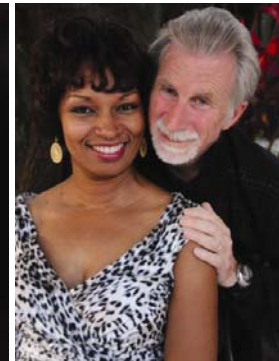
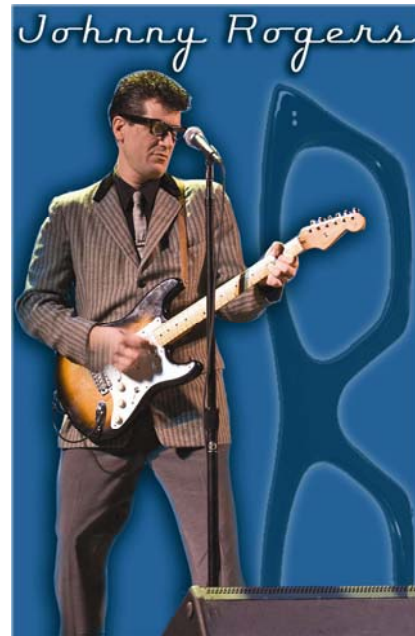


# *That's Entertainment!*

## *The Country Club of Naples*

November 2011 — May 2012



# Calendar of Events 2011 - 2012

## November 2011

- 4 Friday:  
**Foundation Tournament & Buffet** (p. 14)
- 5 Saturday:  
**Menu & Wine Tasting** (p. 4)
- 10 Thursday:  
**Welcome Back Party with Music by Pearl & Sasé** (p. 4)
- 17 Thursday:  
**Bingo & Buffet** (p. 11)
- 23 Wednesday:  
**Party on the Patio** (p. 11)
- 24 Thursday:  
**Thanksgiving Dinner** (p. 8)
- 26 Saturday:  
**Golf Shop Holiday Party** (p. 8)

## December 2011

- 8 Thursday:  
**Holiday Candlelight Dinner Dance with Music by Kelly & Shelly** (p. 8)
- 21 Wednesday:  
**Party on the Patio** (p. 11)
- 22 Thursday:  
**Bingo & Buffet** (p. 11)
- 31 Saturday:  
**New Year's Eve Party with Dance Music by Double Dare** (p. 8)

## January 2012

- 4 Wednesday:  
**Bingo & Buffet** (p. 11)
- 12 Thursday:  
**Johnny Rogers stars as Buddy Holly** (p. 5)
- 18 Wednesday:  
**Ladies' Bridge Luncheon** (p. 12)
- 19 Thursday:  
**Seafood Buffet** (p. 10)
- 25 Wednesday:  
**Party on the Patio** (p. 11)
- 26 Thursday:  
**Duo Night! Billy Dean & Dawn** (p. 13)

## *January continued...*

- 27 Friday:  
**Fashion Show** (p. 12)

## February 2012

- 1 Wednesday:  
**Foundation Donor Recognition Dinner with Entertainment by Cahlua & Cream** (*by invitation only*) (p. 14)
- 2 Thursday:  
**Menu & Wine Tasting** (p. 4)
- 9 Thursday:  
**Bingo & Buffet** (p. 11)
- 11 Saturday:  
**"Monday Monday" The Mamas and the Papas Tribute** (p. 6)
- 14 Tuesday:  
**Valentine Candlelight Dinner** (p. 9)
- 16 Thursday:  
**Seafood Buffet** (p. 10)
- 22 Wednesday:  
**Ladies' Bridge Luncheon** (p. 12)
- 23 Thursday:  
**President's Party with Dance Music by "Hot Topic"** (p. 10)
- 24 Friday:  
**Fashion Show** (p. 12)
- 29 Wednesday:  
**Party on the Patio** (p. 11)

## March 2012

- 1 Thursday:  
**Entertainment by new/odyssey** (p. 7)
- 8 Thursday:  
**Seafood Buffet** (p. 10)
- 15 Thursday:  
**Bingo & Buffet** (p. 11)
- 17 Saturday:  
**St. Patrick's Party with Entertainment by Naples Improv** (p. 9)

## *March continued...*

- 21 Wednesday:  
**Ladies' Bridge Luncheon** (p. 12)
- 28 Wednesday:  
**Party on the Patio** (p. 11)
- 29 Thursday:  
**Duo Night! Country Western Party with Robbin & Dean** (p. 13)
- 30 Friday:  
**Fashion Show** (p. 12)

## April 2012

- 5 Thursday:  
**Duo Night! Barry Newman** (p. 13)
- 8 Sunday:  
**Easter Dinner** (p. 9)
- 12 Thursday:  
**Seafood Buffet** (p. 10)
- 19 Thursday:  
**Bingo & Buffet** (p. 11)
- 25 Wednesday:  
**Party on the Patio** (p. 11)
- 26 Thursday:  
**End of Season Party with Member Recognition and Music by Latitude** (p. 15)

