

OAK LEAVES

It's Where You Belong! 132 Lisbon Road, Beaver, PA 15009 724.495.3300

No. 9 November 2020 XLIII WebSite: www.sevenoakscc.com

SEVEN OAKS Prs



Noon to 6 PM All entrees will be served with Chef accompaniments, and your choice of House, Caesar, or Spinach salad Entrées:

Grilled 14 oz Ribeye Maryland Style Crab Cakes Chicken Parmesan Roasted Honey Mustard Salmon on Sauteed Spinach

Grilled Chicken with Rigatoni Baked Scrod with Lemon Herb Panko Crumbs Seafood Fettuccini Bianco Diablo Limited Kids' Menu will be available TO GO ORDERS ARE NOT AVAILABLE



SEAFOOD AND APPETIZER EXTRAVAGANZA BUFFET Served by an attendant

PLATED DINNER: **Roasted Turkey Twin Bread Stuffing** Vanilla Roasted Sweet Potatoes Garlic and Parsley Mashed Potatoes with Bacon Crumbles Green Bean Casserole **Glazed Baby Carrots** Pumpkin Pie Cost: \$28.50 Children 3-12: \$12.25 Noon to 4 PM Served in the Ballroom



Oven Roasted Sliced Whole Turkey

- **Buttermilk Whipped Potatoes**
- Pecan Crusted Mashed Sweet Potatoes
- Chef's Traditional Twin Bread Stuffing
- Sauteed Green Beans with mushrooms and onions . Fresh Baked Bread

Broccoli and Cheese Casserole

- Gravy
- Cranberry Sauce
- Pumpkin / Dutch Apple Pie

EXTRA PIES ARE \$20 EACH FEEDS 6-8 PEOPLE \$185 PLUS TAX AND SERVICE CHARGE **ORDERS MUST BE PLACED BY NOVEMBER 18** ORDER MAY BE PICKED UP ON NOVEMBER 25 OR 26, CHILLED OR HOT

SEVEN OAKS—OAK LEAVES

DENNIS KAMINSKI GOLF COURSE SUPERINTENDENT

By the start of November leaf clean up will be in full swing. Removing leaves is an important task because 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.





As we wind down into the cold temperatures, golf will be less but not gone. We will still play golf into November if the weather cooperates, but frost delays and cart path only might start to damper the great golf we enjoyed all year. The Golf Shop will still be active in creating deals and sales as we get into holiday shopping season. Do not forget to spend your Golf Shop winnings and credit by December 1, 2020. Remember, I can still order things if we do not have it in the shop if we can ship it by the end of the month.

We will have plenty of merchandise available for your 2021 golfing needs or great gift ideas for the holidays. Logo winter hats, t-shirts, sweatshirts and hoodies are some of the new things on the Golf Shop floor for your browsing pleasure.

Two sign-up sheets are up in the Golf Shop for you to sign up. We are hosting a Masters Par 3 tournament on Wednesday, November 11th. We will have an afternoon shotgun that day with a very interesting Par 3 layout on the golf course for you. More details will be available through the Golf Shop. Also, please sign up for the Golf Committee Christmas Party through the Golf Shop. The party this year is on Friday, December 4th and I hear it is something you don't want to miss!





Dear Seven Oaks Members,

This has been one of the most beautiful Octobers that I can remember. I want to thank all our members for their support of the Club with our patio dining as well as the Halloween Party. I have received great compliments about both and I am happy to see sold out crowds!

Keeping the cooler weather in mind we do have limited capacity for inside dining so I can not stress enough to make reservations. Since we have had great support from the members, we have made the decision to open for dinner on Wednesdays in October. In the past we have closed Tuesdays and Wednesdays, however I am confident we can get the support on Wednesdays this November!

I also want to thank all our members who took the time to look over the Rules and Regulations packet that was sent out in the mail towards the end of the month. I appreciate all the members who have been abiding by the dress code on the golf course and the Grille Room. I have been asked great questions and received great feedback. I am happy to answer any further questions regarding our Rules and Regulations.

I look forward to a great November as Chef Art has put together some fabulous features each night. If we continue to get the volume we have been I would love to be able to open on Fridays in January and February! If you feel you would like to come out and dine with us on Fridays during the month of January and February, please let me know as it will help make our decision easier!



October was a great month at the Club! I love seeing all the fall colors surround the Club and the Course. I want to thank everyone who came to the Kids Halloween Party. It was such a fun and spooky night!

