

# The Club Chronicles



SPRING ISSUE  
FEBRUARY 2011

## Valentine's Day Dinner

Saturday, February 12th, 2011

6:00 p.m. - 9:00 p.m.

### Appetizer

Steamed Seafood Cocktail

### Salad

Fresh Greens with Apples, Grapes, and Walnuts

### Entrée Selections

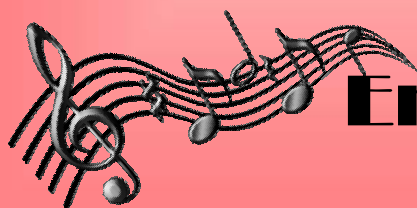
Grilled Sea Bass with Fine Herbs \$24.95++

Beef Tenderloin with Scallops and Béarnaise \$26.95++

Chicken Florentine with Sherry Sauce \$21.95++

All entrees served with parsley buttered potatoes and  
sugar snap peas and deluxe dessert selections.

Call the Club today to make your reservations.



**Entertainment By**  
**Gary Richards**

**BURLINGTON  
GOLF CLUB**



Hello Everyone,

Last month I laid out 4 main objectives for your Board and Management Team for this year. Today, I would like to provide a short status report on our progress.

### **Recruit and hire a new Grounds Superintendent.**

I am pleased to announce the hiring of Keith Peterson as our new Grounds Superintendent, effective December 27, 2010. Keith comes to BGC from Beverly CC in Chicago where he was Superintendent since November 2005. Prior to Beverly, Keith held Superintendent positions at Calumet CC in Homewood, IL and at Medinah CC (Course #3 and Course #2) and Assistant Superintendent positions at a number of other courses in both the Chicago and Quad Cities areas.

Keith brings a mix of solid technical expertise, demonstrated leadership and strong family principles to this position and comes highly recommended from his past employers as well as a leading authority in turf management at the USGA. You will have a chance to meet Keith and his family at one of our upcoming events.

### **Continue to enhance the Social, Recreational and Dining Experiences at BGC.**

Several actions on this initiative have already been completed while many others remain in the planning or pre-implementation stage. First, Chef Bob and F&B Manager Scott have collaborated to create new lunch and dinner menus. These will feature many of your old favorites, highlighted as BGC Signature dishes, but will also contain new low carb items to align with Dr. Mike AbouAssaly's "Operation Transformation" nutrition program, a parallel to what some of you may know as the South Beach Diet program, will highlight gluten-free items for those with that particular intolerance, will introduce a page dedicated to vegetarian (and vegan) specials that will change weekly and will launch many other new, exciting and delicious features, including a few locally sourced surprises. The new menus will be in effect upon our opening on February 1.

Chef Bob will be continuing his special Gourmet Dinner nights starting on February 24 where he will be featuring Italian cuisine. Future Gourmet Dinners are already being planned for March and perhaps April. You will need to sign up early for these epicurean delights as seating is limited. They are truly something special.

Joe Butler and his new Assistant Mike Reddersdorf are busy planning our annual Indoor Golf tournament, scheduled for March 12. Brian Japsen will "spin the discs" for all to enjoy.

And last but not least, Lynn Egan and her Social Committee have booked several events on the Spring calendar, starting with a Social Mixer on St. Patrick's Day. Chef Bob has prepared several Irish delights just for that event. Please consult the calendar later on in this issue of the Chronicles for other fun events planned.

### **Establish a long term capital improvement plan**

Each department manager is being asked to review their assets, tools and equipment and to prioritize the need for repairs or replacement over a 3 – 5 year horizon. We expect this to evolve over the coming months as we drill down into the details and, while this is not intended to imply that we will be spending monies we don't have, we do want to minimize the potential for surprises going forward by proactively managing the replacement of assets that are no longer effectively serving their purpose or are cost prohibitive to maintain.

The Board has also initiated a review of our Future Visions and Legacy Committees. These committees serve to evaluate our needs beyond normal operations and determine how "projects" for enhancement or alignment with our long term goals can be funded. They will play a significant role in this capital improvement planning exercise.

