

Blue & Gold CLUB NEWS

CATERING • LUNCH BUFFETS • SPECIAL OCCASIONS • MEETINGS & CONFERENCES



LETTER FROM THE MANAGER

This has been an exciting new year for us. I hope you have been enjoying all the Club has to offer you. We're busier than ever so don't miss out on your opportunity to take part in all the festivities.

As spring unfolds, you will see what I am talking about. Looking to meet new people or just want an evening or afternoon out with friends? Consider joining our book club, and enjoy savings from the University Bookstore. We have added another speaker to our Lecture Series: Bernie Herman will be discussing his latest work on the history of the foods of Newark.

Throughout 2006, we'll be celebrating our 35th Anniversary with family specials. See "Spring Specials" for our 35¢ features for March and April and keep an eye out for future specials recognizing this milestone.

March and April are packed with old favorites and new so call the Club office today to reserve your spot. The Club management strives for every visit to the Club to be a memorable one. Please do not hesitate to contact me if you ever experience issues with service or quality. As always we look forward to seeing you at the Club!

– Laura Del Percio

What's new?

Winter is on my head, but eternal spring is in my heart. – Victor Hugo

Celebrate the return of spring at a host of events through March and April. We begin the season with a **French Wine Dinner** on Thursday, March 9. On Friday, March 17, we move north to the Emerald Isle with our **St. Patty's Day Dinner** specials. Things start to heat up at our **California 70's Spring Break Dinner** on Thursday, March 23.

For those fans of a certain mouse, you may know that two theme parks are also celebrating important anniversaries this year. On Thursday, April 6, it's a world of laughter at our **It's a Small World Buffet**. Dishes from around the world will come together on our buffet table, with favorites for the younger set.

Passover begins at sundown on April 12. Join us at lunch on April 13 and 14 for Passover specials on the lunch buffet, including Braised Beef Brisket, Matzo Ball Soup, Sweet & Sour Salmon, Baked Cod with Lemon Dill Sauce, and Potato Kugel.

Easter Brunch on Sunday, April 16, will have two seatings at 11 a.m and 1 p.m. The Easter Bunny will make appearances at 12 noon and 1:30 p.m.

We will also repeat our very popular **Blue & Gold Afternoon Tea** this year on April 22, 1-3 p.m. If you weren't able to attend last year, remember to dust off your favorite hat and join us for a traditional English tea. The menu will consist of freshly baked Scones served

with Devonshire Cream, Country Preserves, Lemon Curd and Fresh Berries; assorted Afternoon Tea Sandwiches including Watercress, Mushroom, Shrimp, and Cucumber; assorted Miniature Pastries and a selection of teas or, if you prefer, coffee. The cost for adults will be \$12.50 and the cost for children (ages 5-11) will be \$6.50.

April 27 is **Take Our Daughters and Sons to Work Day**. Bring them to work, and treat them to lunch at the Club. Daughters and sons enjoying Club hospitality with their mothers and fathers will dine half price. That evening is also the Club's unofficial herald of spring, with the annual **Asparagus Fest**.

Spring Specials

Every Tuesday night, our 1/2 Price Nachos in the Tavern continue. Then, every Friday night through Easter, join us for Fish Market Fridays with Raw Bar. Every Friday and Saturday night, enjoy a 1/2 price bottle of wine with the purchase of two entrees. In March, Wednesday nights are all you care to eat Family Nights in the Tavern. Children ages 5-11 eat for only 35¢ with the purchase of one adult dinner. In April, buy one dessert on Wednesday night and get a second dessert for only 35¢.

MARCH 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
			1 Family Night Dinner Specials in the Tavern- Chicken Pot Pie & Meatloaf	2 Seniors Night, 5-8pm BB&B-Women's Basketball vs Hofstra	3 Cathie Ryan Pre- Perform. Dinner (PAS), 5pm New Music DE Festival (MD) Pre-Perform. Dinner, 5pm Chef's Tableside Dinner	4 Chef's Tableside Dinner
5	6	7 1/2 Price Nachos in the Tavern	8 Family Night Dinner Specials in the Tavern- Beef Stew & Chicken Dumplings	9 French Wine Dinner, 5-8pm	10 Victoria Chiang Recital Pre-Performance Dinner, 5pm	11 Little Red Riding Hood and Other Stories Pre-Perform. Brunch (PAS), 12noon Andrew Harley Recital Pre-Perform. Dinner, 5pm
12	13	14 1/2 Price Nachos in the Tavern	15 Family Night Dinner Specials in the Tavern- Chili & Spaghetti with Meatballs	16 Seniors Night, 5-8pm Percussion/Marimba/ Delaware Steel Pre- Performance Dinner (MD), 5pm	17 St. Patty's Day Dinner Specials in MDR and Tavern	18
19	20	21 1/2 Price Nachos in the Tavern Lecture Series: Bernie Herman, 5:30pm	22 Family Night Dinner Specials in the Tavern- Chicken Pot Pie & Meatloaf	23 California 70's Spring Break Dinner, 5-8pm	24 Rosencrantz and Guildenstern Are Dead Pre-Performance Dinner (PTTP), 5pm	25 Rosencrantz and Guildenstern Are Dead Pre-Performance Dinner (PTTP), 5pm
26	27	28 1/2 Price Nachos in the Tavern	29 Family Night Dinner Specials in the Tavern- Beef Stew & Chicken Dumplings	30 Seniors Night, 5-8pm	31	