## May 2012

- 4 Friday:  
**À La Carte Dining & Dance Music every Friday through the summer!** (p. 15)
- 5 Saturday:  
**Kentucky Derby Party** (p. 15)
- 13 Sunday:  
**Mother's Day Champagne Brunch** (p. 15)
- 23 Wednesday:  
**Bingo & Buffet** (p. 11)
- 27 Sunday:  
**Memorial Day Cookout/In** (p. 15)
- 30 Wednesday:  
**Party on the Patio** (p. 11)

### **Plan your social calendar and make reservations now\*!**

**Reservations: Call 261-1032 (press 1) or go online [www.ccnaples.net](http://www.ccnaples.net)**

*\*Events sell out quickly during Season! Plan ahead and secure reservations at your earliest convenience!!*

- **Guests and Credit Cards:** *You may invite your guests to any event listed in this publication. They may use MasterCard, VISA, or Discover anywhere in the Club.* (Please note: members may only charge to their Club account.)
- **Reservations:** The online reservation system is accessible from the members' portion of the website. You have a user name and password which is specific to the reservations system: **user name is your email address and password is your last name**. Please reserve early for all events and note there is a limit to the number of reservations we can accommodate at a given time on À La Carte nights. Once an initial reservation is made, further changes must be made by calling the Club office.
- **Cancellations:** Cancellation of special events must be made at least three days (72 hours) before the event. Please call the club office (261-1032, press 1) during regular office hours. **The member booking the reservation is responsible for the table** and will be billed in case of a late cancellation or no show. Please see page 13 of "Rules and Regulations" for details.
- **Attire:** Please inform your guests of appropriate country club attire. "Jacket Only" is requested for Saturday evenings. Special events are individually noted: casual, jacket only, jacket and tie and/or black tie optional. Jeans\* and cargo shorts are never permitted (\*with the exception of March 29). Please see page 13 of the "Rules and Regulations" for complete information.
- **Special Dietary Requests:** We are pleased to honor your special requirements. Please call the club office (261-1032, press 1) to notify Chef Todd of any special requests due to dietary restrictions.

# Daily and Weekly Favorites...

## Omelette Waffle Bar

Every Sunday\*: 10 a.m. to 2 p.m.

**Sunday mornings have a new look!** CCN's Omelette Waffle Bar has been transformed by the addition of thrilling new offerings!! You'll still be able to savor your all-time favorites such as Eggs Benedict, fluffy omelettes made to order with your choice of fabulous ingredients, and Belgian waffles smothered with scrumptious toppings! **Our Chefs will also offer an exciting variety of ever-changing items** including Greek yogurt with granola, French toast with pecan syrup and sour cherry butter, and honey baked ham **to name only a few!** (Casual Attire - Golf Attire Acceptable)

\$17.95 per person

\*with the exceptions of December 25 (closed for Christmas), April 8 (Easter Dinner), May 13 (Mother's Day Champagne Brunch), and May 27 (Memorial Day Cookout/In)

## Lunch

Tuesday through Saturday: 11 a.m. to 2:30 p.m.

Delightful soups, salads, hot and cold sandwiches, special lunchtime entrées...and always the best hamburgers in Naples! Enjoy lunch in the comfort of the Grill Room or on the Foundation Terrace! (Casual Attire - Golf Attire Acceptable)

Reservations requested only if you have a group of 8 or more.

## Tuesday Night Buffet

Every Tuesday\*: 5:30 to 8:30 p.m.

- First Tuesday - *Homestyle Buffet*
- Second Tuesday - *Carvery Night*
- Third Tuesday - *Pasta Night*
- Fourth Tuesday - *Special Theme Night*
- Fifth Tuesday - *Carvery Night*

Each menu, which includes a Soup and Salad Bar, is priced separately. Details are available in the newsletter and on the website calendar. For a "lighter option" you may choose Soup and Salad Bar alone for \$13.95. (Casual Attire - Golf Attire Acceptable)

\*with the exception of February 14 (Valentine Dinner)

## Tavern by the Green

Tuesday through Sunday: 4 to 8 p.m.

Enjoy a salad, a hamburger, a flavor-packed light entrée from our Tavern menu...relax with friends and enjoy sports on TV. Reservations not required. (Casual Attire - Golf Attire Acceptable)

## Bistro Night

Every Friday: 5:30 to 8:30 p.m.

Chef Todd offers a totally **new concept** in "lighter fare" À La Carte dining, perfect for casual entertaining! It's Friday! So, relax, refresh, and enjoy a great evening at the Club! (Casual Attire - Golf Attire Acceptable)

## À La Carte Dining with Tableside Service

Every Saturday\*: 5:30 to 8:30 p.m.

This is À La Carte Dining at its best including superb entrées elegantly finished at your tableside. Allow us to pamper you and your guests with an unforgettable dining experience! (Jacket Only - Valet Service Available)

\*with the exceptions of December 24 (Christmas Eve - clubhouse closes at 3:00 p.m.), December 31 (New Year's Eve Party), February 11 (Monday Monday), March 10 (Men's Invitational), and March 17 (St. Patrick's Party). Added "Family Style Specials" and casual attire on November 26 (Golf Shop Holiday Party).

