The University Club of MU invites you to join our member family and experience the very best cuisine, event service and private membership amenities that Columbia has to offer.

107 Reynolds Alumni Center
Columbia, MO 65211

Web: uclub.missouri.edu
Phone: (573) 882-2586
Letter from General Manager

John D. LaRocca

Dear members and friends,

It truly has been a great year at the University Club, and I wish the best for our members and families as well as our staff and students.

With the holidays on the horizon, the Club is starting to get busy with seasonal celebrations and end-of-semester university functions.

Although we will be closed Thanksgiving Day, you can take advantage of our Thanksgiving To-Go options. Make it easy on yourself and let us do the cooking and cleanup. We will offer a Christmas To-Go menu as well.

After Thanksgiving, we will be open for the Mizzou vs. Arkansas tailgate from 11 a.m. – 1:30 p.m. Nov. 28.

And because we believe everyone should be warm, well-fed and safe during the holidays, we will be hosting a donation drive for Salvation Army Harbor House, a local shelter for homeless families and individuals. Requested items include linens such as sheets, blankets, towels and wash cloths; canned food; beverages such as Gatorade, bottled water and juice boxes; cologne or perfume; socks for children, women and men; deodorant and other toiletries; slippers; small radios; small appliances for residents moving out; toys for children ages 3 to 18; purses and wallets; and laundry detergent. Monetary donations also are appreciated. You can drop off donations Dec. 1 – 21 in our offices at 107 Reynolds Alumni Center. We will have sweets for the season and would love the opportunity to visit with each of you.

We will be closed Dec. 23 – Jan 8., though we will open for one night only as we host our elegant New Year’s Eve Dinner. This always is a wonderful dining experience. Make your reservations now.

We will reopen for lunch Jan. 9 and then will continue normal hours.

Other upcoming events for which you’ll want to mark your calendar are our Chinese New Year Theme Dinner and a French cooking class with Chef Paul Blackwell. Please check the calendar for dates and times.

And speaking of celebrations, did you know that all members receive a complimentary birthday dinner at our elaborate Prime of Your Life monthly buffet? Please note it is your birthday month when making your reservations and your dinner is on us. This is our way of saying “Happy Birthday.”

Thank you for another spectacular year. We’ll look forward to seeing you in 2017.

John D. LaRocca
General Manager
The Red Shoe Gala, benefitting Ronald McDonald House Charities® of Mid-Missouri, is scheduled for Thursday, February 16, 2017 at the University Club of MU in Reynolds Alumni Center. The evening features a formal dinner, a robust silent and live auction and fabulous entertainment. Over 350 participants attend this event, and even more participate in the auction via smart phone or computer. Contact RMHC at 573-443-7666 or go to www.rmhcmidmo.org for more information.

**Chinese New Year Menu 2017**

**Saturday, January 28**
**Reservations from 6 p.m. — 8 p.m.**
**$27 per guest**

Enjoy Chinese American Bistro Specials from the buffet, stations and family-style service for a truly extravagant feast.

**From the Buffet**
- Lobster Egg Drop Soup
- Salad station with Asian Vegetables and Fruits
- Stir Fry Station Cooked to order with Beef, Shrimp or Chicken
- Slow Roasted Pekin Duck Hosin
- Stir Fried Rice with Water Chestnuts, Shitake Mushrooms and Bean Sprouts
- Vegetarian Lo Mein Noodles
- Sesame Garlic Bok Choy, Snow Peas and Peppers, Sesame Fried Green Beans

**Dim Sum Served family Style**
- Asian Chicken Wings
- Pot Stickers
- Spring Rolls
- Chinese Style BBQ Pork Ribs

**Dessert Buffet**
- Rice Pudding with Golden raisons
- Star Anise Poached Pears with Ginger Cream Anglaise
- Cream Caramel with Lychee Nuts
- Coconut Cream cake
- Chocolate Roulade
- Almond Cookies and Coconut Macaroons
New Year’s Eve Menu 2016

