



Welcome to the Winter 2017 edition of the Wellesley College Club newsletter. As the New Year approaches, we would like to express appreciation to our renewing members for their continued support and a warm welcome to our new members.

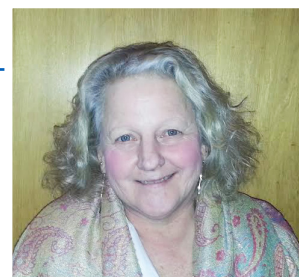
We had an eventful, lively, and festive fall season. The Natick Organic Annual Harvest Dinner and Auction was a great success again this year. Thank you to all who attended and supported this important fundraiser. The prime rib buffets have been well attended and will continue throughout next year. Our Club membership continues to grow. I want to welcome our 30 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 2017.

Sincerely,

Peter Eastment
Interim General Manager

Employee Updates

Thank you to Sharlene Barney. Sharlene, a part time banquet server, has worked at the Club for 15 years. During her employment here she has met many wonderful members and staff. When Sharlene is not assisting us with Club events, she is busy working for the Framingham Public Schools as a special education teacher. In her spare time she enjoys vacationing by the seaside on the North Shore with her son Luke and family and friends. It is great having Sharlene as a College Club team member!



Upcoming Events

Pasta Wednesdays – *\$12.95 pp 11:30am-2:00pm

Enjoy your favorite pasta recipe! Consult with our Chef and create your own pasta dish. Choose from assorted fresh vegetables, proteins, and a variety of tasty sauces.

Carving Thursdays – *\$12.95 pp 11:30am-2:00pm

Stop by on Thursdays for our lunch buffet featuring the Chef's carving station! We offer a different, and delicious carved food item each week.



Pizza Fridays – *\$12.95 pp 11:30am-2:00pm

In addition to our lunch buffet please join us on Fridays for our tasty homemade yummy pizza. Chef's weekly choices prepared with the freshest ingredients.



Prime Rib Buffet – *\$38.00 pp

Saturday, January 21, 2017 – 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 be a night to relish.

Valentine's Day Buffet – *\$45.00 pp

Saturday, February 11, 2017 – 6:00pm-9:00pm

Spend your Valentine's Day with us enjoying a fantastic buffet! 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. 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 pp

Saturday, March 4, 2017 – 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 – *\$38.00 pp Friday, March 17, 2017 – 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 pp, Children 6-12 - *\$17.00, Children under 5 - free

Sunday, April 16, 2017



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 – 11:00am

Afternoon Seating – 2:00pm



Looking Ahead

Authors on Stage

Tuesday, May 2, 2017

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

Location: Wellesley College Club

Cost: Event -\$27 pp 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 14, 2017



What's Cooking (A winter recipe from our Executive Chef)

Seafood Soup with Ginger and Yuzu Kosho

FOR THE BROTH

- 1 tbsp. olive oil
- 6 scallions, white and light green parts very thinly sliced
- 4 garlic cloves
- 2 large shallot, thinly sliced, rinsed and dried
- 1 lemongrass stalk, trimmed, tender bulb parts very thinly sliced
- One 1-inch piece fresh ginger, peeled and very thinly sliced
- 1 thin slice red chile pepper
- 2 small strip lime zest
- Salt
- 1 tsp. red yuzu kosho
- 1/2 cup dry white wine or vermouth
- 5 cups chicken, fish, or vegetable broth
- Pinch of sugar

PREPARATION

Make the broth: Warm the oil in a large Dutch oven or pot over medium-low heat. Stir in the scallions, garlic, shallot, lemongrass, ginger, chile, and lime zest; season with salt and cook, stirring occasionally, until softened and fragrant, about 5 minutes. Stir in the yuzu kosho, then the wine. Raise the heat to medium-high and cook, stirring, until almost evaporated, 1–2 minutes. Add the prepared broth and bring to a boil. Reduce to a simmer, cover, and cook for 20 minutes. Add a pinch of sugar and taste and adjust the salt as needed. Remove the large pieces of garlic. Broth can be chilled for 3 days or frozen up to 1 month.

Make the fish and vegetables: Bring the broth to a boil. Reduce to a simmer and add the mussels. Cover and cook for 3 minutes. Add the remaining ingredients and cook, uncovered, until the shrimp are pink and the mussels open, 2 minutes (discard any mussels that don't). Remove the pot from the burner.

Divide the fish, vegetables, and broth between 6 shallow bowls. Squeeze with lime juice and sprinkle with cilantro or seaweed, or serve with the garnishes on the side.

FOR THE FISH AND VEGETABLES

- 24 mussels, scrubbed
- 1 1/2 lb. skinless cod fillet, or other firm white fish
- 24 medium shrimp, peeled and cleaned
- 6 large, head-on shrimp, or substitute peeled
- 6 scallions, white and light green parts only, each cut crosswise into 3 pieces
- 2 large white or brown mushrooms such as cremini, trimmed and thinly sliced (preferably with a mandoline)
- 1 shallot, very thinly sliced, rinsed in cold water and strained
- 1/2 sweet potato (cut crosswise), peeled and thinly sliced (preferably with a mandoline)
- 1 handful baby spinach
- Salt
- Lime wedges, for serving (optional)
- Chopped cilantro or seaweed flakes, for serving (optional)





*Celebrating Friendships are
the most memorable at the
Wellesley College Club!*



Happy Holidays!

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

*Taxes & Gratuity not included

Dinner - Private dinner parties provided upon request

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

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

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

Wellesley College Club Holiday Hours

Main Dining Room Closed - Friday, December 23, 2016 - Monday, January 9, 2017

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