



Blue & Gold Club

CATERING • LUNCH BUFFETS • SPECIAL OCCASIONS • MEETINGS & CONFERENCES

"Half past autumn has arrived." – Gordon Parks

What's new?

Come warm yourself by the fire at one of our **Fireside Candlelight Dinners** on select Friday and Saturday nights through November and December. Check the calendar for dates. On Friday and Saturday, November 3-4 and December 15-16, join us for **Chef's Tableside Dinners**. Select from Dover Sole or Sautéed Medallions of Beef Tenderloin with Green Peppercorn Cognac Sauce, for \$22.95.

Another way to banish the chill is to picture warm Mediterranean breezes as you attend our **Noche de Vinos: Wines of Spain** dinner on Thursday, November 9.

December is filled with holiday events. **Brunch with Santa** takes place this year on Sunday, December 3, 12 noon to 2 p.m. Santa and Mrs. Claus arrive at 1 p.m. The annual favorite, our **Gingerbread House Decorating Class** is scheduled for Monday, December 4, 6 to 8 p.m. The cost of the class is \$15, which includes the kit and snacks. The **Feast of Festive Finery** will be held on Thursday, December 7, 5 to 8 p.m. Thursday, December 21 is our **Winter Wine Dinner**. See Special Event Menus inside for the sumptuous meals planned for these events.

Performing Arts and Athletic Events

Throughout November and December, the Music Department and PTPP continue their stellar seasons and the Performing Arts Series warms up. Plan to dine at the Club before these events and receive a 10% discount on your entire bill (excluding alcohol) just by showing us your ticket.

Join us at the Club before Men's and Women's Basketball games for Burgers, Beverages and Basketball (BB&B). We'll get you to the game on time! Tailgates at the stadium continue through November, as we cheer Fightin' Blue Hens football through the end of the regular season. See the calendar for dates.

*I invite you to enjoy
the enclosed recipe cards.*

–Chef Daniel Beggs

Favorite recipes from past issues are available online at the Blue & Gold Web site.

From the Manager

We are preparing for a busy Holiday Season.

Are you looking for new recipe ideas for entertaining this season? Plan on attending our Holiday Hors d'Oeuvres Cooking Class conducted by Chef Dan Beggs (see Special Event Menus inside for more information). If cooking is not your forte, the Club can create a dish for you to serve at your next event.

Everyone knows someone that is difficult to shop for. We have a way to make shopping easier this year: purchase Blue & Gold Gift Certificates. What a great way to introduce one of the hidden jewels of Newark. They are available in any denomination and they make great stocking stuffers. Stop by the Club office or call (302) 831-2582 to order the perfect gift.

If you have not dined at the Club lately, plan on dining this winter. Our Chef's Tableside Dinners in November and December are an elegant way to show off the Club to friends and family during the holidays.

Our holiday events and à la carte dining are booked very quickly. Please consider making reservations for any of our upcoming events so we can plan for your visit. If you are unable to keep your reservation, please call the Club office to cancel.

We wish you a safe and happy holiday season and look forward to seeing you at the Club.

– Laura Del Percio

Holiday Treats To Go!

For Thanksgiving orders, place your order by Thursday, November 16 for pick up on Tuesday and Wednesday, November 21 and 22.

For winter holiday orders, place your order by Thursday, December 14 for pick up on Wednesday and Thursday, December 21 and 22.

Pumpkin Pie.... \$8.75

Apple Pie.... \$9.00

Pecan Nut Pie.... \$9.25

Buche de Noël (December only).... \$27.00

See the back of the newsletter for Holiday Catering To Go!