It looked like all the kids had a great time being outside on the patio and on the course. I am looking forward to next year's party already! The Halloween Party would not have been possible without all our

awesome volunteers, our DJ, Adam DeFlorio and Brandon Battista who did the photo booth. They made the night wonderful for everyone!

Please feel free to call or email me for any reservations. Reservations are highly recommended for both Friday and Saturday nights in the Grille Room. I hope to see everyone at the Club soon!



Stay Connected!

If you're not receiving weekly e-blasts from us and would like to be included, please send your email address to Molly at mverone@sevenoakscc. com or call 724.495.3300.

ELLEN POLICASTRO CATERING & EVENTS COORDINATOR

October was a busy and beautiful month at the Club! Our third annual Oktoberfest was a hit. Chef Art and the Culinary Team created some delicious German food while the Mad Bavarian entertained on the patio. The golfers made it through the Beer Belly Open without the normal sleet and rain, but rather had a great day of sunshine and fun. The Kids' Halloween Party moved outside this year and I don't think anyone is complaining. Thanks to all the volunteers who set up stations on the golf course and welcomed all the kids and families as they trick-or-treated from their golf carts. Back at the Club there was food, music, games and fun just running around the putting green.

I am booking Christmas parties for December and I do still have a few dates left. We still have restrictions that we have to follow, but we can do some smaller parties. Call me and I can help you plan a special afternoon or evening.

Thanks so much for your continued support of Seven Oaks CC!



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.



October turned out to be a great month. We had a full field for the beer belly open and the kids Halloween party was a success. I would like to thank...

Terri, Don and Phil Williams Deb and Bev Wilson Andy and Beth Verone Steve and Dana Wellendorf Ray and Melissa Alexander Barry and Beth Borza Jason Hummel Pam Dietrich Tom and Marcie Young Tim and Natalie Rabak Kiera Holbein

These folks volunteered to run the stations on the golf course and without their help this event would not have went as smoothly as it did.

Our November 2020 Culinary Specials in the Grille Room

WEDNESDAY

1/2 off Kids' Menu!

\$14.75—Hand Carved Beef Brisket Sandwich

House smoked brisket topped with caramelized onions, melted Swiss and cheddar cheese, served with a side of coleslaw and macaroni and cheese

\$14.75—Texas Macaroni and Cheese

Smoked sausage and burnt brisket stirred into a serving of house macaroni and cheese, baked with blended cheese and crumbs, served with coleslaw

\$15—Creative Pasta Dish

Each Wednesday Chef will feature a different pasta dish

Wednesday Happy Hour Special from 5-7 PM

\$5 Raspberry Long Island Iced Teas

THURSDAY

\$21—Peppercorn New York Strip

10 oz encrusted with cracked black pepper, and sauced with a brandy demiglace, served with chef's vegetables and smashed potatoes

Creative Flatbreads - will change weekly All flatbreads will be topped with mozzarella and provolone cheese

November 5 – Chicken, bacon, broccoli, ranch, and mozzarella November 12 – House sauce, grilled onions, marinated peppers, and house meatballs November 19 – Bleu cheese, roasted cauliflower, roasted grapes, and grilled chicken

November 26 – Thanksgiving Day limited menu

All entrees will be served with Chef accompaniments and your choice of House, Caesar or Spinach salad Entrées: Grilled 14 oz Ribeye Maryland Style Crab Cakes Chicken Parmesan Roasted Honey Mustard Salmon on Sauteed Spinach Grilled Chicken with Rigatoni Baked Scrod with Lemon Herb Panko Crumbs Seafood Fettuccini Bianco Diablo

Limited Kids' Menu will be available

Thursday Happy Hour Special from 5-7 рм \$2 Domestic Cans

FRIDAY

\$10—Tuna Poke

Tuna dressed in ponzu sauce, Sushi rice topped with radishes, green onions, jalapenos, cucumbers, seaweed salad, pickled ginger, sesame seeds, and edamame wasabi caviar

\$24—San Francisco Stew (Cioppino)

Scrod, clams, mussels, sea scallops, squid, crab legs, shrimp, San Marzano tomatoes, herbs, white wine, and potatoes, served with your choice of soup or salad

\$24-Chef's Creative Special

Friday Happy Hour Special from 5-7 PM \$3 Craft Bottles

SATURDAY

\$12—K-Paul's Classic Barbequed Shrimp

6 pieces, Cajun spices, unsalted butter, Worcestershire sauce and white wine

\$20-Cajun Land and Shrimp

Beef tenderloin tips, sauteed with bay shrimp, mushrooms, scallions, and peppers served over rice with a southern tomato gravy, your choice of soup or salad

