

Boca Piquant

Boca's Finest
Country Club Living

Volume 3 - Issue 8

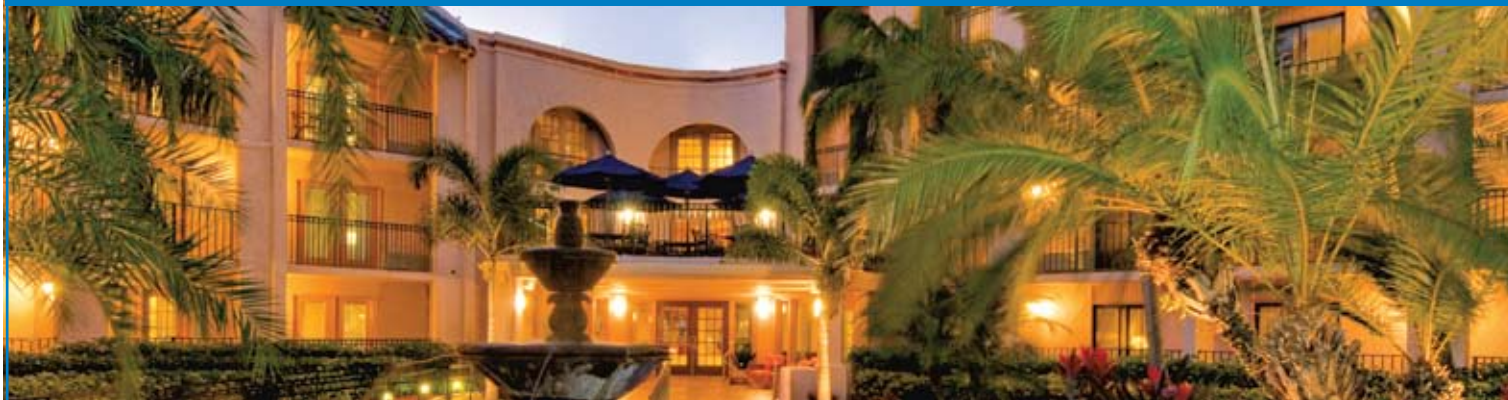




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Mitchell Robbins

Addison Reserve resident Mitchell Robbins has a lot on his plate these days. Not only is he married and the father of three young children, but he is also a successful entrepreneur with several growing business entities in southern Florida. One of them is the popular hotel, the Wyndham Boca Raton, located on Glades Rd. near Town Center. The hotel recently hosted several tennis stars on the ATP World Tour and PGA competitors in the Allianz Golf Tournament.

Having gone through a renovation in 2009, the hotel is converting from a Wyndham Garden to a full Wyndham with the addition of two new restaurants, RED, the Steakhouse and Rosso, Italia. RED, the Steakhouse is a nationally acclaimed, Zagat rated fine dining experience with prime aged steaks, innovative entrees and an exceptional wine list. Rosso's will offer a more informal atmosphere featuring creative Italian cuisine.

Originally from Boston, Mitchell was partner and co-founder of Sawyer Realty Holdings LLC, a privately held real estate investment and management firm with holdings up and down the eastern seaboard. He also produced and financed several successful independent films as founder and President of Robbins Entertainment. Mitchell moved full time to the Boca/Delray area because it's a great place to raise a young family and to invest in the local business community. Mitchell is currently CEO and co-founder, with his brother Steve, of Robbins Property Associates, a local multi-family real estate company that acquires and manages superior apartment living complexes in southern Florida. Within the last two years, they have acquired over 3,000 units, and hired over 200 employees. He also launched a technology company, Cleva Technologies, with Larry Canipe, creator of the Xit Poll, an innovative brand of survey devices that will be used when the presidential debates come to the area this fall. Mitchell continues to invest in new and innovative technology companies.

Mitchell is proud to be investing in the Palm Beach Country business community, and in particular his new hotel. "It's a pleasure working within my community and look forward to seeing friends, neighbors, and Boca residents enjoying all that the new Wyndham has to offer. I hope people will consider it their home away from home."

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Addison Reserve Country Club



MICKIE AND SUZANNE

Welcome to our latest issue of *Boca Piquant*, your guide to local country club living. In each issue, we take a look inside

a local country club community and give you a chance to sample club amenities, meet the people who live there and see what makes the club special. On the following pages, we visit Addison Reserve Country Club. Surrounded by luxurious landscaping and upscale shopping destinations, this Delray Beach club is a striking and elegant gem to discover. We also offer local country club news from surrounding clubs so you can stay up to date with the latest in country club happenings. For more information about what specific clubs offer, visit the club's web site or call them. We expect this list to continue growing as you tell us who and what you want to see in future issues of *Boca Piquant*. Enjoy!

To find out how you can become a member of Addison Reserve and start living the dream, contact Membership, Marketing and Communications Manager Denise Saari at 561-637-4004.



FINE DESIGN: Majestic archways and fountains on Addison Reserve's property are an homage to affluent architect Addison Mizner. [ERIC BOJANOWSKI](#)

ON THE COVER:

SOAK UP ITS SPLENDOR: A lavishly lovely lifestyle awaits at Addison Reserve Country Club. [ERIC BOJANOWSKI](#)

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ADDISON RESERVE COUNTRY CLUB



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Want more country club news?



JOANIE COX, EDITOR

Addison Reserve Country Club recently underwent an \$18 million renovation, but the club's management, staff and members and its limitless amenities make this club truly priceless. From A-list dining, golf, tennis and fitness programs to a tranquil spa and posh pool, Addison Reserve is a wonderland of Addison Mizner-inspired architecture mixed with modern luxury, fabulous accommodations and stunning scenery. When you enter gates of this exclusive community, you are transported to a place of pure beauty, endless enchantment and scintillating splendor.



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BUFFET WE GO: Seasonal items and specialties are available to members at the club's extensive buffet. **ERIC BOJANOWSKI**

Addison Reserve Country Club

ADDISON RESERVE COUNTRY CLUB: A LIFESTYLE UNLIKE ANY OTHER



KING OF CLUBHOUSES: The newly rebuilt clubhouse at Addison Reserve is an oasis for dining and socializing at this multi-million dollar mecca.

ERIC BOJANOWSKI

By JOANIE COX

Addison Mizner was the brilliant architect behind Boca Raton. Without him, Boca would not be what it is today.

No community in Boca paints a more beautiful picture of Mizner's dream than Addison Reserve Country Club in Delray Beach.

With 717 homes and 565 golf homes on 653 immaculate acres of lush land, Addison Reserve Country Club incorporates Mizner-inspired homes featuring the charm and Mediterranean glory of 1920s Palm Beach.

Members can eat, enjoy and live life to the fullest in their newly revamped 70,000-square-foot clubhouse that offers varied dining options, including Taste, a chophouse and seafood restaurant; gourmet Italian eatery Trattoria; The Bistro; and StYr, a spectacular lounge with tapas and TVs to take in the latest sporting events. For the discerning palate seeking an even more exclusive menu and evening of private dining, members can enter Vault for a multi-course meal fit for royalty.

Then it's off to a game of tennis on one of the club's meticulously maintained 12 Har-Tru courts or golf surrounded by lush waterfalls and breathtaking foliage on one of three nine-hole courses: Redemption, Salvation and Trepidation.

Whether you want to kick back at the club's resort-style swimming pool, break a sweat in the world class fitness facilities or rejuvenate mind, body and soul with a Dead Sea Salt Glow body scrub, deep tissue massage or Green Tea Mint Algae Body Masque at Addison Reserve Country Club's spa, this is the ultimate in country club living.

The social activity calendar at Addison Reserve Country Club is filled with elaborately themed dinner dances, wine dinners, barbecues, cutting-edge fitness classes, iPad classes, musical entertainment and charity golf tournaments. The party never stops at this luxurious club.

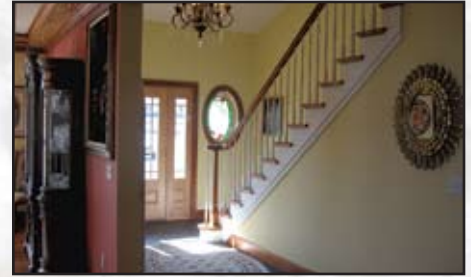
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CEO AND GM MICHAEL MCCARTHY LEADS AND SUCCEEDS AT ADDISON RESERVE

BY JOANIE COX

Behind every great country club is an even greater general manager. In his five years at Addison Reserve, Michael McCarthy, who is CEO and GM of the club, has achieved what most club managers only dream of.

