Gail Mann Herman, 78, passed away on November 6, 2019. Gail was born on May 21, 1941, and grew up in Louisville, Kentucky. She was preceded in death by her parents E.H. and Harry Mann and in-laws Deborah and George Herman. She is survived by her beloved husband, Harold, and her golden retriever, Molly; children Harold (Charyse) Herman Jr., of Orlando, Florida, Harriet (Erik) Hayes of Houston, Texas, and Larry (Jenny) Herman of Memphis, Tennessee; grandchildren Emily Hayes, Daniel Hayes, Zachary Herman and Eliza Herman; brother-in-law Irvin (Sylvia) Herman; and nieces Sherri (Jan) Stein and Gail Green.

Gail was a member of the University Club for 16 years.

Patricia Holden Beckett, 77, of Louisville died Monday January 13, 2020 at Baptist East Health Care. She was a native of Nashville, TN, a retired administrator for the University of Louisville, a member of Burnett Avenue Baptist Church, Delta Sigma Theta Sorority, The Louisville Chapter of Links and The Girl Friends, Inc.

She is survived by her husband James C. Beckett; a daughter Emily J. Stennis (Roosevelt); a son James H. Beckett (Angela); two sisters Varorian C. Searcy and Arinnetta D. Utley (Jarrett); two grandsons Holden Ray Beckett and Beckett Roosevelt Stennis.

Patricia was a member of the University Club for 18 years.
The Liberal Studies Project Presents

meet the PROFESSOR

a Monthly Lunch & Lecture Series

Professor Jason Naylor
Louisville’s Urban Heat Island: More Than Just Hot Air
Thursday, March 5th, 2020 • 12:00 noon

Professor Maryam Moazzen
A Garden beyond the Garden: The Mystical Vision of Paradise in Classical Islam
Thursday, April 2nd, 2020 • 12:00 noon

($15 per person and $10 for students - checks only)
RESERVATIONS REQUIRED AT LEAST 3 DAYS PRIOR TO EVENT

Please contact Janna Tajibaeva at 852-2247 or janna@louisville.edu

MARCH 6TH, 2020 • 5:30PM

Cold Seafood Display
New England Clam Chowder
Assorted Salad Bar
Fruit & Cheese Display
Fried Cod, Shrimp, Scallops, Clams
Baby Back Ribs
Roasted Cod Fillet
Baby Maple Carrots
Corn Pudding
Potatoes Au Gratin
Assorted Desserts

MARCH 20, 2020 • 5:30PM

Cold Seafood Display
Seafood Gumbo
Assorted Salad Bar
Fruit & Cheese Display
Fried Cod, Shrimp, Scallops, Clams
Chicken Cordon Bleu
Roasted Cod Fillet
Kale Greens
Broccoli Tempura
Risotto with Mushroom & Cheese
Assorted Desserts

FRIDAY NIGHT
Fish Fry
$16.95++

Lenten Special - Fried Fish Sandwich Basket with Fries & Cole Slaw $9.95++
Soup du Jour
Salad Bar
Fruit and Cheese
Omelet Station
with Waffles
Pancakes
Scrambled Eggs
Bacon & Sausage
Breakfast Quesadilla
Oatmeal

Fried Chicken
Seared Salmon
with Honey Garlic Glaze
Rice Pilaf
with Peas & Mushrooms
Broccoli
with Lemon & Cashews
Grilled Asparagus
Assorted Desserts

Sunday, March 8th, 2020 • 11:30AM - 1:30PM

$16.95++

The March 10 Breakfast of Champions features Ben Reno-Weber, Director of Microsoft’s Future of Work Initiative. Ben will bring a wealth of insight, energy, and first-hand knowledge as he discusses “Louisville's Unfair Advantages in the Emergent Data Economy.”

Get the inside angle on what is so unique about our city’s resources and collaborative initiatives, as well as how these advantages are being leveraged to move Louisville forward in ways that just aren’t possible for our peer cities.

You'll also have the opportunity to connect with a great mix of local leaders and still get out the door by 8:30am. What a fantastic way to start the day!

