



Blue & Gold News

C L U B

May – June 2007

CATERING • LUNCH BUFFETS • SPECIAL OCCASIONS • MEETINGS & CONFERENCES

I question not if thrushes
sing, If roses load the air;
Beyond my heart I need
not reach When all is
summer there.

– John Vance Cheney



B&G Chef Dan Beggs prepared guests' entrees in the Main Dining Room for our popular Tableside Dinners. Photo by Mandi Illuzzi

What's New

Sample wines from Napa Valley's award-winning St. Supéry Vineyards at our **St. Supéry Wine Dinner** on Thursday, May 10.

Make plans to join us for our very popular **Mother's Day Brunch** on Sunday, May 13, with seatings at 10:30 a.m. and 12:30 p.m.

On Thursday, May 24, join us for the **Pio Wine Dinner** featuring wines from Pio Cesare of Italy.

Saturday nights, through the month of June, buy one tapas and get a second at half price. In addition, 1/2 Price Nachos will be available in the Tavern on Saturdays in June, July and August.

Our annual **Welcome to Summer BBQ** will be held on Thursday, June 7, 6 to 9 p.m. Celebrate the men in your life with a **Father's Day Brunch** on Sunday, June 17, seatings at 10 a.m. and 12 noon. That summer favorite, **Lobster Night**, will be held on Thursday, June 21.

Year-Round *On the Go!* Menu

Don't forget that *On the Go!* is available all year long. Get your Tavern fare favorites to-go any time of the year! The menu can

be found on the Club Web site at www.udel.edu/BGClub. Call (302) 831-CLUB (2582) by 2 p.m. to place your order, and it will be packed and ready to travel with you that evening.

Summer Dinner Hours

During the months of June, July and August, dinner will be served 6 to 9 p.m. in the Main Dining Room Thursday through Saturday and from 5 to 9 p.m. in the Tavern Thursday through Saturday.

Letter from the Manager

The end of the busy school year is just around the corner. Congratulations to the Class of 2007, including some of our own staff. We wish you much success and happiness in your future endeavors.

Things may be a bit slower throughout campus, but not at the Club. Enjoy the warm weather while dining out on the terrace with friends. Half price tapas is back every Friday and Saturday evening in June. Call the Club to reserve your spot for all of our summer events.

Did you know that your Blue & Gold membership card will gain you entry to some of the finest University Clubs around the globe? The Blue & Gold Club is a member of the Association of College and University Clubs (ACUC), an international network of campus-affiliated private clubs. One of the great benefits of belonging to ACUC is that members receive reciprocal membership privileges at any of its institutions both in the U.S. and abroad.

For a free membership card and a list of participating clubs please contact the Club office at 302-831-2582.

As always we look forward to seeing you at the Club.

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

May

For summer hours,
see front page.

HOURS
THROUGH
JUNE 3

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 4:30pm to 6:30pm;
Dinner in the Tavern Thursday-Saturday 6pm to 9pm

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		1 Every Tuesday: 1/2 PRICE NACHOS	2	3 Senior Night, 5-8pm Jazz I&II Pre-Performance Dinner (MD), 5pm	4 Dinner—MDR Closed for University Event Tavern Open	5 Opera: Street Scene Pre-Performance Dinner (MD), 5pm Taming of the Shrew Pre-Performance Dinner (PTTP), 5pm
6	7	8 Every month on Friday and Saturday: 1/2 PRICE WINE SPECIAL	9	10 St. Supéry Wine Dinner, 5-8pm Del'Arte Pre-Performance Dinner (MD), 5pm	11 Schola Pre-Performance Dinner (MD), 5pm	12 Collegium Musicum Pre-Performance Dinner (MD), 5pm
13 Mother's Day Brunch, seatings at 10:30am and 12:30pm	14	15	16	17 Senior Night, 5-8pm	18 Xiang Gao and Friends Pre-Performance Dinner (PAS), 5pm	19
20	21	22	23	24 Pio Wine Dinner, 5-8pm	25	26 Commencement Lunch, seatings at 11am and 1:30pm Limited Dinner Menu, 5pm
27	28 Memorial Day, Club Closed	29	30	31 Senior Night, 5-8pm		

Special Event Menus

St. Supéry Wine Dinner



Thursday, May 10, 5 p.m. to 8 p.m.
Adults \$35.00, dinner only \$30.00

First Course choice of:

Seared Scallops with Mushroom-Tomato Goulash
Grilled Vegetable Strudel with Roasted Red Pepper Coulis

Second Course choice of:

Orange and Fennel Salad with Cranberry Vinaigrette
Baby Mâche Salad with Charred Tomato Vinaigrette

Third Course choice of:

Grilled Quail with Balsamic Raspberries
Pan seared Halibut with Citrus Buerre Blanc
Osso Buco served over Homemade Spätzle

Dessert choice of:

Chocolate Soufflé with Vanilla Sauce
Fresh Berries with Crème Chantilly

Mother's Day Brunch



Sunday, May 13, seatings at 10:30 a.m. and 12:30 p.m.
Adults: \$19.95; Children (Ages 5-11): \$10.50

Buffet Menu

Assorted Muffins & Danish
Assorted Bagels & Croissants with Cream Cheeses
Omelets Made to Order
Waffles with Assorted Toppings
Eggs Benedict
Bacon & Sausage
Hash Brown Potatoes
Smoked Salmon Display
Carved Leg of Lamb
Carved Pecan Crusted Turkey Breast
Lemon Saffron Seafood over Rice Pilaf
Fresh Fruit Bowl
Decadent Dessert Table
Assorted Beverages

June

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, PTP = Professional Theatre Training Program.