"Five years ago, we took on the Esplanade project, which is our sports complex, aquatics, casual dining, Bistro, fitness center, spa and tennis center. We've also done major golf course renovations over the years, including irrigation systems and greens renovations," McCarthy says. "This past year involved a total re-grassing and all-new practice facilities. We have an outstanding Director of Golf Course Maintenance, Mark Heater. We put together a \$20 million renovation package. We're proud of the things we were able to accomplish in such a short period of time."

In eight months, McCarthy oversaw the rebuilding of the clubhouse, and the project was completed on time and under budget.

"We have nine holes left to do on the golf course, which started construction in May and will be completed by Nov. 1, weather permitting, of course. We'll then have rebuilt the entire club infrastructure over a 5-year period, which we're proud of," McCarthy explains. "It was an aggressive improvement plan. Now we get to focus on taking care of our members and making sure we're positioning ourselves for future buyers."

McCarthy takes a great deal of pride in running the club like a successful business. "We're a \$22 million a year operation, and we have a billion dollars worth of real estate in here and that's important stuff," McCarthy points out. "We're a residential community, and the decisions we make are essential. We have a great governance structure in place, a solid board of directors that represent the community. I report to them. You talk about improvements over the years, we've certainly made them."

When he arrived, he quickly revamped the financial reserves. "We had very little money when I first got here. We were able to save a significant amount of money," says the Palm Beach Gardens resident. "Our reserves position is in the millions now, even after all the renovations. Financially you'll have a hard time finding a club in as good a position as this one. We're very prudent about how we handle members' dollars."

With the average age of Addison Reserve's members about 61 years old, McCarthy feels it puts the club in a league of its own with many advantages over its surrounding communities. "Addison really has three strengths that most don't. Members are in a good enough financial position to enjoy this lifestyle. Second, they have time at that age to play, and most importantly, their health condition is excellent," McCarthy adds. "You can walk around the club on any day and get a glimpse of how active our membership is. This is not just a dining and card-room-type club. While we have those amenities and members really enjoy that, golf, tennis and fitness are all super-active as well."

McCarthy, who works closely with his members, is also focusing on the future of his club. "Though we have amazing facilities now, really you'd be hard-pressed to find any club who went through the detail we did," McCarthy says. "At the end of the day, our members' faces are selling Addison Reserve and the incoming buyer is in their 50s, and



LEAGUE OF HIS OWN: Michael McCarthy preserves greatness at Addison Reserve. **TODD ROLLER**

that's what's going to keep us active for the future."

Outside of the club, the big-hearted GM is passionate about his charity work.

"I do a lot of charitable work. I'm the Vice Chairman of the Seminole Region charity golf tournament at Boca West. Every year we raise over a half a million for Special Olympics of Palm Beach County and many other charities," says the devoted dad of two daughters. "I founded the U.S. Military Welfare Fund. We started that right after 9/11. Tee It Up For The Troops has done extremely well nationwide. I sit as a director on the advisory board for that. We're making a difference in the community. I serve as a National Director for the Club Managers Association of America, which is our mother association representing 7,000 members."

CONTINUED ON PAGE 25

RICHARD STROPP, CLUBHOUSE MANAGER

Born in Clearwater, Fla., Stropp, who now resides in Stuart, is in the midst of his fifth season at Addison Reserve.

CLUBHOUSE RENOVATION: “We actually started during the season last year. We started prepping the site just after New Year’s. End of January, beginning of February, we started on the wings. The other addition that started was above the cart barn. We completed it Dec. 3 or 4. It was about seven months total. The members love it. What we went for was a lot of neutral tones. We wanted a classic look—not something that would have to be redone in three or four years.”

MIZNER MAGIC: “Image Design did our interior redecoration. The feel inspired by Addison Mizner and it’s very Mediterranean with a lot of dark wood and earth tones.”

A NEW WAY TO BUFFET: “During the day at lunch, it’s one large room with the buffet at one end. It’s a new design for a buffet where it’s sleek and made to look like a large home where you can meet with your friends. It’s a very eclectic set up. We don’t use a lot of the big chafing dishes that are traditional in buffets. We use pots and pans and a mixture of things. We use induction burners under stone. It’s a new technology. In the evenings, we have portable air walls so we can run two restaurants from the same kitchen.”

DINING DESTINATIONS: “We have Trattoria, which is an Italian restaurant which seats 70-85 people, and then we have Taste, which is our seafood chophouse which serves 90-120 people. We try to break away from that mold of the traditional club dining experience where one night they have a buffet and the second night is a pri-fixe menu and the third night is a fine dining menu. This year, we decided to run two restaurants, sort of like a boutique hotel, and have enough choices open so members can decide what night they want what thing instead of having these rigid rules of a Wednesday buffet or Saturday club menu. And it’s been successful with our members. We also have The Bistro, which is our lower price point option – al fresco dining around the pool. We have a price point for everything. Our lounge and bar has been the most successful area. During the week we have 80-130 people come through there and 200-300 people on the weekends. We serve tapas and complimentary hors d’oeuvres in there before members come into their dinner reservation. We also have members eat out on the town and come back for coffee and dessert or a nightcap in the lounge. Some even ride their golf carts over.”

EXOTIC EATS: “On Sunday nights, we have a family night and typically do a Pan-Asian buffet. We’ve done a lot of different things. We brought our Chef Zach Bell from Palm Beach to bring in new ideas and cutting-edge stuff.”

CLUB LOYALTY: “I love being out among the members and having different stuff to do every day. I basically oversee everything but the golf and tennis departments. While my role really is centered in food beverage, I also have valet, housekeeping and maintenance. I’m also on the floor talking with members. We don’t have the typical committee system, which would have me in meetings three or four times a day. I spend a ton of time with the staff, too. We look for the personality and attitude first when selecting our staff. We hire from within the area



MAN OF THE CLUBHOUSE: Richard Stropp ensures all is running at optimum levels inside the centerpiece of Addison Reserve. **TODD ROLLER**

and use international staff during the season. We’re also working with Workforce Alliance and developing staff right out of college. Clubs are sort of the best kept secret on the hospitality front.”

WINE & DINE: “We do two to three wine dinners a year. We also have a room most other clubs don’t have. It’s called Vault and it looks like an Italian wine cellar. It’s got a table for 16 and it’s really, really cool. Once a month, we host private wine dinners in there and they get Chef Zach to do five courses, eight courses – whatever they want and pair it with wine.”

FAMILY MATTERS: “When I’m not at work, I’m spending time with my boys. I have a 1 year old and a 4 year old and we’re playing soccer or trying to learn baseball now.”

KAREN SHERMAN-LAVIN AND KEVIN BALDIZAR, GOLF CO-DIRECTORS

Sherman-Lavin and Baldizar have been at Addison Reserve for six years.

"We have an extremely active membership; not just playing golf but practicing and taking lessons. They are very very active. I don't see many driving ranges at private facilities that are packed at 3 o'clock in the afternoon," says Sherman-Lavin.

HOLE IN FUN: "We renovated two of the three nines along with the practice facilities last year and the third one will be renovated this summer. The redesign was done by Kipp Schulties. It was really more fixing issues with drainage and trying to soften some of the features for course care. We have six sets of tees from the championship all the way down to the red and play is very different from all the sets of tees. We have a whole variety of challenges out there to play regardless of what your handicap is," Baldizar says.

EVERYONE'S SPORT: "We have 565 golf members. During the holiday time we have juniors programs. We offer one-on-one lessons with members and our golf membership for men and women is about equal," Sherman-Lavin adds.

HAVING A BALL: "The relationships you build with the members are definitely the most rewarding. We have some fascinating members," Sherman-Lavin says.

PEOPLE PERSON: "I really enjoy being around the members. I could've picked something else in life to do but I'd rather be around people all day long who golf and be able to pass what I know about the game on," Baldizar says.

SOUTHERN GOLF ROOTS: "I grew up in Houston and played competitive junior golf there. Growing up I played women's amateur twice and the Futures tour for several years then I turned my attention from my personal playing to the club. For my personality, I do much better surrounded by people. And the club was the right fit. I'm able to do what I love and be surrounded by people," says Sherman-Lavin.

DESTINED FOR CLUBS: "I grew up in Pittsburgh and played junior golf and went to Penn State University. I went right into their golf management program. I graduated and became a PGA member at 22 and went right into the business side. I came to Florida in 2002 and I've been here ever since," explains Baldizar.

