Hi Y’all!

My name is Taylor Lankford and I joined the MacGregor team a few months ago as the Catering Director! I have been planning and executing events for the past six years and can’t wait to help you with yours. The giant puppy in the picture with me is Mosby. I also have a golden retriever named Dale at home. When I’m not hanging out with these furry friends, you can find me here at the Club! Thanks for reading through the Catering Corner. I had a blast preparing it for you. 2020 is going to be a great year and I can’t wait to meet all of you.

Happy New Year,

Taylor Lankford, Catering Director

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**CHOCOLATE STRAWBERRY PUNCH BOWL TRIFLE**

Valentine’s Day deserves a sweet treat. Make this delicious trifle for your friends and family!

**INGREDIENTS**

- 1 Package Chocolate Cake Mix
- 1 Quart Fresh Whole Strawberries, Sliced
- 1 Carton Strawberry Glaze (13.5oz)
- 2 Cartons Whipped Cream (12oz)
- 1 Cup Chocolate Frosting
- Shaved Chocolate

**INSTRUCTIONS**

Prepare and bake cake according to package directions and cool. Cut cake into 1 inch cubes and place half of them in a 6 quart glass punch bowl. Top with half of the sliced strawberries and drizzle with half of the strawberry glaze. Spread 3.5 cups of whipped cream on top. Heat frosting separately and drizzle half over whipped cream. Repeat layers of cake, berries, glaze, and whipped topping and drizzle remaining frosting on top. Add shaved chocolate as a sweet finish!
New Year, New Trends

2020 will be a great year, full of new ideas and changes. You can expect to see these trends at upcoming events during the year!

**NEUTRAL COLORS**
Tans, beige, blush, cream, and ivory are timeless. Use these colors for an elegant look at your next event.

**STATEMENT PIECES**
Bedazzled items, embroidered pieces, and personalized touches help to set your event apart.

**DESSERTS & MORE**
Cake is out! Donut walls, dessert shooters, pies, bundt cakes, and candy bars are in!

**SPECIALTY BARS**
Gone are the days of boring bars, treat yourself to a margarita bar, a whiskey and scotch bar, or a martini bar!

**CELEBRATE EVERYTHING**
Whether you have a new job, split from a relationship, or got a new puppy, pop the bubbly and celebrate!

**GET CHEESY**
Cheese boards are not going anywhere. Add fun touches like nuts, chocolate, and even pretzels for a fun twist.

Follow us on Instagram for more inspiration!
Whether you are looking for an intimate affair or a grand event, we have multiple spaces for you to choose from. With chilled and warm hors d’oeuvres along with specialty stations, your guests will enjoy every minute!

PACKAGES INCLUDE

- Tables
- Decor Options
- Linens
- Various Menus
- Chairs
- Event Coordinator

We look forward to celebrating with you and are happy to help in any way we can.
BOOK YOUR EVENT TODAY
Remember, room rental fees are waived for all members!

Three Private Meeting Spaces
Extensive Catering Menus
Accommodations for 3 to 300 People

CLUB EVENTS
Do not forget all of the family fun we have at the Club!

Wine Club Tasting — January 16
Welcome Back Party — January 17
Murder Mystery — January 24
Super Bowl Party — February 2
Pints and Patties — February 7
Valentine’s Dinner — February 13-15
Daddy Daughter Dinner Dance — February 21
Mother Son Dance — March 6
Brewery Tour — March 22
Oyster Roast — March 27

Stay tuned for more information and register online!

THE LUCK OF THE IRISH
Here’s some fun facts about St. Patricks’ Day!

✍️ The color of St. Patrick’s Day was originally blue.
✍️ Legend says that each leaf of the clover has a meaning — hope, faith, love, and luck.
✍️ Your odds of finding a four leaf clover is 1 in 10,000.
✍️ To celebrate St. Patrick’s Day, Chicago dyes their river green.

Recipe: Taste of Home | Denim Jacket: Lovely Bride