrant
- 2019 Men’s Invitational Champions–Rich Casoli & Brian Crispino
- 2019 Men’s Club Champion-Larry Milosh
- 2019 Member Member Champions–Mike Banchemo & John Karr
- 2019 Senior Club Champion-Vaughn Vacar
- 2019 Ringer Open Champions–Terry Carlisano & Joe Seymour
- 2019 President’s Cup Champion–Ian Kocak

Please be sure to save the date for the annual Men’s Committee Christmas Party. The event will be held Friday, December 6th with cocktails beginning at 5 PM and Dinner at 6 PM. The party is compliments of the Committee and will included Food, Beer & Wine. We will also recognize the season’s champions with a trophy presentation along with raffle prizes, a 50/50 drawing and a poker and blackjack game following the party. Please RSVP is the Golf Shop prior to the event.

Also this holiday season, be sure to check out the Golf Shop for great deals and holiday shopping! Sale items will include 40% off selected Men’s and Ladies apparel, 40% off selected Golf Clubs and 40% off selected Gloves & Hats.

I would just also like to add that this time of year is when we start preparing for next year. I want to welcome of our all member 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, December 3
GCU Guest Day

Thursday, December 5
Seven Oaks Guest Day

A member may bring 3 guests—guests must pay the cart & greens fee of \$25 and must register in the Golf Shop prior to play.



2019 Men’s Golf Committee Tournament Schedule

Golf Committee Awards Dinner & Christmas Party
Friday, December 6



SEVEN OAKS COUNTRY CLUB
CHRIS JUBA DIRECTOR OF OPERATIONS & MEMBERSHIP

Dear Seven Oaks Members,

As we head into the final month of 2019, I would like to thank all of our members for their support of Seven Oaks. We have had a great year across the board and have witnessed an amazing transformation of our clubhouse and grounds over the past two years. The GCU has been committed to portraying its success through Seven Oaks and allowing its investors and Seven Oaks Members to create memories here that will last a lifetime. During the Holiday season I think of the many memories my family and I have here at Seven Oaks. I know Ellen and Molly can both relate. It is a great feeling to see new families joining the Club and being able to create these same memories for families to come. These experiences are what a Club is all about.

Not only would I like to thank our members, but I would like to thank our management team and staff who are the people who make Seven Oaks possible. I am thankful to have the staff around me that I do. As my father always has preached, “you are only as good as the people around you.”

I would like to take this moment to also thank everyone for a different kind of support that I did not expect I would need in 2019, the type of support that keeps a person going in life. This is the support that I have received from all of our members and staff throughout the year. As many of you know, and for those of you who do not know, I was in a life changing car accident on January 5th, 2019 where I lost the ability to walk. Thank you to everyone who visited me, sent me cards, sent me social media messages, and text messages. Thank you to everyone who brought my family food, who offered to give me rides, who prepared my place for the things I need. Thank you to all of the kids who ran down the fence line as I drove by the pool and made a point to give me “knuckles.” Most importantly thank you everyone for all the prayers.

I am looking forward to seeing everyone this December and as I always end my last article of the year. I look forward to what 2020 brings for Seven Oaks and our members. Merry Christmas and Happy New Year!

Also, please join me in welcoming Tim Mackin, a new member to Seven Oaks!

Christopher John Juba

Course & Grounds Report...

Continued from Page 2

in 2004 many greens in the region were damaged but very few collars were damaged and this was attributed to the higher height of the plants.

Ice storms can also cause significant turf loss. This type of damage happens mostly in northern regions that have below freezing temperatures most of the winter. Damage is caused by the ice barrier not allowing any oxygen and gas exchange to the root system. However, some ice coverage can be beneficial for shorter periods of time because it protects the plant from desiccation.

Location of a particular golf course determines what type of winterkill is most likely to happen. In our region the biggest winter turfgrass killer is from crown hydration and snow mold.

