



The MIT Faculty Club & Catering  
Cordially Invites You to Enjoy a  
**Complimentary Sampling** from our  
*new* Holiday Package –

## *Champagne Tastes on a Beer Budget*



Thursday, September 10th

4 – 6 PM

MIT Faculty Club

*Dining Rooms East & West*

RSVP by September 4<sup>th</sup>

Jennifer - [jhayward@mit.edu](mailto:jhayward@mit.edu)

# Champagne Tastes on a Beer Budget

*an all-inclusive package*

Tower of Winter Salads

Fennel Soup Sips, smoked salmon

Holiday Cheese & Grilled Vegetable  
Marble Display



Festive Snow White Cocktails  
& Pomegranate Martinis

## Choice of Action Station

Rustic Beef & White Bean Cassoulet,

Winter Risotto with Seasonal Accompaniments,

~ or ~

Chicken Fricassé, wild mushrooms, sweet potato mash

Pan Seared Arctic Char Medallions, pomegranate molasses

Butternut Squash Ravioli, sage cream

Roasted Root Vegetable Batonnets, shallot dill butter

## Dessert & Coffee Table

Mini Eggnog Cheesecakes

Linzer Torte Diamonds

Warm Winter Spice Cake

Indian Pudding Demitasse

Ginger Snap Cookies

Chocolate Hazelnut Tart

Ornament Cookies

Starbucks Coffee & Tazo Teas

\$44.50 per guest (includes menu, waitstaff, décor & chef attendant)

*Per guest price based upon a minimum of 40 guests for events at the Club;  
60 guests for catered events throughout campus (smaller groups welcome)*

Add passed hors d'oeuvres package for an additional \$8 per guest

Alcoholic beverages billed on consumption

Book by October 1st to receive this amazing offer; valid for new events only

(a 15% discount from regular Club Menu prices)