GOLF HERO: "Nancy Lopez. It was a 45 minute drive from the golf course to my home and on the way to practice, my dad and I would always talk about her game. I think she epitomizes what golf is all about. She's a lady, she's talented and she always conducted herself in such a professional way. The warmth she has for the fans and the game really defines sportsmanship," Sherman-Lavin says.

THE KING: "I have a lot of golf idols but it's probably more Arnold Palmer than anybody. Growing up in Western P.A., he's pretty much all you heard about. His charisma is great. Forty years later, he's still who everyone's talking about," Baldizar mentions



PAR PAIR: Kevin Baldizar and Karen Sherman-Lavin love sharing their passion for golf with club members. [TODD ROLLER](#)

OLD SCHOOL SKILLS: "Sometimes, technology over teaches people versus actually teaching people how to play the game. We have a lot of people with great golf swings that when they get on the golf course they forget how to play golf. The swing doesn't have to be perfect. Every shot doesn't have to be perfect. It's about feel and control. A lot of the new players on the PGA tour don't like the new technology. Technology has its place but at the same time you have to teach people how to play the game — how to get from point A to point B," Baldizar.

GIVING BACK: "Our Play for P.I.N.K event is sold out every year. Our members certainly support the things we offer to them. They participate which is wonderful," Sherman-Lavin concludes.

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PATHWAY TO PERFECTION: Bougainvilleas add to the natural beauty of this stellar club. [ERIC BOJANOWSKI](#)

GRANT WORTHINGTON, FITNESS & SPA DIRECTOR

Originally from Scranton, Pa., Worthington lives in Boca Raton and has been at Addison Reserve for four years.

PERSONAL TOUCH: "One of the greatest charms of this club is getting to know the membership. I really like the size of this club. You get to really give personalized services to each member."

WALL IN: "Fitness generally includes a broad spectrum of activities. We have a Kinesis Wall here. It's a rather expensive piece of equipment but it's geared toward golf and tennis programs and it's more of a functional training piece of equipment. It's weight resistance equipment that is based around cables so you can do multiple movements and classes with up to four people going through different areas of the Kinesis Wall. When I came here, I noticed the wall wasn't getting used. Now we have traffic in that studio all the time. We made a more functional space for it now with stretching tables allowing more room to do some lunges or medicine ball activities. We also have a boxing area set up in there that's proved to be a fun alternative to traditional cardio. The Kinesis Wall is very unique."

HEALTHY & HAPPY: "We also have physical therapy here now. We brought this in about three years ago. We've done around 2,900 appointments and that's generated additional revenue for our club. People who don't normally come in to workout are coming for physical therapy and now they know they have this beautiful facility and they get to see the trainers and meet the people at the front desk. When they're

CONTINUED ON PAGE 15



LEAN MACHINE: Grant Worthington encourages members to live their best life with his fitness and spa programs. [ERIC BOJANOWSKI](#)



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FLOW WITH IT: Gorgeous waterfalls such as the one featured above add to the fabulousness of this community. [ERIC BOJANOWSKI](#)

CONTINUED FROM PAGE 13

done with their therapy, they're more inclined to continue working out whether it's with a personal trainer or on their own. We want to see more and more people getting involved with fitness and coming in here. Our goal is to make every member live a healthier lifestyle. We have a licensed dietician here available to the membership. It's about what you put into your body. Focusing on a commitment to exercise is valuable because it improves flexibility and your quality of life as we age."

RIGHT BITES: "A couple years ago, we came up with a program to encourage kids to learn better eating habits. It's sort of like at Boomer's where you play games and win tickets to turn in for prizes. If you eat in the restaurant and have baked chicken with vegetables, you'll get four poker chips. As you collect the chips or "healthy kids bucks" as we call them, you can come to the fitness center and trade in the chips for toys. We won an award for this program. It's really a cool way to educate kids on food. Chicken fingers and French fries only gets you two chips. It's a small investment for us as a club, but it really helps kids and encourages them to eat the vegetables. Chef Zach has been a great addition here. He's got a lot of great ideas for foods that incorporate spa

cuisine and recommendations from our nutritionist. He's always thinking of new, healthier food options for our members."

CUTTING EDGE: "We really are trying to encourage our members to be healthier. It's not just a building to work out in. We're not even five years old and we're looking at ordering new Ellipticals and treadmills for next season. We keep current. Our goal is to always have the latest and greatest toys and incorporate the newest technology into all of our cardio equipment. If people want to watch a movie, they can bring their iPad in and stream it right into the bike. The technology is constantly evolving. We want to be the best."

GET INTO THE GROOVE: "People are excited about what we're doing here. Cardio-kickboxing is one of our most popular classes. We do cardio sculpt, Zumba and spinning. We just purchased eight new Keiser Spin bikes four months ago. We do four spin classes a week and we do Allegro Pilates. It's a stackable Pilates reformer and it's the only class we charge a fee for. It's a reasonable \$20 fee. There are five people in each 50-minute class. We also have a 600-square-foot Pilates studio. People love Pilates because it focuses on the core."

GET YOUR GAME ON: "We train a lot of people who work with golf. Our instructors will work



SERENITY NOW: The Spa at The Esplanade is a dreamy escape for sore muscles or stressed-out skin. [SUBMITTED PHOTO](#)

with them on developing those core muscle groups to achieve what they want to for their golf game. We can work with tennis players and golfers on our Kinesis Wall to perform the movements they need to strengthen their games."

RELAX & SAY SPAAAAHHH: "Our spa has four treatment rooms. We have one facial room and three massage rooms. One of the massage rooms has a shower for body treatments, such as salt scrubs. We have steam showers. It's an Asian-inspired spa with

dark wood and mahogany floors. It's also got stone slate floors throughout the spa. We have two pedicure and manicure areas. When you go to the spa, you want to be peaceful and escape. And you can do that here."

SIMPLY THE BEST: "The membership here has very high expectations, but they're also very fair. Coming into work and having a great boss, staff and great members makes Addison Reserve the unique and wonderful club that it is."

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ANNA GARCIA, SOCIAL ACTIVITIES MANAGER

Time at Addison Reserve: 10 years and originally worked in catering.

EUROPEAN ROOTS: "I'm originally from Germany. I was in the airline ticketing business. It's like working in paradise here. It's a great place to work. The staff have all been so wonderful from the beginning. They really let my creative juices flow. I really love my job. I love coming up with an idea and executing it and pulling everything together. It's awesome."

GLOBAL COMMUNICATION: "I speak German, English, Spanish and some French."

PARTY TIME: "Everything we do is over the top. We make sure there's a big wow factor for our members. We like to do something they haven't seen before and something that blows them away. Before the club closed, we did an end of the season party with a construction theme. It was a challenge to make a construction party elegant but we did it and had a lunch truck, Hershey's Kisses with paintbrushes and everything. The whole club looked deeply under construction and we weren't yet. We work with artists and make sure the music really coordinates with each theme. We get really into it."

DREAM THEMES: "We did a South Beach party with nitrogen ice cream and backdrops of the South Beach hotels and buildings. Our opening gala after the renovation was an out of this world party. We tried to incorporate all areas of the club. We started in the lounge and went through the kitchen and dining room. The opening party is more elegant and the closing party is a fun theme, since many members are going up north. We did a Streets of New York party. New Year's Eve is typically our most formal party."

MUSICAL NOTES: "We'll have a nine-piece band in the main dining room, a duo in the lounge playing jazzy music. We also have another entertainer in the back of the dining room. For Streets of New York, we have a sax player in the hallways and a violin player. We also have concerts under the stars where we have a buffet next to the pool. We have wonderful performers and bands like Clint Holmes and Abbacadabra."

MEMBERS ONLY: "We're going to have a year-round party for members who stay here. It's a dinner dance. It's happening in August. Members really look forward to that and our opening party which is usually in November or December. Everybody has been so supportive. I love coming up with new ideas for our members."

ART OF THE MATTER: "I research a lot on line and get ideas from other shows. I wait for the inspiration and as soon as it comes, then I go see the artist and we bring the idea to life."

RECREATIONALLY SPEAKING: "I have three kids and spend a lot of time with them. I also love going outdoors."



