

EMERGING IDEAS & TECHNOLOGIES IN SEARCH

PRESENTED BY RAUL VALDES-PEREZ
CHIEF EXECUTIVE OFFICER, VIVISIMO

THURSDAY APRIL 12TH 2007

6:00 PM

RSVP BY FRIDAY APRIL 6TH



1710 Murray Avenue - Pittsburgh PA 15217
(enter building through Murray Ave. entrance,
take elevator to third floor)

Dinner immediately following,
downstairs at the **Silk Elephant**
1712 Murray Avenue (first floor)

Cost:

Members \$25 Students \$15 Guests \$30

RSVP with tapas, entrée, and dessert choice

required by April 6th

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TAPAS (CHOOSE ONE):

Corn Fritters - seasoned yellow corns coated in a thin crispy batter & served with a sweet chili paste sauce.

Spring Rolls - stuffed with chicken, cabbage, & carrot, lightly deep fried and served with a sweet and sour sauce.

Seafood Steamed Dumplings - shrimp and crabmeat in a dumpling wrapper served with a ginger sesame soy sauce.

ENTRÉE (CHOOSE ONE):

Grilled Chicken & Papaya Salad - half chicken marinated in Thai herbs & displayed on a bed of papaya salad.

Panang Curry - choice of (beef, chicken, pork, tofu or vegetables) mixed with broccoli, bell pepper, carrot & baby corn in coconut milk & curry paste (light curry flavor).

Pad Thai - lightly sweet & nutty in flavor this narrow stir fried noodle is a traditional Thai favorite. Your choice of (beef, chicken, pork, tofu, vegetable or shrimp) mixed with egg, green onion & crushed peanuts.

Snow Pea & Mushroom Stir Fry - a favorite vegetable duo served with your choice of (beef, chicken, pork, vegetable or tofu) in a light brown sauce.

DESSERT (CHOOSE ONE):

Chocolate Lava Cake - mini chocolate bundt cake filled with warm fudge, with vanilla ice cream.

Apple Tart - sliced apples on top of a crispy pie crust, with vanilla ice cream.

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THE DESSERT
COURSE FOR
MEETING
ATTENDEES HAS

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