## Foundation Terrace!

Enjoy the beautiful outdoors...ask for seating on the Terrace when making reservations (we are able to accommodate groups up to 8). Available lunchtime or anytime!

## The Foundation Room!

Arrange your special party and unique menu with clubhouse manager Shawn Witmer and enjoy the elegance of white glove service in our special private dining room! We are able to accommodate groups up to 12.

## The Club Table!

Warm friendships are born at CCN. We enhance the opportunity to meet others by offering a Club Table at every dining and social event during Season. Everyone is invited: singles, couples, longtime members, new members...it's for anyone wishing to expand their social circle! Please ask for the Club Table when making reservations (the reservation time is typically 6:30 p.m. for cocktails, followed by dinner).

## Party Bridge!

It's a "win-win" evening for bridge players as they join us weekly (year-round) to enjoy their favorite game and the fabulous Tuesday Night Buffet! Cocktails at 5:30 p.m., followed by the Buffet at 6 p.m., and Bridge from 7 to 9 p.m. Find your partner and call the Club office (261-1032, press 1) to be included in the schedule!

*It's a brand new SEASON...  
all for your enjoyment!! Join us!!*

## Menu & Wine Tasting

**Saturday, November 5 and  
Thursday, February 2**

*Wine & Cocktails 6:00 p.m.*

*Samplings 7:00 p.m.*

*A tribute to fine dining...* two incredible evenings guaranteed to tantalize your palate! Mouthwatering aromas and exquisite displays fill the dining room as you enjoy a unique opportunity to sample every selection from Chef Todd's À La Carte and Tableside menu, as well as our grand display of wines! All of these items are then available on subsequent Saturday evenings for your fine dining pleasure!

***Reservations are absolutely essential!***

***\$55 per person***

*Jacket Only - Valet Service Available*



## Welcome Back Party!!

**Music by *Pearl and Sasé***

**Thursday, November 10**

**The *FUN* begins at 6:00 p.m.**

**Reservations required - *Open Seating!!***

It's a high-energy evening when returning "snow birds" and year-round Naples residents, new members and longtime members, all reunite to celebrate a *smashing new CCN Season!*

*Shrimp Cocktail Display,  
Fresh Steamed Mussels and Clams in a Coconut Curry Jus,  
Gourmet Cheese Assortment, Assorted Tossed Salads,  
Carved Prime Rib of Black Angus Beef with Assorted Rolls,  
Grilled Mango Chicken Skewers with Cilantro and  
Cucumber Noodles, Baby Carrots in Scallion Butter,  
Red Beans and Rice with Ginger,  
Tostones baked with Onions, Garlic, and Scallion,  
Tropical Petits Fours for Dessert!*

***\$40 per person***

*Casual Tropical Attire!! - Valet Service Available*



### ***Pearl and Sasé...***

a *dynamic duo* who bring their swinging sounds to energize our festive evening!!  
They're the **BEST!!!**

[www.jmassk.com](http://www.jmassk.com)