LET'S GET THE PARTY STARTED: When it comes to showing members a good time, Anna Garcia loves to be at the helm of the fun. [TODD ROLLER](#)



Members Dancing to Abbacadabra

GEORGE GILLER, CATERING MANAGER



WINE & DINE: George Giller is ready to put together a personal dining experience for you, your family and friends that's fit for a king. [TODD ROLLER](#)

By JOANIE COX

George Giller began his career in construction and now he builds incredible events and decadent menus. "My mother was a great cook. I got involved with a really good high-end catering facility in New Jersey years ago," Giller adds. "It gave me a great foundation to do what I do now booking, coordinating and planning events for Addison Reserve."

Giller works closely with Chef Zach Bell on menu selection and development of catering and banquet packages. "We've been expanding on that with the new dining facilities here. StYr is our new lounge. The expansion of the club has definitely given us more versatility," Giller says. His latest achievement is preparing custom menus for members' private dinners at Vault, the club's spectacular wine dining room. Holding up 18 people, parties at Vault are typically 14-18 people.

"We have extraordinary talent here so we can really accommodate our members. Vault is a really interesting dining experience with usually anywhere from five to eight courses and paired wines. It starts with lighter fare and goes into heavier fare as do the wines."

A typical meal at Vault begins with champagne, light hors d'oeuvres and canapes and progresses from there to include foie gras, seared salmon with root beer spice, beef with Chinese spinach and decadent chocolate desserts.

"Vault has been very successful and we've had a lot of interest in it," Giller mentions. "I love dealing hand in hand with the members. You get to work them on their most special occasions from birthdays to anniversaries. I just did a couple of 50th anniversaries and it's really nice to see the members celebrating with their family and friends."

As for the wine list, members at Addison are extremely knowledgeable about wine and definitely have their favorites. "The members here are big red wine drinkers. They like the Cabs from California--the straight forward big red wines," Giller says. "Far Niente Cab is really my favorite and I also like Silver Oak."



PHOTOS BY ERIC BOJANOWSKI





PALM PARADISE: From the golf course to the pool, Addison Reserve Country Club is a botanically beautiful community that elicits an enchanting wonder and grace only Addison Reserve can offer. [ERIC BOJANOWSKI](#)





SAVED BY ZACH BELL: THE DINING EXPERIENCE AT ADDISON RESERVE ECLECTICALLY ENCHANTS

BY JOANIE COX

Chef Zach Bell is a force of wonder in the kitchen.

A former employee of Daniel Boulud at Daniel in New York City and Café Boulud in Palm Beach, Bell is able to bring Addison Reserve's members a top-notch food selection that surpasses any other.

Overseeing the food selection for lounge StYr, Italian restaurant Trattoria, seafood and chophouse Taste and private wine dining room Vault, as well as The Bistro, Bell works daily to create a well-balanced menu that's sophisticated, delicious and exciting.

"Trattoria and the seafood and chophouse was a combination of Michael and myself," Bell says. "Trattoria offers a lot of Southern Italian favorites because that's what many of the members grew up with."

While Bell has an extensive restaurant background, he's now deeply aware of the essential needs of a club menu, which requires perpetual growth.

"Members want to see a lot of movement and change in the menu. They eat here so often, we want to make sure the experience is always exciting for them," Bell adds.

"The members eat here every day. A lot of people need to watch their salt and fat intake, and we offer a lot of heart healthy items. Gluten-free foods are also available. Grant [Fitness and Spa Director] and I have been working closer and closer to make healthy items available, especially at the Bistro by the fitness center. We're always looking for menu items that have a healthier angle."

Bell, who was trained in the French style, says the old days of heavy sauces are long gone. Now it's all about fresh cooking with vegetables and protein. "We have a spa salad, which is very antioxidant strong with spinach, arugula, sweet potatoes and walnuts," Bell explains. "We use local farms such as Green Cay and Swank Farms to offer our members the finest and freshest produce."

Originally from Clermont, Fla., Bell moved to the Orlando area and later to Miami to attend Johnson & Wales.

Using local produce was an important factor in revamping Addison Reserve's menus.

"Our menu evolves constantly. It's sometimes a challenge down here because our seasonal items are normally late summer items up north," says Bell, who now resides in Lake Worth. "We're in prime zucchini and tomato season the last two months, and you won't see that until August in New York. So you kind of need seasonal items and true seasonal items that are local."

In addition to his daily menus, Bell also creates holiday menus and beautiful buffets. He even brings the kids in on the fun.

"The holidays bring a big influx of families, and we love doing buffets with a lot of options," Bell says. "We also do a buffet for kids that's actually made for their height. At The Bistro, we also do barbecues and have buffets out there as well. We'll do Caribbean and Polynesian food. We push the envelope a bit more at The Bistro and keep in theme on the sunshine-filled areas of the world."

The newly renovated clubhouse has also sweetened the dessert menu for Addison Reserve's members.

"With the downstairs kitchen, which we didn't have before, we added a pastry shop. Before, we used to bring the pastries in," Bell says. "They make everything except our bread, which is baked fresh and brought in



FIRED UP: Chef Zach Bell is a culinary mastermind who has brought a new level of dining to Addison Reserve Country Club. [TODD ROLLER](#)

from Delray. Bread really needs its own environment. And the recipe for our pretzel bread is top secret."

Other improvements Bell has brought on board to Addison Reserve's kitchen is keeping foods tasty and natural.

"I'm slowly making more of the dressings, and the end goal is to make it a total scratch kitchen. I don't really like ingredients that have more than three syllables," Bell explains.

Although running a country club kitchen differs from a traditional kitchen in that you're more connected to your customer, Bells says he welcomes the family atmosphere.

"It's such a different business model than a traditional restaurant. I think you're really connected to the hospitality definition of the club," Bell says. "You pretty much live with the members, and you're basically in their house. You have to make sure the members are happy, and that's something I always strive for."



SWEET EATS: Fresh vegetables and delectable desserts are served daily from the club's outstanding kitchen staff. [ERIC BOJANOWSKI](#)

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JEFF BINGO, DIRECTOR OF TENNIS AND ESPLANADE OPERATIONS



SLICE OF THE ACTION: Jeff Bingo loves getting tennis players of all ages in on the game. [TODD ROLLER](#)

Entering his 16th season as Director of Tennis, Bingo is proud to be part of Addison Reserve's team from the beginning. Originally from upstate New York, he lives in Delray Beach.

DOUBLE UP: "We're different from other clubs because my specialty is doubles strategy. Most of the members, I'd say 98 percent play doubles. My thing is teaching doubles and teaching strategy. I've been doing it for over 20 years."

BORN TO PLAY: "I grew up in the country club environment in the '70s in Boca West. We moved to Florida so I could pursue tennis. My parents were golfers. I was always a top 10 state-ranked player and top 20 nationally ranked player."

PERFECT MATCH: "I've been fortunate enough to do this my whole life and learn from the pioneer in the country club business in Boca West. Jim O'Brien was my mentor. They actually have a bar there named after him."

SWING KIDS: "We have a big juniors program here. In September, we have a very high-level tennis academy. We have 15 world-class tennis players here. I was a college coach and coached at Lynn University, so this is great for me."

TENNIS IDOL: "My era was John McEnroe, but I don't necessarily have one specific idol. I enjoy watching good tennis. My strength in my teaching ability is that I'm more in tune to teaching people strategy and court positioning to improve their game, especially in doubles."

WHAT'S IN STORE: "I run the pro shop. I work with our buyer for the store. I designed the whole shop when we did the expansion. Design is another passion of mine. I was fortunate enough to be able to work with the developer."

FAMILY TIME: "Being with my children and doing things with them is so important to me. My kids are really great."

SERVING THE COMMUNITY: "I've donated over half a million personally to charity and worked with Venus Williams. I co-chaired the Cystic Fibrosis Love Affair and raised over \$250,000 for cystic fibrosis and raised over \$200,000 personally putting events together for Hospice. I'm very proud of that. I actually have a room in memory of my mother there. The best is when a member comes here and says they saw the plaque for Claire Bingo. Before my mother passed, she told me if I ever donated to a cause, she wanted it to be to Hospice. It was an honor to make her wish come true."



Fishing Rodeo



New Year's Eve Street Fair



Valentine's Day Round Robin

DR. 9021- OMG!

HOLLYWOOD'S PLASTIC SURGEON REVEALS WHY DIETS FAIL AND HOW TO LOOK AND FEEL YOUR BEST

BY JOANIE COX

Beverly Hills plastic surgeon Dr. Robert Rey, best known as Dr. 90210, is in the business of making people beautiful but now he wants everyone to feel as good as he can make them look. Rey, who is in the midst of recording a third reality series centering on his busy life, penned the book "Body By Rey" to reveal workout tips, essential foods for weight loss and how you can sculpt your body without going under the knife.