### **Solidify our financial footing at current membership/owner levels.**

There's good news and not so good news to report here. On the positive side, we do have a balanced budget that will allow us to continue to provide the services and enjoyment you have come to expect from BGC. Each Department Manager has his/her challenges, for sure, but to a person, they have committed to staying within allocated spending, while bringing costs down wherever possible.

On the "not so good" side, we remain concerned about revenue. Our membership is lower than it has ever been, at least lower than any of us on the Board or in management can recall. You will find a summary of the 2011 Membership Campaign later in this issue of the Chronicles. Please read it carefully and let Vikki or Lynn Egan know if you have any questions. It's not too early to start recruiting.

And, of course, your use of the CLUB will help. Vikki, Chef Bob, Scott and the entire staff have committed to making your dining and social experiences at BGC the best they can be and as soon as Mother Nature allows, Keith and Joe will be there to ensure that your golfing or other outdoor activities will be second to none.

That's it for now. As always, I welcome any comments, criticisms (as long as they are constructive) and suggestions. This is YOUR CLUB. Enjoy it. Support it. Let us know what we can do to make it better.

Rick

# Burlington Golf Club Dining



Our staff at BGC is dedicated to providing delicious and remarkable food and drinks for our members and guests. Burlington Golf Club will ensure each guest receives prompt, professional, friendly, and courteous service. We are also committed to utilizing exceptional food handling procedures while offering extraordinary menu items. Chef Bob is passionate about using high

quality ingredients, providing healthy choices, and using locally purchased products.

The Food & Beverage department would like to thank everyone for all the great menu suggestions, comment cards, and emails. Your suggestions are always welcome. Our menu has been redesigned by adding new healthy choices from “Operation Transformation,” a nutritional program directed by Dr. AbouAssaly. The BGC is also taking the initiative to provide accessible locally grown food products. All menu items, which have become members’ favorites, will continue to be provided as BGC signature menu items. In addition to our menu, we have enhanced our wine and dessert menus. We look forward to continuing the home style and weekly specials. The BGC will be offering rotating vegetarian & vegan selections.



Our Lunch menu will be offering several rotating “Quick Service Items,” which are prepared and served within fifteen minutes. For your convenience we are taking any menu orders via fax between 9:00am – 5:00pm, please send all faxed orders to 1-319-752-3011.

Check out our website [www.bgciowa.com](http://www.bgciowa.com) to see what our new menu has to offer. Also, look for us on Facebook! Watch for upcoming events and photos.

The Food & Beverage department would be honored to accommodate any special occasion for you or your sponsored guests. We specialize in customizing any menu needs for your upcoming events, in your home, or at your Club.



Dear Members,

We are anxious to welcome everyone back after being closed for a month! We are also very excited for you to try our new menus. Chef Bob and Scott have worked very hard during shutdown creating a menu with lots of exciting new appetizers, salads and entrees including some healthier choices as well. Please stop out soon and let us know what you think. Your ideas and comments are always welcome.

We have some really nice Club activities planned for February. On the 12th, we will have our annual Valentine's Dinner with entertainment by Gary Richards. Our second Gourmet Dinner will be on the 24th with an Italian theme. Remember, we are limited to the first 40 to sign up so get your reservations in early. We are planning Sunday Brunch for the 27th **providing we have enough reservations to hold this event.** Get your families and friends lined up and call for a reservation early so we will know how to plan. In March we will have Indoor Golf on the 12th with Brian Japsen playing your favorite music afterwards. On the 17th, we will have a St. Patty's Day Member Mixer with appetizers, drink specials, and complimentary green beer! Stay for dinner afterwards and enjoy great dinner specials! The Membership Drive for 2011 will be announced as well as an opportunity to meet our new Grounds Superintendent, Keith Peterson. We will have another Gourmet night on the 24th of March so keep that date open as well. We have Sunday Brunch again on March 27<sup>th</sup>, if we have enough reservations, so, plan ahead to attend! In April we will have the Men's Opening breakfast and tourney on the 16th, Easter Brunch on Sunday the 24th and Ladies Night on the 27th. Look for flyers, emails and monthly reminders in your statements for more information.

