



Salt Creek Grille Fundraising Event

Over 150 SPUR supporters attended the Salt Creek Grille's annual Wine and Martini Tasting Fundraiser on April 19th. After months of planning and preparation, a beautiful orange sunset marked the beginning of the evening. With a spectacular view of the Navesink River and the Bob Boyd Trio playing, guests sampled premium wines and foods donated entirely by Salt Creek Grille's generous vendors.



Lusty Lobster owner Doug Douy and shucker sensation Kevin Guerin provide service with the sunset as their backdrop.

Greetings and welcomes from both SPUR Event Chairwoman, Linda Irving Smith, and Steve "Biddy" Bidgood, Managing Partner for the Salt Creek Grille began the evening's program. Cindy Ross, Barn Manager/Instructor, followed with a brief speech and a touching video that provided the guests with insight into the SPUR program. The pace of the event quickened when the microphone was passed on to Tim McCloone, MC for the auction. Packages included a baseball clinic with Bobby Ojeda, seats at the Breeder's Cup, a signed Richie Sambora guitar, and a golf trip. At one point in the evening, bid watchers may have felt as if they were at a tennis match! Competing bids volleyed between two parties vying to win the complete dinner package at the Salt Creek.

Happily, there was no loser as Biddy generously offered to duplicate the package. Both parties gladly ponyed up, and SPUR received \$13,500 for scholarships.

Current figures estimate that \$60,000 was raised for SPUR through this event! The Salt Creek Grille will continue to raise funds for SPUR throughout the year. Each time the Salt Creek Grille's Herb Roasted Chicken is ordered, a \$1 donation will be made to SPUR. The menu proceeds will be presented to the agency in early 2008. Be sure to visit Salt Creek Grille and enjoy a great meal that will leave you feeling warm all over. (See sample menu on pages 2 and 3.)

(continue to back page)

Quotes:

"Additional kudos to Biddy, who in the spirit of keeping the auction going, delved into the Salt Creek Grille's wine cellar and liquor stock to bring out unannounced "specials" for auction. Also, the interchange between Biddy and his good buddy, Tim McLoone, the auctioneer, added to the festivities as they continually roasted and toasted each other through-out the auction to keep the action lively and spirited."

~ Bob

"The night was perfect - perfect weather, perfect combination of people, and perfectly generous folks with checkbooks ready and willing. It seemed to me that everyone got into the spirit early on. That great vibe ran through the entire evening!"

~ Nancy

SALT CREEK

G·R·I·L·L·E

4 Bingham Avenue, Rumson, NJ 07760
 Phone 732-933-9272 Fax 732-933-9242

Days/Hours

Sunday – Thursday:

Dinner 5 pm – 10 pm, Cocktails 4 pm

Friday & Saturday:

Dinner 5 pm – 11 pm, Cocktails 4 pm

Sunday:

Brunch 11 am – 2:30 pm

Sunday Brunch

All Buffet Champagne Brunch featuring an omelet station, carving station, waffle station, peel-in-et shrimp, garden salads, fresh seasonal fruit, fresh bread...

plus many traditional brunch favorites.

Includes unlimited complimentary champagne.

\$29 for adults and \$12 (for kids 11 and under)

Happy Hour

Monday – Friday 4 pm – 6:30 pm

There is a full bar and lounge with an award-winning Wine Spectator Wine list and private dining room for guests from 20-150.

For reservations, private events and entertainment calendar visit...

www.saltcreekgille.com



DINNER MENU

SIGNATURE DESSERT

CHOCOLATE GANACHE SOUFFLÉ

“A Salt Creek Grille Specialty”, Made-to-Order, Fresh Baked Double Chocolate Soufflé, Finished Table-Side with a Warm Chocolate Ganache

“It takes a little extra time to prepare... 25 minutes. May we suggest you order this dessert prior to your meal.”

STARTERS

Stuffed Jumbo Shrimp	14
Stuffed with Horseradish & Bacon-Wrapped, Chipotle Honey Sauce for Dipping	
Ahi Tuna Stack	15
Sashimi-Style, Stacked with Avocado and Cucumber, Wasabi, Ginger & Soy	
Baked Goat Cheese	10
Sautéed Wild Mushrooms, Caramelized Onions, Marinara, Focaccia for Dipping	
Shrimp Cocktail	15
Jumbo Gulf Shrimp, Chilled, Wasabi Cocktail, Remoulade & Hot Mustard Sauce	
Artichoke & Parmesan Creamed Spinach Dip	12
Baked with Mozzarella & Served Hot with Lavosh Cracker Bread for Dipping	
Calamari	13
Hand Cut, Fried Crisp, Spicy Remoulade & Hot Mustard Sauce for Dipping	
Maryland Crab Cake	15
Pan-Seared, Baby Spinach & Frisee, Saffron Orange and Whole Grain Mustard Sauce	
Lobster Bisque	8
Fresh Herbs & Spices	
Chef's Soup of the Day	Mkt
Chef Creation Prepared Daily	