Dennis Kaminski, Golf Course Superintendent



SEVEN OAKS COUNTRY CLUB
ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

It's the most wonderful time of the year... that time between Thanksgiving and Christmas is such a busy time, but it's that time when we are thinking of family and friends. The Club is decorated for the holiday season and our annual events are scheduled for our members. There are four Sunday brunches--what a great way to spend some time with your family or friends with some amazing food! Don't forget to make a reservation for the family Christmas brunch with Santa on December 14. There will be music, Santa, a magician, and each child will receive a gift, all beginning at 11:00 AM. New Year's Eve will be just grand this year--dinner and dancing with Elmoz Fire in the ballroom, a champagne toast at midnight and a late night buffet. Don't forget to call and make your reservations and ring in 2020 at Seven Oaks!

The Club is busy with events in December, but there are still a few rooms available. If you would like to have a luncheon or dinner or even a cocktail party for a special group of people, please give me a call and I can help you with the planning.

As we end 2019 I would like to take a moment to thank all of our members who have been such a pleasure to work with this year! I look forward to helping plan some new and special events for you in 2020. Thank you all!

Merry Christmas and best wishes for a very happy, healthy and prosperous new year!

School and Sporting Celebrations

Seven Oaks has always been proud to help our local students celebrate their academic and athletic achievements.

If you are a parent of a group looking for a place to celebrate those achievements, we have the facilities to assist you. Seven Oaks can accommodate functions year-round. With packages beginning at \$22 inclusive.

Room rentals and cake cutting are included.

For groups of 25 to 300 we are the place for you.

Please call Ellen Policastro at 724.495.3300 ext. 4223 or email epolicastro.7oaks@gcuusa.com for information.



SEVEN OAKS COUNTRY CLUB
KEITH HOHENSHEL OPERATIONS MANAGER

As we come to the end of another season, I would like to thank a few people—Bryan Thompson, Art Margie and Dennis Kaminski. They each have staff that works hard all year. The members seldom see them but their hard work is appreciated.

I would also like to thank all our members for another great year and we are looking forward to an exciting 2020!

Enjoy the holidays!

Seven Oaks December Sunday Brunches Sunday, December 8 & 29, 2019—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Smoked Salmon, Peel-n-Eat Shrimp,
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
Applewood Smoked Bacon
Sausage Links

ENTREES

Apricot Chicken
Pumpkin 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 - \$24.95

Children 6-10 - \$13.95

Children 3-5 - \$8.95

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

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

Menus are Subject to Change

Business Casual Dress Code

Our December 2019 Culinary Specials in the Grille Room

THURSDAY

\$11.50—Hangover Fries

House fries, pulled pork, melted blended cheese, rich pulled pork gravy and scallions, topped with twin sunny side up eggs

\$.70—Traditional Wing Night

\$11.50—Beyond Blue

8 oz. Angus burger with blackened spice, bacon, ham, provolone and blue cheese, blue cheese dressing, lettuce and tomatoes, served with thick cut onion rings

FRIDAY

\$12—Oysters on ½ Shell

Bluepoints served with house cocktail sauce, crackers and lemons

\$23—Cheese Ravioli

Tossed with a vodka cream sauce and topped with roasted salmon and fine herbs

\$23—Tuscan Braised Pork Short Rib

With tomato sugo, parmesan, risotto with a farm egg

SATURDAY

\$28—Grilled 12 oz. Rib Eye

Served with seasonal vegetables, a baked potato and a house salad

\$30—New Zealand Rack of Lamb

Marinated with mint garlic, grilled, then roasted served with a baked potato, seasonal vegetables and a house salad

\$39—Twin South African Lobster Tails

Twin 4 oz lobsters tails baked with butter, served with a baked potato, seasonal vegetables and a house salad

SUNDAY

\$18—Salmon BLT

Roasted salmon placed on a slice of toasted rye bread, Swiss cheese, applewood bacon, lettuce, tomato and Korean mayonnaise, served with house fries

\$16.50—Not Nonna's Meatballs

This 12 oz. meatball is placed on top of spaghetti tossed in Sunday gravy and then garnished with seasoned ricotta and served with a house salad

Reservations strongly suggested 724-495-3300.