Hopefully warmer weather is not too far away and we will see you around BGC a lot trying our new menus. Remember, your Club is a great place to hold all of your business meetings, family get togethers as well as parties and events. Check us out!

See you at the Club,  
Vikki Christy  
Clubhouse Manager



I hope that the winter season is treating everyone well. Before you know, the snow and ice will melt, the temperature will increase and we will be playing golf. During the winter time there are quite a few things the Grounds Department is working on. Every piece of equipment is serviced and gone through very extensively. All of the cutting units, reels and knives are serviced, sharpened and ready to mow. This extra time and attention is made during the winter so that there will be a decreased chance of breakdown or much more costly repair during the active summer months. Supplies for the golf course such as wastebaskets, benches, and all other miscellaneous items are cleaned and painted. We also order the items that are needing to be replenished. The plant protectants and fertilizer schedule is put together and ordered. Tree trimming will be performed during the winter season. We will concentrate on trimming the trees that have broken branches and other hazardous issues. We also plow the snow off the parking lot as needed during the winter season. So, as you can see we are just as busy in the winter months as we are during the summer.

I want to congratulate our Assistant Golf Course Superintendent, Miles Dixon, as he begins his 30th year of service for BGC.

Finally, being the new guy on the block, I am quite excited to begin the 2011 season and looking forward to meeting everyone!

Keith Peterson  
Golf Course Superintendent

**PRIVATE CART OWNERS**

Does your cart need servicing before the course opens?  
Call Keith Peterson at the Maintenance Shop @ 752.9733

**OFFICERS**

**President** ..... Rick Hall  
**Vice President** ..... Matt Shinn  
**Secretary** ..... Chris Wallace  
**Treasurer** ..... Derek Stotlar

**DIRECTORS**

Matt Shinn                      John Cavanah  
Lynn Egan                      Alex Sherwood  
Jim Becker

**CONTACT US**

**Clubhouse**  
319-752-2769  
**Fax**  
319-752-3011  
**Pro Shop**  
319-752-3720  
**Grounds**  
319-752-9733  
**Web Site**  
bgciowa.com

**STAFF**

**Clubhouse Manager** ..... Vikki Christy  
**Golf Professional** ..... Joe Butler  
**Golf Superintendent** ..... Keith Peterson  
**Chef** ..... Bob Brockert  
**Banquet/Food & Bar Mngr** ..... Scott Glendening  
**Recept & Newsletter Editor** ..... Alicia Harris  
..... aharris@bgciowa.com

# BGC Gourmet Dinner Night

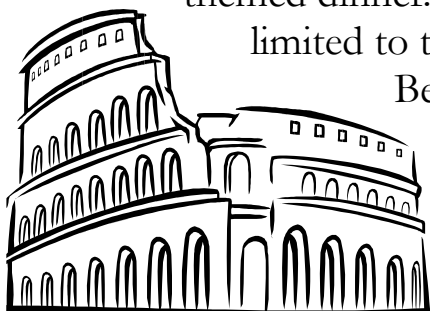
Thursday, February 24th

6:00 Social

7:00 Dinner

Chef Bob has selected a delightful Italian themed dinner. Reservations are limited to the first 40 people.

Be sure to call early, there will be a waiting list and it will be used!  
Call today!



## CINCO DE MAYO

Thursday, May 5th

6:00 - 9:00

JOIN US TO CELEBRATE AND ENJOY FESTIVE APPETIZER, DINNER & DESSERT SPECIALS! DON'T FORGET ABOUT THE CORONA AND MARGARITA SPECIALS TOO!



SIGN UP TODAY!