APRIL 2006

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
						1
2 Daylight Savings Time Begins	3	4 1/2 Price Nachos in the Tavern	5 Buy One Dessert, Get 2nd for 35¢	6 It's a Small World Buffet, 5-8pm	7 Arms and the Man Pre-Perform. Dinner (PTTP), 5pm Jazz Festival with US Air Force Rhythm in Blue Pre-Perform. Dinner (MD), 5pm	8 Arms and the Man Pre-Perform. Dinner (PTTP), 5pm
9	10	11 1/2 Price Nachos in the Tavern	12 Buy One Dessert, Get 2nd for 35¢	13 Seniors Night, 5-8pm Passover Specials on the Lunch Buffet	14 Passover Specials on the Lunch Buffet	15 Rosencrantz and Guildenstern Are Dead Pre-Performance Dinner (PTTP), 5pm
16 Easter Brunch, seatings at 11am and 1pm, Easter Bunny appears at 12noon and 1:30pm	17	18 1/2 Price Nachos in the Tavern	19 Buy One Dessert, Get 2nd for 35¢	20 Seniors Night, 5-8pm The Rivals Pre-Performance Dinner (PTTP), 5 pm Peter Stumpf with Christine Delbeau Pre-Performance Dinner (MD), 5pm	21 Arms and the Man Pre-Perform. Dinner (PTTP), 5pm	22 B&G Afternoon Tea, 1-3pm The Rivals Pre-Perform. Dinner (PTTP), 5pm UD Chorale Pre-Perform. Dinner (MD), 5pm
23 Alice In Wonderland Pre-Performance Brunch (PAS), 12noon	24	25 1/2 Price Nachos in the Tavern	26 Buy One Dessert, Get 2nd for 35¢ Administrative Professionals Day Lunch Specials	27 Asparagus Fest, 5-8pm The Rivals Pre-Performance Dinner (PTTP), 5 pm Del'Arte Pre-Perform. Dinner (MD), 5pm	28 The Rivals Pre-Performance Dinner (PTTP), 5pm The Magic Flute Pre-Performance Dinner (MD), 5pm	29 Arms and the Man Pre- Perform. Dinner (PTTP), 5pm The Magic Flute Pre-Performance Dinner (MD), 5pm

Details on our Web site at www.udel.edu/BGClub or call (302) 831-2582 for more information.

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, PTTP = Professional Theatre Training Program.


..... HOURS

Main Dining Room (MDR): Lunch: Buffet & a la carte Features, Monday–Friday, 11:30 a.m.–1:30 p.m.

Dinner: Thursday–Saturday, 5 p.m.–8 p.m.

Tavern: Complimentary hors d'oeuvres, Friday, 4:30 p.m.–6 p.m., Dinner: Tuesday–Saturday, 5 p.m.–8 p.m.

Every Friday through April 14, 2006:

 FISH MARKET FRIDAY
& RAW BAR

Every Friday and Saturday:

 1/2 PRICE BOTTLE OF
WINE WITH 2 ENTREES

Special Event Menus

California 70's Spring Break Dinner



Thursday, March 23

5 p.m. to 8 p.m.

Adults: \$19.95; Children (Ages 5-11): \$9.50

Chicken & Lemongrass Soup
Baby Spring Mix Salad with Alfalfa Sprouts,
Sun-Dried Cranberries,
Avocado & Citrus Vinaigrette
Scallop Ceviche
Gingered Honey Lime Chicken
Beef Tenderloin Scaloppini with Wild Mushrooms
in Marchand de Vin Sauce
Baked Pacific Salmon
with Cucumber Tomato Relish
Sautéed Snow Peas
with Water Chestnuts & Diced Red Pepper
Roasted Red Skin Potatoes
with Caramelized Onions

It's a Small World Buffet



Thursday, April 6

5 p.m. to 8 p.m.