Menu is subject to change



Traditional Christmas Dinners For Your Home

Annual Family Christmas Party Menu

Scrambled Eggs
 Salsa, Feta, Rockefeller, Guacamole, Blended Cheese
 Applewood Smoked Bacon
 Breakfast Sausage Links
Pancake and Waffle Bar
 With scalloped apples, blueberries, strawberries,
 caramelized bananas, white and milk chocolate,
 toasted coconut, salted pecans, rainbow sprinkles,
 peanut butter, hazelnut butter sauce
 Syrups: Blueberry, Strawberry, Maple
 Butters: Cinnamon, Plain
 French Toast
 Home Fried Potatoes
 Fried Chicken Tenderloins
 Smiley Fries
 Fresh Fruit
 Assorted Cereals
 Breakfast Pastries
 Assorted Juices and Milk

Price: All ages \$16.95 Age 2 & under \$9.95



For the Holiday season let Seven Oaks help you make life just a little bit easier. Call us for a complete meal so all you have to do is reheat it while enjoying your family and guests.

Feeds 6-8 \$165 plus tax and service charge

MENU

Choice of :

Sliced Ham or Sliced Turkey

Pick Two:

Mashed Potatoes, Roasted Honey & Cinnamon Sweet Potatoes,
Baked Penne with House Red Sauce, Roasted Winter Vegetables

Traditional Bread Stuffing

Gravy (2 Quarts)

1 1/2 Dozen Dinner Rolls

Homemade Cranberry Sauce

Choice of:

New York Cheesecake with Cherries

or

Chocolate Truffle

*Orders must be placed by December 15

Orders May be picked up December 21 or 22 by 5 PM

**Orders placed and not picked up
will be invoiced to your account**

Mark Your Calendars!

December Events

Wednesday, December 4—Long Ash Club
Steak Dinner 6:30 PM

Sunday, December 8—Brunch in the Ballroom
11 AM-2 PM

Saturday, December 14—Family Christmas Brunch
with Santa 11 AM

Sunday, December 15 & 22—Holiday Brunches in the
Ballroom 11 AM-2 PM

Tuesday/Wednesday, December 24 & 25—Club Closed

Sunday, December 29—Brunch in the Ballroom
11 AM-2 PM

Tuesday, December 31—New Year's Eve Party



Seven Oaks Holiday Brunches

HOLIDAY BRUNCH

Sunday, December 15, 2019—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Roasted Red Pepper Soup,
Smoked Salmon, Peel-n-Eat Shrimp

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes made to order

THE CARVER

Oven Roasted Beef Tenderloin & Roasted Turkey
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
O'Brien Potatoes
Applewood Smoked Bacon
Sausage Links

ENTREES

Grilled Salmon with Orange Hollandaise
Lobster Ravioli
Chicken Breast Marsala
Cheese Blintz with Fresh Fruit
Twice Baked Potatoes
Fresh Seasonal Vegetable Medley
Green Beans Amandine
Lamb Stew
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

Kids in attendance will be decorating their own Christmas ornament.

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****

Menus are Subject to Change

Business Casual Dress Code - NO Jeans or Tennis Shoes

HOLIDAY BRUNCH

Sunday, December 22, 2019—11 AM-2 PM

SOUP AND SALAD STATION

Featuring Crab Bisque, Beef Vegetable Soup,
Smoked Salmon, Peel-n-Eat Shrimp

PASTA STATION

OMELET STATION

Omelets, Waffles and Fruit Crepes made to order

THE CARVER

Oven Roasted Prime Rib & Honey Glazed Ham
Assorted Condiments

THE GRAND BUFFET

Scrambled Eggs
Home Fried Potatoes
Roasted Sweet Potatoes
Applewood Smoked Bacon
Sausage Links

ENTREES

Lobster Ravioli
Chicken Piccata
Sauerkraut and Pork Roast
Garlic Roasted Potatoes
Yukon Smashed Potatoes
Fresh Seasonal Vegetable Medley
Corn Suffle'
Chicken Fingers and Tatar Tots

OUR SWEETS TABLE AND ICE CREAM TABLE

Elmoz Fire will be the featured
musical group New Year's Eve



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 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.