"I was very frustrated with women coming to me asking for expensive surgeries when they were simply eating all the wrong foods," Dr. Rey said. "I studied diets and realized while they may work for a couple of weeks, all diets fail except the diet of our ancestors. We need to follow the diet of hunters and gatherers."

Dr. Rey spent a summer in Israel studying animals and plants and foods that were eaten in the Bible.

"Moses didn't have wheat or corn. He ate manna," he said. "I sat down and wrote a book as a Harvard graduate, a chemist and a surgeon. We have to eat every three hours and avoid corn, wheat, soy, peanuts and potatoes. They create a chemical called lectin and it overwhelms the immune system causing heart disease, diabetes, infertility and high blood pressure."

Dr. Rey also spent time with an African tribe who still eats off the land as they did hundreds of years ago and they are free from diseases of modern man, which include diabetes and heart disease.

"Soy is a phytoestrogen and men should never be eating soy or cabbage or drink from plastic bottles," he said. "Modern men are losing interest in women and it's not an accident that every third commercial on TV is for Viagra or Cialis. We're also seeing more boys developing a microphallus and when was the last time you walked on an American beach and saw a man w--ithout breasts?"

In his book Dr. Rey explains how ancient foods eaten by Aztec warriors can improve your life and your health.

"My face is young, I have constant energy and I'm always chasing my wife," he said. "I also offer supplements and reveal how you can exercise for 30 minutes or less and still be strong."

While Dr. Rey still performs hundreds of plastic surgeries, he also offers a quick fix for women who don't have the money or time to get a more permanent solution to body bulge.

"The Dr. Rey Shapewear Collection is available at Sears stores and Sears.com and it gives women the appearance of losing two to three sizes instantly," he said. "It's very inexpensive and we have 53 different pieces including bras, corsets, leggings and even sleep bras. Women's breasts slide into their armpits at night and get lower and lower each day. The sleep bra keeps everything in place."

For more on Rey's book, visit Bodybyrey.com.





CONTINUED FROM PAGE 8

To ensure his club remains a leader in the country club industry, McCarthy never stops doing his research on club life. "I'm heavily involved industry-wide on what's going on out there in the club world, and some of the challenges that gated and non-gated communities are having and the golf industry as a whole. I'm pretty plugged into the challenges we're facing," he says.

While he's thrilled Addison Reserve's members now have a luxurious new clubhouse and amenities to enjoy for a lifetime, he's also thankful to have provided much-needed jobs for so many during the reconstruction. "We had 250 workers minimum for eight months on top of our couple hundred employees. When you look at that, it's a positive thing we put so many workers back to work on this project," McCarthy emphasizes. "And I get great gratification knowing the economic impact we had on the county while doing all this work. This is the sort of thing that's happening out there and never gets talked about."

In addition to putting hundreds of people back to work, McCarthy is routinely inspired by the philanthropic hearts of Addison Reserve's members. "This community raises millions of dollars for charity on a yearly basis. We have 700-plus families, and we have some really amazing members here that give and give and continue to give to the right causes such as the Addison Reserve Cancer Unit Pap Corps, breast cancer research 'Rally for the Cure,' The Jewish Federation and The Bone Marrow Foundation," McCarthy says. "When we do Tee It Up For the Troops here, there's not a dry eye in the crowd."

Over the years, McCarthy has brought in local military members and at least one soldier played in each member golf group. "They spent the day out there with these guys and gals. We had soldiers from Walter Reed flown in. Some had lost their legs and it was really emotional," McCarthy recalls. "Many of the members continue to stay in contact with the soldiers they played with. Some continue to send them gifts and letters, golf clubs -- anything and everything to support these kids. It's awesome. It's a moving day that makes a lot of people feel good."

At the end of the day, McCarthy says he's able to maintain the best club in town because of his members.

"We have done amazing things because we have amazing members who believe in leadership, have a clear vision that's well thought-out, got their input, wanted to put people back to work and say 'Everybody's going to win here at the end of the day,' and that's exactly what happened," says McCarthy, who cites his wife Irene as one of his mentors. "What I'm most proud of is we did it on time, under budget and members didn't miss a beat. We have something really special here, and we've put ourselves in a position that we're going to be that super boutique five-star property."

GRAPE ESCAPE: Addison Reserve Country Club's new wine room, Vault, is a private dining room featuring a brick vaulted ceiling where guests are able to work with Chef Zach Bell to create personalized menu and wine pairings for parties in the newly expanded Clubhouse.

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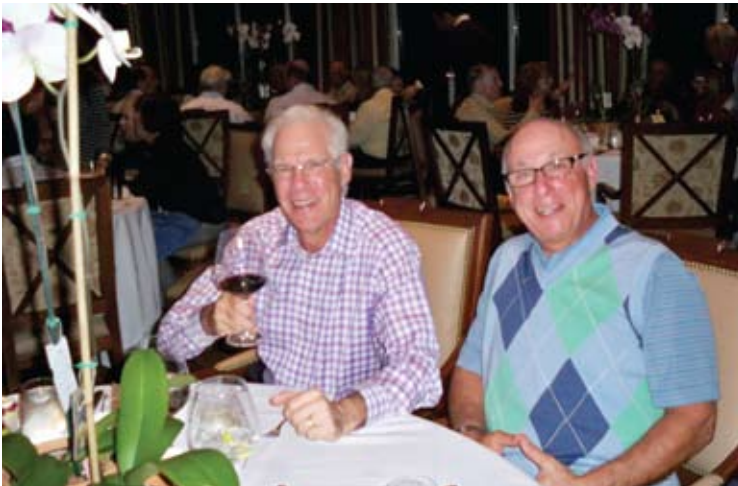
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WOODFIELD COUNTRY CLUB HOSTS COOKING DEMONSTRATION

On April 26, Woodfield members delighted in a unique cooking demonstration presented by Executive Chef Bart Messing. A limited number of seats were available for this sold-out demonstration that took place in the new herb and vegetable garden. Prior to indulging in their meal, attendees watched as Chef Bart prepared springtime-inspired dishes made from ingredients grown in the garden. Now, that's garden-to-table dining at its finest!

GLENEAGLES WINS PALM BEACH SENIOR LEAGUE DIVISION 2 CHAMPIONSHIP

The Palm Beach Senior League is the largest senior tennis league in the world, boasting 4,700 players, 340 teams, 90 clubs, and utilizing 340 tennis courts. The league was formed in 1986 and is headquartered at Gleneagles Country Club. Current league President and Gleneagles member Sheila Krauser, along with her husband and league Commissioner Al Krauser, were among the founding members. Gleneagles typically has several men's and women's teams competing from Division 1 to 9. This year, for the first time in the 26-year history of the league, a Gleneagles team earned top honors with a league championship. After 10 weeks of exciting competition, a semi-final and final playoff match, the Division 2 women's team members were acknowledged and presented with their award at the year-end banquet at the Kravis Center.

ST. ANDREWS' CLUB UNDERGOES RENOVATION

A \$15 million club construction improvement plan

commences at St. Andrews Country Club with the redesign of multiple areas, including the clubhouse, two restaurants, main entry features and landscaping, and the recreation and aquatic center. The construction improvement plan is expected to take three phases of development with a target completion date of November 2014. A video of the club construction improvement plan is available at www.standrewscc.com.

FROM BROADWAY TO BOCA GROVE

On March 20, Boca Grove Golf and Tennis Club welcomed back recent recipient of the Fred Ebb Award and Tony Award Nominee, Jeff Blumenkrantz and his fellow Broadway actor, Laura Patinkin. The two stellar performers showcased their extraordinary talents for a crowd of more than 200 Boca Grove members and guests. The intimate, two person show featured a number of beloved Broadway standards from shows such as "Sound of Music", "West Side Story", "Gypsy", "Cabaret" and more. They also performed a handful of Blumenkrantz's original songs.

Blumenkrantz and Patinkin first performed at Boca Grove in 2009. "What a treat it was for Laura and me to return to Boca Grove. It's always a pleasure to perform the great songs of the musical theatre canon, especially for such an appreciative audience." members really enjoy this type of entertainment, and we are so grateful they came back to wow us yet again."

