



Wellesley College Club • [www.wellesley.edu/Collegeclub](http://www.wellesley.edu/Collegeclub) • 781-283-2700 • fax 781-283-3659

## New College Club Management Team

Wellesley College proudly announces our new General Manager for all Dining Services on campus and at The College Club, **Cheryl Walker**. Originally from New York and currently residing in



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*Cheryl has extensive background in educational dining with Harvard University, Wesleyan University and Clark University*

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Winchester, MA. Cheryl joined the team on November 9, 2009 and will oversee all Dining Services on campus and at The College Club. Cheryl graduated with a degree in Secondary Social Studies, but her passion has always been food. Cheryl has worked with a number of local upscale caterers and taught at the Cambridge Center for Adult Education.



Introducing our new Director of Catering; **Kara Hannon** grew up in the beautiful Berkshire Hills of western Massachusetts and now lives in the Boston area. Kara has experience with the Historic Red Lion Inn in Stockbridge Massachusetts, the

Hyatt Hotels Corporation as Director of Catering at the Hyatt Regency Coral Gables, Florida, most recently at The Hyatt Harborside in Boston. Be sure to say hello.

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*Feel free to call Kara at  
781-283-2949  
To arrange your catered events*

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## Vendor Spotlight

### Captain Marden's Seafood Served at the College Club

The College Club is proud to introduce one of our favorite local seafood vendors. Captain Marden's Seafood was founded by Master Mariner Captain Roy Wilfred Marden in 1945 as a single retail store west of Boston. Whether it's a fresh swordfish steak for the grill, a shipment of mouth-watering frozen entrées for far away friends, or a bowl of steaming chowder, Captain Marden's has New England's finest seafood and we at the College Club are proud to serve their seafood to you. We highly recommend them to you as well.



279 Linden Street  
Wellesley, MA 02482  
1-800-666-0860

## New Sauté Station

Chefs prepare Sauté specials during lunch in the dining room at the new Sauté Station. Items such as Bananas Foster, Butternut Squash Ravioli and Shrimp Scampi are highlights this quarter. Our Sauté station is an "added value" item for you when you enjoy our Luncheon Buffet.

Call (781) 283-2700 for weekly specials.

## New 2010 Referral Rewards Program

*When members refer The Club for catered events, and events are booked, members receive our "referral reward" of 50 % off their next room rental.*

# FUTURE EVENTS

## Wednesday, January 27th is Parisian Bistro Night

### Choice of Our Starters

- Classic French Onion Soup
- Lobster Bisque
- Mussels in a Smoked Bacon Crème Sauce
- Duck L'Orange Cigars, Duck filled Crepes, rolled and deep fried with a Creamy Orange & Tarragon Sauce

### Choice of Our Salads

- Classic Salad Nicoise
- Oven Roasted Beets with Arugula and an Extra Virgin Olive Oil and Lemon Dressing
- Baby Greens with Goats Cheese, D'Anjou Pears, Maple Glazed Pecans with a Dijon Dressing

### Choice of Our Entrees

- Chicken Coq au Vin
- Seared Scallops with a Stewed Fennel and Tomato Broth
- Pork Tenderloin stuffed with a Medley of Wild Mushrooms, with Pan Jus
- Grilled Filet Mignon with Cognac Cream Sauce
- Papardelle with Wild Mushrooms, Sweet Peas, Sage Butter and Pecorino Cheese

*All Entrees served with Chefs Choice of Sides*

### Cheese Course

Daily Assortment of Hand Selected Cheeses, originating from both Cows and Goats Milk

### Choice of Our Dessert

- Warm Chocolate and Almond Cake
- Vanilla Bean Crème Brulee
- Grand-Marnier Soufflé
- Sorbet & Fresh Fruits

Served with one complimentary glass of wine.

**\$55.00 per person/plus gratuity**

## Thursday, February 11th is Swing Night

Enjoy a night of music with the Beantown Swing Orchestra featuring a 19 piece brass band, vocals and dancers. We will be offering a Prime Rib Buffet and martini bar, so come to dine, relax, listen and dance!