# Buddy and Beyond!

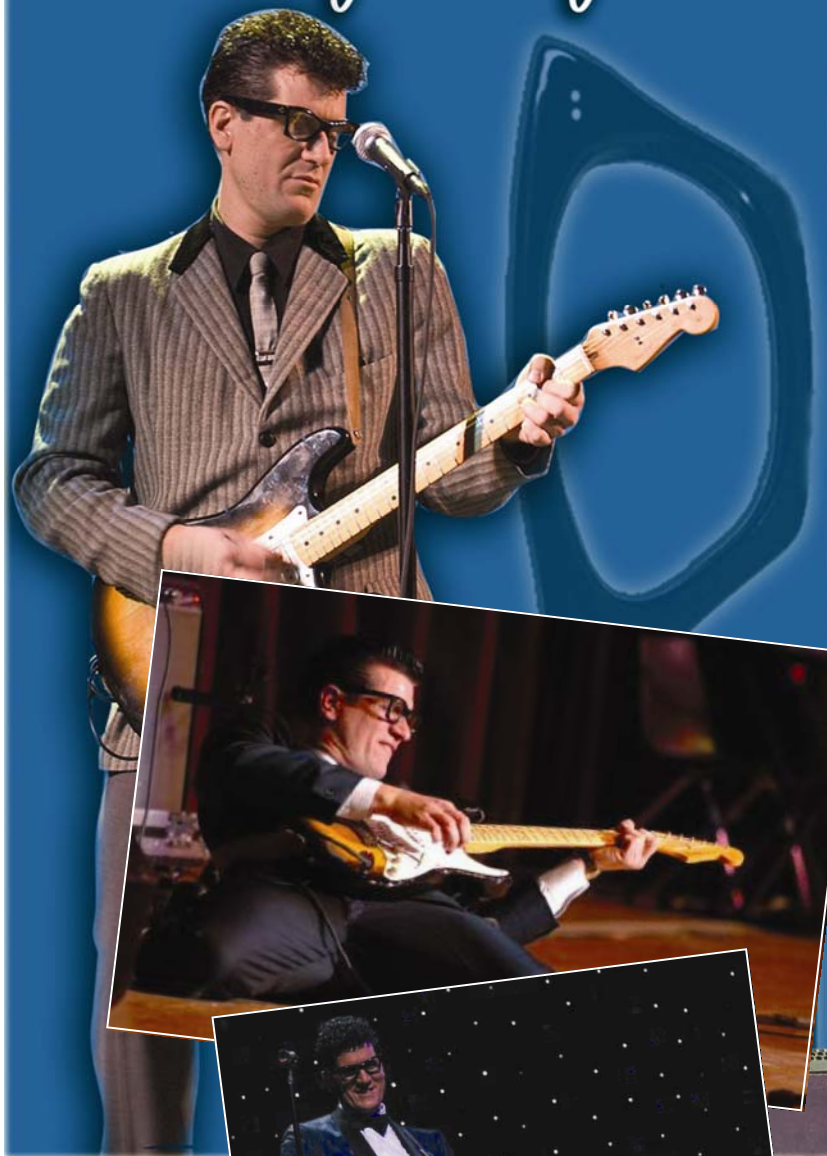
*Starring Johnny Rogers as Buddy Holly*

*Thursday, January 12*

*Cocktails 6:00 pm*

*Dinner 7:00 pm*

*Johnny Rogers*



***Let's dance!!*** From Chicago to Lubbock, Texas...from New York to London...Johnny Rogers has thrilled audiences around the globe!

Having the passion for Buddy's music is one thing. Having the God-given talent to perform the world's finest tribute to a music legend is another. Johnny was blessed with both.

Along with Buddy Holly, you will enjoy the music from a young Elvis, Jerry Lee Lewis, Chuck Berry, Ricky Nelson, The Beatles, Roy Orbison, Creedence Clearwater Revival, and more!

[www.johnnyrogersband.com](http://www.johnnyrogersband.com)

*Hors d'oeuvres,  
Chopped Bistro Salad tossed with  
Baby Greens, Bacon, Gorgonzola,  
Tomatoes, Walnuts, and Balsamic Dressing,  
Grilled Flat Iron Steak over Potatoes Gratin  
with Shallot Buttered Broccolini,  
Chocolate Lava Cake with Orange Scented  
Whipped Cream for Dessert!!*

**\$60 per person**

Casual Attire!

Valet Service Available



# Monday Monday in Concert!

*The Mamas and the Papas Tribute*

*Saturday, February 11*



*Time for peace and love!* "Monday Monday" pays tribute to the legendary songs made famous by one of the most harmony-rich pop groups of the 60's, **The Mamas and the Papas!** Enjoy the great hits made famous by recording industry legends of folk, pop, and rock surrounding the Woodstock era as well as the early 70's during an evening which combines beautiful nostalgia and pure musical excitement!!

**6:00 p.m. Cocktails - 7:00 p.m. Dinner**

*Hors d'oeuvres,  
Shaved Beet Salad over Bibb Lettuce with Walnuts and a Red Onion Vinaigrette,  
Sliced Tenderloin of Beef with a Roasted Pepper Demi-Glace over Potatoes  
mashed with Applewood Smoked Bacon, and Assorted Baby Vegetables,  
Chocolate Terrine Mousse with a Mango and Strawberry Drizzle for Dessert*

**\$60 per person**

*Casual Attire! - Valet Service Available*



# Entertainment by new/odyssey

*Three Guys...Thirty Instruments...Awesome!*

Thursday, March 1

*Three Guys. Thirty Instruments. Awesome Sound. Sheer Talent.*

Outstanding vocal harmonies and hilarious comedy routines allow new/odyssey to unleash their unique brand of complete zaniness upon their audience at any moment! So, get ready for one of the most exuberant performances of the Season! **You must hear and see them to believe it!!!**

[www.newodyssey.net](http://www.newodyssey.net)

**Cocktails 6:00 p.m.**

**Dinner 7:00 p.m.**

*Hors d'oeuvres,  
Caesar Salad with  
a Focaccia Gruyère Crouton,  
Roasted New York Strip finished  
with a Black Truffle Port Wine  
Demi-Glace,  
Piped Potato and Chèvre,  
Asparagus, and Baby Carrot,  
Espresso Opera Tart for Dessert*

**\$60 per person**

*Casual Attire!  
Valet Service Available*



*Allow us to pamper you, your family, your friends....*



## Thanksgiving Dinner

**Thursday, November 24**

Reservations taken in 20 minute intervals from 1:00 to 7:00 p.m.

### Appetizer

White Bean, Sage, and Roasted Garlic Spread with Soft Ciabatta

### Choice of Salad

House, Caesar, or Roquefort Pear Salad with Artisan Greens, Pecans, and a Mustard Vinaigrette

### Choice of Entrée

Roasted Sliced Turkey with Sausage Dressing \$32  
 Black Angus Prime Rib of Beef Au Jus \$35  
 Pan Seared Flounder with Artichokes and Blue Crab in Tarragon Butter \$35

Sweet Yams, Whipped Potatoes and Steamed Broccolini drizzled with Shallot Butter accompany every meal. Finish with our wide array of assorted pastries!

