



Join us for an Amazing Crofton Country Club New Year's Eve Experience

7:30pm – 8pm Cocktails & Hors D'oeuvres

Includes Hosted Bar, Oyster Bar,
Shrimp Cocktail, Tuna Tar-Tar on a Wonton with
Avocado, Fried Oysters,
Mushroom Strudel, Domestic and Imported Cheeses,
Crudités, Crab Dip with Pitas
and Baguettes,
Barbeque Shrimp and more!

8:00 pm Plated Dinner Featuring Soup Chesapeake Chowder

Jumbo Lump Crab,
Rockfish and Roasted Corn Chowder

Choice of Salad Winter Salad

Roasted Beets, Arugula,
Fried Goat Cheese Finished with
Lemon Herb Vinaigrette

~or~

Caesar Salad

Romaine Hearts, Shaved Parmesan, Garlic Croutons,
Creamy Parmesan Dressing

Choice of Entrée Jumbo Lump Crab Cakes

Caper Tarragon Aioli, Mashed Potatoes,
Finished with a Corn Onion Relish

~or~

Sesame Seared Tuna

Hoi son Barbeque, Stir Fried Vegetables and Cilantro
Sticky Rice

~or~

Grilled Filet Mignon

Onion Rings, Loaded Twice Baked Fingerling Potatoes,
Baby Green Beans, House Steak Sauce

Music and Dancing following Dinner

11:00 pm Late Night Sweets and Snacks

Assorted Miniature Pastries,
Fresh Made Cookies and Sweet Treats

Assorted Grilled Flatbread Pizzas, Pulled Pork Sliders,
Fresh Made Chips, Salsa and Guacamole

Assorted Cheeses and Crackers

Hosted Call Brands,
Beer, Wine and Soft Drinks from
7:30 pm – 12:00 am

Champagne Toast at Midnight

Music & Entertainment 8:30 pm – 12:30 am

ONLY \$79++ per person

**Reserve early and save \$10 per person when you
reserve for 2 or more before December 20th**

Guests are Welcome and Encouraged

Contact Amy Rippey for Reservations
at arippey@croftonclub.com
or 410-721-3111 x205

48 Hour Cancellation Policy.
Tax and Service Charge Apply



From the General Manager

Happy Holidays. We have a lot to be thankful for this holiday season. We hope you will plan to stop by the Club for some of our great events in December and January. We have a lot of great things coming up this winter with a lot of exciting announcements and changes. New Board Members, New Chef, New Food & Beverage Manager, Awesome Events and more. We wish you and yours a safe and Happy Holiday season.

See you around the Club.

