BE Club Event - Etiquette Dinner
Tuesday, March 22 | 6 - 8 pm
114 Farrall Hall

BE club will be hosting an etiquette dinner where specialists will discuss the fine points of dining etiquette while students enjoy a three course meal and mingle with industry representatives. Seats are limited. Please RSVP by bringing $10 (club members) or $12 (non-club members) to Dr. Reese in 103C Farrall or email reesel@msu.edu by March 18.

Supported by:

Michigan Dairy
29601 Industrial Road
Livonia, MI 48150
John Palmer
john.palmer@kroger.com
Ever wonder which fork or glass you are supposed to use and when?
Guest presenter

Karin Hanson
Career Services Assistant Director
hanson39@msu.edu

Resources
www.etiquettescholar.com
Buffet Dinner Entrées

Salad Course
- Morton’s House Salad
  Champagne Vinaigrette
  Romaine, field greens, cucumber, carrot, dried cranberry, & feta
- Artisan Bread Basket
  with butter

Buffet Dinner
- Chicken Vesuvio
  Herb roasted chicken breast with a light roasted garlic sauce
- Penne pesto Primavera
  Carrots, cauliflower, and broccoli with a fresh pesto cream sauce
- Steamed Red Potatoes
  with parsley butter

Dessert
- Mini Dessert Assortment
  Chef’s choice

Beverage
- Iced Tea, Lemonade and Michigan Dairy Milk

Full china place settings, linen napkins and table clothes
Top Ten Table Manners Tips!

1. Place your napkin in your lap
2. Turn off your phone
3. Wait for everyone to be served before eating
4. Use a knife and fork to cut meat
5. Cut your food one piece at a time
6. Chew with your mouth closed
7. Don't reach across the table
8. Don't talk with your mouth full
9. Don't pick your teeth at the table
10. Say "excuse me" when leaving the table