"We at Boca Grove were excited to have both Jeff and Laura back for another great performance," said Emerson "Chuck" Lehner, COO/General Manager of Boca Grove Golf & Tennis Club. "Our members really enjoy this type of entertainment, and we are so grateful they came back to

wow us yet again."

"Quality entertainment and cultural events such as this is what keeps Boca Grove's gorgeous Clubhouse bustling all season long. Through the wide array of social events and activities offered at Boca Grove, members are given endless opportunities for fun and camaraderie," said Lehner.

THE POLO CLUB WELCOMES NEW GM/COO

Polo Club of Boca Raton was very pleased to introduce Brett Morris as the new General Manager and Chief Operating Officer to an enthusiastic gathering of approximately 1,000 members who welcomed him with a standing ovation. Morris will be responsible for the overall operations of the private South Florida residential country club. Morris was formerly the General Manager and Chief Operating Officer at Fresh Meadow Country Club, a Five-Star Platinum Club of America located on the north shore of Long Island, N.Y. He graduated from The Culinary Institute of America in Hyde Park, N.Y., in 1988 and began his career working in various restaurants in New York City, including The American Festival Cafe at Rockefeller Center.

MIZNER COUNTRY CLUB MAKES A DIFFERENCE

On March 24, 15 women from the Mizner Country Club Chapter of The Pap Corps, Champions for Cancer Research, participated in the 12th Annual Walkathon held at the FAU Campus. Mizner's Chapter has been part of The Pap Corps for eight years and has raised a quarter of a million dollars over that period. This year's contribution to The Pap Corps from donating members totaled \$13,000. Members of the Club also made a contribution to benefit "The Gift of Life Bone Marrow Foundation" raised from the Annual Ladies Card Day Party. A check for

\$2,300 was presented by Larry Savvides, Chief Operating Officer, to Gift of Life.

NEW MEMBERS JOINING GLENEAGLES

Gleneagles Country Club is delighted to welcome 43 new families who have joined the club in the past six months. New members are choosing to join Gleneagles for many reasons, including an active golf and tennis program, a well-maintained Clubhouse with some of the best dining in South Florida, an exciting social calendar, and attractive real estate prices. Several of these new members have joined as Golf Members after being impressed by the new Legends golf course. This signature golf course opened in December 2011 after a \$5 million renovation by Kipp Schulties. The 7,047-yard Legends Course features new bunkers, large greens, traditional landscaping, six sets of tees and five sets of combination-tees to accommodate golfers of all skill levels and abilities. For more information, contact the Membership Office at 561-637-1201 or membership@gleneagles.cc

WOODFIELD'S MEN'S TENNIS TEAM VICTORIOUS



Woodfield's men took top honors as the 2011-12 Grand Slam Tennis League Champions in the Australian Open Division. The team, captained by Gerhard Riechel and co-captained by Neil Meisel, worked hard all season in hopes of taking home the trophy. Congratulations to the entire team on their victory: Greg Baldwin, Stuart Fleischer, Steve Fox, Larry Good, George Kramer,

Ethan Lazar, Joseph O'Donnell, David Oppenheim, Christopher Perry, Jerome Rich, Mark Rosenfeld and Jeffrey Rutman.

BOCA WOODS CLUB CELEBRATES STAR STAFFERS

Geoff Moore, Boca Woods Tennis Director, recently won the USPTA National 65 Singles Clay Court Championship hosted by BallenIsles Country Club. Moore defeated the No. 1 ranked player, Jimmy Parker from Texas. Geoff Moore is a former touring professional from Brisbane, Australia.

As President of the American Culinary Federation of Palm Beach County, Chef Dominick Laudia, CEC, participates in two committees that promote education and mentoring in Boca Raton-area schools. One of his students, Daniel Rodriguez, a senior in West Boca High School's Academy of Culinary Arts and a line/prep cook at Boca Woods, earned the distinction of being the first high school student to ever win the ACF Student of the Year National Competition.

Boca Woods recently hosted the Third Annual Fireman's Ball to honor the firefighter paramedics of Fire Rescue Station 51 who respond to calls in Boca Woods. In addition, a new elliptical trainer was donated to Station 51 on behalf of the membership.

BROKEN SOUND CLUB GOLF FOR A GOOD CAUSE

Broken Sound Club members and guests teed off on an important "mission"

recently, a golf tournament raising approximately \$25,000 to benefit the Wounded Warrior Project. The national nonprofit organization works to raise awareness and enlist the public's aid for the needs of injured service members in order to provide unique, direct programs and services and to help injured service members aid and assist each other. The March 12 Wounded Warrior

event brought out more than 220 club members and guests to play Broken Sound Club's two courses. They were joined by notables including former Astronaut Dr. Ed Mitchell, who walked on the moon during the Apollo 14 mission; Boca Raton Mayor Susan Whelchel; and a Marine Color Guard, which opened the day's ceremonies.

Broken Sound Club General Manager John Crean said Broken Sound members embraced the opportunity to help make a difference for service members who give so much of themselves. He credited the tournament's success to a host of supporters and participants who made the tournament possible, including Scott Feller and John Skaf, Broken Sound Golf Directors, and their staffs, the ladies golf league, Col. Ed West (Ret.) who was instrumental in inviting Dr. Mitchell, and club members

of the Wounded Warrior Project Golf Tournament committee. Broken Sound's goal next year is to rally multiple area country clubs for a Wounded Warrior Tournament Day to raise as much money as possible for this worthwhile cause.

GLENEAGLES GIVES BACK

Gleneagles members have a long-standing reputation for contributing their time, talent and treasure to many philanthropic endeavors. In February, the Gleneagles Ladies Golf Association raised \$105,900 at the 8th Annual Play for P.I.N.K. Golf Tournament, Boutique and Luncheon to benefit the Breast Cancer Research Foundation. In April, the Eagles Cancer Chapter of the Pap Corps for Cancer Research hosted their closing day luncheon and social dues raffle. The Eagles Cancer Chapter has raised more than

\$60,000 to benefit the Pap Corps this year. The Gleneagles Genesis Chapter of Hadassah has raised more than \$40,000 throughout the year in a social season highlighted by card parties, luncheons and fashion shows. A group of Gleneagles members meets weekly to sew Medical Dolls that are donated to local children's hospitals. They also donate toys to benefit Toys for Tots, groceries to benefit Ruth Rales Family Services and Boca Helping Hands, and provide a home-cooked dinner and financial donation to local military families at the holidays in collaboration with the Delray Beach Mayor's Office.

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Jay Bosworth, Dani Vallverdu, Boca Grove's Keith Lipp, Ivan Lendl, Andy Murray, Keith Crowley

STAR APPEARANCE AT BOCA GROVE GOLF AND TENNIS CLUB

Andy Murray, the 24-year-old professional tennis player currently ranked fourth in the world, paid a visit to Boca Grove Golf & Tennis Club April 5-6. He was accompanied by coach Ivan Lendl, former world No. 1 profes-

sional tennis player and eight-time Grand Slam winner. The two tennis professionals held a few practice sessions on Boca Grove's red clay stadium court and worked out in the Club's fitness center. Ivan Lendl, a golf enthusiast, also played golf on Boca Grove's newly renovated Jim Fazio championship course.

NICK'S NEW HAVEN-STYLE PIZZERIA IS A SLICE OF HEAVEN



SAUCE BOSS: Vincenzo Giovinazzo, of Boca Raton, pulls a pizza straight from the coal oven. [TODD ROLLER](#)

BY JOANIE COX

There's pizza and then there's "apizza."

If you're from the northeast, you've probably heard pizza pronounced a-Beets on the streets of any city's Little Italy.

If you haven't heard of a-Beets, fuhgeddaboudit, you don't know what you're missing.

Nick's New Haven-Style Pizzeria is the perfect mix of cool, contemporary atmosphere with an old school twist and brick oven a-Beets that's coal-fired, cooked at more than 750 degrees and so freakin' good, you can't stop eating it.

From traditional pizza toppings such as sausage, pepperoni, mushroom and peppers to more gourmet and the very New Haven clam pizza, there's something to make everyone mangia at this eatery.

Owners Nick Laudano and Anthony Giovanniello have been friends for 20 years and wanted to open an upscale pizza joint with a downtown atmosphere.

"I'm from the Bronx and I know good food, especially Italian cuisine," Giovanniello says. "We just revamped our menu a month ago and added some more chicken, salad and pasta dinners. We enhanced the menu without going to too far off the ranch."