November

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	2 Cyrano de Bergerac Pre-Performance Dinner (PTTP), 5pm Boston Brass Pre-Performance Dinner (MD), 5pm Senior Night, 5-8pm	3 Chef's Tableside Dinners Lee Steward Recital Pre-Performance Dinner (MD), 5pm	4 Chef's Tableside Dinners Cyrano de Bergerac Pre-Performance Dinner (PTTP), 5pm
5	6	7 Closed	8 Wine 201: Burgundies	9 Clarinet Ensemble Recital Pre-Performance Dinner (MD), 5pm Noche de Vinos: Wines of Spain Dinner, 5-8pm	10 Fireside Candlelight Dinners John David Smith Recital Pre-Performance Dinner (MD), 5pm	11 Fireside Candlelight Dinners Blue Hen Football vs. William and Mary, Tailgate at the Stadium 11am (Game at 1pm) Chorale Pre-Performance Dinner (MD), 5pm
12	13	14 BB&B – Men's Basketball vs. Marist	15 Wine 201: Burgundies	16 Last Day to Place Holiday Treats to Go! and Catering orders for Thanksgiving Clarinet Studio Recital Pre-Performance Dinner (MD), 5pm Senior Night	17 Fireside Candlelight Dinners UD Opera Theatre Pre-Performance Dinner (MD), 5pm BB&B – Women's Basketball vs. American	18 Fireside Candlelight Dinners Blue Hen Football vs. Villanova, Tailgate at the Stadium, 11am (Game at 1pm)
19	20	21 BB&B – Men's Basketball vs. Rider Pick up Holiday Treats to Go! and Catering	22 Club Closes at 3pm Pick up Holiday Treats to Go! and Catering orders by 2pm	23	24	25
26 Closed	27 Holiday Hors d'Oeuvres Cooking Class, 6-9pm	28	29	30 Misalliance Pre-Performance Dinner (PTTP), 5pm Wind Ensemble Pre-Performance Dinner (MD), 5pm Senior Night, 5-8pm		

Special Event Menus

NOCHE DE VINOS: WINES OF SPAIN



Thursday, November 9, 5 p.m. to 8 p.m.
\$35.00 per person, \$29.00 dinner only

Tortilla Española con Ensaladilla Verde
(Spanish Tomato Omelet with Mixed Greens)

Costilla de Cordero con Tocino
(Pistachio-Crusted Rack of Lamb with Pancetta)

or Salmon Relleno con Mariscos (Salmon stuffed with
Seafood in Lobster Bisque Sauce)

or Chuleton con Patatucas y Pimientos (Porterhouse Steak
with Fried Potatoes and Roasted Piquillo Peppers)

Flan de Limon y Canela
(Lemon and Cinnamon-Flavored Flan)

Tarta de la Casa (Chocolate Cheesecake)

HOLIDAY HORS D'OEUVRES COOKING CLASS



Monday, November 27, 6 p.m. to 9 p.m.
\$22.95 per person

Wild Mushroom Tartlets

Toasted Corn Cups with Tuna Tartare

Maple-glazed Duck Breast on Sweet Potato Gaufrettes

Classic Crabcake with Chili-Lime Aioli

Risotto Croquettes with Fontina

Beef Bulgogi with Soy-Ginger Dipping Sauce

Chocolate Hazelnut Squares

December

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	
Upcoming Events Jan. 20 - Bistro Wine Dinner Jan. 11 - Cookie Party Feb. 20 - Mardi Gras Fat Tuesday		Every Tuesday: 1/2 PRICE NACHOS		Every month on Friday and Saturday: 1/2 PRICE WINE SPECIAL		1 Fireside Candlelight Dinners A Flea in Her Ear Pre-Performance Dinner (PTTP), 5pm Master Players Chamber Series Pre-Performance Dinner (MD), 5pm	2 Fireside Candlelight Dinners A Flea in Her Ear Pre-Performance Dinner (PTTP), 5pm Chola Cantorum Pre-Performance Dinner (MD), 5pm
3 Brunch with Santa, 12noon-2pm	4 Gingerbread House Class, 6-8pm	5	6	7 Mary Stuart Pre-Performance Dinner (PTTP), 5pm Feast of Festive Finery, 5-8pm	8 Fireside Candlelight Dinners A Flea in Her Ear Pre-Performance Dinner (PTTP), 5pm	9 Fireside Candlelight Dinners Mary Stuart Pre-Performance Dinner (PTTP), 5pm	
10 Amber Brown is Not a Crayon Pre-Performance Brunch (PAS), 12noon	11	12	13	14 Mary Stuart Pre-Performance Dinner (PTTP), 5pm Last Day to Place Holiday Treats to Go! and Catering orders for winter holidays Senior Night, 5-8pm	15 Chef's Tableside Dinners Misalliance Pre-Performance Dinner (PTTP), 5pm	16 Chef's Tableside Dinners Mary Stuart Pre-Performance Dinner (PTTP), 5pm	
17	18	19	20	21 Winter Wine Dinner, 5-8pm Pick up Holiday Treats to Go! and Catering	22 Club Closes at 3pm Pick up Holiday Treats to Go! and Catering orders by 2pm	23 Closed	
24	25	26	27	28	29	30	
Closed							
31	Closed						