Saturday, December 31, 2016
Reservations from 6:00 p.m. – 8:00 p.m.
$50 per guest

First Course

Maine Lobster and Scallop Cake
Tomato Fennel Salad, Smoked Salmon Caviar, Period Beurre Blanc

Wild Mushroom Gnocchi
Parisienne Gnocchi, Trumpet Royal, Morels and White Asparagus

Crispy fried Pork Belly and Cheese Grits
Berkshire Pork, White Cheddar Stone Ground Grits, Whole Grain Mustard

Soup or Salad

Butter Nut Squash Bisque
Brie and Crab Meat Stuffed baked Phyllo Purse

Classic Caesar Salad
Tossed Table Side
Intermezzo

Passion Fruit Sorbet on Cranberry Orange Granite

Entrees

Florida Sea Food Trio
Sautéed Black Grouper, Grilled Swordfish and Butter poached Key West Shrimp with three sauces

Kobe Strip Loin
Sliced Grilled Prime Strip Loin with Norton Wine Sauce and Truffle Butter

Venison Tender Loin and Stuffed Quail Breast
Pepper Bacon Wrapped, Huckleberry Gastrique, Stuffed Quail with Foie Gras and Apples

Dessert

Orange Chocolate Royal
Orange Bavarian, Chocolate Delice, Biscuit Marmalade Roulade

Star Anise Poached Pear
Blackberry Gastrique, Chocolate Cream, Ginger Cream Anglaise, Almond Nougatine

Lemon Ricotta Crepes
Lemon Champagne Sabayon, Candied Pecans, Candied Lemon Zest

Classical French Ideas for Demonstration

Friday, January 20
$50 per person (includes wine)
Begins at 6 p.m.

Join us as we demonstrate classical French techniques and six fantastic dishes. For anyone who enjoys fine food, this is a must attend event! Recipes being demonstrated will be:

Escargot and mushrooms in puff pastry shells
Tournedos vert pre, tarragon, shallot compound butter
Sauteed Tourne potatoes
Braised endive with cream and truffles
Salad with classical Dijon vinaigrette
Crepes with jam and powdered sugar
The University Club Partners with Salvation Army’s Harbor House

What is the Harbor House?
The Harbor House is The Salvation Army’s shelter where second chances begin for homeless families with children and individuals. The Harbor House provides:

- **Emergency Shelter** - Homeless children and their parents, along with single men and women receive emergency shelter and meals. Children must remain in school to continue their education.
- **Transitional Housing Program** - Provides services, through the professional Harbor House staff, to help residents gain the financial means and life skills necessary to achieve self-sufficiency.
- **Community Lunch** - Lunch is served daily for residents of the community from noon to 1:00 p.m. Over 6,000 meals were served in the Community Lunch Program last year.

Your gifts “give a hand up” instead of a hand out.

**Harbor House Facts**

Capacity:

- **Men**: 23 beds
- **Women**: 14 beds
- **Families with Children**: 6 family rooms

Last year, over 27,000 meals were served and close to 17,000 lodging nights were provided.

**Donation Items Needed**

- Any linen *(all sizes for sheets and blankets, towels, wash cloths etc)*
- Can food
- Drinks *(Gatorade, water, juice boxes etc)*
- Cologne
- Perfume
- Socks *(kids, women and men)*
- Sheet sets
- Deodorant
- Slippers
- Small radios
- Small appliances *(when residents move it is tried to set them up with household items)*
- Toys/items for the kids *(age range 3 to 18)*
- Purses
- Wallets
- Detergent
Chef Daniel Pliska’s
Seafood Paella
Yields 5 lbs or 10 servings