## EASTER BRUNCH

Sunday, April 24, 2011

11:00—1:30

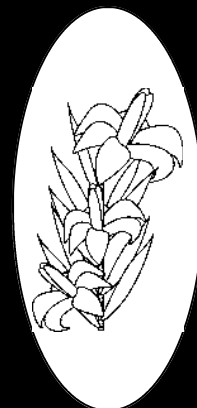
Mixed Greens Salad  
Smoked Salmon and Pasta  
Marinated Vegetables  
Omelet Station  
Link Sausage & Smoked Bacon  
Roast Sirloin  
Icelandic Cod Chardonnay  
Herb Crusted Leg of Lamb  
Tomato Rice Pilaf  
Peppered Whipped Potatoes & Pan Gravy  
Steamed Fresh vegetables  
Green Bean Casserole  
Breads & Rolls  
Spring Dessert Selection

### Children's Buffet

French Toast  
Fresh Fruit Bowl  
Bacon & Sausage  
Cheddar Potatoes  
Chicken Strips  
Grilled Cheese Sandwiches

\$16.95++ Adults  
\$7.95++ Children 5 - 12

Join us for a basement Easter egg & a visit by the Easter bunny!  
Call today to reserve your family table!



## FAMILY TO GO

FEB 8 - Baked penne pasta with meat sauce, peas, salad & garlic bread

FEB 15 - Chicken breast with mushroom sauce, mashed potatoes, broccoli, salad & rolls

FEB 22 - Italian meatballs, mushroom ravioli, vegetable medley, salad & garlic bread

MAR 1 - Beef pot roast, russet potatoes, baby carrots, salad & rolls

MAR 8 - Roast pork loin, mashed potatoes & gravy, sugar snap peas, salad & rolls

MAR 15 - Beef & noodles, mashed potatoes, corn, salad & rolls

MAR 22 - Garlic chicken, pasta, peas, salad & French bread

MAR 29 - Grilled ham steak, cheddar potatoes, green beans, salad & rolls

APR 5 - Lasagna with meat sauce, broccoli, salad & garlic bread

APR 12 - Chicken wild rice casserole, vegetable medley, salad & rolls

APR 19 - Baked pork chops, mashed potatoes & gravy, green beans, salad & rolls

APR 26 - Fried Chicken, O'Brien potatoes, corn, salad & rolls



# OUTINGS AND SPECIAL EVENTS AT BGC

## February

- 01 Club Reopens
- 12 Valentine's Day Dinner
- 24 Gourmet Dinner - Italian
- 27 Sunday Brunch

## March

- 12 Indoor Golf
- 17 St. Patty's Day Member Mixer
- 22 Men's Night Out
- 24 Gourmet Dinner - TBA
- 27 Sunday Brunch

## April

- 16 Spring Kick Off
- 23 Demo Day - Ping & Taylor Made
- 24 Easter Brunch
- 27 Ladies Night Out
- 30 Member Tournament (Men & Ladies)

## May

- 02 Group 11 Bankers
- 04 Men's Day Begins
- 05 Cinco De Mayo Dinner
- 05 Ladies Day Begins
- 08 Mother's Day Brunch
- 14 Men's Guest Day
- 21 Match Play Begins
- 27 Pool Opens

## June

- 01 LEGS Begins
- 04 Senior Club Championship
- 12 Mixed Couples
- 18 Two Man Championship
- 25 Arnies Army/Rally For A Cure

## July

- 04 July Forth Celebrations
- 09-10 Men's Club Championship
- 13 Sho Quo Quon
- 14 Ladies Guest Day
- 16-17 Southeast Iowa Amateur
- 20-23 Parent/Child Championship

## August

- 06 Member Tournament (Men & Ladies)
- 07 BGC Husband Wife Championship
- 15 SEIBA Golf Outing
- 20 - 21 Triple Crown
- 27 Member Tournament (Men & Ladies)

## September

- 8-11 IWGA Wife-Husband
- 24 BGC Cup
- 26 Two Rivers Good Neighbors
- 28 DPI Outing

## October

- 01 Shamble
- 11 Men's Awards Night
- 18 Annual Stockholder's Mtg.
- 30 Lil' Beggar's Brunch

## November

- 24 Thanksgiving Brunch

## December

- 11 Santa Brunch
- 14 Adult Candlelight Dinner
- 24 Christmas Eve - Club Closed
- 25 Christmas Day - Club Closed
- 31 New Year's Eve Dinner

**CHECK YOUR STATEMENTS & CHRONICLES  
FOR UPDATED AND NEW EVENTS!**

## BGC IS GOING GREEN!



We now have the capabilities to send your monthly statements via e-mail! Let us know if you are interested and what e-mail address to use.

