

The College Club AT Wellesley NEWS

WINTER 2016

Welcome to the Winter 2016 edition of the Wellesley College Club newsletter. As the new year approaches, I would like to express appreciation to our renewing members for their continued support and a warm welcome to our new members.

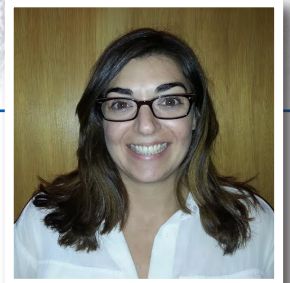
We had an eventful, lively, and festive fall season. The Natick Organic Annual Harvest Dinner and Auction was another great success. Thank you to all who attended and supported this exceptional fundraiser. Our prime rib buffets have been well attended and will continue throughout next year. Also, our Club membership continues to grow. I want to welcome our 40 new members. Your support and participation is greatly appreciated. Finally, I would like to take this opportunity to wish you and your families a healthy, happy and prosperous New Year! The staff at the College Club looks forward to seeing you in 2016.

Sincerely,

Peter Eastment
General Manager

Employee Updates

Thank you to Stephanie Patella. Stephanie, our accounting coordinator has worked at the Club for 3 years. She assists in making sure our weekly payroll submission is accurate, is involved in various Club accounting responsibilities, and helps our banquet team when needed. In her spare time she keeps busy with a part-time restaurant position, traveling to tropical islands, and reading mystery novels while her feline Zorro sits close by her side. It is great having Stephanie as a College Club team member!



Upcoming Events

Pasta Wednesdays - \$12.95 per person

*Wednesday's - 11:30am-2:00pm

Just the way you like it. Enjoy your favorite pasta recipe! Visit with our Chef and create your own pasta dish. Choose from assorted fresh vegetables, proteins, and a variety of tasty sauces. Mangia!



Carving Thursdays - \$12.95 per person

*Thursday's - 11:30am-2:00pm



Stop by on Thursday's for our lunch buffet and the Chef's specialty carving station! Bring along your colleagues and friends. We offer a different, tasteful, and exciting carved food item each week. We always aim to please, so kindly let our Chef know if you have a favorite carving choice.

Pizza Fridays – \$12.95 per person

*Friday's - 11:30am-2:00pm



In addition to our lunch buffet please join us on Fridays for our delicious house made yummy pizza. It does not get any better than this with our Chef's weekly choices made with the freshest ingredients.

Prime Rib Buffet - \$38.00 per person

*Saturday, January 23, 2016 – 6:00pm–9:00pm



Have you enjoyed our fantastic Prime Rib buffet? Cooked to perfection, and served to your liking, along with an array of side dishes, wines and desserts, this evening will certainly to be a night to relish.

Valentine's Day Buffet – \$45.00 per person

*Saturday, February 13, 2016 - 6:00pm-9:00pm

Spend your Valentine's Day with us enjoying a fantastic buffet, music and dancing! No need to overspend on a night in the city when you can have a festive, fun, and romantic evening here at the College Club. Take pleasure and indulge in our delicious buffet and dance the night away to live music from the Working Men's Music Band! Attentively prepared by your Wellesley College Club Chefs, you will be glad you came by for a night filled with everlasting and lifelong memories.



Prime Rib Buffet - \$38.00 per person

*Saturday, February 27, 2016 – 6:00pm–9:00pm



Dine with us and taste the culinary talents of our Chefs. Delight in a delectable Saturday night prime rib buffet, with a full menu of flavorful options. We look forward to seeing you for an evening filled with great atmosphere, great service, and great food!

St. Patrick's Dinner Buffet – \$38.00pp

*Thursday, March 17, 2016 - 6:00pm-9:00pm

It will be time for you to get out your favorite green outfit and join us for a special St. Patrick's Day celebration! We invite you to delight in a traditional themed menu, where you can get your fill of our home style corned beef and cabbage and some other Irish favorites.



