

16<sup>th</sup> annual

hospitality benefit auction and dinner

# A Bubbly Affair



## Menu

### Champagne Reception

Hand Rolled to Order Sushi Station

Seafood Station featuring  
Shrimp Cocktail and Oysters on the Half Shell

A Bountiful Display of Market Fruits  
and International Cheeses



### Plated Dinner

Lobster, Crab and Avocado Salad  
with Crème Fraiche and Caviar

Roast White Marble Farms Pork  
with Pencil Asparagus, Fingerling Potato and Morels  
Green Peppercorn Sauce

Champagne Poached Pear Crumble

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Friday, April 25, 2008  
The Hotel at Auburn University



*Silent Auction featuring travel and leisure items  
and  
Reception beginning at 6:30 pm*

*Dinner served at 7:30 pm*

*Live Auction during Dinner*



Black tie optional/Cocktail Attire



*Cash and Checks will be accepted for the auction items the night of the event.*

Fundraiser benefits the education initiatives of the  
Hotel and Restaurant Management Program.

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*please respond on or before April 11, 2008*

Number of Persons \_\_\_\_\_ (\$75 per person)



Names of attendees and seating preference

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Checks payable to the Auburn University HRMT Program.

Please provide your e-mail address so that we may keep you updated with auction items and information: \_\_\_\_\_

Questions? Contact Nicole Gaillard at 844-6452