Jacket not required - Valet Service Available

## Golf Shop Holiday Party

**Saturday, November 26**

5:00 to 8:00 p.m.

The holidays begin here: surrounded by twinkling lights and the festive spirit of the Golf Shop! Golf equipment, gifts, and a new look in sports clothes for every style and taste... there's something for everyone on your shopping list!! Stay for sumptuous À La Carte Dining and casual family style specials planned just for this special evening! Be sure to call for reservations if you're staying to dine. Casual Attire.

## Holiday Candlelight Dinner Dance

Music by **Kelly & Shelly**

**Thursday, December 8**

Cocktails 6:00 p.m. — Dinner 7:00 p.m.

Hors d'oeuvres, Watermelon Artisan Salad with Sliced Bananas, Sun-dried Cranberries, Papaya Vinaigrette, and a Macadamia Crusted Goat Cheese Croquette, Sliced Roasted Tenderloin of Beef over Chive Buttered Blue Cheese Stuffed Gnocchi and Haricort Vert, Panna Cotta with a Red Wine Reduction and Fresh Berries for Dessert!

**\$50 per person**

Kelly and Shelly have opened for major artists including Diana Ross and the Beach Boys!  
[www.kellyandshelly.com](http://www.kellyandshelly.com)

Jacket and Tie  
 Valet Service Available



## New Year's Eve!!

Music by **Double Dare!**

**Saturday, December 31**

Cocktails 6:00 p.m. to Midnight

Heavy Hors d'oeuvres 6:30 to 10:30 p.m.

Continuous Dance Music 7:30 p.m. to Midnight!!  
 Open Seating

A wide array of hors d'oeuvres including Carved Tenderloin, Lobster and Mushroom Duxelles en Croûte, Veal Piccata and Sautéed Shrimp Scampi Stations, Cured Meat and Cheese Displays, a Gourmet Pastry Station, and much, much more!

**\$80 per person**

Jacket and Tie (Black Tie Optional)  
 Valet Service Available

Bob is an incredible keyboardist and guitar player. Renee's singing and dancing talents are captivating. Together they are Double Dare!!  
[www.ddare.com](http://www.ddare.com)



*...celebrate your favorite holidays with CCN!!*



## **Valentine Candlelight Dinner**

*Romantic Music through the evening!*

**Tuesday, February 14**

Reservations from 5:30 to 8:30 p.m.

### **Choice of Soup or Salad**

Roasted Pepper Bisque or...

House Salad or

Avocado and Napa Cabbage Salad with Wonton Crisps, Edamame, and a Ginger Miso Dressing

### **Choice of Entrée**

- ♥ Sliced Tenderloin with Caramelized Onions and a Red Wine Reduction,
- ♥ Scallopini of Veal Piccata,
- ♥ Sole stuffed with Julienne Vegetables and topped with Blue Crab Butter Sauce,
- ♥ Grilled Chicken Mediterranean with Seared Plum Tomatoes

**All entrées served with** Baby Zucchini, Baby Carrots, and Roasted Garlic Whipped Potatoes

**Choice of Dessert...** Chambord Torte, Chocolate Praline Crunch, or Lemon Tart in Buttery Shortbread

**\$45 per person**

Jacket Only - Valet Service Available

## **St. Patrick's Day Party**

**Entertainment by Naples Improv!!**

**Saturday, March 17**

Cocktails 6:00 p.m. - Buffet 7:00 p.m.

Salad Bar with Crudit  and Gourmet Cheese Display, Smoked Salmon and Cucumber Salad, Green Bean and New Potato Salad, Corned Beef and Cabbage, Braised Mutton and Wild Mushroom Shepherd's Pie, Pistachio Crusted Salmon with an Irish Cream Sauce, Buttered Fingerling Potatoes with Leeks, Baby Carrots, Vanilla Bean Ice Cream with a Soft Cinnamon Scone and an Irish Whiskey Chocolate Sauce

**\$30 per person**

Casual Attire - Wear the GREEN! - Valet Service Available

***A zany, uplifting evening! Hilarious entertainment for every Irishman (and everyone is Irish on St. Patrick's Day)!***



## **Easter Dinner on Sunday, April 8**

Reservations taken in 20 minute intervals from 1:00 to 7:00 p.m.

### **Salad Choices**

House, Caesar, or Roasted Red and Yellow Beets over Baby Spinach with Goat Cheese, Toasted Pumpkin Seeds, and Balsamic Vinaigrette

### **Choice of Entrée**

Black Angus Prime Rib of Beef \$35

Roasted Leg of Lamb with a Red Wine Reduction and Mint Jelly \$34

Honey Glazed Ham with a Dijon Brown Sugar Glaze \$32

Baked Salmon Fillet over Wok Seared Baby Bok Choy with a Mustard Soy Glaze \$35

All entr es served with Rosemary Roasted Fingerling Potatoes and Steamed Asparagus with a Prosciutto Cream. To finish, enjoy the wide array of Desserts offered on our Pastry Table.