Ryan

Ryan Doerr
General Manager

2011 Board of Governors

Chuck Woods - President

Sharron Puckett - Secretary & Social Committee

Roseanne Bell - Membership Committee

Chuck Dunsey - Greens Committee

John Filardo - Golf Committee

Grace Wetterman - House Committee

Dave Stevenson - CSMGA

Cathy Cosgrove - CWGA

Andy Furtado - Member at Large

David Lanzi - Member at Large

Mike Giuffrida - Member at Large

Jerry Longanecker - Member at Large

Staff

Ryan Doerr
General Manager
rdoerr@croftonclub.com

Fred Ryder
Head Golf Professional
fryder@croftonclub.com

Nicholas Baker
Executive Chef
nbaker@croftonclub.com

Phil White
Golf Course Superintendent
pwhite@croftonclub.com

Amy Rippey
Director of Catering & Events
arippey@croftonclub.com

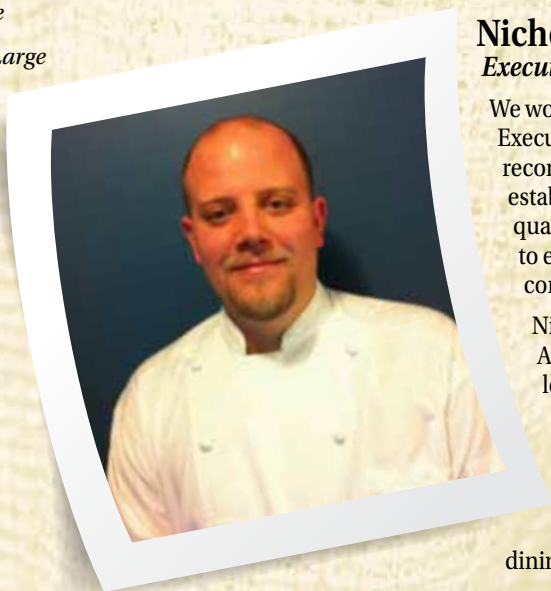
Pam Triggs
Club Accountant
ptriggs@croftonclub.com

Main Office(410) 721-3111

Golf Shop(410) 721-2916

Course Maintenance ..(410) 451-5812

Pool.....(410) 721-3111 ext. 235



Nicholas Baker

Executive Chef, Crofton Country Club

We would like to take a moment and introduce our new Executive Chef, Nicholas Baker. Nicholas comes to us highly recommended from a variety of fine food and beverage establishments and experiences. His passion for food, quality and well executed dishes are what you will come to expect from Kitchen at Crofton Country Club in the coming weeks and months.

Nicholas, is a graduate of The Culinary Institute of America in New York; he has worked at some terrific local restaurants such as Northwood's and Wild Orchid Café in Annapolis. He has also worked at the Chinook Tavern, a fine dining destination in Denver, CO and was the Chef at Le Petit Chateau Inn in Hyde Park, NY, an exclusive bed and breakfast venue catering to small and large private groups for intimate personalized dining experiences.

Nicholas has spent the last two years as the Executive Sous Chef at Hell Point Seafood in Annapolis. Nicholas was selected among several candidates for his culinary talents, passion for food, attention to detail, cleanliness, food presentation and team development. Please help us welcome Chef Nicholas to the Crofton Family. Chef Nicholas will be joining our team on Tuesday, November 29th.

To get a taste of what Chef Nicholas will be bringing to the table, please join us for some of our fantastic December Events such as:

- **Brunch with Santa on December 4th and 11th**

- **Member Holiday Party on December 14th**

- **New Year's Eve Party on December 31st**

Or Stop by and give us a try in Traditions in December. We will also be introducing new menus over the coming weeks and months for your expanded dining enjoyment. We are confident that this renewed commitment and talent to our kitchen, will provide a great dining experience and additional value to your Membership.

**Please save the date for Meet the Chef Night and Member Appreciation Mixer
Thursday, January 19, 2012**

6:00 pm-8:00pm

Featuring tastings from Chef's new menu. The event is complimentary and we hope to see you there. Guests are welcome and encouraged!

Join us for our Monthly Member Appreciation Mixer and Meet the Chef!



**Thursday, January 19th
6:00-8:00 pm**

**Complimentary adult beverages
and light fare provided.
Sample some of Chef Nick's favorites.
Guests welcome and encouraged.**

Join us for a Chili Cookoff!

**Thursday, January 12th
6:00-8:00 pm**

The winner's chili gets their recipe featured in Traditions and our daily lunch buffet for a month! To enter or to find out more, call Amy Rippey at (410) 721-3111 ext. 205 or stop by the clubhouse. Registration required for participants. Guests welcome and encouraged.

CHILI

Cook Off

MEMBERSHIP

Please help us congratulate Rachelle Polk our New Membership Committee Chair. If you are interested in having the privilege to serve on the most important committee in the club, please contact Ryan Doerr for more information. We have some great Membership opportunities right now if you know of a friend who you would like to invite to join you in Membership at your club. We look forward to seeing you around the club.

