Hello Carrollwood Country Club!

As the temperature (and humidity) are starting to drop, and the sun seems to set earlier day by day, there is no denying that fall has arrived. This is the time we start preparing for the hustle and bustle of the holidays. Whether it be planning the family Thanksgiving dinner and deciding who sits where at the table or even managing your work schedule around Black Friday and Cyber Monday, we all have some stresses that we deal with this time of the year!

So, with that in mind, this Catering Corner is designed to offer some simple ideas for menus, decorating and of course a “Countdown to Christmas” Calendar to keep you organized.

And don’t forget to plan your company holiday party or family celebrations at the Carrollwood Country Club. Call the Catering Department to learn about our “NO ROOM RENTAL” special for events in December!

Happy Holidays,
Lee Rodriguez, Director of Sales

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**Pumpkin Spice White Russian Cocktail**

*This cocktail is exactly what you need to be sipping on this season. This festive Fall cocktail brings the perfect pumpkin flavor to a classic White Russian with the addition of pumpkin spice creamer. It’s so creamy, dreamy, and delicious! You have to try this pumpkin cocktail for yourself!*

**INGREDIENTS:**

**FOR THE DRINK:**

- 3 ounces 2 shot glasses good quality vodka
- 3 ounces 2 shot glasses pumpkin spice creamer
- 1.5 ounces 1 shot glass Kahlua
- Whipped Cream and pumpkin pie spice for garnish

**FOR THE RIM:**

- 1 teaspoon pumpkin pie spice
- 1 teaspoon sugar or sparkling sugar
- 3 tablespoons crushed graham crackers

**INSTRUCTIONS:**

1. Mix the ingredients for the rim together on a shallow plate. Dip the edge of two glasses in water and then dip into the graham mixture. Press to coat. Set the two glasses aside.
2. Pour vodka, creamer, and Kahlua into a large cocktail shaker filled with ice. Shake lightly until combined and cold.
3. Pour into glasses and top with whipped cream and pumpkin pie spice.
4. Enjoy!
**Pear & Pecan Harvest Salad**

This salad is the perfect side item this season... or add your choice of protein and make it a meal! This festive Fall dish brings a light and refreshing touch to any meal, yet boasts just enough warmth to please the palate. You have to try this salad for yourself!

**INGREDIENTS:**

**FOR THE VINAIGRETTE:**
- 1/4 cup white wine vinegar
- 1/4 cup olive oil
- 2 tablespoons minced chives
- 1 tablespoon sugar
- 1 teaspoon salt
- 1/8 teaspoon cayenne pepper
- 1/2 cup half & half cream

**FOR THE SALAD:**
- 1 tablespoon butter
- 1 cup pecan halves
- 1 tablespoon sugar
- 2 medium pears, thinly sliced
- 1 cups torn leaf lettuce

**INSTRUCTIONS:**

1. **Dressing:** In a bowl, combine the vinegar, olive oil, chives, sugar, salt, and cayenne pepper; whisk in cream until well combined. Set aside.
2. **Salad:** In a small skillet, melt butter over medium heat; stir in pecans and sugar. Cook and stir until pecans are toasted and coated with sugar. Remove pecans from heat and place on paper towels to drain and cool.
3. In a large bowl, combine the pear slices, lettuce, pecans and 1/3 cup vinaigrette and toss to coat.
4. Enjoy!
DO NOT BE AFRAID TO EXPERIMENT...

...dark, moody colors may seem a bold choice—especially compared with the white and silver combinations from previous trends, but a deep color can be especially suited for the season of dark nights...

...dark blue, deep green, purple—bring a certain coziness and energizing hint to your night of festivities!
Here is a helpful guide to assist in your Christmas preparations...

**SIX WEEKS BEFORE (BEGINNING OF NOVEMBER)**
- Make a master gift list. Can pick up things as you see them, rather than running to the mall at the last minute. Have your children give you their wish lists.
- Make a budget.
- Start Christmas shopping in earnest. Yes, you may already be picking things up here and there, but the more you buy ahead, the better—especially if you'll be mailing gifts.

**ONE MONTH BEFORE (DIRECTLY AFTER THANKSGIVING)**
- Do any online shopping
- Wrap gifts as you buy them.
- Take stock of your decorations.
- Take stock of dishes and glasses. Make sure you have the serving platters and wine glasses you’ll need for parties or special meals, in time to buy more, if necessary.
- Start addressing holiday cards.

**THREE WEEKS BEFORE (FIRST WEEK OF DECEMBER)**
- Mail cards
- Buy a live tree and garlands
- Decorate!
- Finalize menus.
- Order a turkey or ham.

**TWO WEEKS BEFORE (SECOND WEEK OF DECEMBER)**
- Make sure out-of-town presents are mailed. Try to have gifts in the mail by December 10.
- Shop for nonperishable items. Buy alcohol and any canned goods or pantry staples you'll need.

**ONE WEEK BEFORE**
- Deep clean your house.
- Buy batteries for children’s toys.

**TWO DAYS BEFORE**
- Start cooking. You’ve probably socked away some things in the freezer already, but now’s the time to prep main courses and make anything that can sit for a couple of days.
- Buy fresh flowers.

**THE DAY BEFORE**
- Finish last-minute wrapping. And assemble toys that will be surprises from Santa.
- Finish cooking, and make a timeline for the next day.
- Sit back and relax. Enjoy your family and friends and relish the traditions you share.