Saturday Happy Hour Special from 5-7 PM

\$5 Cranberry Moscow Mules

SUNDAY

\$18.50—Chicken and Eggplant Parmesan

Deep fried eggplant, layered with ricotta cheese, chicken breast, house sauce, and melted cheese, served with cheese tortelloni, and broccoli alfredo

\$18.50-Italian Beef

Slow cooked Angus pot roast, served in an Osso Bucco sauce of peppers, carrots, mushrooms, and onions, topped with melted mozzarella cheese, served with cheese tortelloni, and broccoli alfredo

> Sunday Happy Hour Special ALL DAY \$4 Apple Cider Mimosas



SEVEN OAKS

COUNTRY CLUB

Reservations strongly suggested 724-495-3300 Menu is subject to change

> Monday & Tuesday - Closed Wednesday - 4 PM-8 PM Thursday - 12 NOON-8 PM Friday & Saturday - 12 NOON-9 PM Sunday - 11 AM-7 PM

Hours are subject to change

Kid's Halloween Party - Saturday, October 17, 2020



Kid's Halloween Party - Saturday, October 17, 2020



So, you wanted to be a Chef... A column written by Chef Art to keep you updated on new and old food trends:

ART MANGLE EXECUTIVE CHEF

The next big thing in beef – Santa Carota Beef-grass raised, carrot finished grass fed beef cattle are finished with carrots. Santa carota beef delivers an incredible eating experience. You will not be able to stop talking about the amazing flavor of our juicy, tender steaks, our mouth-watering burgers and more! Cattle are getting happy on extra beta carotene and B vitamins.

He is playing - with smoke not fire – Coming soon-western Kentucky black dip sauce for barbecued lamb shoulder! We have mastered beef brisket, pork shoulder, prime rib, and short ribs. I hope you have not missed out on these culinary wonders.

Georges Auguste Escoffier – Auguste Escoffier began his career at the age of 12 and he retired from the Carlton hotel at the age of 74. He was the chef at the Savory Hotel then moved to the Carlton Hotel, where he was to build a fabulous reputation for haute cuisine in his 62 years of active service, time span considered a record in this profession. This culinary artist was known as the "King of Chefs" and the "Chefs of Kings."



with Janette Marnik Multi-Level and Christian Based Yoga

> Every Tuesday night at 6 PM at Seven Oaks Clubhouse

Members and Guests are welcome No registration required

> First class is FREE \$8 per class \$35 for 7 classes

For more information, please contact Janette Marnik at janette@gracefityoga.com.

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.

Mark Your Calendars!

November Events

Thursday, November 5—Long Ash Club 6:30 PM Wednesday, November 11—Masters Par 3 Tournament Saturday, November 14—Vintner Club Event 6:30 PM Saturday, November 21—Barley & Hops Event 6:30 PM Thursday, November 26—Thanksgiving Day

December Events

Thursday, December 3—Long Ash Club 6:30 PM Friday, December 4—Men's Golf Committee Christmas Party

Friday, December 18—Vintner Club Event 6:30 PM

Sevien Oaks Bevierage Areas

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



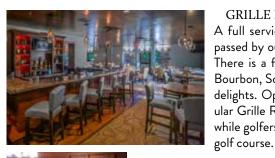


SYCAMORE BAR AND PATIO A great view of the course as you overlook the putting green and watch as everyone goes off [#]1 tee and as they come up [#]18. Weather permitting.



GRILLE ROOM PATIO

What a great place to enjoy the outdoors while dining at your favorite country club. Entertainment every Friday from May through September. 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



SOAKS POOL BAR From Memorial Day until Labor Day join us at our bar pool side.



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

Come and enjoy happy hour specials in the Grille Room. Wednesdays from 5-7 PM—\$5 Raspberry Long Island Iced Teas; Thursdays from 5-7 PM—\$2 Domestic Cans; Fridays from 5-7 PM—\$3 Craft Bottles; Saturdays from 5-7 PM—\$5 Cranberry Moscow Mules and Sundays ALL DAY—\$4 Apple Cider Mimosas

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 or business. 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.

"Clubs Within the Club"

Vintner Club November Event

Vintner Club: Mark your calendar for the Vintner Club tasting on Saturday, November 14 beginning at 6:30 PM Be sure to call for reservations.