# St. Patty's Day Member Mixer

Thursday, March 17th

5:00 - 7:00

**Make  
Reservations  
Today!**

Take this opportunity to "MIX" with:



- Your fellow BGC members
- Our new Superintendent, Keith Peterson & Family
- Your Membership Committee and Membership Drive
- Complementary Beer, Guinness Special,  
2 for 1 Drinks, & Appetizers for \$7.95++
- Stay for St. Patrick's Day Dinner Specials

## APPETIZERS

Whiskey Smoked Salmon Dip & Breads  
Emerals Isle Dip with Relishes & Vegetables  
Guinness Cheese Spread with Crackers & Breads  
Shillelagh Sticks  
Irish Potatoes Skins  
\$7.95++

## DINNER SPECIALS

Corned Beef & Cabbage  
or  
Irish Stew  
Served with Barley soup or Salad \$10.95++  
Irish Cream Bash or Irish Cream Sundae \$4.95++

# ALL YOU CAN EAT

MARCH 11TH  
through  
APRIL 22ND

EVERY FRIDAY  
NIGHT ENJOY ALL  
YOU CAN EAT  
BAKED OR FRIED  
FISH!

\$10.95++ per person



## BGC GOURMET DINNER NIGHT

Thursday, March 24th

Menu is to determined

Reservations  
limited to the first  
40 people.

Sign up today!

# FEB

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 FAMILY TO GO	2	3	4 Prime Rib Special	5 Prime Rib Special
6	7	8 FAMILY TO GO	9	10	11 Prime Rib Special	12 Valentine's Day Dinner
13	14	15 FAMILY TO GO	16	17	18 Prime Rib Special	19 Prime Rib Special
20	21	22 FAMILY TO GO	23	24 Italian Gourmet Dinner	25 Prime Rib Special	26 Prime Rib Special
27 Sunday Brunch	28	<b>WELCOME BACK!</b>				

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 FAMILY TO GO	2	3	4 Prime Rib Special	5 Prime Rib Special
6	7	8 FAMILY TO GO	9	10	11 Prime Rib Special 	12 Indoor Golf
13	14	15 FAMILY TO GO	16	17 St. Patty's Day Mixer 	18 Prime Rib Special 	19 Prime Rib Special
20	21	22 FAMILY TO GO MEN'S NIGHT OUT	23	24 Gourmet Dinner	25 Prime Rib Special 	26 Prime Rib Special
27 Sunday Brunch	28	29 FAMILY TO GO	30	31		

# MARCH

# APRIL

Sun	Mon	Tue	Wed	Thu	Fri	Sat
 <b>HAPPY HOUR</b> 2 for 1 Drinks EVERY TUESDAY - SATURDAY 5:00 - 6:00 Regular Clubhouse dining only.					1 Prime Rib Special 	2 Prime Rib Special
3	4	5 FAMILY TO GO	6	7	8 Prime Rib Special 	9 Prime Rib Special
10	11	12 FAMILY TO GO	13	14	15 Prime Rib Special 	16 Prime Rib Special Spring Kick Off
17	18	19 FAMILY TO GO	20	21	22 Prime Rib Special 	23 Prime Rib Special
24 Easter Brunch	25	26 FAMILY TO GO	27 Ladies Night Out 	28	29 Prime Rib Special	30 Prime Rib Special

## Pro Shop News:



### **Ladies Evening Golf Social**

Spring is coming soon and so is the golf season. Be on the look out for the 2011 LEGS golf information and registration in your emails. The entry fee is due by April 15th. We are encouraging three person teams to ensure that we have 44 people playing every Wednesday. Each person on the team is to pay the entry fee.

