



# Blue & Gold News

March – April 2007

C L U B

CATERING • LUNCH BUFFETS • SPECIAL OCCASIONS • MEETINGS & CONFERENCES

Now Nature hangs her  
mantle green

On every blooming tree,  
And spreads her sheets  
o' daisies white

Out o'er the grassy lea.

– Robert Burns

## What's New

March and April play host to some of the most anticipated events of the year. The celebration begins with **Chef's Tableside Dinners** on Friday and Saturday, March 2 and 3. Select from Veal Marsala for \$18.95 or Fettuccini alla Vodka with Shrimp, Scallops, and Crab Meat for \$19.95.

Did you know that in the Greek Orthodox Church, March 8 is the feast day of Saint Theofulakto? Even if you don't share his name, you'll want to enjoy the hearty menu planned for the **Greek Fest** on Thursday, March 8. Then, plan to join us for the **Spring Wine Dinner** on Thursday, March 22. The menus for these events speak for themselves. See them inside the newsletter.

This year the Jewish holiday of **Purim** begins at sundown on March 3 and **Passover** begins at sundown on April 2. An assortment of Jewish holiday treats will be available at the lunch buffet during these holiday seasons. Purim specials are Hamantaschen (triangular-shaped pastries), Tzimmes, and Rugalach; Passover specials are Braised Beef Brisket, Matzo Ball Soup, Potato Kugel, Haroset, Sweet and Sour Salmon, and Baked Cod with Lemon Dill Sauce.

The Easter Bunny hops into town on Sunday, April 8. Our annual **Easter Brunch** will have three seatings, at 10 a.m., 12 noon, and 2 p.m. Easter Egg Hunts will be held at 10:30 a.m. and 12:30 p.m., so bring your baskets!



B&G Chef Ray Sarro with some attentive students in his Autumn Harvest Cooking Class.

On Thursday, April 12, join us for a **Beef Lover's Night**. The menu includes something for everyone.

Wednesday, April 25 is **Administrative Professional's Day** and the Club will be offering a special lunch menu all week in celebration. The little green harbinger of spring is the guest of honor at the **Asparagus Fest** on Thursday, April 26.

## Letter from the Manager

Spring is in the air, and I always enjoy the rebirth that comes with this beautiful season. Spring is a wonderful season for our 3rd Annual Tea. The tradition of high tea goes back to the late 1700's. The Blue & Gold Club, in keeping with this fine tradition, would like to invite you to join us on Saturday, April 28, 2007 from 1 to 3 p.m. Enjoy savory tea sandwiches and delicate scones served with fresh berries, Devonshire cream and lemon curd. Sip your favorite tea while feasting on lavish miniature pastries. It promises to be a lovely afternoon.

Calling all fans of the arts. Join us for Dinner and a Show. Dine at the club prior to a Performing Arts Series show or University Music Department concert and receive 10% off your meal when you present your ticket to that evening's show.

Our cooking classes have been a hit with our members. Join us for our first "Easy Entertaining Cooking Class" on March 26, 6 to 9 p.m. Here you will learn how to create a dinner party with ease just in time for the Holidays. Stay up to date on all the Club has to offer by visiting our Web site at [www.udel.edu/bgclub](http://www.udel.edu/bgclub).

We love hearing from you, please send your suggestions and comments to [ldelp@udel.edu](mailto:ldelp@udel.edu). As always we look forward to seeing you at the Club.

– Laura Del Percio

## Our Compliments to the Staff

Laura and the entire staff at the Blue and Gold Club should be commended for their excellent service. The Blue and Gold Club sponsors a variety of events and theme nights. Senior night is a particular favorite with us. The Club is a nice place to relax and enjoy a fine meal with friends. The tavern is a great place, too.


– Georgia Boines

# March

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 Series, PTPP = Professional Theatre Training Program.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		<p>Every Tuesday: <b>1/2 PRICE NACHOS</b></p> <p>Every month on Friday and Saturday: <b>1/2 PRICE WINE SPECIAL</b></p>		<p>1 Senior Night, 5-8pm Tuesday Pre-Performance Dinner (PTTP), 5pm</p>	<p>2 Chef's Tableside Dinners Tuesday Pre-Performance Dinner (PTTP), 5pm</p>	<p>3 Chef's Tableside Dinners The Life of Galileo Pre-Performance Dinner (PTTP), 5pm</p>
4	5 Purim Specials on the lunch buffet	6 Wine 202	7	8 Greek Fest, 5-8pm Tuesday Pre-Performance Dinner (PTTP), 5pm	9 Amadeus Trio Pre-Performance Dinner (PAS), 5pm The Life of Galileo Pre-Performance Dinner (PTTP), 5pm	10 Tuesday Pre-Performance Dinner (PTTP), 5pm
11 Junie B. Jones Pre-Performance Brunch Buffet (PAS), 12 noon	12	13 Wine 202	14	15 Senior Night, 5-8pm	16	17 St. Patty's Day Dinner in the Tavern, 5-8pm
18	19	20 Wine 202	21	22 Spring Wine Dinner, 5-8pm	23	24
25	26 Easy Entertaining Cooking Class, 6-9pm	27 Wine 202-Graduation Dinner	28	29 Senior Night, 5-8pm	30	31

## Special Event Menus

### Greek Fest



Thursday, March 8, 5 to 8 p.m.

