

FALL 2019

The College Club AT Wellesley *NEWS* Autumn

WELCOME TO THE FALL 2019 EDITION OF THE WELLESLEY COLLEGE CLUB
QUARTERLY NEWSLETTER. PLEASE ENJOY OUR NEWS AND EVENTS.

I hope you had a wonderful, memorable, and relaxing summer. The New England weather certainly cooperated. We hope to see you for several exciting events. Our monthly prime rib buffets are back for the fall season. It is our pleasure to open the Club doors to our past and newly arriving faculty, staff, and students. We look forward to seeing members, both old and new!

Peter Eastment
General Manager

Employee Updates

Please join us in welcoming our new wait staff employees, David Olmedo and Claudia Gonzalez. We are delighted to have you both on our team at the College Club.



Upcoming Events



PASTA WEDNESDAYS - \$12.95pp

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 flavorful sauces.

CARVING THURSDAYS – \$12.95pp

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 - \$12.95pp 11:30am – 2:00pm

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

CANINES AND COCKTAILS

Bow Wow! Another awesome season. Thank you to all of our guests and their fun loving tail-wagers for a very successful Canines and Cocktails summer! We appreciate everyone's continued support.



• Thursday, September 12, 2019 - Last Canines & Cocktails of the season. 5:00pm – 7:00pm (weather permitting)

HARVEST DINNER & AUCTION, NATICK COMMUNITY ORGANIC FARM

- Friday, September 27, 2019 – 6:00pm – 10:00pm *Dinner at 7:00pm



Natick Community Organic Farm will host their Annual Harvest Dinner and Auction with us. Take part in this event as you enjoy a Farm-To-Table experience. Delight in local fare, community activities, and fun. Lakeside tastings of wine, organic and local beers & natural sodas, locally-made cheese, live music, and more. As the Sponsor of this event we look forward to seeing you at the College Club to celebrate this exceptional, unique, and meaningful fund-raiser. Guaranteed to be a most memorable autumn gathering! Proceeds to

benefit NCOF's Mentoring Teens through Agriculture Apprenticeship program. For detailed information please visit NCOF, at www.natickfarm.org

PRIME RIB BUFFET - \$38.00pp

- Saturday, September 28, 2019 – 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 remember.



OKTOBERFEST BUFFET – \$38.00pp

- Friday, October 4, 2019 – 6:00pm-9pm

We look forward to seeing you at our fifth annual Oktoberfest Buffet Celebration! Delight in lentil soup with sausage, various salads, potato sauerkraut dumplings, braised bratwurst & knockwurst, chicken schnitzel, Bavarian pot roast and more. Complete your evening with tasty black forest cake or walnut apple strudel a la mode. Assorted local beers will be available. Prost!



PRIME RIB BUFFET – \$38.00pp • Saturday, October 19, 2019 – 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, exceptional service, and delicious food!

AUTHORS ON STAGE

Event \$27.00pp ~ Lunch \$16.00pp

- Tuesday, November 5, 2019 – Coffee at 9:45am; Program at 10:30am



Susan Cooper,
Newbery Medalist,
The Shortest Day



Marjan Kamali,
The Stationery Shop



The third Author
to be announced

The authors will autograph copies of their books-available for purchase at a discount.

Event Reservations – contact authorsonstage@gmail.com or 781-489-5339

We offer a buffet luncheon after the event for \$16.00 per person, tax & gratuity included.

Advance lunch reservations required. Please call the Club at 781-283-2700

PRIME RIB BUFFET - \$38.00pp

- Saturday, November 9, 2019 – 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 cherish.



THANKSGIVING DINNERS TO-GO

- Wednesday, November 27 - (pick up) 10:30am – 2:00pm



It's not too early to start thinking about Thanksgiving. Take the stress out of the holiday this year and let the College Club take care of cooking dinner for you and your family gathering! All you have to do is pick it up and reheat. Enjoy your delicious Thanksgiving dinner at home. Appetizers, side plates, dessert, and of course the turkey, are included!

- For details on our menu & pricing, please contact us at 781-283-2700
- Orders to be placed by Wednesday, November 20th at noon

HOLIDAY PRIME RIB BUFFET – \$38.00pp • Saturday, December 7, 2019 – 6:00pm – 9:00pm

Celebrate the holidays with us and our inspiring Prime Rib buffet! Cooked to perfection and served to your liking, along with an array of side dishes, wines and desserts, this evening will be a night filled with lasting memories.



BRUNCH WITH SANTA – \$25.00 Adults – \$10.00 Children

• Saturday, December 14, 2019 10:00am – 12:00pm

Spend a delightful & fun Saturday morning enjoying a wonderful brunch buffet, while the children are entertained with holiday activities. Don't forget to bring your camera and skip the hassle of the crowded mall to get your most memorable pictures of your child with Santa!

Kiwanis Club of Wellesley



Celebrating Walter Woods 101st Birthday

Congratulations Walter!

What's Cooking

A recipe from our Executive Chef

Stuffed Chicken Breast, Sherry Dijon Sauce

Ingredients

Cooking spray
2 cups (4 ounces) fresh broccoli florets
1/2 cup (2 ounces) grated Gruyere cheese
2 cloves garlic, finely chopped
4 (6 to 8-ounce) boneless skinless chicken breast halves
2 teaspoons olive oil
2 teaspoons chopped fresh thyme
Kosher salt and freshly ground black pepper
1 cup low-fat evaporated milk
1/2 cup low-sodium chicken broth
1/4 cup dry sherry
1 1/2 teaspoon cornstarch
3 tablespoons grated Parmesan cheese
2 teaspoon Dijon mustard

Directions

1. Preheat the broiler. Mist a shallow rectangular flameproof baking dish with cooking spray. Bring a medium pot of salted water to a boil. Add the broccoli and cook until bright green and crisp tender, about 5 minutes. Drain well and run under cold water until cold. Drain well again and squeeze dry in paper towels.
2. Chop the broccoli and toss in a bowl with the Gruyere and garlic. Insert a paring knife into the thickest part of each chicken breast to make a 3-inch deep pocket. Stuff each chicken breast with equal amounts of the broccoli mixture. Rub both sides of the chicken breasts with oil and thyme and season with salt and pepper.
3. Heat a large nonstick skillet over medium-high heat until very hot, about 5 minutes. Put the chicken in the pan and cook until golden brown and just cooked through, about 6 minutes per side. If the chicken begins to brown too quickly, turn the heat down to medium to finish cooking through. Transfer to the baking dish.
4. Meanwhile, combine the milk and stock in a small pot, season with salt and pepper and bring to a simmer over medium heat. Stir the sherry and cornstarch until smooth and pour, whisking constantly, into the sauce. Cook until just thickened, about 2 minutes. Remove from heat and stir in the Parmesan. Top each chicken breast with 2 tablespoons of sauce and place under the broiler. Broil until lightly browned, 2 to 3 minutes.
5. Let the chicken rest for 5 minutes and then cut each breast in half on an angle. Whisk the mustard into the remaining sauce and spread a few tablespoons on each plate. Top with a halved chicken breast.



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 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 2019 Autumn Holidays

Closed – Columbus Day – Monday, October 14, 2019

Closed – Thanksgiving Holiday – Thursday & Friday, November 28 & 29, 2019



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!