With disco music playing in the background and a fun décor

consisting of vintage advertisements posted on the ceiling, Laudano and Giovanniello enlisted the expertise of Fort Lauderdale designer Karen Hanlon to bring the dream of a New Haven-style pizzeria and bar to life in Boca Raton.

"She's done a lot of restaurants down here, and she's very good," Giovanniello adds. "It was her idea to put the ads on the ceiling and it looks great."

While the restaurant has a good wine list and full bar, Nick's New Haven-Style Pizzeria & Bar also serves Foxon Park sodas, which come in many flavors including cherry, white birch, cream and grape.

The beverages traditionally have been used to wash down New Haven-style pizza for more than eight decades.

"It's a nice place to come with your family and have a night out," Giovanniello says. "We wanted to create a great atmosphere with the right price point for everyone to have a great meal and feel like they really went out. We've got the disco going, the Sinatra music going and everybody has a good time. We keep it authentic."

Nick's New Haven-Style Pizzeria & Bar is located at Glades Plaza in Boca Raton, 2240 N.W. 19th St., Suite 904, Boca Raton. Call 561-368-2900 or visit [Nickspizzeria.com](#).

MARGARITA MADNESS: UNCLE JULIO'S SPICES UP HAPPY HOUR WITH TEQUILA TWISTS



FOOD FIESTA: The food and drink's at Uncle Julio's are a savory vacation for the senses. Top Left: Ceviche. Bottom far left: Patrón Cosmo Rita. Bottom left: Patrón Skinny Margarita. Above: nachos.

SUBMITTED PHOTOS

BY JOANIE COX

Uncle Julio's originated in Texas, but the brand has brought authentic Tex-Mex southeast of the border.

Located in Mizner Park in Boca Raton, Uncle Julio's offers fresh salsa, various types of guacamole and ceviche, enchiladas and quesadillas that are packed with a fiesta of flavor. Happy hour is 3-7 p.m. Monday-Friday and the restaurant also features \$1 Taco Tuesdays every Tuesday.

For spring/summer, there's a new menu of tempting cocktails. You can have your 'rita without a side order of guilt now thanks to Uncle Julio's Patrón Skinny Margarita (\$9.95) and Julio's Skinny Guava Rita (\$8.75). The Patrón Skinny Margarita is less than 120 calories and prepared with skinny agave sour for a refreshing libation that's big on taste and light on the waistline.

For those seeking non-alcoholic beverages, there's a refreshing new list of teas and lemonades such as Mango Passion Lemonade (\$3.95), which is a hand-shaken lemon drink blended with fresh fruit.

Cherry Limeade, Raspberry Iced Tea and Strawberry Guava Lemonade are also now on the menu. "Each of these drinks is \$3.95 and then it's only \$1 for a refill and you can try additional ones," says Sean Stevens,

Director of Marketing for Uncle Julio's. "We want people to try the drinks and have fun."

Uncle Julio's general manager at its Boca Raton location, Scott Browne, recommends the restaurant's new guacamoles. "We have three pepper guacamole, pineapple and bacon guacamole, and lump crab and roasted corn guacamole," Browne says. "We love introducing new menu items to our customers."

Before the drink additions, Stevens says he and his team studied consumer trends to ensure they were bringing customers the latest on the beverage front.

"People want things they can feel better about drinking. We wanted to add on some amazing new drinks, but it couldn't be in just any way — it had to be in an Uncle Julio's way," Stevens emphasizes.

Besides fresh salsa made daily and other tantalizing Tex-Mex appetizers, pitchers of margaritas are now available. "We're serving \$25 pitchers, and you'll get about four to five drinks out of each one," Browne says. "It's a great deal and a perfect way to share the fun with friends."

Uncle Julio's is located at 449 Plaza Real in Boca Raton. Call 561-300-3530 or visit UncleJulios.com.

Dining Out



Decadent Desserts & Treats

Tutti Frutti

1956-3 NE 5th Avenue
Boca Raton, FL 33431
561-961-4114

www.TuttiFruttiOfEastBoca.com

tufruyo@gmail.com

Voted Best of Boca 2012 for Best Ice Cream/Yogurt. Tutti Frutti is a self-serve, soft-serve yogurt shop. Made fresh daily on the premises. We carry twelve low-fat & fat-free flavors that you can smother with over 50 toppings, including fresh cut fruit daily. We also offer freshly brewed gourmet coffees. So come in and enjoy a delicious, one-of-a-kind creation in a clean, refreshing and relaxing environment.

Open Sunday-Thursday 11am-10pm, Friday-Saturday 11am-11pm.

Family Friendly Cuisine

Playtown Café

The Shoppes of Boca Greens
19575 South State Rd 7 (441)
Boca Raton, FL 33498
561-852-2150

www.playtowncafe.com

info@playtowncafe.com

Playtown is an indoor playground and eatery and was voted best play café in Palm Beach County. Serving breakfast, lunch and dinner, the Café allows you to choose from an extensive menu, each item prepared with only the finest and most high-quality ingredients. PTC offers parents a chance to reconnect while knowing their kids are playing in a safe and clean environment.

American Cuisine

Atlantic Grille at The Seagate Hotel & Spa

1000 East Atlantic Avenue
Delray Beach, FL 33483
561-665-4900

www.theatlanticgrille.com

The spicy, the sweet, the sublime. The flavor of Delray comes alive on the Avenue at the Atlantic Grille. Savor deliciously inventive cuisine that takes the contemporary to the extraordinary. Bold flavors, inspired techniques and the freshest ingredients make every meal a culinary adventure. Enjoy signature seafood, steaks, pasta and salads, all prepared with finesse and flair. See and be seen at the bar and lounge featuring live entertainment five nights a week, or take in the scene while dining alfresco amidst the breeze. Enjoy a spectacular seasonal menu, daily happy hour and live entertainment Tuesday – Saturday. For more information or reservations visit theatlanticgrille.com or call 561-665-4900.

French Cuisine

Café Auribeau

209 SE 1st Avenue
Boca Raton, FL 33432
561-417-6790 / 561-417-6437

www.cafeauribeau.com

info@cafeauribeau.com

Like us on facebook.com/cafeauribeau

Come and join us at our chic and charming restaurant, serving French and American cuisine. The ambience will make you feel as if you were dining in the south of France. We use only the freshest ingredients, prepared with tender loving care. Serving unusual French wine and imported beer. Outside patio dining available.

Mention Boca Piquant and receive 10% off your bill (Offer expires on July 31, 2012 and may not be combined with any other offers).

Lunch: Tuesday – Friday, 12:00pm – 2:30pm

Dinner: Tuesday – Saturday, 5:30pm – 9:00pm

Brunch: Saturday & Sunday, 11:00am – 3:00pm

Greek Cuisine

Milos

1600 North Federal Highway
Boca Raton, FL 33432
561-750-6720

www.atmilos.com

Authentic Greek Cuisine - Fresh seafood on display, fresh live lobsters 2lbs. - 7 lbs. prime steaks, chops and gourmet desserts.

Our menu has all the healthy elements of the Mediterranean diet.

We have a large selection of wine. Private party room available 20 - 200 and catering.

Italian Cuisine

Ferraro's Ristorante

8208 Glades Rd.
Boca Raton, FL 33434
561-477-2750

Excellent Northern Italian Cuisine, Great Ambience, Relaxed Atmosphere, Affordable prices! Best ITALIAN FOOD in TOWN, One block west off the turnpike at Lakeside Centre, Extensive Wine list, Beat the Clock by 6:15pm and get a magnificent Dinner Deal. Open Monday thru Saturday 5pm to 10pm. Great for business meetings, wedding rehearsals, private parties! A romantic restaurant, A must to try!!... Frutti de Mare, Parpardelle Provincial, Pesce Di angelo, you cannot go wrong. Everything on their menu is Outstanding!!! Reservation highly recommended!

Dinner: Monday – Saturday, 5:00pm – 10:00pm



Turkish Cuisine

Anatolia Mediterranean Cuisine

212 S. Federal Highway
Boca Raton, FL 33432

561-361-4000

amcdine.com

anatoliaboca@gmail.com

Anatolia has been serving delicious Mediterranean cuisine in Boca since 2008. With a menu full of traditional breads, salads, entrées and desserts. Whether it be a romantic date or a rousing night with friends, a meal at Anatolia promises to be just as thorough a culinary education than a journey to Turkey!

