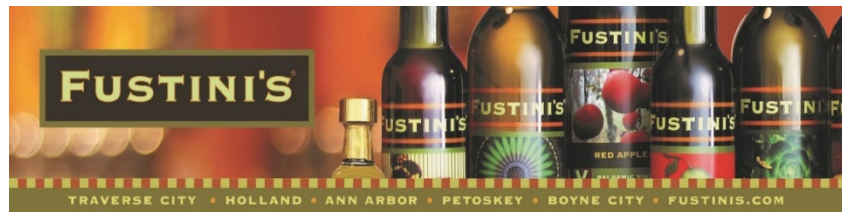


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## **Don't Struggle with Corporate Gifts! Fustini's is Here to Help**

(Traverse City, MI) – The holiday season is here and the struggle to find the perfect gift is real. Fustini's has made corporate gift giving a culinary treat by offering several gift options that package those favorite festive flavors into the gift that keeps on giving beyond the holiday feast into the new year of resolutions and healthy and happy cooking.

"Fustini's provides an excellent product and helpful staff! We are thrilled to be partnered with Fustini's and proud to serve the incredible and unique Espresso Bean Balsamic at our restaurant." Yvonne Mackle, Mackle's Table & Taps.

### **2016 Corporate Holiday Offerings**

**4-pack olive oil and balsamic vinegar samplers in 60 ml-  
\$32, 200ml-\$54 and 375ml-\$64**

- A. Sweet Italian (18 year and Sicilian Lemon balsamic vinegars / Tuscan Herb and Garlic olive oils)
- B. Fruity Herb (18 Year and Oregano balsamic vinegars / Meyer Lemon and Basil olive oils)
- C. Savory Blend (Herbs of Naples and 12 year Premium White balsamic vinegars / Gremolata and Rosemary olive oils)



**2-pack olive oil and balsamic vinegar 375ml plus pantry  
item-\$39**

- A. 18 year balsamic vinegar, Tuscan Herb olive oil and Farmhouse Tapenade
- B. Sicilian Lemon balsamic vinegar, Garlic olive oil and Parmesan Asiago Spread
- C. Herbs of Naples balsamic vinegar, Meyer Lemon olive oil and Onion Balsamic Jam



Purchasing gifts can be a cakewalk compared to planning a holiday party. Luckily, Fustini's has that covered too. The School of Cooking is a great way for businesses to take advantage of time away from the cubicle. "Our experience was a fun, unique way of bonding as a team. We enjoyed sharing this experience together. It was a great introduction to all of the flavors and being able to use them in multiple applications." Sarah George, Encore Financial Group.

Fustini's School of Cooking allows everyone the opportunity to step back from the break room and delight in epicurean excellence. This exclusive opportunity isn't like your holiday decorations and can be accessible all year long. "We held a corporate event at Fustini's and it was such a fun, easy event that all of our customers loved. We will definitely be hosting events there in the future." Lindsey Thorsen, ServiceMaster of West Michigan. Fustini's has five stores located throughout Michigan and also offers the ability to host your own party with a Fustini's chef.

Fustini's holiday items are packed full of flavor that extend beyond the kitchen and into the hearts (and bellies) of those loved ones. A 10% discount is available to those who purchase 10 gifts of \$50 or more and an additional 10% discount will be offered on all early bird gift orders (a total of 20% off) through November 8<sup>th</sup>! To learn more about the gift of Fustini's and the opportunity to schedule your own unique School of Cooking experience visit [www.fustinis.com](http://www.fustinis.com).

**Fustini's Corporate Office:**

141 East Front Street, Traverse City, Michigan 49684 - Phone: 231-944-1145  
Visit [www.Fustinis.com](http://www.Fustinis.com) for products and recipes.

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