To sign up to be a substitute please call Mary Hatch or Connie Reynolds at 754-8375. The deadline to sign up to substitute is April 16th.

### **Club Cleaning & Bag Storage:**

- Clubs stored in a clean, dry room
  - Clubs cleaned after every use
  - Clubs handled by courteous Golf Shop staff
  - Bag tag and identification on your bag
  - Personalized name tags on all your clubs
  - Convenience- never carry your clubs to and from your car
  - Clubs arranged on cart before you arrive
- Open 7am - until dark 7 days a week during golf season
- Rates: \$80.00+ tax, Juniors \$50.00+ tax

### **Practice Range Membership**

- Unlimited use of range balls
- Great for practicing & warming up before your round
- Entitles you, your family, & your greens fees paying guests
- Open 7 days a week
- Rate: \$130.00+ tax

**The Golf Shop appreciates your support!**

## ***52nd Annual Sho Quo Quon***

**Wednesday, July 13, 2011**

We urge you to attend and bring a guest.

A day of fun and good food is planned.

Breakfast and registration will begin at 7:30 a.m. with a shotgun start at 9:00 a.m.

Included in the ticket price is breakfast, lunch from the outside grill, and a dinner buffet to follow golf.

The price is \$95.00 per person. Carts are \$18.00 per person. Reserve by June 14, 2011. Phone the Club

Office at 752-2769 for tickets, invitations and cart reservations.

Your SQQ Committee Chairs

Jim O'Neill & Larry Turley



**TAYLOR MADE R11 & PING G15 & R15 WOODS AND IRONS**

Gold Medal Winners Golf Digest Hot List Highest Rating. Get fit for your Pings & Taylor Mades at the BGC Golf Shop.

**Remember : Your club fit is free when you purchase your clubs here.**

## **ATTENTION ALL BGC LADIES!**

**Whether it's golf, tennis, swimming or just socializing that brings you to the Club, be sure to come out . . .**

**Wednesday, April 27, 2011**

**6:00 Social**

**7:00 Dinner**

**There will be a style show, table prizes, a raffle, association sign up and dinner. Take this opportunity to meet new faces or catch up with old friends and start this season out right! \$8.00 at the door gets friends, prizes, & more! Reservations are due by Tuesday the 19th to be eligible for door prizes!**



# Caddyshack

SATURDAY, MARCH 12TH

SHOTGUN START AT 5:00 & 7:00

DINNER SERVED AT 6:30 FOR BOTH TEE TIMES.

GET YOUR GROUP TOGETHER TO HELP CELEBRATE 18 YEARS OF INDOOR GOLF WITH  
18 HOLES OF **Caddyshack** FUN!

ENJOY FREE KEG BEER AND SNACKS DURING PLAY!

TO ENSURE YOUR TEE TIME MAKE YOUR RESERVATIONS TODAY!



THE BEST DRESSED GOLFER WILL WIN A FREE PING PUTTER!  
SO PUT ON YOUR ARGYLES, KNICKERS, SWEATER VESTS AND HATS FOR A CHANCE TO WIN!

*It's going to be a BLAST!*

19



"FREEZE GOPHER!"

FOLLOWING GOLF YOU CAN ENJOY  
MUSIC & DANCING PROVIDED BY  
BRIAN JAPSEN!

GUESTS WELCOME!  
\$40.00++ PER COUPLE



CALL  
TODAY!

# Pro Shop News:

I hope this month's newsletter finds you safe and healthy this winter. As you read through this month's edition, there are numerous activities and tournaments planned for the upcoming golf season. Mark your calendars now while it is fresh in your mind.

The first big golf event of the year is actually the biggest social event also. Indoor Golf is Saturday, March 12th! Be sure you don't miss this one. Call the Club office to reserve your spot. Indoor Golf is a great way to showcase your Club to any guests you may wish to bring. There will be two shotgun starts at 5:00 p.m. and 7:30 p.m. with dinner served in between. Free keg beer will be served. Following golf, you can dance the night away to music by DJ Brian Japsen.