Adults: \$19.95; Children (Ages 5-11): \$9.50

French Onion Soup with Parmesan Croutons
Spinach Salad topped with Toasted Pine Nuts,
Grape Tomatoes, Kalamata Olives,
Feta Cheese & Caper Vinaigrette
Clams & Mussels Marinara over Linguini
Roast Pork with Apples & Sauerkraut
Cheese Quesadillas
Mediterranean Chicken
Eskimo Fish Sticks
French Fries
Potatoes au Gratin
Sesame Fried Green Beans
Assorted Desserts

Easter Brunch



Sunday, April 16

Seatings at 11 a.m. and 1 p.m.

Easter Bunny appears at 12 noon and 1:30 p.m.

Adults: \$19.95; Children (Ages 5-11): \$9.50

Fresh Fruit Bowl
Assorted Muffins, Danish & Croissants
Assorted Bagels with Cream Cheeses
Omelettes Made to Order
Belgian Waffles with Assorted Toppings
Eggs Benedict
Cheese Blintzes with Blueberry Sauce
Bacon & Sausage
Home Fries
Virginia Baked Ham
Herb-Crusted Turkey Breast
Seafood Nantua over Rice
Decadent Dessert Table

Asparagus Fest



Thursday, April 27

5 p.m. to 8 p.m.

Entrées served with choice of soup, salad and dessert.

Choice of Soup

Cream of Asparagus
Sherried Crab Bisque

Choice of Salad

Marinated Asparagus & Tomato Salad with Fresh
Mozzarella and Champagne Vinaigrette
Baby Spring Mix Salad with Caramelized Almonds,
Sun-Dried Cherries & Grilled Peaches
in Citrus Vinaigrette

Choice of Entrée

Asparagus and Cheese Ravioli
with Roasted Red Pepper Sauce \$22.50
Salmon Oscar with Rosti Potatoes \$25.50
Grilled Pork Chops stuffed with Apricots
and served over Spaetzle with Port Wine Sauce and
Fresh Asparagus \$22.50
Filet Rossini served with Asparagus Risotto \$25.50
Chicken Normandy with Grilled Asparagus
and Rosti Potatoes \$22.50

Choice of Dessert

Chocolate Raspberry Torte
Banana Crème Brûlée

Blue Cheese and Artichoke Crab Dip

6 oz. jumbo lump crabmeat	2 artichoke hearts
3 oz. blue cheese, softened	salt & pepper to taste
3 oz. cream cheese, softened	Old Bay seasoning to taste
2 eggs, whipped	

Mix all ingredients together and put in a casserole dish. Bake in a 400 degrees pre-heated oven; until golden brown on top, about 20 minutes. Serve with assorted crackers. Yield: About 2 cups.

Dear Blue and Gold Club Members,

We are introducing a new committee structure to the Club to ensure that the membership needs are being met and that we continue to work to improve and enhance the Blue and Gold Club services and offerings. This decision was made after studying operating structures at a wide variety of private clubs. This will serve to align the Blue and Gold Club governing structure with industry best practice, as suggested by the Club Managers Association of America.

Nominations are sought for the following committees: Member Relations Committee, Marketing Committee, and Special Events Committee. The Club's continued success is dependent on the active involvement of the membership, so please do not hesitate to volunteer your time or nominate other members for work on these important committees. Nominations will be accepted on an on-going basis but the Club Board anticipates the committee selections will be completed by Friday, March 31st, 2006. Please submit all nominations in writing, either via e-mail to bg-board@udel.edu, or to the Board of

Directors c/o the Club office. Once nominations are reviewed, individuals selected to serve on committees will be notified. It is anticipated that initial committee meetings will take place during April and May.

In the future, this space will be used to provide the membership with updates on committee activities. Our thanks are extended to all employees and members for your loyalty and support of our fine Club. We all look forward to continued success in 2006.

*Board of Directors
Blue and Gold Club*

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.

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.

Upcoming Events

Cinco de Mayo	May 5
Kentucky Derby Party	May 6
Mother's Day Brunch	May 7
Welcome to Summer BBQ	June 8
Father's Day Brunch	June 18

New Members

Karen Avino	Faculty
Mr. & Mrs. Henri L. Bertuch	Alumni
Mrs. George P. Bissell	Friend
Mrs. Polly M. Bray	Faculty
James W. Brown	Alumni
Dr. Daniel D. Carson	Faculty
Mr. & Mrs. Arthur B. Chase	Alumni
Todd J. Christie	Alumni
Dr. & Mrs. William B. Daniels	Faculty
David N. Erby	Alumni
Mr. & Mrs. Douglas D. Gallagher	Alumni
Gerard D. Hoefling	Faculty
Dr. & Mrs. Eric W. Kaler	Faculty
Dr. Victor R. Kalman	Friend
Mark J. Manno	Staff
Gloria Masciantonio	Staff
Dr. Donald R. McCoy	Alumni

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 event. If attending a departmental function, try to carpool with other guests as a courtesy to all Club members. Public Safety has been contacted to make 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.

(3 0 2) 8 3 1 - C L U B or www.udel.edu/BGClub



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