Breakfast $20 Inclusive

Special St. Patrick’s Day-themed Lunch Buffet

Tuesday, March 17th, 2020 • 11:30AM to 1:30PM

Assorted Soups including Scotch Broth
Salad Bar • Fruit & Cheese
Carved Corn Beef • Shepherds Pie with Lamb
Rueben & Brats • Salmon
Sauerkraut Fritters • Boiled Red Potatoes
Red & Green Cabbage • Assorted Desserts

Express Buffet $10 Inclusive | Full Buffet $11.95++

Guest Speaker
Ben Reno-Weber

Breakfast of Champions

Tuesday, March 10th at 7:30 a.m.
PRIME RIB Night

Celebrate Your Birthday with Us!

MARCH 26TH

- Geography
- Automotive
- Disney
- France
- March Madness
- Civil War

WHITE CHILI
CAESAR SALAD AND COLE SLAW
FRESH FRUIT SALAD

CHEESE RAVIOLI WITH RED SAUCE
CHICKEN WINGS
SPRING ROLLS
LYONNAISE POTATOES
ROASTED BROCCOLI
ASSORTED COOKIES

$20 INCLUSIVE

APRIL 23RD

- Friends
- Board Games
- Human Body
- Technology
- Desserts
- April

CORN & ARTICHOKE CHOWDER
CUT ICEBERG SALAD AND ASIAN RICE SALAD
FRESH FRUIT SALAD

CHEESE NACHOS
ROASTED SPICY CHICKEN LEGS
BAKED TORTELLINI WITH SHRIMP
FRIED POTATO WEDGES
CREAMED SPINACH
COBBLER WITH ICE CREAM

$20 INCLUSIVE

MARCH 21ST

Shrimp Chowder
Salad Bar
Fruit & Cheese
Carved Rib Eye with Assorted Condiments
Brook Trout with Lemon Pepper Butter
Roasted Fingerling Potatoes
Broccoli Custard
Brussel Sprouts
Assorted Desserts

$24.95++

APRIL 18TH

Seafood Gumbo
Salad Bar
Fruit & Cheese
Carved Rib Eye with Assorted Condiments
Grilled Turkey Breast with Warm Mango Salsa
Mashed Potatoes
Asparagus Tempura
Cauliflower Polonaise
Assorted Desserts

$24.95++
Easter Brunch

Sunday, April 12th, 11 A.M.– 1:30 P.M.

CARVING STATION
Roasted New York Sirloin
Smoked Ham with Port Wine Sauce

ENTRÉE
Fried Chicken
Bourbon Glazed Salmon with Pineapple Salsa

BREAKFAST
Omelet Station with Waffles
Scrambled Eggs
Kentucky Hot Brown
Home Fried Potatoes
Cheese Grits
Fried Apples
Biscuits with Sausage Gravy
Smoked Bacon & Sausage Links

SIDES
Roasted Garlic Mashed Potatoes
Vegetable Orzo
Asparagus with Lemon & Parmesan
Sweet Glazed Carrots
Sweet Potatoes

SALADS
Antipasto
Seasonal Greens
Classic Caesar Salad
Tortellini Salad with Sundried Tomatoes, Pesto, and Balsamic Vinaigrette
Grilled Vegetable Salad

SEAFOOD
Fresh Salmon
Shrimp Cocktail
Oysters on the Half Shell
Smoked Fish
Cajun Langostinos

KIDS MENU
Chicken Strips & Sauces
Grilled Cheese
Hot Dogs
Mac & Cheese
Waffle Fries

DESSERTS
Cakes & Pies
Sliced Fruit
Fruit Cobbler
Ice Cream Bar

Easter Egg Hunt!
12:00PM & 1:30PM
Ages 12 and under

CARRY - OUT
CHOOSE YOUR ENTRÉE
(Serves 7 People)

Roasted New York Sirloin
$115.00 inclusive

Fried Chicken
$75.00 inclusive

Bourbon Glazed Salmon
$90.00 inclusive

Smoked Ham
$85.00 inclusive

CHOOSE 3 SALADS
Antipasto
Seasonal Greens
Classic Caesar Salad
Tortellini Salad with Sundried Tomatoes, Pesto, and Balsamic Vinaigrette
Grilled Vegetable Salad