Ryan

Ryan Doerr
General Manager



Rachelle Polk, born in New Jersey and raised throughout the Northeast, my family moved to Maryland in 1983. I am a Graduate of Arundel Sr. High School. I have worked in both Sales and Operations Management for 23 years at Verizon Yellow Pages and Caribbean Publishing Company. Married to Robby, with 2 daughters Kelly and Casey and 1 spoiled Rat Terrier named Jax! I took up the game of golf thanks to my wonderful husband 12 years ago and promptly talked him into joining Crofton Country Club in 2000. Robby and I spent the last 6 years in Barbados where we were members at Sandy Lane Country Club and Royal Westmoreland and enjoyed being surrounded by some of the greats in golf! Now home again, we are finally settled into our new home here in Crofton, right around the corner from our 2nd home CCC. I have seen a lot of change in the club over the years. The latest changes have resulted in wonderful improvements as far as I can tell. I now see a club with a friendly, elegantly casual atmosphere that makes it more fun for members to play golf, practice or just sit and socialize!

I am honored to be a part of something I hold very near and dear to my heart...golf and friendships. And not necessarily in that order!

Crofton Country Club STRATEGIC PLAN

Mission

Crofton Country Club delivers an exceptional private country club experience by promoting an atmosphere of camaraderie, sportsmanship and sense of pride among our Club Family and guests served by a professional staff dedicated to consistent service excellence.

Vision

Crofton Country Club will be the premier private country club destination where excellent amenities and superior service nurture enduring personal and business relationships within our Club Family.

Values

Integrity: Success is achieved by exhibiting respect and integrity among our Club Family in adherence to our mission, vision and values.

Member Focus: Members are our most important asset and greatest advocate. Member satisfaction is always the ultimate test for any action.

Communication: Open communication within the Club Family is honest, timely and consistent.

Ownership: Achieving and maintaining high standards of excellence requires accountability and a sense of ownership.

Quality Focus: An exceptional experience is achieved through consistently maintaining the quality of our facilities and delivering service excellence fostering camaraderie, sportsmanship and pride among our Club Family.

FOOD & BEVERAGE

T U E S D A Y - F R I D A Y



Crofton Quick Lunch Buffet All You Can Eat • 11:00-2:00 p.m. Daily

Tuesday-Friday
Soup, Salad and Sandwich \$6.95
Soup, Salad and Hot Entrée \$8.95

W E D N E S D A Y

Every Wednesday is Pasta Night 5:30-7:30 pm

Build Your Own Chef Prepared Fresh Pasta Dish
Includes Salad, Garlic Bread and All You Can Eat Pasta
All You Can Eat for just \$12.95 (Adults)
Kids Under 10 Eat Free
Reservations Encouraged. Call (410) 721-3111 ext. 205



T H U R S D A Y , F R I D A Y & S A T U R D A Y



Chop House Specials Fresh Steak and Seafood Selections at amazing prices

F R I D A Y



Fish Fry Friday Fish Fry Specials at \$10.95

S A T U R D A Y & S U N D A Y

Shotgun Saturday & Sunday Chili Bar

All You Can Eat Nachos, Chili, Hot Dogs,
Deluxe Condiment Bar and Chips
Only \$6.95



LETTER FROM THE PRO

Partners Championship

Century Golf has treated its club members to a first class event. This was one of the best events I have ever had the pleasure of participating in. Everything from the accommodations, rounds of golf, complimentary gifts, prizes and evening events was highly enjoyable. I strongly recommend to all the members, if you can create the opportunity to go on this trip, do so. I promise you will not regret it and to this year's group thank you for such a fabulous time.



From Left to Right: Todd Manning, Fred Ryder, Dan Madrid, Dave Webber, Mike Voorhees, Andy Furtado



From Left to Right: Andy and Jamie Furtado, Todd Manning, Fred Ryder, Dan Madrid, Lisa Ross, Dave Webber, Mike Voorhees

Winter Swing Tips

Winter is coming and for most of us that means long layoffs from the course. This undoubtedly affects our full swing. Here is a drill you can practice inside when outdoor play is not an option. A good golf swing requires you to coil and uncoil your body properly. To keep your body conditioned to this coiling sequence, take a club or broom stick and place it across your shoulders while holding it at the ends. Then, take your set up position. From here coil the shoulders back in a clockwise motion, at the same time resist your hip turn. Once you are tightly wound (stored energy), uncoil counter clockwise by turning the lower body first the other way. Properly executed, this will help you keep or develop proper rotation of the body for the full swing. With this exercise, we should be less apt to want to hit the ball with our arms at the start of next season.



