

**June 2026**

**Turkeyfoot Island Club Wednesday Night Dinners**

Reservations by Monday at **12 NOON** to: turkeyfootislandclub@yahoo.com or 330-644-7797

Social Hour at 6:00 ~ Dinner at 7:15

\$44 Per Dinner (unless otherwise noted) / BYOB

(Dress Code is "Resort Casual" – Please NO Blue Jeans, Tank Tops, T-shirts, or Baseball Caps)

**Substitutions:** May substitute main entrée with grilled vegetable salad, grilled salmon and house made lemon, balsamic vinaigrette dressing (gluten free and dairy free), or grilled chicken with a lemon butter sauce and choice of noodle or roasted potatoes and vegetable of the week

**\*\*Please indicate meal selection at time of reservation\*\***

**June 3, 2026 "Nautical Night with Boat Rides"**

Plated Salad – tomato, onion and cucumbers marinated in Italian dressing

**Buffet:**

Cajun seafood dip with crostinis

Marinated salmon bites tossed in sesame seeds

Garlic butter shrimp

Herb roasted chicken

Grilled corn

Roasted red potatoes

Creamy coleslaw

Dessert ~ strawberry shortcake

**June 5, 2026 "Donor Cocktail Party"**

**Appetizers:**

Pigs in a blanket

Pickled deviled eggs

Baked wings tossed in garlic mild sauce

Shredded beef sliders with Swiss cheese, horsey sauce and pickled onions

Corn fritters

Ham and cheddar slider with a secret sauce

Chef salad skewers – lettuce, cheese, olives, turkey, tomato, cucumber drizzled with white French

Peel and eat shrimp

Dessert ~ berries and lemon curd shooter

**June 10, 2026 "Golf Outing"**

**Buffet:**

Coleslaw

Chopped salad – iceberg, red onion, egg, bleu cheese, craisins, cucumbers with a sweet red wine vinaigrette dressing on the side

Broasted chicken

Mac and cheese

Baked beans

Cornbread

Barbeque pulled beef

Dessert ~ sour cream pound cake with cut strawberries

**June 17, 2026 "Wednesday Night Dinner"**

1905 Salad – iceberg, tomatoes, green olives, red onions and parmesan cheese with 1905 dressing

½ rack of lamb, mint chimichurri served with mashed red potatoes and roasted broccoli

**\*Chicken marengo over white rice**

Dessert ~ Sock it to me cake (butter cake with pecans)

**June 26, 2026 “Cocktail Appetizer Party with Music by Rachel Smith” “1967 Theme”**

Appetizers:

Sausage stuffed mushrooms

Swedish meatballs

Salmon pâté with crostinis

Clam dip with warm bread

Bacon wrapped dates stuffed with goat cheese

Cheese ball coated in dried beef with chicken in biscuit cracker

Ham and pineapple skewers glazed with brown sugar brown mustard

Celery bites with pimento cheese

Shrimp cocktail

Dessert ~ chocolate skillet cake