*Jacket not required - Valet Service Available*

# President's Party

*Dance Music by  
"Hot Topic"*

Thursday, February 23

Cocktails 6:00 p.m.

Dinner 7:00 p.m.



Enjoy the sounds of Dawn Sellari (vocals, guitar, steel drums) and Gene Yeager (vocals, lead guitar, piano, synthesizer). These versatile musicians have opened for major acts, including Grammy winners Brooks and Dunn, Lonestar, and Travis Tritt — now they live in Southwest Florida where they have established the "Hot Topic" band!

## *Menu*

*Hors d'oeuvres of Mussels Mariner, Sausage Stuffed Mushrooms Caps, and Assorted Pâté, Strawberry and Crumbled Blue Cheese Salad with Candied Pecans and Balsamic Vinaigrette, A choice of Seared Sea Scallops over Spinach with Lemon, or Filet Mignon with Mushrooms Duxelles and a Light Veal Glaze, both served with Caviar Rice Medley and Marinated Roasted Root Vegetables. Caramel Flan with Fresh Berries for Dessert*

**\$65 per person**

*Our evening features a "Black and White" theme*

Jacket and Tie (Black Tie Optional)

Valet Service Available



## Seafood Buffets

*Unforgettable Thursday evenings...*

January 19

February 16

March 8

April 12

*Chef Todd features classic presentations as well as creative specials... there's nothing to compare! We offer your favorites such as Manhattan or New England Clam Chowder, Steamed Gulf Shrimp, Fresh Maine Lobster, Stone Crabs, King Crab Legs, Oysters on the Half Shell, Prime Rib, and much, much more! Every buffet is a *unique, flavorful adventure!**

**\$55 per person**

*Half Price Drinks*

6:00 to 9:00 p.m.

Casual Attire - Valet Service Available



# "Parties on the Patio"

Picture perfect weather combines with warm CCN fellowship as we gather to enjoy the sizzling smells of a cookout on the patio with Black Angus Burgers, Brats or Hot Dogs, and all the accoutrements of a Barbecue!!

## Wednesdays!!

November 23, December 21, January 25,  
February 29, March 28, April 25, May 30

\$17 per person

*Always Casual Attire!*



## Bingo & Buffet Nights

Mark your calendars for the thrilling fun, excellent camaraderie, and great buffets by Chef Todd!!  
*The next winning number may be yours!!! (Thursday nights, with exceptions noted below.)*

### November 17

Tossed Garden Salad and Crudité Display,  
Lamb and Pork Cassoulet with French Bread Croutons,  
Chicken Breast Piccata, Grilled Salmon Florentine,  
Herbed Redskin Potatoes,  
Broccoli Florets with Shallot Butter,  
Red Velvet Cake

### December 22

Tossed Garden Salad and Crudité Display,  
Carved Pepper Crusted London Broil,  
Jerked Roasted Chicken,  
Citrus Glazed Seared Tilapia with Chopped Almonds,  
Garlic Tossed Yukon Gold Potatoes,  
Green Beans with Tomato and Onion,  
Apple Crumb Pie with Ice Cream

### January 4 (Wednesday)

Tossed Garden Salad and Crudité Display,  
CCN Baby Back Ribs,  
Almond Crusted Chicken Breast with  
a Chive Butter Sauce, Sautéed Fresh Sole with Julienne  
Vegetables, Gratin Potato Wedges,  
Sugar Snap Peas with Roasted Red Pepper,  
Carrot Cake

**\$20 per person**

*Always Casual Attire!!*

### February 9

Tossed Garden Salad and Crudité Display,  
Carved Lemon Pepper Seared Turkey Breast with  
Supreme Sauce, Shrimp and Asparagus Gratin with  
Kasseri Cheese Crumble, Baked Mahi Mahi Piccata,  
Roasted Spaghetti Squash with Chive,  
Creamed Redskin Potatoes,  
Chocolate Ice Cream with Candied Pecans and Caramel

### March 15

Tossed Garden Salad and Crudité Display,  
Tender Slow Cooked Pot Roast with Natural Jus,  
Chicken Marsala with Portobello Mushrooms,  
Alaskan Style Grilled Salmon, Green Beans with Bacon  
and Shallot Butter, Stock Simmered Potatoes,  
Hot Fudge Sundae

### April 19

Tossed Garden Salad and Crudité Display,  
Lasagna with a Rich Marinara Sauce, Eggplant Parmigiana,  
Pan Seared Trout with Capers and Blue Crab,  
Sliced Potatoes with Rosemary and Caramelized Onions,  
Garlic Seared Zucchini,  
Tiramisu

### May 23 (Wednesday)

Tossed Garden Salad and Crudité Display,  
Carved Roasted Rack of Pork,  
Tender Beef Stroganoff with Buttered Egg Noodles,  
Lightly Blackened Mahi Mahi with a Garlic Aioli Sauce,  
Steamed Asparagus with Thyme,  
Loaded Whipped Potatoes,  
Chocolate Fudge Layer Cake





# Fashion Shows

Cocktails 11:30 a.m.  
Lunch 12:00 Noon  
*followed by the Show!*

## ***Brigadoon***

**Friday, January 27**

Open-faced Turkey Croissant with Avocado, Alfalfa Sprouts, and a Green Goddess Sauce, served with a Roasted Vegetable Tortellini Salad and Almond Raspberry Dacquoise for Dessert.