The “Sickles Market” Cheese Plate 15

Monthly Selection of 3 Specialty Cheeses with Seasonal Accompaniments & Lavosh Cracker Bread—Cheese provided by “Sickles Market”, Little Silver, NJ

SALADS

Fried Chicken “Chop” Salad	13
Romaine, Crumbled Bacon, Tomatoes, Corn & Peppers with Tangy Honey Mustard	
Seared Ahi Tuna Salad	16
Mixed Greens, Daikon Sprouts, Tomato, Cilantro, Spicy Mustard, Ginger Soy Dressing	
Pear & Warm Goat Cheese Salad	14
Phyllo-Wrapped Goat Cheese, Anjou Pears, Tomatoes, Walnuts, Sherry Vinaigrette	
Caesar Over Mesquite	8
Mesquite Grilled Romaine, Asiago & Grilled Baguettes with Caesar Dressing	
• Classic Tossed Caesar Salad 8	
Salt Creek House Salad	8
Granny Smiths, Gorgonzola & Glazed Walnuts with Balsamic Vinaigrette	
• Large Entrée House Salad 11	

FROM THE MESQUITE GRILL

Filet Mignon	34
9 Ounce, Whole Grain Mustard Sauce. Horseradish Mashed & Kentucky Pole Beans	
New York Strip	36
16 Ounce, Sterling Silver™, Seasoned to Perfection, Topped with Garlic Butter, Adult Mac-n-Cheese & Seasonal Vegetables	
The Grille Chop <i>"A must order... perfection on the bone" - Elmer Dills, KABC Eyewitness News</i>	25
Cured Center Cut, Double Thick Pork Chop, With Apple Cider Brine. Served with Horseradish Mashed & Kentucky Pole Beans, Baked Apple & Topped with Hot Apple Chutney	
Salt Creek Grille Meat Loaf	15
Our Finest Ground Filet & New York, Red Wine Mushroom Demi-Glace, Horseradish Mashed & Fresh Seasonal Vegetables	
Mesquite Grilled Baby Back Ribs	26
Slow-Roasted, Falls off the Bone! Brushed with Tangy BBQ Sauce. House Made Cole Slaw & Salt Creek Garlic Fries	

FRESH FISH & SEAFOOD

Daily Market Fish	Mkt
Ask Your Server about Today's Fresh Catch (Mesquite Grilled, Blackened, Oven-Roasted or Pan-Seared)	
King Salmon Steak	24
"A Salt Creek Specialty", Crab, Shrimp & Artichoke Stuffing, Herb Butter Sauce, Citrus Herb Rice & Fresh Sautéed Spinach	
Mesquite Grilled Yellow Fin Tuna	25
Dusted with Wasabi Seasoning & Finished with a Ponzu Sauce, Citrus Herb Rice & Seasonal Vegetables	
Mesquite Grilled Atlantic Salmon	19
Grilled Medium-Rare, Topped with an Artichoke, Leek & Caper Jus, Citrus Herb Rice & Fresh Seasonal Vegetables	
Lobster Bow Tie Pasta	25
Fresh Maine Lobster with Sage, Roma Tomatoes, Dry Vermouth, Brandy & Leeks in a Rich Lobster Broth	
Stuffed Alaskan Sole	18
Oven-Roasted, Stuffed with Sautéed Spinach, Tomatoes & Mozzarella, Citrus Herb Rice & Fresh Seasonal Vegetables	

SALT CREEK GRILLE SPECIALTIES

Herb Roasted Chicken	17
Slow-Roast, In a Fresh Herb Jus. Horseradish Mashed & Fresh Seasonal Vegetables	
<ul style="list-style-type: none"> • \$1 donated for each item sold to SPUR (Special People United to Ride), helping individuals with disabilities achieve goals through therapeutic horseback riding 	
Porterhouse Stroganoff	22
Sterling Silver™ New York & Filet, Sautéed with Caramelized Onions, Shitake Mushrooms over Fettuccine & Sour Cream Garnish	
Grilled Chicken Penne	17
Shallots, Prosciutto, Garlic, Sun-Dried Tomatoes, Roasted Red Peppers & Fresh Spinach with Sherry Cream Sauce	
Braised Short Ribs	21
Finished with a Port Demi Glaze. Horseradish Mashed & Fresh Seasonal Vegetables	
Grilled Vegetable Stack	15
Portobello, Tomato, Fresh Mozzarella, Spinach, Eggplant, Tomato Jus & Balsamic Glaze over Citrus Herb Rice	