FEAST OF FESTIVE FINERY



Thursday, December 7, 5 p.m. to 8 p.m.
 Adults: \$19.50; Children (Ages 5-11): \$10.50

Buffet Menu

- Sweet Potato Soup with Nutmeg and Maple Syrup
- Autumn Greens with Sliced Pears, Toasted Pecans, and Cranberry Vinaigrette
- Carving Station: Roast Turkey and Braised Beef Brisket
- Pan-Seared Salmon with Tomato Orange Marmalade Sauce
- Smoked Whitefish Salad
- Candied Root Vegetables
- Fried Potato Pancakes
- Applesauce
- Risotto Rice Cakes
- Assorted Holiday Desserts

WINTER WINE DINNER



Thursday, December 21, 5 p.m. to 8 p.m.
 \$35.00 per person, \$29.00 dinner only

Truffle-Infused French Onion Soup

- Grilled Caesar Salad with Sun Dried Tomato Tapenade
- Paté-Stuffed Chicken with Vermouth Cream Sauce
 or Sautéed Halibut with Balsamic Glaze
 or Gorgonzola-Crusted Beef Tournedos with Port Wine Demi Glace
- Hazelnut Soufflé with Warm Chocolate Ganache
 or Caramel Crème Brulée

Catering to Go!

(All dishes serve 20 unless otherwise noted.)

Pecan-Crusted Turkey Breast..... \$59.95

Cold Sliced Tenderloin of Beef..... \$149.95

Honey Baked Virginia Ham..... \$59.95

Marinated Grilled Vegetable Salad with Mozzarella..... \$57.00

Vegetable and Herb Cous Cous..... \$19.95

Baked Brie Wheel..... \$41.50

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

New Members

Theodore E. Braun.....	Faculty
Dr. M. Sandra Carberry & Mr. John M. Carberry.....	Alumni
Michael Dean Clark.....	Friend
Leo F. Conway.....	Alumni
Claire E. Dunigan.....	Alumni
David V. Elkins.....	Alumni
Mr. & Mrs. Douglas R. Fischer.....	Alumni
Bill Gamgort.....	Alumni
Christopher Gray.....	Alumni
Richard C. Hasty.....	Alumni
Prof. James M. Jones.....	Faculty
Michael J. Lewis.....	Parent
Joy Lynam.....	Staff
Donald R. Morrison.....	Parent
John Schweitz.....	Alumni
Skip Smith.....	Alumni
Dr. Ivar Stakgold.....	Faculty
Linda Cates Stull.....	Alumni
George G. Tatnall.....	Alumni
The Honorable & Mrs. John E. Wallace, Jr.....	Alumni

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 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.

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 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 has been contacted to make 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.

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



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Mustard Crusted Pork Tenderloin with Bleu Cheese Sauce

- 4 (6 oz) pork tenderloins
- 4 tbsp. dijon mustard
- 1 c. seasoned bread crumbs
- 1 c. heavy cream
- 6 tbsp. crumbled bleu cheese

- Sear off the pork on the charbroiler or in a hot sauté pan with a little oil. Brown off both sides.
- Spread each pork tenderloin with 1 tbsp. of dijon mustard.
- Coat with bread crumbs.
- Bake in 350 degree pre-heated oven until medium, about 12 minutes.
- Sauce:
- Reduce heavy cream and bleu cheese in a sauce pan over medium-high heat until thickened to sauce consistency.
- Yield: 4 servings



