



THE WELLESLEY COLLEGE CLUB

727 Washington Street
Wellesley, MA 02482

(781) 283-2700 | wcc@wellesley.edu
wellesleycollegeclub.com



Winter 2020 NEWSLETTER

ABOUT

The College Club is situated on the beautiful Wellesley College campus, with over 500 acres of pristine woodlands, meadows, hills, and footpaths overlooking the spectacular Lake Waban. Club services include weekly luncheons, special holiday meals, sixteen hotel guest rooms, and six banquet/meeting rooms for a variety of business and social events. With amenities that can accommodate 20 to 200 guests, the College Club is an ideal venue for your special occasion, business meeting, or celebration.

WEEKLY LUNCHES

Pasta Wednesdays

11:30 AM–2 PM | \$13.95PP



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

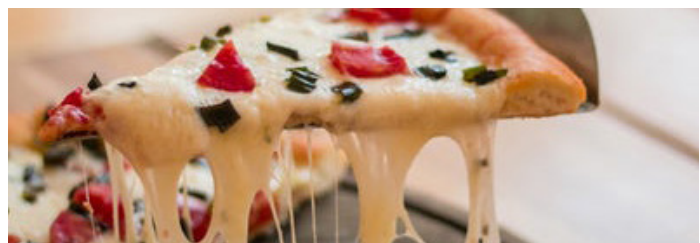
11:30 AM–2 PM | \$13.95PP



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

Pizza Fridays

11:30 AM–2 PM | \$13.95PP



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





UPCOMING EVENTS

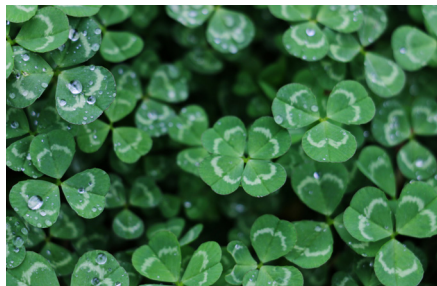


Prime Rib Buffets

SATURDAYS, 6–9 PM:

JANUARY 25, FEBRUARY 15, MARCH 7
\$38.OOPP

Please join us on a winter evening and relax by the warm fireplace while you enjoy a sensational prime rib buffet dinner! Cooked to perfection, and served to your liking, along with an array of side dishes, wines and desserts, this evening will be a night to take pleasure in.



St. Patrick's Day Dinner Buffet

TUESDAY, MARCH 17, 6–9 PM
\$38.OOPP

It will be time for you to get out your favorite green outfit and join us for a special St. Patrick's Dinner 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 many other Irish favorites. Entertainment will be provided by local Irish Step Dancers.



Easter Sunday Buffet

SUNDAY, APRIL 12

MORNING SEATING:

11 AM & 11:30 AM

AFTERNOON SEATING:

12 PM, 12:30 PM, & 1 PM

ADULTS	\$42.00
CHILDREN 6–12	\$17.00
CHILDREN UNDER 5	FREE

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

LOOKING AHEAD

Mother's Day Brunch

SUNDAY, MAY, 10, 2020

Authors on Stage

TUESDAY, MAY 12, 2020

CONTACT

For reservations and questions:
(781) 283-2700 | wcc@wellesley.edu

For social and corporate events:
Maria Tzigizis (781) 283-2706

www.wellesleycollegeclub.com



WHAT'S COOKING



A recipe from our Executive Chef
Gregg Dyer



Winter Italian Chopped Salad

INGREDIENTS (4 SERVINGS)

2 Tbsp olive oil
2 Tbsp unsalted butter
¼ cup minced pancetta
1 cup minced celery
⅔ cup minced carrot
1 cup milk
½ cup dry white wine
1½ cups canned plum tomatoes, chopped with liquid
1 lb. pasta
½ cup minced onion
1 lb. ground beef chuck
freshly grated parmesan cheese
salt & ground pepper to taste

DIRECTIONS

1. In a 3 quart saucepan heat oil and butter. Add pancetta and cook 6-8 minutes, or until most of the fat has been rendered. Add carrots, celery, and onions. Sauté for 3 minutes.
2. Add the beef, salt and pepper to taste, and cook until the beef is no longer pink. Add the milk and simmer gently, stirring occasionally, until the milk is completely evaporated. Add wine and simmer until evaporated.
3. Add the tomatoes and simmer slowly, stirring occasionally, for two hours partially covered. It's important to reduce as slowly as possible. If the sauce becomes dry, add ½ cup water as necessary.
4. When almost ready to serve, bring a large pot of salted water to a boil. Cook the pasta until tender, but still firm to the bite, 10-12 minutes. Drain and return pasta to the pot. Add sauce to the pasta and toss to combine. Transfer to a serving bowl, and serve immediately. Top with freshly grated parmesan cheese if desired.