SANDWICHES

Served with Salt Creek Garlic Fries

Blackened Ahi Tuna	
Steak Sandwich	14
Seared Rare, Daikon Sprouts, Tomato, Avocado, Wasabi Mayo on Portuguese Bread	
Mesquite Grilled Chicken B.L.T.	9
With Chipotle Mayo, Smoked Bacon, Lettuce & Tomato on Portuguese Bread	
Prime Rib French Dip, Creek Style	14
Caramelized Onions, Swiss & Horseradish Cream on a French Roll & a Side of Au Jus	

GRILLE BURGERS

10 Ounce, Mesquite Grilled, On a Soft Potato Bun With Shredded Lettuce, Onion, Tomato & Pickles

Served with Salt Creek Garlic Fries

(Add Applewood Smoked Bacon for 1.00)

The Cheese Burger	10
Cheddar Cheese	
Hickory Burger	10
Cheddar Cheese, Hickory Sauce	
Wild Mushroom Burger	12
Swiss & Caramelized Onions	
Bleu Cheese Burger	12
Crumbled Gorgonzola	

SIDES

All... 4

Salt Creek Garlic Fries
Horseradish Mashed
Citrus Herb Rice • Kentucky Pole Beans
House-Made Cole Slaw • Baked Potato
Fresh Seasonal Vegetables

Adult Mac & Cheese
with Prosciutto – 6



Dates To Remember

9th Annual Barrel Racing Event

Thursday, July 26

Monmouth County Fair
East Freehold Park
Showgrounds
Kozloski Road, Freehold, NJ

Sunday,
August 26

SPUR Polo Match

Bucks Mills Park
Colts Neck, NJ

Salt Creek Grille Fundraising Event

(continued from page 1)

Rest assured that these donations have already been put to good use. Some of the money has benefited SPUR's scholarship program, which allows economically challenged children with special needs the opportunity to ride. A portion of the funds will also be set aside for specialized equipment used in the program upon the completion of Phase 2.

The Salt Creek fundraiser will join two others as major events that have helped to advance SPUR: *Off to the Races*, which raised \$800,000 in capital to build the barn and indoor arena at Sunnyside, and *Down the Backstretch*, which raised funds for Phase 2. We are truly blessed and grateful to all of our supporters. THANK YOU!

Around of applause to:

Steve Bidgood
Linda Irving Smith

Karen J. Irvine
(Culinary Communications)

Salt Creek Grille's
Banquet Manager – Barbara Penta
Executive Chef – Rich Deutsch
Sous Chef – Bob Belt

Founders
Tim McCune & Pete Truxaw

And Fabulous Staff

*whose dedication and hard work
made this event an magical
evening for all.*



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(732) 224-1367

www.spuronline.org

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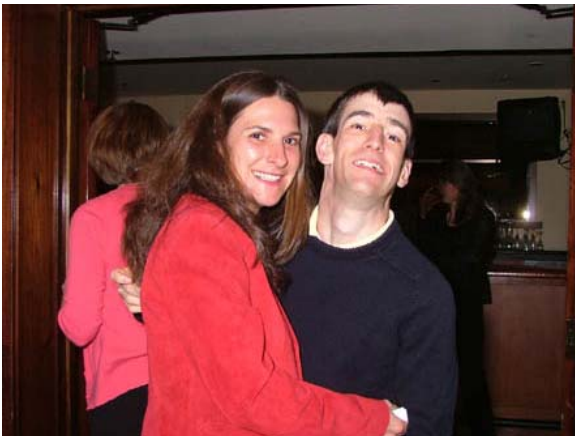
Elizabeth Shiftan

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Cindy Ross and Billy Collopy



*Auctioneer – Tim McCloone
McLoone's Pier House
& McLoone's Riverside*



*Dina Parello
and Nancy Young*



Event Chairwoman – Linda Irving Smith

Some of the
sponsors and
attendees at the
Salt Creek
Grille's Event.



*Chela St. Onge with
Suzette, Gourmet Picnic*



Fran Stefanelli and Bidy



A Happy Basket Winner



Great Food... Great Drink... Great Time!

THANK YOU TO OUR SPONSORS

Jockey Sponsor

Gail & James Cullen
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Trainer Sponsor

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Our Thanks to the Following Supporters, Guests, Donors
And SPUR Volunteers Who Made Tonight's Event Possible

Allied Beverage	Eatontown TV & Appliances	McLoone's Pier House & McLoone's Riverside	The Saydah Family
Andiamo Limo Service	The Durney Family	Diana Milkowski	Samuel & Maria Schenker
Bahr's Landing	David & Jacklyne Eareckson	Monmouth Park Racetrack	Mr. & Mrs. Adam Schneider
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	Vicki Marrassini		

Due to press deadline, we were unable to print a complete list of supporters from the evening's event. To those supporters who may have omitted, we extend our most grateful thanks. We will recognize your generosity in our November 2007 newsletter.