Basic Crêpe Recipe

- 1 c. all-purpose flour
- 1/2 c. plus 2 tbsp. water
- 1/2 c. milk
- 3 large eggs
- 2 tbsp. unsalted butter, melted and cooled
- 1/2 tsp. salt

- In a blender or food processor, blend all ingredients for 5 seconds. Scrape the sides of the bowl with a spatula and then blend the batter for 20 seconds more. Let stand for about an hour. Batter may be made up to a day in advance (keep covered and chilled).
- Heat crêpe pan or 8 inch nonstick skillet over medium high heat. Brush with melted butter. Pour 3 tablespoons of batter into the pan or skillet and swirl the pan or skillet to coat bottom evenly. Cook until top appears dry, about 45 seconds. Loosen sides of the crêpe with spatula. Turn and cook until brown spots appear on the top, about 30 seconds. Turn crêpe out onto plate.
- Repeat with remaining batter, brushing pan or skillet with butter each time.
- Yield: 4 servings
- Double recipe to make 8 crêpes for Applejack® crêpe recipe.



Potatoes Almondine

- 1 lb. fresh, cold mashed potatoes (already prepared and chilled overnight)
- 2 c. sliced almonds
- 2 c. flour
- 4 whole eggs
- 1/4 c. milk

- Using a 2 oz. scoop, make potato balls and put in pan.
- Set up a breading procedure using 1 pan of flour, 1 pan of egg wash with milk, and 1 pan of sliced almonds.
- Dredge potatoes in flour, then egg wash, and then coat with almonds.
- Deep fry potatoes in 350 degree fryer until lightly golden brown.
- Tip: Cook only a few balls at a time to maintain oil temperature.
- Put in roasting pan and finish in 350 degree oven for 5-7 minutes.
- Yield: 8 servings



Applejack® Crêpes

- 1 stick butter
- 1 c. brown sugar
- 1/2 tsp. cinnamon
- 1/4 tsp. fresh grated nutmeg
- 1 c. walnut pieces
- 3 granny smith apples, cored and sliced 1/4 inch thick
- 1/4 to 1/2 c. Applejack® brandy, or any other apple liqueur or brandy
- 8 scoops vanilla ice cream
- 8 crêpes

- Spread a scoop of ice cream evenly over each crêpe.
- Starting with one side, gently roll the crêpe like a jellyroll.
- Place the crêpes in the freezer and freeze until firm, about 1 hour.
- In a sauté pan, melt the butter. Stir in the brown sugar, cinnamon, and nutmeg. Cook the mixture for 1 minute to dissolve the sugar.
- Add the walnuts and apples. Cook the apples for 3 to 4 minutes, or until the apples are tender and caramelized.
- Remove the pan from the heat and add the brandy. Place the pan back on the stove. Shake the pan a couple of times to ignite a flame with a match.
- Divide the crêpes between four shallow bowls. Spoon the apple/walnut mixture over the crêpes. Serve immediately.
- Yield: 4 servings



Basic Crêpe Recipe

Crêpes can be served as savories or sweets simply by varying the filling. In addition to our Applejack® crêpe recipe, you can try a spicy pumpkin filling or grill some vegetables and top them with grated cheese. Children love to help roll fillings into the prepared crêpes.



Mustard Crusted Pork Tenderloin with Bleu Cheese Sauce

This pork tenderloin dish is a great dish to warm your palate on a cold winter evening. You will notice that there are few ingredients and the preparation is simple and straightforward, making it easy gourmet.

Wine pairing suggestion: *a spicy Zinfandel*

The bold flavors require a good, heavy red. An alternative to Zinfandel is Primitivo, which is from the same grape variety.



Applejack® Crêpes

Use our Basic Crêpe recipe (doubled) to create the base for these delectably sweet desserts. For an intimate party, you can break the ice by having guests help assemble these treats before dinner. Just make the batter in advance and prepare all of your sauce ingredients to cook up quickly before serving. The crêpes be ready to serve by the end of the meal.

Wine pairing suggestion: *Tawny Port*



Potatoes Almondine

These potatoes make a hearty, textured side dish to serve with the Mustard Crusted Pork Tenderloin or a steak dish. The holidays are all about family and good cheer, so indulge in this comfort food with your nearest and dearest.

