



Blue & Gold News

C L U B

July – August 2007

CATERING • LUNCH BUFFETS • SPECIAL OCCASIONS • MEETINGS & CONFERENCES

Summer afternoon — summer afternoon; to me those have always been the two most beautiful words in the English language. ~Henry James

What's New

Sink into the lazy, hazy days of summer with some favorite events at the Club. Thursdays, July 12 and August 9, we move outdoors (weather permitting) for our **Outdoor Summer Grill Nights**. Savor local favorites at the **Crab Fest** on Saturday, July 21. The focus shifts to more distant lands at our **Maui Maui Luau** on Thursday, July 26. Let your taste buds travel to New England for a **Clam Bake** on Thursday, August 23. See menus for all of these events inside the newsletter.

All summer events are held from 6 p.m. to 9 p.m. except Senior Nights, which begin at 5 p.m.



Martin Mbugua displays his culinary talent at the Easy Entertaining Cooking Class.

Letter from the Management

I hope you are enjoying all that summer has to offer.

With the warm weather underway, join us on the Terrace for a casual evening with friends and enjoy Tapas and wine every Friday and Saturday evening. It's a great way to catch up with friends while enjoying great food.



Blue & Gold Club Executive Chef Dan Beggs (first chef on left) was awarded a Bronze medal at the 2007 ACE Culinary Competition.

Please join me in congratulating our own Executive Chef Dan Beggs on his Bronze medal win during the Annual ACE 2007 Culinary Competition. Chefs from the Delaware Valley descended upon the University of Delaware in hopes of securing the chance to compete in New Orleans at the national competition. Dan's meal was truly inspiring and won rave reviews among the judges. Congratulations Dan on a job well done!

Enjoy Dan's culinary creations for lunch and dinner by calling the Club office for reservations at **302-831-2582**.

We look forward to seeing you at the Club!


– Laura Del Percio

Our Compliments to the Staff

Thanks so much for your help in planning the Pyle wedding and for making everything go so smoothly! The main room and sun room were a wonderful choice for the ceremony and for the dinner after. The food was excellent and the service was awesome. Everyone was very helpful! Thank you for making it such a perfect day! –Jennifer Pyle

July

SUMMER HOURS Main Dining Room (MDR) and Sun Porch—Lunch Monday-Friday 11:30am to 1:30pm;
Main Dining Room (MDR) and Sun Porch—Dinner Thursday-Saturday 6pm to 9pm
Tavern—Complimentary hors d'oeuvres Friday 4:30pm to 6:30pm;
Dinner in the Tavern Thursday-Saturday 6pm to 9pm

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
	2	3	4 INDEPENDENCE DAY Club Closed	5 Senior Night, 5-9pm	6 Every Friday and Saturday 1/2 PRICE WINE SPECIAL Every Friday and Saturday TAPAS: BUY 1 GET 1 1/2 PRICE	7 Every Saturday 1/2 PRICE NACHOS
8	9	10	11	12 Outdoor Summer Grill Night, 6-9pm	13	14
15	16	17	18	19 Senior Night, 5-9pm	20	21 Crab Fest, 6-9pm
22	23	24	25	26 Maui Maui Luau, 6-9pm	27	28
29	30	31				

Special Event Menus

Outdoor Summer Grill Nights



Thursdays, July 12 and August 9, 6 to 9 p.m.

Grilled Lobster Tail \$29.95

Grilled 6oz. Filet of Beef \$25.95

Grilled Pork Chop with Caramelized Apples \$20.95

Grilled Chicken Breast with Tomato Mango Chutney \$19.95

Grilled Tuna with Avocado Salsa \$21.95

Side Buffet:

Summer Mixed Salad with Grapefruit, Orange Slices,
Toasted Pine Nuts and Citrus Vinaigrette

Fried Tomato and Goat Cheese Platter with Balsamic Reduction

Apricot, Berry & Jicama Salad with Honey Lime Dressing

Three-Color Potato Salad

Grilled Corn on the Cob with Maple Chipotle Glaze

Curried Couscous with Grilled Vegetables

Grilled Asparagus

Homemade Peach Tarts

Strawberry Shortcake

Crab Fest



Saturday, July 21, 6 to 9 p.m.

Buffet Menu

Cold Blueberry Soup

Spinach Salad with Citrus Vinaigrette

Maryland Blue Crabs

Alaskan Snow Crab Legs

Grilled Hamburgers and Hot Dogs

Redskin Potato Salad

Corn on the Cob

Fresh Fruit

Assorted Desserts

Adults: \$23.75; Children (Ages 5-11): \$10.75

August

Reservations are recommended for all special events.

Special Event Prices include a 15% service charge. Vegetarian options are available for events.