Easter Sunday Buffet – Adults - \$38.00, Children 6-12 - \$17.00, Children under 5 - free

*Sunday, March 27, 2016



Join us for our special Easter Buffet Brunch! Bring the entire family to enjoy a lavish array of breakfast and lunch options to your liking. Take pleasure in sweet & savory delights, carved meats, salad station, tasty desserts and more. Also for your Easter enjoyment there will be a visit from the Easter Bunny and other fun festivities!

*Morning Seating – 11:30am

*Afternoon Seatings – 1:00pm



Looking Ahead

Authors on Stage

*Tuesday, May 4, 2016

When: Coffee at 9:45am; Program at 10:30am

Location: Wellesley College Club

Cost: Event -\$27 per person Lunch - \$16.00



After the author's book signing, please join us for an all inclusive special lunch buffet. We look forward to seeing you! Reservations Required.

Mother's Day Brunch



*Sunday, May 8, 2016



What's Cooking

(A winter recipe from our Executive Chef)

Salmon Cakes

INGREDIENTS

- Vegetable or canola oil, for frying
- 1 lb cooked salmon
- 1 1/2 cups cracker meal
- 2 large eggs, beaten
- 2 rounded teaspoons Old Bay seasoning blend
- 1/2 red bell pepper, seeded and finely chopped
- 20 blades fresh chives, chopped
- 2 to 3 tablespoons fresh dill, finely chopped
- 1 teaspoon cayenne pepper sauce
- 1 lemon, zested and juiced
- 1/2 lb Salad greens
- Coarse salt
- Extra-virgin olive oil, for drizzling
- 1/2 cup mayonnaise or reduced fat mayonnaise
- 1/2 cup chili sauce
- 2 tablespoons dill pickle relish

PREPARATION

Heat a large, heavy skillet with 1 inch of frying oil over moderate heat.



Flake the cooked cooled salmon with a fork. Add cracker meal to the bowl and work through the fish with your hands. Add the eggs, seasoning, pepper, chives, dill, pepper sauce, and the zest of one lemon to the bowl. Combine the ingredients well with your hands. If the mixture is a little wet, add a bit more cracker meal. Form 3-inch patties of salmon cakes 1-inch thick. You should yield 8 cakes. Fry cakes until golden in a single layer 3 or 4 minutes on each side. Drain on paper towel lined plate.

Toss salad greens with coarse salt and the juice of the lemon you zested. Drizzle the greens with a little extra-virgin olive oil and re-toss the salad to coat.

Combine mayonnaise, chili sauce and relish in a small dish. To serve, place salmon cakes on a bed of baby greens, 2 cakes per person and top with chili mayonnaise sauce.



Wellesley College Club Hours of Operation

College Club Hotel – We offer 16 guest rooms for both members and visitors.

College Club Dining Room – **Lunch - Tuesday-Friday, 11:30am-2:00pm

** Dinner - Private dinner parties provided upon request

For reservations and general information please contact us at 781-283-2700

The College Club's weekly events and hours of operation are emailed weekly.

For updates visit us at www.wellesleycollegeclub.com and provide us your email address.

Wellesley College Club Holidays

Closed – Christmas Holiday – Thursday & Friday, December 24 & 25, 2015

Closed – New Year's Day – Friday, January 1, 2016

The College Club is situated on the Wellesley College Campus, over 500 acres of pristine woodlands, meadows, hills and footpaths overlooking a spectacular view of Lake Waban. It is our pleasure to provide the Club's facilities and services to you and your guests. With events ranging from 20 to 200 guests, The College Club is the ideal venue for your special occasion, meeting, or celebration.

Visit our website for more information at www.wellesleycollegeclub.com

Social and Corporate Events: Maria Tzigizis, 781.283.2706

Check out our [Facebook](#) page for updates and pictures - don't forget to "Like" us!



Meredith Purdue Photography