

# The 7th Annual Crystal Peach Awards

*Thursday, February 24th 2011*  
*at the Capital City Country Club in Brookhaven*



## Program

*5:30-6:30 in the Seasons Lounge*

**Champagne Reception for VIPs and Sponsors**



*6:15-6:30 in the Main Lobby*

**Registration**

*6:15-7:15 in the Living Room*

**Welcome Reception and Networking**

*7:00 in the Living Room*

**Opening Remarks and Champagne Toast**

Mr. James Blair, President of the FACC-Atlanta



*7:15-8:15 in the Ballroom/Brookhaven Room*

**Dinner**



*8:15-9:00 in the Ballroom*

**Awards Ceremony**

Introduction of Awards Ceremony by Mr. Emory Mulling , Master of Ceremony

Crystal Peach French Award Presentation by Mr. Chris Cummiskey, Commissioner, Georgia Economic Development

Crystal Peach US Award Presentation by Mr. Philippe Yvergnaux, President, Invest in France Agency North America

Crystal Peach Innovation Award Presentation by Mr David Aferiat, Managing Partner, Trade Ideas LLC

FACC-Atlanta Award of Excellence Presentation by Mr. Daniel Bowers, Executive Director FACC-Atlanta

Closing Remarks by Mr. Steve Spires, Managing Director Southeast Region, BPI Group



*9:00-10:30 in the Living Room*

**Dessert, Cognac and Coffee**



# The 7th Annual Crystal Peach Awards

Thursday, February 24th 2011  
at the Capital City Country Club in Brookhaven



## Menu



### Butler Passed Hors d'Oeuvres

Crispy Lobster Beignets with Tartare Sauce,  
Roquefort Blue Cheese on Walnut-Raisin Baguette with Honey Drizzling,  
Scottish Smoked Salmon on Buttered Brioche

### Buffet

Mini Corn Bread Crab Cakes with Hot Sauce,  
Fresh Fruit Kebabs with Minted Yogurt Dip,  
Buffalo Chicken Bites with Blue Cheese Drizzling,  
Grilled Lamb Lollipops with Thyme Jus & Mint Jelly,  
Porcini Mushroom Ravioli with Grana Pradano Parmesan Cream

### Cheese & Bread Display

Assorted French Cheese Display,  
Served with Country Bread, Assorted Dried Fruits & Crackers

### Shrimp Provençal Station

Sautéed Jumbo Shrimp with Garlic, Basil, Tomatoes & Butter,  
Served with Rice Pilaf

### Carving Station

Grilled Angus Hanger Steak,  
Cognac Green Peppercorn Sauce, Lyonnaise Potatoes,  
Assorted Mustards, Horseradish Cream & Silver Dollar Rolls



# Crystal Peach Award Winners

2005-2011



## French Awardees



2005



2006



Technical perfection, automotive passion.

2007



2008



2009



SNF HOLDING COMPANY

2010



Teleperformance  
we perform

2011

## US Awardees

MeadWestvaco



GE Energy

*Coca-Cola Enterprises Inc.*

Manhattan  
Associates.