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
					1 Every month on Friday and Saturday: 1/2 PRICE WINE SPECIAL	2 Every Saturday 1/2 PRICE NACHOS
3	4 Summer Hours Begin	5	6	7 Welcome to Summer BBQ, 6-9pm	8 Begins June 8! TAPAS: BUY 1 GET 1 1/2 PRICE	9
10	11	12	13	14 Senior Night, 5-8pm	15	16
17 Father's Day Brunch, seatings at 10am and 12 noon	18	19	20	21 Lobster Night, 6-9pm	22	
24	25	26	27	28 Senior Night, 5-8pm	29	

Pio Wine Dinner



*Thursday, May 24, 5 p.m. to 8 p.m.
Adults \$35.00, dinner only \$30.00*

First Course choice of:

Wild Mushroom and Goat Cheese Strudel
with Balsamic Reduction
Fried Oysters with Herbed Crème Fraîche

Second Course choice of:

Mesclun Salad with Raspberry Vinaigrette
Tomato and Asparagus Salad with
Fresh Mozzarella and Balsamic Vinaigrette

Third Course choice of:

Grilled Filet of Beef Rossini served with a
Demi Glaze and Truffle Oil Reduction
Pan Seared Twin Crab Cakes with Light Lemon Caper Sauce
Grilled Vegetable Stack with Basil Oil

Fourth Course choice of:

Flourless Chocolate Torte with Fresh Berries
Fresh Peach Tarte

Father's Day Brunch



*Sunday, June 17, seatings at 10 a.m. and 12 noon
Adults: \$19.95; Children (Ages 5-11): \$10.50*

Assorted Muffins & Danish
Assorted Bagels & Croissants with Cream Cheeses
Omelets Made to Order
Cinnamon French Toast with Maple Syrup
Eggs Benedict
Bacon & Sausage
Hashbrown Potatoes
Carved Roast Beef au jus
Carved Herbed Crusted Roast Turkey Breast
Seafood Bardolino over Linguini
Fresh Fruit Bowl
Decadent Dessert Table
Assorted Beverages

New Members

Abena A. Aidoo	Student
Michael J. & Carla D. Angelo	Alumni
John B. Bassett & Carla S. Stone	Alumni
Mr. & Mrs. James H. Baxter, Jr.....	Alumni
Sujata K. Bhatia	Alumni
James R. & Robin Broomall.....	Alumni
Charlotte W. & Robert L. Brown, III.....	Alumni
Dr. Mark B. Brown	Alumni
Linda L. Carey	Staff
Sandra L. Cook	Alumni
The Honorable Richard S. Cordrey	Trustee
James P. & Janice A. DallePazze	Parent
Jack & Jill Dolan	Alumni
Jerome P. & Bernadette Donohue	Alumni
Mark & Vicki Duchene	Parent
Mr. and Mrs. Robert W. Duff	Parent
Sue Gardiner	Friend
Charles A. Genuardi	Alumni
Dr. Susan P. Grandy	Parent

J. Leon Halio & Diane S. Isaacs	Staff
Kevin L. Howard	Alumni
Asher Jackson	Staff
Marilyn C. Kay	Parent
Kelly & Theodore Kent	Alumni
Donna & Julius Klimowicz	Parent
Michael S. & Carey M. Koppenhaver	Alumni
Raymond J. & Maria L. Kostkowski	Parent
Mimi L. & David L. Kramer	Alumni
William J. Kuhn, Jr.....	Alumni
Dr. Anthony L. Laganelli	Alumni
Susan C. Lee	Staff
Joseph R. & Debra M. Marchlik, Jr.	Alumni
Catherine Matthews & Jeff Vickers	Staff
Mr. & Mrs. Clark A. McCollough.....	Alumni
James J. & Pamela L. McCrystal	Alumni
Carol McKelvey	Alumni
Mary Ann McLane	Faculty
Mary Lou & Kenneth Mench.....	Parent
Mrs. Mabes Morrill	Friend
Shameka S. Piper	Alumni

Dick & Gloria Prettyman	Alumni
Jennifer & Bruce Pyle.....	Staff
Barry L. & Joan M. Renner	Alumni
John R. Ripperger	Alumni
Charles W. & Patricia K. Robertson, Jr.	Alumni
Carol Rothkopf.....	Friend
Cecily Sawyer-Harmon.....	Staff
Margaret & William Sigmund.....	Staff
Alma S. Smith	Alumni
John David Smith & Kenneth A. Adams.....	Faculty
Dr. John K. Speicher	Friend
Ruth A. Staszkesky.....	Alumni
Craig & Valerie Tanner	Alumni
Steven C. & Carol M. Taylor	Alumni
Marvin C. Thompson.....	Alumni
Jeroen & Ann Marie van den Hurk.....	Faculty
Barbara & William A. Vann, III.....	Alumni
Elizabeth M. von Frankenberg.....	Faculty
Joanne W. Watson	Parent
David A. and Wells Willis.....	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 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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