Saturday, November 14 at 6:30 PM

Wine Tasting

\$29++ Members \$34++ Non-Members



Barley & Hops Club November Event

Attention All Barley & Hops Club Members! Be sure to mark your calendar for Saturday, November 21. Starting at 6:30 PM we will be meeting in the Hickory Suite for a beer and wing bash. We will be tasting some of the most popular beers selected just for you by Matt Stepanian! Do not miss out on this great time! Be sure to call for reservations.



Saturday, November 21 at 6:30 РМ

\$27++ Members \$32++ Non-Members



Long Ash Club November Event

To all Cigar Lovers! The Long Ash Club will be meeting on Thursday, November 5 at 6:30 PM in the Champs Lounge. This event will be featuring selected or build your own Moscow Mules and Chef's selected appetizers. All attendees will receive a cigar, Mules and some great eats from Chef Art.



Thursday, November 5 at 6:30 рм

Moscow Mules & Chef's Selected Appetizers \$28++ Members \$38++ Non-Members



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.

November 2020 at Seven Oaks

[•]Denotes additional information inside Oak Leaves.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
I Chicken and Eggplant Parmesan Italian Beef in the Grille Room Private Party in the Oak Room	2 CLUB CLOSED	3 CLUB CLOSED	4 "½ off Kids' Menus! "Hand Carved Beef Brisket Sandwich "Texas Macaroni and Cheese "Creative Pasta Dish in the Grille Room	5 ^{'Peppercorn} New York Strip 'Chicken, bacon, broccoli, ranch and mozzarella Flatbread in the Grille Room 'Long Ash Club 6:30 PM in the Champs Lounge	6 Tuna Poke 'San Francisco Stew (Cioppino) 'Chefs Creative Special in the Grille Room	[°] K-Paul's Classic Barbequed Shrimp [°] Cajun Land and Shrimp in the Grille Room Private Bridal Shower in the Oak Room Private Party in the Champs Lounge
8 Chicken and Eggplant Parmesan Italian Beef in the Grille Room Private Party in the Champs Lounge	9 CLUB CLOSED	IO CLUB CLOSED	II ''⁄2 off Kids' Menus! 'Hand Carved Beef Brisket Sandwich 'Texas Macaroni and Cheese 'Creative Pasta Dish in the Grille Room	I2 Peppercorn New York Strip House sauce, grilled onions, marinated peppers and house meatballs Flatbread in the Grille Room	Tuna Poke 'San Francisco Stew (Cioppino) 'Chefs Creative Special in the Grille Room	I4. K-Paul's Classic Barbequed Shrimp 'Cajun Land and Shrimp in the Grille Room 'Vintner Club Tasting 6:30 PM in the Oak Room
I5 'Chicken and Eggplant Parmesan 'Italian Beef in the Grille Room	IG CLUB CLOSED	I7 club closed	18 '½ off Kids' Menus! 'Hand Carved Beef Brisket Sandwich 'Texas Macaroni and Cheese 'Creative Pasta Dish in the Grille Room	19 Peppercorn New York Strip Blue cheese, roasted caulifolwer, roasted grapes and grilled chicken Flatbread in the Grille Room Private Luncheon in the Ballroom	20 Tuna Poke San Francisco Stew (Cioppino) Chefs Creative Special in the Grille Room Private Bridal Shower in the Ballroom	21 . Barbequed Shrimp 'Cajun Land and Shrimp in the Grille Room 'Barley & Hops Club 6:30 PM in the Hickory Suite
22 [•] Chicken and Eggplant Parmesan [•] Italian Beef in the Grille Room	23 CLUB CLOSED	24 CLUB CLOSED	25 "½ off Kids' Menus! "Hand Carved Beef Brisket Sandwich Texas Macaroni and Cheese "Creative Pasta Dish in the Grille Room	2.6 Enjoy Thanksgiving at Seven Oaks 'Plated meals in the Ballroom and a limited menu in the Grille Room Happy Thanksgiving Day	'Tuna Poke 'San Francisco Stew (Cioppino) 'Chefs Creative Special in the Grille Room	28 K-Paul's Classic Barbequed Shrimp 'Cajun Land and Shrimp in the Grille Room Private Bridal Shower in the Oak Room
29 'Chicken and Eggplant Parmesan 'Italian Beef in the Grille Room	30 CLUB CLOSED Call today to order your Thanksgiving Take-Home Meal 724-495-3300 Place order by Wednesday, November 18 Call now to make your Holiday reservations to book your party!! 724-495-3300					
Hours of Operation Club Closed Monday-Wednesday Office Open Monday-Friday 8-4 PM Club House 724-495-3300 Golf Shop 724-495-2770						