CHOOSE 4 SIDES
Roasted Garlic Mashed Potatoes
Vegetable Orzo
Asparagus with Lemon & Parmesan
Sweet Glazed Carrots
Sweet Potatoes

CHOOSE 1 DESSERT
Berry Cobbler, Peach, Apple or Pecan Pie

Adults $32.95++
Children 6-12 $13.95++
5 & under, free
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**Special Events:**
- **Membership Meeting** - Mar. 4th, 11:30 a.m.
- **Executive Meeting** - Mar. 16th at Noon
- **Board Meeting** - Mar. 18th, 8:15 a.m.
- **Finance Meeting** - TBA
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SPARC stands for Single Parent Resource Center. It originally was called Mom’s closet but underwent a name change because it serves dads as well as moms. They help single parents become self-supporting through better life choices and higher education: “Changing the future of Kentucky kids, one single parent at a time.”

The Louisville Executives Club

Tuesday, April 14th, 11:30 a.m.

Presentation
12:30 p.m. to 1:00 p.m.

SPARC stands for Single Parent Resource Center. It originally was called Mom’s closet but underwent a name change because it serves dads as well as moms. They help single parents become self-supporting through better life choices and higher education: “Changing the future of Kentucky kids, one single parent at a time.”

Lunch $20 Inclusive

The Louisville Executives Club

Tuesday, April 14th, 11:30 a.m.

Presentation
12:30 p.m. to 1:00 p.m.

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Lunch $20 Inclusive
Administrative Professional
Spring Fashion Show & Luncheon

Wednesday, April 22nd, 2020
11:30am to 1:00pm

COLD GAZPACHO

GRILLED CHICKEN OR SALMON FILLET
Served atop Romaine lettuce with capers, hard cooked eggs, tomatoes, olives, Brie cheese, Gorgonzola cheese, and fried artichoke hearts with mimosa vinaigrette

MOUSSE & BERRIE PARFAIT

$20 INCLUSIVE

FASHIONS BY

STARTERS
Bourbon Cherry Soup
Kentucky Burgoo
Assorted Salad Bar
Fruit & Cheese Display
Seafood Display
with Shrimp Cocktail, Oysters, Mussels, Salmon, Scallops, Seafood Medley Shooters
Smoked Ham Carving Station

BREAKFAST
Scrambled Eggs
Eggs Florentine
Home Fried Potatoes
Hot Browns
Bacon & Sausage
Biscuits

FEATURES
Salmon Roulade & Shrimp
Fried Chicken
Sliced Brisket with Gravy
Smashed Potatoes
Country Green Beans
Fried Zucchini
Macaroni & Cheese
Assorted Desserts

$36.95++

Friday, May 1st, 2020
9:00am - 12:00pm

*Friday’s Seafood Buffet will start at 12 noon
STARTERS
Mango Strawberry Soup
Ham & Bean Soup
Assorted Salad Bar
Fruit & Cheese Display
Seafood Display
with Shrimp Cocktail, Oysters, Mussels, Salmon, Scallops, Seafood Medley Shooters

BREAKFAST
Omelet Station with Waffles
Scrambled Eggs
Eggs Benedict
Hash Browns
Biscuits & Gravy
Hot Browns
Sausage Patties

FEATURES
Pork Cutlet Parmesan
Sliced Sirloin of Beef with Wild Mushrooms
Stuffed Manicotti with Marinara
Smashed Potatoes
Grilled Asparagus with Lemon Oil
Collard Greens with Country Ham
Assorted Desserts
$38.95++

DERBY BRUNCH BUFFET
9:00am - 12:00pm

DERBY NIGHT DINNER
6:00pm - 9:00pm

All Day DRINK SPECIALS
Oaks Lilly • Mint Julip • Kentucky Mule

STARTERS
Lobster Bisque or Cajun Corn Chowder

CHOICE OF SALAD
BIBB LETTUCE
with roasted peppers, Gorgonzola cheese, black olives, artichoke hearts, and poached shrimp

