Retired Faculty Association

Spring Banquet

Wednesday, May 8, 2019

Campus Center, Room 1009 (Amherst Room)
5:30 - 6:15 p.m. Social Hour and Full Cash Bar
6:15 - 7:15 p.m. Dinner
7:15 - 8:00 p.m. Featured Entertainment
Operatic Concert coordinated by Marjorie Melnick and performed by the UMass Opera Workshop. The same group that enchanted us the past two banquets will perform pieces by:

Gioachino Rossini
Johann Strauss II
Giuseppe Verdi
Jacques Offenbach
Georges Bizet
Léo Delibes

Cost: $35.00 per person includes meal, gratuity and tax, bar fee, banquet room and entertainment.

Full Cash Bar

Your check to RFA and reservation form must be received no later than Friday, May 3rd by: Robert Wilson, Treasurer.
42 Harrison Ave., Northampton, MA 01060

MENU

Bread: Freshly Baked Rolls
Salad: Mixed Greens with Dried Cranberries, Spiced Pecans and Honey Balsamic Vinaigrette

Main Course:
Beef = Roasted Beef Tenderloin, with Shallot Red Wine jus with local vegetables and sides.
Fish = Crispy Seared Salmon with Fennel, Onion and Potato Confit with local vegetables and sides.
Vegetarian = Chickpea Ratatouille Stuffed Zucchini with Roasted Pepper Coulis (sauce).

Dessert: Key Lime Pie, Lactose Free Dessert, or Tuxedo truffle mousse Cake

Tea and Coffee: (also decaf) will be served.

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Name (print): _______________________________   Check made out to R.F.A. is enclosed for #_____
reservations at $35.00 each.
To reserve your table space, please PRINT up to 8 names below and indicate each person’s choice of entree (B, F, or V) and choice of dessert (K, L or T).

B-F-V/K-L-T   B-F-V/K-L-T
_______   ______________________________
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