For those of you who prefer out door golf only, make sure your stretching those muscles daily. It will add up to longer drives in the spring.

I would like to thank the many members for their patronage in the Golf Shop over the holidays. Many of you also think of us on birthdays and special occasions and it is very much appreciated. We are striving to give you, the BGC member, a golf shop and programs of which you can be proud. Your patronage helps make this possible.

Hit 'em Straight  
Joe

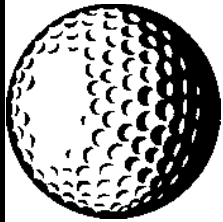
## Golf Shop Hours

The Golf Shop officially opens Tuesday, March 1st. Our hours will be 10:00 a.m. to 5:00 p.m. Tuesday through Saturday. Although we will not be keeping regular hours the month of February, we welcome your calls at our home. Our phone numbers are 752-3720(Work) and 752-2896.(Home)

## Men's Golf Association

The Men's Golf Association is designed to promote participation in events from all levels of playing abilities. MGA Committee members assist the golf professional in scheduling and conducting events. A fee is charged to all members to cover prizes, handicaps, and an optional Hole-In-One Club. The Hole-In-One Club works like this: any hole-in-one made by a hole-in-one club member during the season (April 1st - October 12th) is eligible for money in the Hole-In-One Club. If more than one hole-in-one is made, the money will be divided equally between those players. Your shot must be witnessed by another player.

The MGA starts its year with a Men's Night on March 22nd where a fun evening of food, drink and cards are provided by the Club. To join the MGA, please contact the Golf Shop. MGA Dues: \$60.00 - Please pay from invoice enclosed in the March statement. Make checks payable to MGA! Thank You!



## LOGOED BALLS

Be sure to get your order in for logoed balls. Logoed balls are a great giveaway for your company and a tremendous advertiser. You may order as few as twelve dozen to get you started. Pinnacle balls go for as low as \$16.00/dozen! Call the Golf Shop for details!

## LEAGUE 2010

If you are interested in playing in one of the BGC Men's Leagues, contact the Golf Shop as soon as possible. You may also contact Ray Siefken at ray0721@yahoo.com At this time we know there will be openings on Monday evening, and possibly Tuesday evening.

## **Men's Night Out**

When: Tuesday, March 22, 2011

What: Food, Drink, Cards, Raffle for Prizes

When: 6:00 p.m.

Who: Men's Golf Association Members

Where: Banquet Room - BGC

Cost: No Charge

New Members Want to Join? Call the Golf Shop at 752-3720.

**If you have an item to donate to the MGA Raffle, please contact the Golf Shop!!**



2124 Sunnyside Avenue  
Burlington, Iowa 52601

Address Service Requested

PRSRTD STD  
US POST PD  
PERMIT 871  
BURLINGTON IA

# SUNDAY BRUNCH

**February 27, 2011**

11:00 - 1:30

Pasta Salad  
Fresh Vegetable Salad  
Mixed Greens Salad  
Omelet Bar  
Ham, Bacon, & Sausage  
Green Beans  
Breast of Chicken with Wild Rice Dressing  
Slow Roasted Sirloin of Beef  
Cheddar Mashed Potatoes with Pan gravy  
Rolls, Breads & Muffins  
Deluxe Dessert Table

**March 27, 2011**

11:00 - 1:30

Club Tossed Salad  
Red Pepper Pasta Salad  
Seasonal Fruits and Melon  
Chicken with Artichokes Salad  
Omelet Bar  
Ham, Bacon, & Sausage  
Fresh Vegetable Blend  
Braised Pot Roast  
Herbed Chicken Breast  
Garlic Roasted Potatoes  
Rolls, Breads & Muffins  
Dessert Display

\$14.95++ Adults

\$6.95++ Children ages 5 - 12

**Please call with reservations early to avoid cancellation of the brunches.**