GRILLE ROOM PATIO

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

The Champions Lounge



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.



Our family here at Seven Oaks would like to take this opportunity to wish all of our members and their families a Blessed Christmas and a Happy and Healthy New Year.

SPECIAL EVENTS INFORMATION

DECEMBER HAPPY HOUR AT SEVEN OAKS

Come and enjoy happy hour specials in the Grille Room. Thursdays from 5-7 PM—\$4 House Wine; Fridays from 5-7 PM—\$3 Craft Bottles; Saturdays from 5-7 PM—\$4 Mistletoe Margarita and Sundays from 12 NOON-2 PM—\$2 Drafts All Day.

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.

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

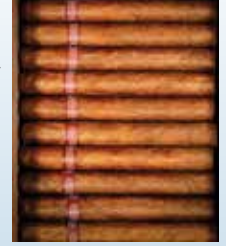
Call and ask for the Grille Room and place your order for your lunch or dinner to be picked up at your convenience.

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.



Zig from the Delaneys
Playing in the Grille Room
Friday, December 20
7 PM-10 PM

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.

"Clubs Within the Club"



Long Ash Club Membership 2019

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

Steak Dinner

Wednesday, December 4 at 6:30 PM

2019 Barley & Hops Club Membership

Membership is only \$50 per person and your benefits are fun, discounted events; all members receive a Barley & Hops Club Special Gift, priority reservations for the now Famous Beer Belly Open, and a special coupon book.

New members receive a signature 20 oz. beer mug for use at Seven Oaks Country Club.

An added bonus is, if Chris or Chef Art see you out in your Barley and Hops apparel, you will receive a special gift from them.

If you are not sure about joining, please call or email Chris Juba. We will invoice your account at the time of registration.

VINTNER CLUB for 2019

Vintner Club Benefits Include:

- ❖ First year members receive a Seven Oaks wine tote with a special gift inside.
- ❖ Current members will receive a special 2019 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 if you would like more information.



Pinehurst Village is well underway. Five deposits have already been made! Please contact Christine Sandusky at christinesandusky@howardhanna.com for more information.

Ring in 2020—Celebrating New Year's Eve 2019

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

\$75 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 Pozzo Antipasta Station

Fresh mozzarella, tomato caprese, capicola, sopressata, grilled artichoke, roasted asparagus, white anchovies, charred octopus salad, calamari ceviche, roasted cauliflower, roasted tomatoes, marinated roasted peppers, risotto balls, mussels with sausage and tomatoes, honey garlic roasted carrots, fontina cheese, gorgonzola and garlic parsley shrimp

Roasted Salmon with Greens and Romesco

Roasted Idaho Potatoes and Garlic

Fresh Vegetable Medley

Cheese Ravioli tossed in Vodka Sauce

Classic Rice Pilaf

ENTRÉE BUFFET

Onion Encrusted Carved Beef Tenderloin

Marinated Rack of lamb

Bavarian Smoked Pork Loin

Marsala Mushrooms

Limoncello Chicken

Maryland Lump Crab Cakes

Bacon Wrapped Scallops with Hawaiian Barbeque Sauce

South African Lobster Tails

BUNNIES DESSERT EXTRAVAGANZA

THE FIRST MEAL OF 2020

11:00 PM

Pierogis with caramelized onions

Kielbasa and Sauerkraut

Mashed Potatoes

Festive Poppers

Fried Pickles

Rolls and Condiments

Menu is subject to change



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 !!!!!

*Denotes additional information inside Oak Leaves.