Don't Forget!

The holiday season is here!! Starting December 1st we will be having sales on all in stock apparel and clubs. If you have any questions, please see me or any shop staff for details.

Hoping for a mild winter,

Fred

Fred Ryder III PGA
Head Golf Professional

Stop By For the Annual Indoor Putting Golf Tournament
January 10th - 31st

Join us before work, after work or lunch time to try your luck at the indoor Crofton Putt Putt Course. There is a \$2 greens fee for each round and 100% of the funds will be given to the person with the lowest score for this indoor month long tournament. Play as many times as you like.

SUPERINTENDENT'S LETTER

We hope to see some nice golfing weather during the Winter, because it has been a while since our last "Georgia Winter". While the Greens Department continues to make the Winter golf season open and fun for all, we do have several key improvements taking place. We are still removing dead and damaged trees, expanding our drainage and irrigation coverage, and completing Winter equipment maintenance, all while blowing leaves and mowing when possible.

Each Winter season's weather is unique; however, we expect to finish our tree work and clean up in early March, either way. The drainage and irrigation work will generally be complete before Christmas, but small projects can continue throughout the winter if the ground isn't frozen. Our Equipment Tech, Joe, is busy grinding reels and replacing bearings in all of our equipment. He will be ready for the Spring green up in March.

Additionally, we have set some other goals for this Winter season. First, we plan to begin to root prune several key areas of the golf course, where tree roots have moved into the fairways and other in-play areas. Our plan is to spend a month working on the worst areas first and completing lesser priorities if the weather cooperates. This is not a fast process, as we are careful not to damage the trees and must mark irrigation wires and lines. Second, we plan to move our wash station near the forward tee on #16. The new location is likely to be between #13 green and #14 tee off of the path a good distance. Finally, we are making enhancements to our club house area including the entrance and parking lot. We will spend a lot of frosty mornings in this area while the golf course is off limits to us.

Enjoy the Winter golf season, we will be ready for you to come out. We will be working hard to make some nice improvements to our club for the 2012 season prior to our fairway renovation.

Phil

Phil White
Golf Course Superintendent

New Men's Golf Association Chairman



I am a relatively new member of CCC. My wife and I joined a year ago this past October. Prior to this time, I was a member for thirteen years at Walden Golf

Club. During my time at Walden, I was an elected member of the Board of Directors, serving as treasure, vice- president, president and president-emeritus. I also served on the handicap, grounds and tournament committees and served terms as treasure, vice-president and president of the Senior Men's Golf Association. As a resident/owner in Walden 15, I currently serve as president of our HOA sub-association, a position I have held for the past fourteen years. Since I retired a few years back, I now have the time that allows me the luxury to get involved and as you can see I'm not hesitant. I look forward to the opportunity given to me to serve CCC and my fellow members as board representative for the Crofton Mens Golf Association. I believe I can bring to the position the expertise I have gained from my previous experience, as well as, my commitment for accomplishment. I have been extremely happy with our decision to join CCC and I welcome the chance to give back and to be a part of CCC continued success and growth.

Respectfully submitted.

Phil Peluso



Don't Miss Our Annual Brunch with Santa!

Due to popular demand, Brunch with Santa is now available on two December dates!

Sunday, December 4th

Sunday, December 11th

Seatings Available at 10:30 a.m. and 1:30 p.m.

Assorted Breakfast Breads	Antipasti Display
Fruit Display	Imported and Domestic
Scrambled Eggs	Cheese Display
Omelet Station	Chef Carved, Prime Rib, Au Jus
French Toast	Chicken Santa Barbara
Bacon and Sausage	Pan Roast Salmon
Sausage Gravy and Biscuits	Roasted Potatoes
Mixed Greens	Chef's Vegetable
Caesar Salad	Rolls & Butter
	Assorted Desserts

Adults \$17.95++, Kids 12 and under \$7.95++ • Kids 4 and under are FREE
Don't wait to make your reservations! Call (410) 721-3111 ext. 205 TODAY!



