



This week at

October 11-16

Bright's Creek

"Where Nature Plays"

DID YOU KNOW

We raised over \$15,000.00 through Karl's effort and your donation for Folds of Honor. Well Done Team!



Fall is in the air. We encourage you to visit, stay and play.



Save the Date

10/29 Fall Finale, Couples Member-Guest (more info next week) & Halloween Party \$25 per person + cash bar

11/26 Barn Tour

Contact the Pro Shop 828-695-4510 Proshop@brightscreek.com with questions and to reserve tee times

Ladies Member Guest

October 15, 2011
Itinerary

Entry Fee: \$125.00 Per Team
(This includes a \$25.00 per team donation that will be made to "Susan G Komen for the Cure")

Theme: Wear PINK for Breast Cancer Awareness Month!

Saturday, October 15

- 8:30 Registration and Breakfast at the Grill.
- 10:00 Play begins, Format: Team Net Best Ball 95% of handicap applied
- 2:30 "ish" Late lunch and awards at the Grill.

Yoga

Saturday & Sunday **9 AM** at The Bird's Nest

Saturday led by Gay Pleune. Sunday led by Donna Marcott.

Please bring your mat, blocks and blankets if you have them.



Member Shootout will be held every **Wednesday & Saturday**, providing we do not have another club sponsored event.

This provides an excellent opportunity for our members, guests, prospective members and key personnel to develop camaraderie within the Club that is matched only by our spectacular golf course.

Announcement

Members,

We would like to inform you that as of last week Frank Weed is no longer part of Bright's Creek.

We thank Frank for his contribution and wish him the best in the future.

Alexander and Gabrielle

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Soup

Chicken Tortilla with Cilantro, Cheddar & Lime

Shrimp Diablo

Fried; Tossed In Chipotle Butter with Pineapple Salsa

Grilled Filet Mignon

*Smoked Mushroom Demi with Grilled Onions,
Glennville Farms Blue Cheese & Baby Carrots*

Sautéed Red Snapper

*Topped with Lump Crab Meat
With Citrus Basil Butter & Herbed Risotto*

Chicken Roulade

*Breast of Chicken Filled with Spinach, Feta Cheese and
Roasted Peppers on Mushroom Risotto*

Dessert

Strawberries with Chambord Cream



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Herbed Tomato & Basil Soup

Tomatoes and Fresh Herbs w/ Goat Cheese

Fig & Goat Cheese Salad

*Marinated Figs, Walnuts, Goat Cheese & Honey Balsamic Dressing
On a bed of Mixed Greens*

Sautéed Red Snapper

*Topped with Lump Crab Meat
With Citrus Basil Butter & Herbed Risotto*

Pepper Crusted Angus Filet

*Filet of Beef Crusted in Black Pepper
Draped in a Brandy Cream Demi Glaze on Smashed Potatoes*

Chicken Parmesan

Sautéed Chicken with Tomato Butter on Risotto with Asparagus

Dessert

Pumpkin Cheese Cake