## ***Jami's on the Plaza***

*(with a 50/50 raffle to benefit Fun Time Nursery)*

**Friday, February 24**

Poached Dill Scented Salmon over Grilled Baby Romaine with a Creamy Peppercorn Dressing, served with Peach Melba over Génoise for Dessert.

## ***Evelyn & Arthur***

**Friday, March 30**

Grilled Chicken Breast topped with Roasted Figs, Goat Cheese, and Pomegranate Balsamic Glaze accompanied by Herbed Red Bliss Potatoes and Baby French Green Beans, Tiramisu for Dessert.

**\$20 per person**

**Valet Service Available *Please call early for reservations!***

# Ladies' Bridge Luncheons

***Love Bridge?*** These are your ***special Wednesdays!***

## ***January 18***

*Turkey Waldorf Salad with Red Delicious Apples, Walnuts, Celery, and Golden Raisins in a Creamy Sweet and Sour Sauce over Julienne Greens, served with Warm Rolls.*

*Lemon Sorbet with Sliced Strawberries and a Sugar Cookie for Dessert.*

## ***February 22***

*Broccoli Mushroom Cheddar Quiche served with Sliced Red and Yellow Vine Ripe Tomatoes on Bibb Lettuce, finished with a Red Onion Vinaigrette.*

*Chocolate Praline Crunch with Raspberry Sauce for Dessert.*

## ***March 21***

*Trio Salad Plate of Chicken Salad, Cauliflower Salad, and Egg Salad, garnished with Toast Points and Mint Glazed Cantaloupe.*

*Raspberry Sorbet with Toasted Almonds for Dessert.*



**\$20 per person**

**Valet Service Available *Please call early for reservations!***

# "Duo Nights" are for Dancing and Dining, Fun and Surprises!

Cocktails 6:00 p.m. — Buffet 7:00 p.m.

*Enjoy an hors d'oeuvre buffet sure to please even the heartiest of appetites with carvery, cold and hot stations, and dessert displays, to name just a few of the selections which will be offered!*

Always "Casual Attire" — Valet Service Available



## ***Billy Dean & Dawn***

**Thursday, January 26**

**\$40 per person**

Awesome talent and versatility! Dawn combines her classical training with an impressive popular style which makes it possible for her to emulate artists like Sarah Brightman, Linda Eder, and Karen Carpenter to Mariah Carey and Cher! Billy may appear to be the more "reserved" half of the duo, but his talent is not!! His piano playing, keyboard arrangements, sax solos, and vocal ability provide the perfect complement of artistry!

[www.billydeananddawn.com](http://www.billydeananddawn.com)

## **Country Western Party with Music by Robbin & Dean Line Dancing! Wear your JEANS!!**

**Thursday, March 29**

**\$35 per person**

One of the hottest duos in the area, Robbin and Dean generate energy and excitement everywhere they perform! This dynamic duo is comprised of two very talented musicians: Dean Otto on lead guitar, fiddle, and vocals, and Robbin Otto on rhythm guitar and vocals. [www.robbinanddean.com](http://www.robbinanddean.com)



## ***Barry Newman***

**Thursday, April 5**

**\$35 per person**

A truly legendary entertainer and showman, Barry has been living and breathing show business for over thirty years! He started his career in 1971 with "The Crests," a group which recorded eight gold records including one of their greatest hits, "Sixteen Candles." Barry has appeared on the biggest concert stages in the U.S. as well as major gaming hotels in Las Vegas and Atlantic City. Don't miss the excitement!!!



# The Country Club of Naples Foundation

The Foundation was established in 1998 as a vehicle for members to make gifts towards enhancements for their Club.

When you...

- *Dine on the Terrace*
- *Order from the Foundation Café*
- *Enjoy a private dinner or attend a meeting in the Foundation Room*
- *Check yardage on a granite marker*

...you are experiencing firsthand the results of Foundation giving!  
*And there's so much more!*

While Foundation donations are not income tax deductible, members receive a variety of incentive gifts as well as recognition: bag tags, free à la carte dinner or guest green fee passes, and an invitation to the complimentary annual Donor Recognition Dinner! In addition, the names of members whose cumulative giving is \$1,000 or more appear on the plaques in the hallway (opposite the administrative office). The stars next to some of the names indicate various levels of giving:

- \$2,500 - \$4,999 = One Star
- \$5,000 - \$7,499 = Two Stars
- \$7,500 - \$9,999 = Three Stars
- \$10,000 and up = Four Stars

