



Blue & Gold News

September – October 2007

CATERING • LUNCH BUFFETS • SPECIAL OCCASIONS • MEETINGS & CONFERENCES

As summer goes and leave me with a tear in my eye. ~Tom Waits

What's New

Celebrate the beginning of the academic year with our **Back to Campus Specials** on Thursday, September 6, 5 to 8 p.m. Sample a variety of handcrafted beers paired with a hearty, four-course menu at our **Brew Master's Dinner** on Thursday, September 20, 5 to 8 p.m.

Enjoy traditional German favorites at our **Oktoberfest Dinner** on Thursday, October 4, 5 to 8 p.m. **The Halloween Spooktacular** is fiendishly good fun for the whole family. Dress up the little ones and meet at the Club on October 25, 5 to 8 p.m.

Parents and Families

While planning your autumn visits to the University, consider special events at the Club. We offer a **Freshman Family Weekend Brunch** on Sunday, September 16, with seatings at 10 a.m., 12 noon, and 2 p.m. **Parents and Family Weekend** is November 2-4. Join us for a buffet on Friday, November 2 with seatings at 5, 6:30, and 8 p.m. Sunday morning, November 4, enjoy brunch at one of three seatings, 10 a.m., 12 noon, or 2 p.m.



Lucy Schaal (right) and a guest enjoy lunch.



Blue & Gold Club Board Member Charlene Benson at her UD retirement party in June.

Letter from the Manager

Welcome back to campus. This year, we also welcome The Harkers to our campus family. At the Club, we have been busy putting together new events for the upcoming year. Since tailgating plays a major part in any Blue Hen fan's game day experience, we will offer the ultimate cooking class, "Tailgating 101-Tailgating Made Easy." Don your apron and join Chef Dan at the Club on September 17 for a hands-on cooking class.

For those who would rather let the Club do the cooking on game day, enjoy the return of the Blue and Gold Club Tailgates. Join us under the tent at the practice field for tailgating, Blue and Gold style, at every home game. Remember, if you are tailgating with us, we provide bus transportation to and from the stadium. Call the Club office at 831-2582 to reserve your place.

We look forward to seeing you at the Club!

– Laura Del Percio

Our Compliments to the Staff

We want to thank you for the fine service that is always available at the B&G Club. We've been members for the last three or four years, attend tailgates, special events, and regular dining. We've even had a birthday party there. The quality of service and food is top notch. It has become our favorite place to dine for lunch or dinner. The service is friendly and always helpful. We know when it is open or closed from the newsletter but also from past experience — in other words it is consistent. Many thanks to Laura, Diane, Dan, and all the others who make coming to the B&G Club a pleasure! Please don't ever change a thing!

*Sincerely,
Mariana and George Wilke*

September

Main Dining Room (MDR) and Terrace—**Lunch** Monday-Friday 11:30am to 1:30pm
 Main Dining Room (MDR) and Terrace—**Dinner** Thursday-Saturday 5pm to 8pm
 Tavern—**Complimentary hors d'oeuvres** Friday 4:30pm to 6pm
Dinner in the Tavern Tuesday-Saturday 5pm to 8pm

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
						1
2	3 Closed Labor Day	4 Every Tuesday 1/2 PRICE NACHOS	5	6 Back to Campus Specials, 5-8pm	7 Every Friday and Saturday 1/2 PRICE WINE SPECIAL	8 Blue Hen Football vs. West Chester, Tailgate at the Stadium 5pm (Game at 7pm)
9	10	11	12	13 Senior Night, 5-8pm	14	15 Blue Hen Football vs. Rhode Island, Tailgate at the Stadium 1:30pm (Game at 3:30pm)
16 Freshman Family Weekend Brunch, seatings at 10am, 12 noon and 2pm	17 Tailgating 101: Tailgating Made Easy, 6-9pm	18 Wine 101, 6pm	19	20 Brew Master Dinner, 5-8pm	21	22
23 The Velveteen Rabbit Pre-Performance Brunch (PAS), 12noon	24	25 Wine 101, 6pm	26	27 Senior Night, 5-8pm	28	29 Blue Hen Football vs. Monmouth, Tailgate at the Stadium 5pm (Game at 7pm) Xiang Gao Recital Pre-Performance Dinner (MD), 5pm
30 Joseph Heller's Catch-22 Pre-Performance Brunch (PAS), 12noon						

Special Event Menus

Back to Campus Specials



Thursday, September 6, 5 p.m. to 8 p.m.