Ingredients:
- 11/4 lbs Dry cured Chorizo (Volipi) small diced
- 12 ounces Shell fish, chopped (Shrimp, clams, mussels or scallops)
- 2 tablespoons Olive oil for browning the sea-food
- 3/4 cup Onions fine diced
- 1 cup Red bell peppers fine diced
- ¼ cup Fennel fine diced
- 1/2 cup Celery fine diced
- 1 Tablespoon Garlic minced
- 3 cups Arborio, Bomba or other short grain rice
- 2 cups Tomatoes skinned, seeded and chopped fine
- 1 1/4 quarts Shrimp, Crab, or Chicken stock
- 1/4 cup Tomato paste
- 2 tablespoons Smoked or Spanish paprika
- 3 Bay leaves
- 1/4 teaspoon Chili flakes
- 1/4 tsp Saffron steeped in 1/4 cup white wine

Garnish with:
- 1/2 cup Parsley, chopped
- 1/4 cup Basil, chopped

As needed:
Cooked -Jumbo Shrimp, Steamed Clams, Scallops, Mussels, Lobster tail (or combination of seafood)

Directions
1. In a heavy bottom braising pan brown the Chorizo in olive oil,
2. Remove from the pan and add the onion, peppers, fennel, celery, garlic, paprika and chili flakes, After the vegetables are tender add the rice and brown,
3. Add the stock, saffron and wine essence, diced tomatoes, tomato paste, and bay leaves,
4. Bring to a boil and reduce heat to a simmer stir in the chopped sea food and cover,
5. Cook for 30 to 40 minutes in a 350F oven until all of the liquid has been absorbed,
6. Remove from the oven fluff with cork and remove bay leaves,
7. Garnish with the parsley, and basil and serve with cooked sea food or cool and reheat to order with cooked sea seafood
# Holiday Dinner...To Go!

Take the stress out of the holidays by letting the University Club cook provide your holiday dinner! All orders must be placed no later than 3 p.m. Friday, Dec. 16, and must confirm a pickup time between 1 p.m. and 4 p.m. on Thursday, Dec. 22.

## Dinners

<table>
<thead>
<tr>
<th>Dinner</th>
<th>Price</th>
<th>Description</th>
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</thead>
<tbody>
<tr>
<td><strong>Turkey Dinner</strong></td>
<td>$16.95</td>
<td>University Club Salad&lt;br&gt;Oven Roasted Turkey: stuffed with sage shallot butter&lt;br&gt;Roasted Garlic Sherry Gravy&lt;br&gt;Apple Cornbread and Sage Dressing&lt;br&gt;Green Beans Casserole&lt;br&gt;Fresh Baked Rolls&lt;br&gt;<em>Choice of Dessert:</em>&lt;br&gt;Peppermint Swirl Cheese Cake with Oreo Crust or Chocolate Cherry Bread Pudding with Vanilla Bean Sauce</td>
</tr>
<tr>
<td><strong>Honey Baked Ham Dinner</strong></td>
<td>$19.95</td>
<td>University Club Salad&lt;br&gt;Honey Baked Ham with brandy cherry sauce&lt;br&gt;Whipped Mashed Potatoes&lt;br&gt;Green Beans Casserole&lt;br&gt;Fresh Baked Rolls&lt;br&gt;<em>Choice of Dessert:</em>&lt;br&gt;Peppermint Swirl Cheese Cake with Oreo Crust or Chocolate Cherry Bread Pudding with Vanilla Bean Sauce</td>
</tr>
<tr>
<td><strong>Baked Salmon Dinner</strong></td>
<td>$23.95</td>
<td>University Club Salad&lt;br&gt;Baked Salmon en Croute with Scallop Mousse and Sautéed Spinach&lt;br&gt;Whipped Mashed Potatoes&lt;br&gt;Green Beans Casserole&lt;br&gt;Fresh Baked Rolls&lt;br&gt;<em>Choice of Dessert:</em>&lt;br&gt;Peppermint Swirl Cheese Cake with Oreo Crust or Chocolate Cherry Bread Pudding with Vanilla Bean Sauce</td>
</tr>
<tr>
<td><strong>Beef Short Ribs Dinner</strong></td>
<td>$25.95</td>
<td>University Club Salad&lt;br&gt;Braised Short Ribs of Beef with Norton Wine Sauce and Roasted Root Vegetables&lt;br&gt;Whipped Mashed Potatoes&lt;br&gt;Green Beans Casserole&lt;br&gt;Fresh Baked Rolls&lt;br&gt;<em>Choice of Dessert:</em>&lt;br&gt;Peppermint Swirl Cheese Cake with Oreo Crust or Chocolate Cherry Bread Pudding with Vanilla Bean Sauce</td>
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## Party Trays