*Perhaps the best incentive of all is the satisfaction of seeing your gift take the form of valuable enhancements enjoyed by all!!*

## Tournament & Buffet

Friday, November 4, 2011

1:00 p.m. Shotgun

*Call the Golf Shop for details!*

*You don't have to be a Foundation member to play in the Tournament, and you don't have to play in the Tournament, to enjoy our great Buffet:*

*Shaved Zucchini Salad with Parmesan and Pine Nuts, Penne Pasta Salad with Grilled Vegetables, Garden Salad Bar, Carved Roasted New York Strip rubbed with Dijon and Herbs, Pistachio Crusted Chicken with a Peach and Pinot Grigio Purée, Grilled Mahi Mahi glazed with Balsamic Vinaigrette and finished with a Citrus Relish, Snow Peas with Orange Zest, Hasselback Potatoes, Pear Tart for Dessert!!!*

**\$30\* per person**

Casual Attire - Valet Service Available

**\*\$5 goes to The Foundation**

## Foundation Donor Recognition Dinner

Wednesday, February 1

Cocktails 6:00 p.m. - Dinner 7:00 p.m.

*By invitation only*...but any CCN member may join the Foundation, ensuring an invitation to this great event! Thank you for your enthusiastic generosity! Enjoy this special evening with superb entertainment by **Cahlua & Cream!!**

**Join the Foundation today!**

**Our fabulous February 1st menu...**

*Hors d'oeuvres,  
Fresh Mozzarella Salad with Grilled Asparagus, Golden Tomatoes,  
and a Sun-Dried Tomato Vinaigrette,  
Petite Filet Mignon with a Choron Sauce,  
Cold Water Lobster Tail, Potatoes whipped with Black Garlic,  
Julienne Vegetables,  
Chocolate Marquis with Bittersweet Mousse and Kirsch Syrup*



# End of Season Member Recognition Party

*We'll honor this Season's  
golf achievements of our members!  
Entertainment by "Latitude!"*

Thursday, April 26

Cocktails 6:00 p.m. - Dinner 7:00 p.m.

Enjoy an hors d'oeuvre buffet sure to please even the heartiest of appetites with carvery, cold and hot stations, and dessert displays, to name a few of the selections which will be offered!

**\$35 per person**

*Casual Attire - Valet Service Available*



## Friday Night Dances!

*CCN's dance floor is the place to be!* Join us for superb À La Carte Dining (5:30 to 8:30 p.m.) and live dance music (6:30 to 9:30 p.m.).  
*It's a tradition — Fridays, beginning May 4, through the summer!*



## Mother's Day Champagne Brunch

Sunday, May 13

11:00 a.m. - 2:30 p.m.

Eggs, Danish, Hash Browns, Sausage, Lox, Bagels, Corned Beef Hash, French Toast, Carved Standing Rib Roast and Honey Glazed Ham, Seafood Du Jour, Pastries, Coffee, Tea, Juice...and more!

**\$35 per person**

Reservations necessary in the Main Dining Room.  
First come, first served in the Grill Room.

*Jackets not required  
Valet Service Available*

## Kentucky Derby Party!!

Saturday, May 5

Doors open at 4:00 p.m.

Crudité Display and Benedictine Dip with Pumpernickel Bread, Garden Salad Bar, Black-Eyed Pea Salad, Tossed Strawberry and Spinach Salad, Carved Black Angus New York Strip with Henry Bain Sauce, Churchill Fried Chicken, Honey Baked Ham with Red-Eye Gravy, Pecan Crusted Catfish, Grilled Marinated Asparagus, Fried Potatoes with Caramelized Onion, Bread Pudding with a Kentucky Bourbon Sauce

**\$37 per person**

Casual Attire - *Ladies, wear your Derby bonnets and receive a complimentary glass of wine!*  
Valet Service Available

## Memorial Day Cookout/In

Sunday, May 27

11:00 a.m. - 2:30 p.m.

Roasted Poblano Potato Salad, Pineapple Cole Slaw, Tortellini Salad, Barbecued Baby Back Ribs, Mustard Baked Chicken, Fire Grilled Corn on the Cob, Asiago Crusted Macaroni and Cheese, Blueberry Crumble with Ice Cream

**\$25 per person**

Casual Attire



THE COUNTRY CLUB OF NAPLES  
185 BURNING TREE DRIVE  
NAPLES, FL 34105-6308

Pre Sort Standard  
U.S. Postage  
PAID  
Naples, FL  
Permit No. #207

*It's all about Entertainment...*  
**AND so much more!!!**

*There's so much to enjoy at CCN!...* from the natural beauty of the golf course, to excitement on the tennis courts, and fun in the pool.

We have year-round Water Aerobics classes, and golf lessons are always available with the pros in our Golf Shop. During Season, enjoy our golf clinics!

Watch the CCN News, email marketing blasts, and the website for information on seasonal exercise classes in the clubhouse, round robin tennis on the courts as well as special tennis events, thrilling golf trips, and more!