Soups

Sherried Crab Bisque or Summer Vegetable Soup

Salads

Blue & Gold House Salad or Caesar Salad

or

Summer Baby Greens with Caramelized Walnuts
and Sun Dried Cherries with Raspberry Vinaigrette

Entrees

Grilled Stuffed Flank Steak \$24.50

Veal Oscar \$23.00

Grilled Tenderloin of Pork Medallions with
Caramelized Apples and Apple Butter Sauce \$18.50

Twin Jumbo Lump Crab Cakes \$25.00

Poached Salmon with Wild Mushroom Veloute \$23.00

Grilled Vegetable Lasagna with Balsamic Glaze \$19.50

Brew Master Dinner



Thursday, September 20, 5 p.m. to 8 p.m.

Starters

Calamari Fritti or
Smoked Turkey Gumbo

Salads

Lentil and Feta Salad or
Warm Salad with Sausage and Fennel

Entrees

Braised Lamb Shank with Olives or
Grilled Salmon with Mustard Glaze or
Marinated Grilled Chicken with Diced Vegetable Relish

Dessert

Rice Pudding with Stout or
Chocolate Raspberry Torte

\$25.00 per person, \$20.00 dinner only

October

Reservations are recommended for all special events.

Special Event 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	2 Wine 101, 6pm	3	4 Oktoberfest Dinner, 5-8pm	5 Master Players Chamber Series Pre-Performance Dinner (MD), 5pm	6 Smith/Nishimura Recital Post-Performance Dinner (MD), 7:45pm
7 Essential Graham Pre-Performance Brunch (PAS), 12noon	8	9 Wine 101, 6pm	10	11 Senior Night, 5-8pm	12 Robinson/Nishimura Recital Pre-Performance Dinner (MD), 5pm	13 Homecoming Blue Hen Football vs. Northeastern, Tailgate at the Stadium 10am (Game at 12 noon)
14	15	16 Wine 101, 6pm Graduation Dinner	17	18 Senior Night, 5-8pm Jazz I & II Pre-Performance Dinner (MD), 5pm	19 Serafin!/Symphony Orchestra Pre-Performance Dinner (MD), 5pm	20 Xiang Gao Recital Pre-Performance Dinner (MD), 5pm
21	22	23	24	25 Halloween Spooktacular, 5-8pm	26	27 Folk Duo Pre-Performance Dinner (PAS), 5pm
28 Family Fun with Susie Burke & David Surette Pre-Performance Brunch (PAS), 12noon	29	30	31	Upcoming Events Nov. 2-4 — Parents and Family Weekend Buffet Nov. 14 — Holiday Centerpieces Nov. 13-Dec. 4 — Wine 203: Italian Wines		

Oktoberfest



Thursday, October 4, 5 p.m. to 8 p.m.

Buffet Menu

German Potato Salad
 Wurstaufschnitt (Assorted Sausages)
 Sauerbraten
 Roast Pork with Apples & Sauerkraut
 Spaetzle
 Potato Krokette
 Sweet and Sour Red Cabbage
 Succotash
 Apple Strudel
 Bread Pudding with Vanilla Sauce

Adults: \$19.95; Children (Ages 5-11): \$9.75

Halloween Spooktacular



Thursday, October 25, 5 p.m. to 8 p.m.

Buffet Menu

Jack-O-Lantern Cinnamon Pumpkin Bisque
 Green Goblin Salad with Assorted Dressings
 Black Forest Chicken in a Wild Mushroom Sauce
 Halloween Ham with Raisin Sauce
 Frankenstein's Mashed Potatoes
 Frightening Fish Sticks with Tartar Sauce
 Ghostly Green Beans with Almonds
 Dirt & Worms
 Witch's Warm Apple Cobbler
 Chocolate Mummy Mud Pie
 Creepy Cookies

Adults: \$19.95; Children (Ages 5-11): \$9.75

Letter from the Board

The Blue & Gold Club has a new offering for our members that you won't find on our menu. . . . It's our fresh and colorful new Web site full of delicious recipes, up-to-date calendar information, and catering recommendations for your next big event. Join us for a weekend dinner or special program and you may find yourself featured online! Whet your appetite this fall at www.udel.edu/BGClub and reserve your table today.



Amy Greenwald Foley
Marketing Committee Chair

New Members

Donna Bishel.....	Alumni
Errin Britt	Alumni
Stephen G. Davies.....	Parent
Patrick J. Foley, Jr.....	Friend
Avelina Kramedas	Alumni
Robert S. McGihon	Staff
Carol A. Miller	Staff
John J. Potts.....	Parent
Stanley Rosen.....	Parent
Robert G. Rotanz	Alumni
Richard A. Scully	Alumni
Robert M. Specter.....	Staff
Dr. Susan B. Taber.....	Alumni
Dr. Nancy M. Targett	Faculty
Rich Tomasetti.....	Parent
Deborah Walczak	Parent

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. On-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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