All trays serve up to 15 people.

<table>
<thead>
<tr>
<th>Tray</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Antipasto Display</strong></td>
<td>$60.00</td>
<td>Marinated julienne of Italian meats and cheese, grilled vegetables, artichoke hearts in mustard dressing, garlic herb crostades and lavash crackers.</td>
</tr>
<tr>
<td><strong>Gourmet Cheese Display</strong></td>
<td>$45.00</td>
<td>Selection of international and domestic cheeses garnished with fresh fruit and served with crackers and French baguettes.</td>
</tr>
<tr>
<td><strong>Grilled and Marinated Vegetable Tray</strong></td>
<td>$50.00</td>
<td>Served with Garlic Aioli dip.</td>
</tr>
<tr>
<td><strong>Imported Brie Encroute</strong></td>
<td>$40.00</td>
<td>Double cream imported brie wrapped in puff pastry with raspberry jam. Served with crackers and French baguettes.</td>
</tr>
<tr>
<td><strong>Club Smoked Salmon w/Garnish</strong></td>
<td>$75.00</td>
<td>Accompanied with capers, diced red onion and hard boiled eggs.</td>
</tr>
<tr>
<td><strong>Chef’s Assorted Canapés</strong></td>
<td>$50.00</td>
<td>3 pieces of canapés per person for up to 25 people. Herbed cream cheese on crostades with assorted toppings.</td>
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</table>

## Club Made Desserts

<table>
<thead>
<tr>
<th>Dessert</th>
<th>Price</th>
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<tbody>
<tr>
<td>Pumpkin Pie</td>
<td>$15</td>
</tr>
<tr>
<td>Pecan Pie</td>
<td>$15</td>
</tr>
<tr>
<td>Key Lime Pie</td>
<td>$15</td>
</tr>
<tr>
<td>Apple Pie</td>
<td>$15</td>
</tr>
<tr>
<td>Chocolate Yule Log</td>
<td>$20</td>
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</tbody>
</table>
With the changing of the seasons enjoy sumptuous comfort foods served from cast iron skillets- Monday through Friday on our lunch buffet

**Monday**
San Francisco Seafood Stew with Sourdough Croustades

**Tuesday**
Boneless Short Ribs of Beef with Buttermilk Mashed Potatoes

**Wednesday**
Braised Chicken with Tomato, Fennel, Green Olives and Saffron served with Spanish Rice

**Thursday**
Beef Stroganoff with Pickles, Wild Mushrooms, Pearl Onions, Sour Cream and Spätzle

**Friday**
Lobster Mac and Cheese with aged Vermont White Cheddar and Dry Sherry

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**Graduation Dining Room Menu**

*Friday, December 16*
$27.95 per person
*Reservations from 5 p.m. – 6 p.m.*

Garden Green Salad Bar with Assorted Toppings
Chilled and marinated Vegetable display
Club Cured Smoked Salmon Platter
Trio of Compound Salads
Fresh Fruit Display

Wild Mushroom Champagne Bisque

Carved Prime Rib, Creamy Horseradish Sauce, and Au Jus
Lobster Mac and Cheese with aged Vermont White Cheddar and Dry Sherry
Green Beans with Fennel, Peppers, Onions
Whisky Molasses glazed Butter Nut Squash
Balsamic glazed roasted Root Vegetables and Pearl Onions