Crofton Quick Lunch

Tuesday - Friday | 11:00am - 2:00pm

Join us for the all new Crofton Quick Lunch!

Chef's Soup Du Jour	Tuna Salad
Seasonal Chili Bar	Egg Salad
with all the fixins	Assorted Fresh Breads
Mixed Greens Garden	Turkey, Ham, Roast Beef
Salad with Dressings	American, Swiss,
Pasta Salad	Provolone, Pepper Jack
Potato Salad	Lettuce, Tomato, Onion,
Cole Slaw	Pickle, Mayo, Mustard
Chicken Salad	

All For Only \$6.95++

Still Hungry? ... Add these on for just \$2.00 more

Two Daily Featured Entrees, Chef's Vegetable, Potato Bar with all the fixins All for only \$8.95++

Call Traditions directly if you would like to reserve a table at (410) 721-9618

Shotgun Saturday & Sunday Chili Bar

All You Can Eat Nachos, Chili, Hot Dogs, Deluxe Condiment Bar and Chips
Only \$6.95



Prime Rib Buffet

Saturday, January 28th
6:00-8:00 pm

Includes chef's featured chicken and fish entrees and MORE!

\$18.95++ Adults, \$10.95++ Kids Under 12

For Reservations, Call (410) 721-3111 ext. 205

December 2011

Crofton Country Club



SUNDAY

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

				1 Chop House Specials	2 Fish Fry Friday Chop House Specials	3 Chop House Specials
4 Brunch with Santa	5	6	7 Pasta Night	8 Chop House Specials	9 Fish Fry Friday Chop House Specials	10 Chop House Specials
11 Brunch with Santa	12	13	14 Member Holiday Party	15 Chop House Specials	16 Fish Fry Friday Chop House Specials	17 Chop House Specials
18	19	20 Chanukah	21 Pasta Night	22 Chop House Specials	23 Fish Fry Friday Chop House Specials	24 Christmas Eve Club Open until 2 PM
25 Christmas Day CLUB CLOSED	26 CLUB CLOSED	27	28 Pasta Night	29 Chop House Specials	30 Fish Fry Friday Chop House Specials	31 New Years Eve

January 2012

Crofton Country Club



SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
1 New Years Day CLUB CLOSED	2	3 Clubhouse Closed for Maintenance Golf Weather Permitting	4 Clubhouse Closed for Maintenance Golf Weather Permitting	5 Club Re-opens for Dinner and Happy Hour at 3pm	6 Fish Fry Friday Chop House Specials	7 Chop House Specials
8	9	10	11 Pasta Night	12 Chop House Specials Chili Cookoff	13 Fish Fry Friday Chop House Specials	14 Chop House Specials
15	16 Martin Luther King Day	17	18 Pasta Night	19 Chop House Specials Meet the Chef Night & Monthly Member Appreciation Mixer	20 Fish Fry Friday Chop House Specials	21 Chop House Specials
22	23	24	25 Pasta Night	26 Chop House Specials	27 Fish Fry Friday Chop House Specials	28 Prime Rib Buffet Chop House Specials
29	30	31				



Crofton Country Club
1691 Crofton Parkway
Crofton, MD 21114

www.croftonclub.com
410.721.3111



SAVE THE DATE

Chili Cookoff
Thursday, January 12
6:00-8:00 pm



Meet the Chef Night
Thursday, January 19

Prime Rib Buffet
All You Can Eat Buffet
Saturday, January 28
6:00-8:00 pm



Valentine's Dinner
Saturday, February 11
Details to Follow

**The Clubhouse will be closed or have limited access
January 1st – January 5th for cleaning and maintenance of our clubhouse and kitchen facilities.**

Limited Service will be available when weather permits the golf course being open Tuesday, Wednesday and Thursday for beverages and sandwiches. We will re-open for full service Friday evening January 6th for dinner and happy hour.
We appreciate your understanding while we continue to make improvements to your club.