CLASSIC CAESAR
with chopped hickory smoked bacon, aged Parmesan cheese, and savory Caesar dressing topped with seasoned croutons

CHOICE OF ENTRÉE
ROASTED TENDERLOIN OSCAR
Topped with crab meat, asparagus, wild mushrooms, and Bearnaise sauce.
Served with roasted fingerling potatoes and fresh vegetables
$42.95++

ROASTED & SLICED PORK TENDERLOIN
Topped with a mustard demi glace.
Served with smashed potatoes and fresh vegetables
$36.95++

STUFFED YELLOW FIN TUNA
Stuffed with lobster and topped with Natuna sauce
Served with risotto and fresh vegetables
$38.95++

SERVED WITH CHEF’S DESSERT

$38.95++
MOTHER'S DAY BRUNCH
Sunday, May 10th, 2020
11:30AM to 1:30PM

CARRY-OUT

CHOOSE YOUR ENTREE
(Serves 7 People)
Prime Rib
$135.00 inclusive
Fried Chicken
$75.00 inclusive
Stuffed Sole
$90.00 inclusive
Smoked Ham
$85.00 inclusive

CHOOSE 3 SALADS
Seasonal Greens
Tomato & Cucumber Salad
Waldorf Salad
Pea Salad
Asian Cole Slaw

CHOOSE 4 SIDES
3 Cheese Scalloped Potatoes
Orzo Pasta
Asparagus
Corn Pudding
Macaroni & Cheese

CHOOSE 1 DESSERT
Berry Cobbler,
Peach, Apple or Pecan Pie

CARVING STATION
Rib Eye of Beef with Au jus
Smoked Ham with Port Wine Sauce

ENTREE
Fried Chicken
Stuffed Sole with Lentil Relish

BREAKFAST
Omelet Station with Waffles
Scrambled Eggs
Home Fried Potatoes
Corned Beef Hash
Fried Apples
Pancakes & Syrup
Smoked Bacon
Sausage Links

SIDES
3 Cheese Scalloped Potatoes
Orzo Pasta
Asparagus
Corn Pudding
Macaroni & Cheese

SALADS
Seasonal Greens
Tomato & Cucumber Salad
Waldorf Salad
Pea Salad
Asian Cole Slaw

SEAFOOD
Roasted Trout Fillet
White Fish
Sea Scallops
Crawfish Meat
Smoked Salmon
Smoked Trout
Smoked Mackerel

KIDS MENU
Chicken Strips & Sauces
Grilled Cheese
Hot Dogs
Waffle Fries

DESSERTS
Cakes & Pies
Sliced Fruit
Fruit Cobbler
Ice Cream Bar

Adults $32.95++
Children 6-12 $13.95++
5 & under, free
University Club Membership

Your support is so important as we spread the word to increase membership and continue to make the Club a vibrant place for members. Let’s share this unique atmosphere we have at the University Club.

Can we depend on you to support the Club by bringing in new members? Do you have friends, family members, and business partners who have an interest in the Club? Would your place of business be interested in our meeting and banquet spaces? Please call today for information. 502-852-0160

Membership is not only open to alumni and staff of U of L, it is open to “Friends” of the university. This includes, but is not limited to, season ticket holders, family members of U of L alumni, U of L donors, and sponsors.

UNIVERSITY CLUB MEMBER

SPOTLIGHT

George Matlow

The University Club is defined by our many wonderful members. We recently had the pleasure of talking with George Matlow, a member of nearly 30 years. Mr. Matlow, age 101, was having lunch in our Terrace dining room with his friends. The long table of vibrant gentlemen enjoyed our extensive buffet along with each other’s company.

George, who has an engineering degree, was born in Cleveland, Ohio in 1918. Woodrow Wilson was president. Married 64 years, with 4 sons and 7 grandchildren, George attributes his long life to genes he inherited from his Mother who lived to be over 100.

Thank you to George who has supported the University Club throughout his membership in the club.