December 2019 at Seven Oaks

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 *Sunday Brunch in the Ballroom 11 AM-2 PM *Salmon BLT Not Nonna's Meatballs in the Grille Room	2 CLUB CLOSED	3 CLUB CLOSED	4 CLUB CLOSED Private Party in the Wine Room Long Ash Club Steak Dinner 6:30 PM	5 *Hangover Fries Wing Night Beyond Blue in the Grille Room Private Party in the Ballroom Private Dinners in the Hickory and Champions Lounge	6 *Oysters on 1/2 Shell Cheese Ravioli Tuscan Braised Pork Short Rib the Grille Room Private Party in the Ballroom Men's Golf Committee Christmas Party in the Hickory	7 *Grilled 12 oz. Rib Eye N2 Rack of Lamb Twin South African Lobster Tails in the Grille Room Private Party in the Ballroom Wedding in the Oak Room
8 *Sunday Brunch in the Ballroom 11 AM-2 PM *Salmon BLT Not Nonna's Meatballs in the Grille Room	9 CLUB CLOSED	10 CLUB CLOSED Private Breakfast in the Oak Room	11 CLUB CLOSED Veteran's Breakfast in the Ballroom	12 *Hangover Fries Wing Night Beyond Blue in the Grille Room	13 *Oysters on 1/2 Shell Cheese Ravioli Tuscan Braised Pork Short Rib the Grille Room Private Luncheon in the Oak Room Private Party in the Champions Lounge	14 Family Christmas Brunch with Santa 11 AM *Grille Room Specials Private Dinners in the Ballroom & Hickory Private Party in the Champions Lounge
15 *Holiday Brunch in the Ballroom 11 AM-2 PM Kids Ornament Decorating (with Brunch Purchase) *Salmon BLT Not Nonna's Meatballs in the Grille Room	16 CLUB CLOSED	17 CLUB CLOSED	18 CLUB CLOSED	19 *Hangover Fries Wing Night Beyond Blue in the Grille Room	20 *Oysters on 1/2 Shell Cheese Ravioli Tuscan Braised Pork Short Rib the Grille Room Private Luncheon in the Hickory Private Party in the Oak Room	21 *Grilled 12 oz. Rib Eye N2 Rack of Lamb Twin South African Lobster Tails in the Grille Room
22 *Holiday Brunch in the Ballroom 11 AM-2 PM *Salmon BLT Not Nonna's Meatballs in the Grille Room	23 CLUB CLOSED	24 CLUB CLOSED <i>Christmas Eve</i>	25 CLUB CLOSED  <i>Christmas Day</i>	26 CLUB CLOSED	27 *Oysters on 1/2 Shell Cheese Ravioli Tuscan Braised Pork Short Rib the Grille Room	28 *Grilled 12 oz. Rib Eye N2 Rack of Lamb Twin South African Lobster Tails in the Grille Room
29 *Sunday Brunch in the Ballroom 11 AM-2 PM *Salmon BLT Not Nonna's Meatballs in the Grille Room	30 CLUB CLOSED Private Dinner in the Oak Room	31  *New Year's Eve Party	I CLUB CLOSED <i>Happy New Year</i>	 <i>Seven Oaks Gift Certificates Make Great Christmas Gifts!</i>		

Hours of Operation

Club Closed Monday-Wednesday
Tuesday, December 24
Wednesday, December 25
Office Open Mon.-Fri. 8 AM-4 PM

Grille Room (Casual)

Monday-Wednesday.....CLOSED
 Thursday.....12 NOON-8 PM
 Friday & Saturday.....12 NOON-9 PM
 Sunday.....11 AM-7 PM

Club House-724-495-3300
Locker Room-724-495-0124

Fitness Center

Monday.....7 AM-5 PM
 Tuesday-Saturday.....7 AM-9 PM
 Sunday.....7 AM-8 PM

Golf Shop Hours-724-495-2770

Monday.....CLOSED
 Tuesday-Sunday.....10 AM-5 PM
 Golf Shop open 30 min. before course.
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