Adults: \$19.95; Children (Ages 5-11): \$9.95

Youvarlania Avgolemono  
(Meatball Soup with Egg-Lemon Sauce)

Cucumber and Tomato Salad

Traditional Greek Salad

Baked Pita and Hummus

Stuffed Grape Leaves (Dolmades)

Grilled Butterflied Leg of Lamb with Rosemary Mint Sauce

Pastitsio (Layered Noodle Casserole)

Baked Tilapia with Peppers and Onions

Spanakorizo (Spinach with Rice)

Briam (Baked Mixed Vegetables)

Baklava

Kataifi

Greek Rice Pudding

Assorted Mini Pastries, Halva

### Spring Wine Dinner



Thursday, March 22, 5 to 8 p.m.

\$35.00

Leek and Camembert Tart  
with Roasted Red Pepper Sauce

Baby Spring Greens with Citrus Fruits  
and Grapefruit Vinaigrette

Coconut Sorbet

Choice of:

Double Lamb Chops  
with Ginger Mint Crust

or


Roasted Salmon  
with Cucumber Sour Cream

Lemon Truffle Tart

# April

## 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., 5 p.m.–8 p.m. Tavern: Complimentary hors d'oeuvres, Fri., 4:30 p.m.–6 p.m.; Dinner: Tues.–Sat., 5 p.m.–8 p.m.**

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	
1	2 Passover begins at sundown	3 Senior Night, 5-8pm <i>Every Tuesday: 1/2 PRICE NACHOS</i>	4	5 Dinner—Club Closed for University Event	6 Topdog/Underdog Pre-Performance Dinner (PTTP), 5pm	7 Topdog/Underdog Pre-Performance Dinner (PTTP), 5pm	
8 Easter Brunch, seatings at 10am, 12 noon and 2pm Easter Egg Hunt 10:30am and 12:30pm	9	10 <i>Every month on Friday and Saturday: 1/2 PRICE WINE SPECIAL</i>	11	12 Beef Lover's Night, 5-8pm A Streetcar Named Desire Pre-Performance Dinner (PTTP), 5pm	13 Tartuffe Pre-Performance Dinner (PTTP), 5pm	14 Tartuffe Pre-Performance Dinner (PTTP), 5pm	
15 Harry the Dirty Dog Pre-Performance Brunch Buffet (PAS), 12 noon	16	17	18	19 Senior Night, 5-8pm Taming of the Shrew Pre-Performance Dinner (PTTP), 5pm	20 Taming of the Shrew Pre-Performance Dinner (PTTP), 5pm	21 A Streetcar Named Desire Pre-Performance Dinner (PTTP), 5pm	
22	23	24 Dinner—Club Closed for University Event	25	26 Asparagus Fest, 5-8pm Taming of the Shrew Pre-Performance Dinner (PTTP), 5pm	27 Dinner—Club Closed for University Event	28 Afternoon Tea, 1-3pm A Streetcar Named Desire Pre-Performance Dinner (PTTP), 5pm	
Administrative Professional's Day Lunch Specials							
29	30	<b>Upcoming Events</b> Italian Festival of Wines Dinner — May 10 Mother's Day Brunch — May 13					

### Beef Lover's Night



Thursday, April 12, 5 to 8 p.m.

Choice of Soup:

French Onion au Gratin or Sherried Crab Bisque

Choice of Salad:

Wedge of Iceberg with Choice of Dressing or Baby Spinach with Hard Cooked Eggs, Bacon, Red Onions with Balsamic Vinaigrette

Choice of Entrée:

Flat Iron Steak with Grilled Portabellas and Gorgonzola Cheese Sauce \$17.95

Prime Rib of Beef au Jus \$19.95

Filet of Beef with Glazed Shallot Demi-Glace \$19.95

Grilled New York Strip with Colbert Butter \$21.50

Veal Oscar \$19.50

Crab Imperial \$19.50

Baked Cornish Game Hen with Dried Cranberry Nut Stuffing \$16.95

Grilled Tuna over Lentils with Spicy Tomato Vinaigrette \$18.95

Baked Wild Mushroom Polenta Napoleon with Vegetarian Demi-Glace \$13.50

### Asparagus Fest



Thursday, April 26, 5 to 8 p.m.