Hot and cold meze (small plate) favorites like hummus and falafel or pide, which is a Turkish version of a flatbread pizza topped with ground lamb or Turkish beef sausage. Entrée choices include kebabs served with rice, bulgur and vegetables, or such sautéed specialties as kalamar sote, which is calamari with mushrooms and fresh herbs.

Our success is due to Mom's recipes, freshly prepared daily, our wonderful staff, family, friends and our loyal customers. Voted Best Mediterranean Cuisine Best of Boca 2012! Patio dining available.

Monday – Thursday, 11:30am – 10:00pm

Fridays and Saturdays – 11:30am – 11:00pm

Sundays – 11:30am – 9:00pm



Play for P.I.N.K. Marcia Berman, Rita Sherr, Harriet Rosen, and Ann Frisman



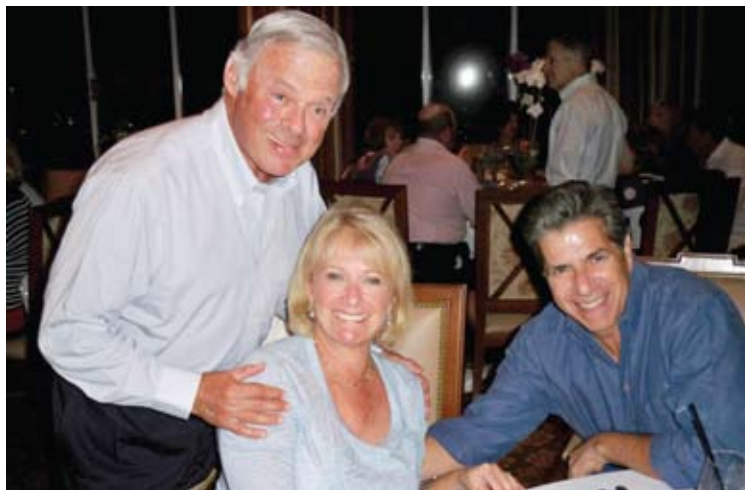
New Year's Eve Street Fair



Robin and Louis Friedman



Teddy Bear Workshop



Russell and Joy Leavitt, Jerry Weiss



Tournament Day

Club List

ADDISON RESERVE COUNTRY CLUB

7201 Addison Reserve Blvd., Delray Beach, 561-637-4004
www.addisonreserve.cc
Michael McCarthy, general manager
Golf: 3 Arthur Hills championship courses
Tennis: 12 courts; one grandstand court and seven lighted
Features: 717 homes, clubhouse with dining room, sports center, fitness center with spa, children's activity center

BOCA GREENS COUNTRY CLUB

19642 Trophy Drive, Boca Raton, 561-852-8800
www.bocagreenscountryclub.com
Dave Collumbell, general manager
Golf: 1 course
Tennis: 6 courts
Features: 586 homes, villas, clubhouse, fitness center

BOCA GROVE GOLF AND TENNIS CLUB

21351 Whitaker Drive, Boca Raton 561-487-5300, www.bocagrove.net
Chuck Lehner, general manager
Golf: 1 course
Tennis: 12 courts
Features: 443 homes, condominiums, townhomes, patio homes, clubhouse, fitness center with pool

BOCA LAGO COUNTRY CLUB

8665 Juego Way, Boca Raton 561-482-5000, www.bocalago.com
Steve O' Neill, general manager
Golf: 2 courses
Tennis: 20 courts
Features: 1,700 homes, villas, condominiums, clubhouse with dining rooms, pools and fitness center

THE CLUB AT BOCA POINTE

7144 Boca Pointe Drive, Boca Raton, 561-864-8500
www.theclubatbocapointe.com
Helen Karpel, general manager
Golf: 1 course
Tennis: 29 courts
Features: 4,044 homes, villas, patio homes, condominiums,

clubhouse with dining room, athletic center and spa

BOCA WEST COUNTRY CLUB

20583 Boca West Drive, Boca Raton, 561-488-6990
www.bocawestcc.org
Jay DiPietro, general manager
Golf: 4 courses
Tennis: 33 courts
Features: 3,400 homes; patio villas, garden homes, townhomes, condominiums, single family; country club, golf club and sports center; tennis, fitness center, spa, salon, aquatics complex

BOCA WOODS COUNTRY CLUB

10471 Boca Woods Lane, Boca Raton, 561-487-2800
www.bocawoodsc.com
Sandy McGaughey, general manager
Golf: 2 courses
Tennis: 8 courts
Features: 645 homes, clubhouse with dining room, fitness center

BOCAIRE COUNTRY CLUB

4989 Bocaire Blvd., Boca Raton 561-997-6556, www.bocairecc.com
Russell Carlson, general manager
Golf: 1 course
Tennis: 6 courts
Features: 237 homes, clubhouse, fitness center

BROKEN SOUND CLUB

2401 Willow Springs Drive, Boca Raton, 561-241-6800
www.brokensoundclub.org
John Crean, general manager
Golf: 2 courses
Tennis: 23 courts
Features: 1,628 homes and custom estate homes. Two clubhouses with dining rooms, spa and fitness center and aquatics area

DELAIRE COUNTRY CLUB

4645 White Cedar Lane, Delray Beach, 561-499-9090
www.delaire.org
Trent Squire, general manager
Golf: 27 holes
Tennis: 8 clay courts
Features: 328 homes, fitness

center, clubhouse

GLENEAGLES COUNTRY CLUB

7667 Victory Lane, Delray Beach 561-498-3606, www.gleneagles.cc
Kraig Spina, general manager
Golf: 2 courses
Tennis: 21 courts
Features: 1,082 residences, clubhouse with pool, health and fitness center and spa

HAMLET COUNTRY CLUB

3600 Hamlet Drive, Delray Beach 561-498-7600,
www.thehamletcc.com
Rick Collette, general manager
Golf: 1 course
Tennis: 8 courts
Features: 443 houses, townhomes and condominiums, clubhouse with ballroom, fitness and swim center

HUNTERS RUN GOLF AND RACQUET CLUB

3500 Clubhouse Lane, Boynton Beach, 561-737-2582
www.huntersrun.net
Mary Watkins, general manager
Golf: 3 courses
Tennis: 21 courts
Features: 1,650 homes, villas and condominiums, clubhouse, fitness center, lodge rooms

MIZNER COUNTRY CLUB

16104 Mizner Club Drive, Delray Beach, 561-638-5600
www.miznercc.info
Larry Savvides, general manager
Golf: 1 course
Tennis: 6 courts
Features: 480 homes, clubhouse with dining room, resort-style pool, fitness center, ballroom

THE POLO CLUB OF BOCA RATON

5400 Champion Blvd., Boca Raton 561-995-1200, www.poloclub.net
Brett Morris, general manager
Golf: 2 courses
Tennis: 27 courts
Features: 1,700 homes, clubhouse with dining rooms, spa and fitness center, children's center and Family Resort Complex

ROYAL PALM YACHT & COUNTRY CLUB

2425 Maya Palm Drive West, Boca Raton, 561-395-2100
www.rpycc.org
Bob Green Jr., general manager
Golf: 1 Jack Nicklaus Signature course
Tennis: 6 courts
Features: 688 homes, 500 members by invitation only, two clubhouses, marina, fitness and aquatics center, two croquet greenswards

ST. ANDREWS COUNTRY CLUB

17557 Claridge Oval West, Boca Raton, 561-451-4500
www.standrewscc.com
Craig Martin, general manager
Golf: 2 championship courses and Golf Performance Center
Tennis: 15 courts with grandstand seating
Features: 732 homes, clubhouse, spa and fitness center, two restaurants, rec room, children's water park and covered playground, basketball court

STONEBRIDGE GOLF AND COUNTRY CLUB

10343 Stonebridge Blvd., Boca Raton, 561-488-0800
www.stonebridgefl.com
Richard J. Martino, general manager
Golf: 1 course
Tennis: 6 courts, 4 lighted
Features: 398 single-family homes, new fitness center, new clubhouse

WOODFIELD COUNTRY CLUB

3650 Club Place, Boca Raton 561-994-1000, www.woodfield.org
Eben Molloy, general manager
Golf: 1 course
Tennis: 20 courts
Features: 1,250 homes, clubhouse with ballroom, fitness center and spa, youth activities center

TO CORRECT INFORMATION OR ADD YOUR CLUB, CONTACT JOANIE COX AT JKCOX@TRIBUNE.COM.

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