Note: MD = Music Department, PAS = Performing Arts Series, PTP = Professional Theatre Training Program.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1	2 Senior Night, 5-9pm	3 <i>Every Friday and Saturday 1/2 PRICE WINE SPECIAL</i>	
5	6	7	8	9 Outdoor Summer Grill Night, 6-9pm	10 <i>Every Friday and Saturday TAPAS: BUY 1 GET 1 1/2 PRICE</i>	11 <i>Every Saturday 1/2 PRICE NACHOS</i>
12	13	14	15	16 Senior Night, 5-9pm	17	18
19	20	21	22	23 Clam Bake, 6-9pm	24	25
26	27	28	29	30 Senior Night, 5-9pm	Upcoming Events Sept. 6 — Back to Campus Sept. 20 — Brewmaster Night Sept. 18–Oct. 16 — Wine 101 (Tuesdays)	

Maui Maui Luau



Thursday, July 26, 6 to 9 p.m.

Buffet Menu

Cold Mango Soup Laced with Rum
 Spinach and Orange Salad with Papaya Vinaigrette
 Barbecued Pork Roast
 Chicken Breast Waikiki
 Curry Blackened Hawaiian Mahi Mahi with
 Cucumber, Tomato, and Ginger Relish
 Asparagus and Snow Peas with Mirin Dressing
 Cinnamon Almond Rice Pilaf
 Banana Cream Pie
 Pineapple Upside-Down Cake

Adults: \$19.75; Children (Ages 5-11): \$9.75

Clam Bake



Thursday, August 23, 6 to 9 p.m.

Buffet Menu

Manhattan Clam Chowder
 Tossed Greens with Assorted Dressings
 Steamed Mussels and Clams
 Chicken in Forty Cloves of Garlic
 Baked Nantucket Scrod
 Steamed Bratwurst
 Corn on the Cob
 Boston Baked Beans
 Parsley Buttered Redskin Potatoes
 Boston Cream Pie
 Wild Berry Cobbler

Add the Raw Bar for \$8.75

Oysters, Clams, Shrimp, and Marinated Mussel Salad

Adults: \$19.75; Children (Ages 5-11): \$10.25

Greetings from the Special Events Committee

Together with Club Management, we have been working hard to plan events for this coming fall and winter. Keep an eye open for the following classes:

- **How to Have the Perfect Tailgate**
- **Jewelry Making**
- **Veggie Centerpieces for the Holidays**
- **Edible Cookie Box**

As always, we value your suggestions. Let any member of the Events Committee know if you have an idea for an event or class. See you at the Club.

Nina Warren
Special Events Committee Chair

Information of Note

Catered Events—To reserve Club facilities for your special event, call (302) 831-2582.

Cell Phones—Please respect other members of the Club by discontinuing use of your cellular phones while dining. We suggest that you turn your phones to a non-audio setting.

Dress Code—The Club's dress code has been tailored to your style. Main Dining Room Special Occasion Events (i.e. Valentines Day, Mother's Day): Traditional suit coat or sports jacket for men. Main Dining Room: Modern-business casual. Tavern: Casual-informal dress attire. For all members of the faculty and administration, please be sure all guests, including students, are aware of the dress code.

Parking—Club parking lots may be entered from Kent Way or Orchard Road gates; however, all traffic must exit through the Kent Way gates. Please watch for pedestrians when driving behind the Club. Parking spaces are at a premium in the Blue and Gold Club lot.

New Members

Edward J. & Judy L. Bennett	Alumni
Carolyn Brunne	Parent
Lynne & Richard Chalmers	Parents
Suzanne S. Chantler	Friend
Dorothy M. & Salvatore Desiderio	Staff
Peggy Keay	Alumni
Mary Jane Keyser	Staff
Jennifer Knox	Alumni
Jeffrey E. Lang	Alumni
William T. and Catherine M. Lawrence	Alumni
Scott M. Lehman	Alumni
Catharine N. & David F. Lyons, Sr.	Parents
Tami L. Morachnick, Esq. & Mark S. Greenberg	Alumni
David A. Plastino	Alumni
James Rand	Alumni
Mary Ellen & Robert V. Stachnik	Alumni
Robin M. & Donald J. Wall, Jr.	Friend
Young-Doo Wang	Faculty
David & Debbie Wayson	Friend
George V. Wood, III	Alumni

We ask that members only park in the Club lot when dining at the Club or attending special Club events. Individuals can be dropped off at the portico. On-street parking is available at meters.

Members/guests with handicap stickers can park at the meters at no charge. Parking is also available at the CFA parking garage and the visitor lot on South College Ave. If attending a departmental function, try to carpool with other guests as a courtesy to all Club members. Public Safety makes regular visits to the lot. They will be issuing \$60 tickets to unauthorized vehicles.

Special Needs—For disability accommodations, please contact us at least a week in advance when making reservations or booking special events. If the Tavern is open (and the Main Dining Room is not booked), you may dine upstairs with advance reservations.

Web site—Please check our Web site at www.udel.edu/BGClub for updates and current information on the latest events.

For more information on **Catering to Go!**, please visit the Club Web site at www.udel.edu/BGClub



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