



# August

## HOURS

**Main Dining Room (MDR) and Terrace Lunch Buffet & a la carte Features, Mon.–Fri., 11:30 a.m.–1:30 p.m.; Dinner: Thurs.–Sat., 6 p.m.–9 p.m. Tavern: Complimentary hors d'oeuvres, Fri., 4:30 p.m.–6 p.m.; Dinner: Tues.–Sat., 5 p.m.–9 p.m.**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1	2	3 Maui Maui Luau, 6-9pm	4	5
6	7	8	9	10	11	12
Aug 6–20, Monday–Friday: Buffet Lunch only, closed for dinner, closed on weekends						
						Every Saturday: TAPAS: BUY ONE GET ONE 1/2 PRICE
13	14	15	16	17	18	19
Aug 6–20, Monday–Friday: Buffet Lunch only, closed for dinner, closed on weekends						
20 Aug 6–20, Monday–Friday: Buffet Lunch only, closed for dinner, closed on weekends	21	22	23	24 Senior Night, 5-9pm	25	26
27	28	29	30	31 Senior Night, 5-9pm		

### Clam Bake



Thursday, July 20, 6 to 9 p.m.

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

- 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

### Maui Maui Luau



Thursday, August 3, 6 to 9 p.m.

Adults: \$18.75; Children (Ages 5-11): \$9.75

- 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

# A Letter from the Board of Directors

Dear Fellow Club Members,

As the excitement surrounding University of Delaware graduation subsides, we hope that all of you are looking forward to a relaxing, yet productive summer. Ongoing projects to maintain and improve the club's appearance and operation continue, and these have been scheduled to create as little disruption to day-to-day operations as possible. We appreciate your understanding and patience. The challenge of maintaining a historic building like our club is an ongoing, yet important task for the University.

During the month of June, the Board of Directors and Club management will be holding a joint meeting of all interested committee members. The purpose of this meeting will be to outline the details of the newly formed Club committees and begin working on projects for the upcoming year. If you are still interested in working on a committee, please contact a member of the board, or the Club office.

Please consider the Blue & Gold your home away from home this summer. We look forward to seeing you dining or at one of our special events.

Best wishes for an enjoyable summer season.

Sincerely,  
Ron Cole  
For the Blue and Gold Club Board of Directors

## New Members

Gordon H. Bethards .....	Alumni
Ann B. Catts, MD .....	Alumni
Dr. James Cosgrove .....	Affiliate
Thomas G. Crescenzo .....	Alumni
Robert V. Donato, III .....	Alumni
Ted Elder .....	Alumni
James R. Laser .....	Alumni
Robert A. Locke .....	Alumni
Jennifer Musselman .....	Staff
Candyce Pizzala .....	Alumni
James C. Prodan .....	Faculty
Donald W. Pyle .....	Alumni
Walter & Linda Silowka .....	Alumni
Dr. J. Thomas Sims .....	Faculty
Mr. & Mrs. Leon Slocomb, Jr. ....	Parent
Elizabeth W. Snyder .....	Alumni
Irene Struve .....	Friend
Barbara Walker .....	Alumni
Josephine Williamson .....	Staff

Recipes from the Blue & Gold Kitchen will be available as a supplement to the November/December newsletter each year. Favorite recipes from past issues are available online at the Blue & Gold Web site.

Please check the Blue & Gold Web site at [www.udel.edu/BGClub](http://www.udel.edu/BGClub) for updates and current information on the latest events.

## Information of Note

**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.

**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.

**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.

**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. We ask that members only park in the Club lot when dining at the Club or attending a special Club events. Individuals can be dropped off at the portico. Off-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 Elkton 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 has been contacted to makes regular visits to the lot. They will be issuing \$60 tickets to unauthorized vehicles.

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



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# July

Reservations are recommended for all special events.

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

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

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1 Crab Fest, 6-9pm
2	3 Buffet Lunch only, closed for dinner.	4 Closed Happy Fourth of July	5	6 Endless Summer Nights Grill Night, 6-9pm	7	8
9	10	11	12	13 Senior Night, 5-9pm	14	15
16	17	18	19	20 Clam Bake, 6-9pm	21	22
23	24	25	26	27 Senior Night, 5-9pm	28	29
30	31					

Every month on Friday and Saturday:  
**1/2 PRICE WINE DEAL**  
with the purchase of two entrees

Every Saturday:  
**TAPAS: BUY ONE GET ONE 1/2 PRICE**

Every Saturday:  
**1/2 PRICE NACHOS**

## Special Event Menus

### Crab Fest



Saturday, July 1, 6 to 9 p.m.

Adults: \$20.75; Children (Ages 5-11): \$10.75

- 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

### Endless Summer Nights Grill Night



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

- Grilled Lobster Tail \$27.95
- Grilled 6oz. Filet of Beef \$23.95
- Grilled Pork Chop with Caramelized Apples \$18.95
- Grilled Chicken Breast with Tomato Mango Chutney \$17.95
- Grilled Tuna with Avocado Salsa \$19.95
- 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