Roasted Garlic Mashed Potatoes station presented with Martini Glasses and offered with assorted toppings

Chocolate Cherry Bread Pudding with Rum Sauce
Vanilla Bean Ice Cream
Peppermint Swirl Cheese Cake with Oreo crust
Hazelnut Plum Tart
Chocolate Buche Noel
Holiday Cookies
Come join us! Fortnightly Club is an historic social organization founded in 1892 for faculty wives. And, one hundred and twenty four years later, the club today continues to promote friendships among female spouses, faculty and administrators through a wide range of activities and interests. We support the wider MU community by granting scholarships to Mizzou students through the Fortnightly Scholarship fund. A significant portion of the club dues of $15.00 endows scholarships given each year to deserving undergraduate Tigers. Newcomers are welcomed and encouraged to join Fortnightly for a truly wonderful and personal experience of the Mizzou community.

**Want to know more or simply join and start making new friends?**

Plan to attend the Newcomers Welcome at Coley’s restaurant on Sixth Street on September 14, 2016 from 5-6:30 pm. We will have appetizers and the bar will be open for libations to be purchased.

**If that date does not work for you, please join us in September.**

Fall Welcome at the University Bradford Research Farms on September 29, 2016 from 11am-1:30 pm. We will have lunch, conversation and a talk/tour of the facility.

Both events will have opportunities to pay dues, sign up for membership and get more information about the yearly events. All paid members will receive the club newsletters.

Other events throughout the year include the following:

- **Shakespeare’s Pizza Fundraisers** on October 20, 2016 during the lunch hour and March 14, 2017 in the evening. Both events will be held at Shakespeare’s South location.
- **Holiday Luncheon** on December 7, 2016 at the Country Club of Missouri from 11 am-1:30 pm.
- **Spring Luncheon** on April 26, 2017 from 11 am-1:30 pm at the Reynolds Alumni Center.

In addition, we have many interest groups with activities centered on antiques, arts and crafts, books, exercise, fine dining, genealogy, movies, tea and more. For more information about these groups, check out our Facebook page for Fortnightly Club or our website at [www.fortnightly.missouri.edu](http://www.fortnightly.missouri.edu).

We look forward to seeing you at many of our events. For membership and dues information contact:

Karin Foley, president ([foley.karin@gmail.com](mailto:foley.karin@gmail.com))

Ti Guess, treasurer ([guesstp@gmail.com](mailto:guesstp@gmail.com))

Linda Keown, membership ([lkeown2306@aol.com](mailto:lkeown2306@aol.com))
<table>
<thead>
<tr>
<th>December Events</th>
<th>January Events</th>
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<tbody>
<tr>
<td>6 p.m., Thursday, Dec. 1</td>
<td>5 p.m., Thursday, Jan. 12</td>
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<tr>
<td>Wine Club</td>
<td>Prime of Your Life</td>
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<tr>
<td></td>
<td>6 p.m., Thursday, Jan. 19</td>
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<tr>
<td>5 p.m., Thursday, Dec. 8</td>
<td>Wine Club</td>
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<tr>
<td>Prime of Your Life</td>
<td>6 p.m., Friday, Jan. 20</td>
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<tr>
<td>6 p.m., Thursday, Dec. 15</td>
<td>Classical French Demonstration</td>
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<tr>
<td>Texas Hold ‘Em</td>
<td>5 p.m., Saturday, Jan. 21</td>
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<tr>
<td></td>
<td>Texas Hold 'Em Tournament of Champions</td>
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<tr>
<td>5 p.m., Friday, Dec. 16</td>
<td>6 p.m., Saturday, Jan. 28</td>
</tr>
<tr>
<td>Graduation Dinner</td>
<td>New Year’s Eve Dinner</td>
</tr>
<tr>
<td>6 p.m., Saturday, Dec. 31</td>
<td>Chinese New Year Dinner</td>
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Upcoming

University Club

Events

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