## Saturday, February, 13th is Valentine's Day

Your evening begins with special wines, a new, fresh, menu designed by Executive Sous Chef Luke Parker accompanied by the sounds of Felice Pomeranz's Harp.

## Saturday, February, 20th brings Mardi Gras

Mardi Gras night with Jambalaya, Muffaletta Sandwiches and Mardi Gras decorations.

## Our calendar includes favorites such as:

Liver Lovers, Dinners To Go, Afternoon Teas, Family Nights, Bubbly Nights, 2 for 1 appetizers, and more

### College Club Hours

#### Lunch

Wednesday-Friday: 12:00 pm-2:00 pm

#### Dinner

Wednesday-Friday 6:00 pm-8:30 pm

Saturday 6:00 pm-9:00 pm

Saturday: buffet featuring prime rib

**For reservations, please call  
781-283-2700  
or reserve online at  
[www.wellesley.edu/Collegeclub](http://www.wellesley.edu/Collegeclub)**

#### Cancellation Policy

Kindly make all cancellations at least 72 hours in advance. If the reservation is not cancelled, 50% of the cost will be charged to your member account.

# The Wellesley College Club

**JANUARY 2010**

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
24	25	26	27 French Bistro Night	28	29	30
31						

**For details on events and reservations, please call**  
**781-283-2700**  
**or reserve online at [www.wellesley.edu/Collegeclub](http://www.wellesley.edu/Collegeclub)**

**FEBRUARY 2010**

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3	4 Liver Lovers Dinner	5	6
7	8	9	10 Mystery Discount	11 Beantown Swing Orchestra	12	13 Valentine's Dinner
14	15	16	17	18 Afternoon Tea Liver Lovers Dinner	19	20 Mardi Gras Buffet Dinner
21	22	23	24 Mystery Discount	25	26 Kids Buffet Dinner	27
28						

**MARCH 2010**

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1	2	3 Chef Luke 2 for 1 appetizers	4 Wine Tasting	5	6
7	8	9	10 Chef Luke 2 for 1 appetizers	11 Chef's Special	12	13
14	15	16	17 Chef Luke 2 for 1 appetizers	18	19 Friday Family Fun Night	20
21	22	23	24 Chef Luke 2 for 1 appetizers	25 Chef's Special	26 Beantown Swing Orchestra	27
28	29	30	31			

## **Leek and Root Vegetable Gratin**

### **Ingredients**

- 8 oz. mild cheddar or Muenster cheese, shredded (2 cups)
- 1 Tbsp. finely chopped fresh herbs, such as flat-leaf parsley, thyme, chives, sage, and/or chervil
- 1 Tbsp. extra-virgin olive oil
- 3 large turnips or large rutabagas, peeled and thinly sliced
- 1 lb. russet potatoes, thinly sliced\*
- 2 cups thinly sliced winter leeks
- 1 lb. large parsnips, peeled and thinly sliced
- 1-1/2 lb. sweet potatoes, peeled and thinly sliced
- Assorted fresh herbs (optional)

### **Directions**

1. Preheat the oven to 350 degrees F. In small bowl toss together cheese and chopped herbs; set aside. Coat a 3 qt. rectangular baking dish with olive

## **SEASONAL RECIPE**

oil. Layer sliced vegetables in the following order, sprinkling salt, pepper, and 3 to 4 tablespoons the cheese mixture between each layer: half the turnip slices, half the potato slices, half the leek slices, half the parsnip slices, and half the sweet potato slices. Repeat, ending with sweet potato slices. Reserve remaining cheese mixture.

2. Cover with foil. Bake for 40 to 50 minutes. Remove foil. Sprinkle remaining cheese mixture over top. Increase oven temperature to 400 degrees F. Continue baking, uncovered, 15 minutes or until cheese is melted and starting to brown.
3. Remove from oven. Sprinkle additional fresh herbs. Let stand 10 minutes. Makes 8 to 10 servings.
4. \*Kitchen Tip: Slice the russet potato just before layering to prevent discoloring.