Choice of Soup:

Cream of Asparagus or Sherried Crab Bisque

Choice of Salad:

Marinated Asparagus and Tomato Salad with Fresh Mozzarella with Champagne Vinaigrette or Baby Spring Mix with Caramelized Almonds, Sun Dried Cherries, and Grilled Peaches with 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 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 or Banana Crème Brûlée

## New Members

Theodore H. Ashford	Friend
Myrna L. Bair	Staff
David L. Baylor	Staff
Donald W. & Susan H. Becker	Alumni
Alfred H. & Julie Blanton	Parent
Robert P. & Susanna Boudwin	Alumni
Howard P. Brokaw	Parent
Fern Butler	Alumni
David A. Byers	Friend
Dennis C. and Elizabeth Byrne	Alumni
Carolyn Candeloro	Alumni
Wade P. Catts & Lynn Riley	Alumni
Richard P. Cavanaugh	Parent
Sharon & John L. Cimino	Parent
Mary M. Cleary	Alumni
Sylvain G. Cloutier & Melanie V. Pepin	Faculty
George S. & Bevs Coble, Jr.	Alumni
Dr. & Mrs. Gerald L. Cole	Alumni
Dr. Karen C. Conlin	Alumni
William F. & Sarah D'Alonzo	Friend
Mr. & Mrs. Thomas M. DiMuzio	Alumni
Robert DiGiacomo	Alumni
Dominic M. & Marilyn F. Di Toro	Faculty
Marc Drumm	Staff
E. Bradford duPont, Jr.	Alumni
Steven M. & Rachel Eidelman	Faculty
Elizabeth Fellows & Peter Kubizne	Staff
Susan R. Finkel	Alumni
Vicki & Brent Fleisher	Parent
F. Richards & Page Ford	Student
Clayton & Kay Foster	Parent
Melvin W. & Betsy Gardner	Alumni

John C. & Margaret Gleason	Friend
Marcel & Vivienne Goldstein	Alumni
Robert W. & Sarah Gore	Alumni
Carol & Bob Gray	Alumni
Eric L. Grayson, Esq.	Alumni
George E. & Lynn Hale	Alumni
Charles J. & Colleen K. Hanna	Alumni
John C. & Linda M. Hanson	Parent
Robert V.A. & Linda B. Harra, Jr.	Alumni
Daniel R. & Lisa Hendi	Parent
Richard S. Holden	Alumni
Louis M. & Candice Honick	Alumni
Robert B. Horne	Alumni
Harold L. Hotchkiss	Staff
Harry S. Hughes, Jr.	Alumni
Bob Jefferson	Alumni
Linda J. & John A. Jenkins	Alumni
Nancy R. Jennings	Parent
Robbie & Sharmila Johnson	Alumni
Richard H. Keller	Alumni
Fletcher A. King	Alumni
Nancy L. King & Joseph F. Parker, Jr.	Alumni
Dr. Durand R. & Barbara K. Kinloch, III	Alumni
George R. Kirk	Alumni
Daniel & Donna Kortvelesy	Parent
Kenneth S. Lakin	Parent
Bangalore T. & Suvarna Lakshman	Alumni
The Honorable Gregory F. Lavelle	Alumni
Donald Lehman	Faculty
Katherine M. & Allen Lyons	Staff
Manisha & Sanjay Malik	Staff
Michael & Joanne McLeod	Parent
Dr. & Mrs. John D. Meakin	Retired Faculty
David L. Morgan	Alumni

Irene B. Morgan	Parent
Rebecca M. Moss	Staff
Chaitra Murthy & Madhusudhan Annagiri	Staff
J. Robert & Janet M. Parsons	Alumni
Debra Pierce	Staff
Joseph J. & Sharon Purzycki	Alumni
Dr. John A. Quintus	Faculty
Kathleen Reynolds	Parent
James & Magdalene Rountos	Parent
William & Martha Roy	Alumni
Carol L. Russell	Alumni
Daniel G. & Monica Seador	Parent
Thomas F. & Stephanie Shumotic	Alumni
Nancy E. Sicard	Parent
Henry H. Silliman, III	Alumni
Jane H. Singles	Alumni
Sharisse & Lawrence Thomas Smith, Jr.	Parent
Dennis S. Suszkowski	Alumni
J. Murray Tate	Staff
Gretchen Taylor	Alumni
Barbara Conklin Teter	Parent
Diane L. Thisell	Staff
P. Coleman Townsend, Jr.	Alumni
Michaelene & Brian Urban	Student
William B. & Judith R. Vaughn	Alumni
Mark C. & Marie Wallen, M.D.	Parent
Joseph M. & Deirdre Walsh, III	Alumni
John F. Waples	Alumni
Sue Warrington-Doud	Parent
Harry J. & Joanne M. West	Alumni
Elwood F. Williams, Jr.	Alumni
Jessica Woodruff	Staff
John S. Yasik	Alumni

## 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.

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. 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 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](http://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](http://www.udel.edu/BGClub)



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