



Served Breakfast

Pricing listed is per person

The Capitol

Chilled Orange Juice, Freshly Brewed Coffee
Basket of Fresh Baked Pastries, Fresh Fruit,
Toast, Breakfast Casserole

\$9.50

The Susquehanna

Chilled Orange Juice, Freshly Brewed Coffee
Basket of Fresh Baked Pastries
Choice of One: Pancakes or Country Style French Toast
Scrambled Eggs
Choice of One: Bacon or Sausage

\$11.50

Buffet Breakfast

Pricing listed is per person

The Gettysburg Buffet 25- Person Minimum

Assorted Chilled Fruit Juices
(Orange, Apple, Cranberry)
Scrambled Eggs
Sausage
Choice of One: French Toast or Pancakes or Breakfast Potatoes
Breakfast Breads
Whole Fresh Fruit
Cold Cereal

\$10.95

The Lincoln Buffet 25-Person Minimum

Assorted Chilled Fruit Juices
(Orange, Apple, Cranberry)
Display of Freshly Baked Pastries and Muffins
Scrambled Eggs
Breakfast Potatoes
Choice of One: Bacon or Sausage
Choice of One: French Toast or Pancakes with Syrup
Bagels with Cream Cheese and Sweet Butter
Assorted Jams and Jellies
Cold Cereal

\$12.75



The Eisenhower Buffet -25 Person Minimum

Assorted Chilled Fruit Juices
(Orange, Apple, Cranberry)
Display of Freshly Baked Pastries and Muffins
Seasonal Fruits
Yogurt, Granola, Cold Cereal
Belgium Waffles with Whipped Cream
Scrambled Eggs
Choice of One: Pancakes or French Toast
Breakfast Potatoes
Bagels with Cream Cheese
Bacon and Sausage

\$14.95

Brunch Buffet -30 Person Minimum

Assorted Chilled Fruit Juices (Orange, Apple, Cranberry)
Freshly Sliced Seasonal Fruits
Yogurt, Granola, Cold Cereal
Scrambled Eggs
Sausage and Bacon
Breakfast Potatoes
Belgium Waffles with Maple Syrup and Fruit Toppings
Whipped Butter and Whipped Cream
Mixed Garden Salad with Our Homemade Vinaigrette
Bruschetta Chicken
Salmon with Mango Salsa
Carved Turkey or Carved Ham

Your Choice of Any Two Items

Muffins
Danish Bagels
Assorted Breads

\$26.95

There is an additional 125.00 Attendance Fee per Carving Station

Breakfast Enhancements

Available Only with the Purchased of a Buffett

Danish Pastries \$15.00 per Dozen
Assorted Muffins \$15.00 per Dozen
Bagels with Cream Cheese \$18.00 per Dozen
Yogurt and Assorted Cereal Display \$4.50 per Person



AM Breaks

Pricing listed is per person

Coffee Break \$ 6.99

Assorted Danish and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee
International Teas

Traditional Continental \$ 7.99

Assorted Chilled Fruit Juices (Orange, Apple, Cranberry)
Freshly Brewed Coffee, Decaffeinated Coffee
International Teas
Mini Muffins
Danish

Gourmet Eye Opener \$9.99

Assorted Chilled Fruit Juices (Orange, Apple, Cranberry)
Freshly Brewed Coffee Decaffeinated Coffee
International Teas
Bottled Water
Sliced Fresh Fruit
Assorted Yogurt with Toppings
Granola Bars
Bagels
English Muffins
Assorted Cheese Spreads and Jellies

Break Enhancements

Assorted Chilled Juices on Consumption \$2.00 Per Bottle
Bottled Water on Consumption \$ 2.00 Per Bottle
Assorted Sodas on Consumption \$2.00 Per Can
Red Bull \$4.00 Per Can
Granola and Fruit Bars \$ 3.99 Per Person
Cut Loaf Breads \$ 5.50 Per Person
Danish Pastries \$3.50 Per Person
Coffee Refresh \$3.00 Per Person
Iced Tea \$ 6.50 Per Pitcher
Lemonade \$ 6.50 Per Pitcher
Coffee and Decaffeinated Coffee \$ 34.00 Per Gallon
International Teas \$ 15.50 Per Gallon



Served Lunch

Available 11am-3pm

Pricing listed is per person

Select up to Two Entrees

Add \$3.00 per Person for the Three Entrée selections

Salad Selection

Select One of the Following:

Traditional Caesar Salad

Mixed Garden Salad with House Vinaigrette

Entrée Selections

Pasta Primavera \$12.95

Seasonal Vegetables Tossed with Garlic

Alfredo Sauce Served Over Fresh Pasta

Chicken Parmesan \$15.95

Chicken Breast with Garlic Basil Marinara Sauce

Chicken Coq au Vin \$15.95

Chicken Breast Braised in Red Wine with Caramelized Pearl Onions and Bacon

Chicken Colonial \$15.95

Chicken Breast Capon with Traditional Stuffing and

Fresh Herb Drizzle

Roasted Turkey Breast \$15.95

Served with Traditional Stuffing and Cranberry Sauce

Chicken Maison \$15.95

Chicken Breast Topped with Roasted Red Bell Pepper

Sautéed with Fresh Basil in Olive Oil, Covered with Melted Provolone Cheese and Served with Rich Brown Demi - Glaze

Bruschetta Chicken \$15.95

Chicken Breast Topped with a Mixture of Fresh Tomatoes, Basil and Onions, Sprinkled with Fresh Parmesan Cheese

Grilled Salmon \$16.95

Grilled Salmon with Mandarin Orange Sauce

Slice Round of Beef \$16.99

Succulent Round of Beef, Roasted to Perfection, Thinly Sliced and Accented with Our Robust Homemade Au Jus

Freshly Brewed Coffee, Decaffeinated Coffee & International Teas included with all Breakfast, Brunch, Lunch and Dinner

All Prices are Subject to 6 % Sales taxes and 20 % Gratuity



Maryland Crab Cake \$21.99

4oz. Lump Crabmeat with Roasted Red Peppers and Garlic Aioli

Petite New York Strip Steak \$21.99

6oz Grilled Strip Steak with Brandy Cream Sauce

Side Selections

Vegetables Selections

Select One of the Following:

Green Beans Almandine
Green Beans with Diced Red Peppers
Vegetables Medley
Broccoli

Starch Selections:

Select One of the Following:

Wild Rice
Smashed Garlic Potato
Buttered Parsley Potato
Mexican Rice

Dessert selection

Select One of the Following:

Dark Chocolate Cake
Carrot Cake with Cream Cheese Frosting
Fruit Pie with Fresh Cream
Belgian Chocolate Mouse with Fresh Cream
Apple Crumb Pie Drizzled with Caramel



Lunch Buffet

Available 11am -3pm

Groups under 25 Guests -Please Inquire about our Pre-Order Lunch Menu

Simply Salads – 10 Person Minimum

Chicken Salad

Tuna Salad

Egg Salad

\$12.95

Deli Wraps Buffet -10 Person Minimum

Choice of Three: Assorted Wraps

Chicken Caesar

Turkey and Cheese

Vegetarian

Tuna Salad

Salad Selection

Choice of One: Mixed Greens

Potato Salad

Macaroni Salad

\$13.75

New York, New York -25 Person Minimum

Tavern Ham, Roasted Turkey and Deli Style

Roast Beef

New York Cheeses

Assorted Deli Rolls and Breads

Lettuce, Tomatoes, Onions, Deli Pickles,

Cole Slaw

Choice of One: Potato or Pasta Salad

Deli Potato Chips

Spicy Mustard, Mayonnaise, Russian Dressing &

Creamy Horseradish

Chef's Selections of Cookies and Brownies

\$13.95

Philly Feast -25 Person Minimum

Tossed Garden Salad with Choice of 2 Dressings

Philly Beef and Chicken Cheese Steaks

French Fries or Pub Chips

Soft Pretzels

Assortment of Tastykakes

\$14.95

Freshly Brewed Coffee, Decaffeinated Coffee & International Teas included with all Breakfast, Brunch, Lunch and Dinner

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Tailgate Party -30 Person Minimum

Barbeque Pork Sandwiches
Kaiser Rolls
All Beef Hot Dogs and rolls
All Beef Hamburgers and Buns
Condiments to Include: Dill Pickles, Diced Onions,
Relish, Lettuce, Tomato, Onions, Ketchup, Yellow Mustard, Mayonnaise, Chips, and Cheese
Baked Homemade Marconi and Cheese
Cole Slaw and Baked Beans
Chef's Selections of Assorted Cookies and Brownies
\$14.95

A Taste of Italy -30 Person Minimum

Traditional Caesar Salad
Tomato, Mozzarella and Red Onion Salad
Fettuccini with Choice of Red or White Sauce
Chicken Parmesan
Tortellini with Onions, Peppers and Sausage
Chef 's Choice Vegetable
Italian Breads and Rolls
Italian Pastries
\$15.95



PM Breaks

Pricing listed per person

Ice Cream Break \$7.99

Vanilla Ice Cream
Bowls, Cones and Tumblers
Chocolate Syrup, Whipped Cream
Cherries, Sprinkles
Peanuts
Root Beer

The Philly Phanatic \$7.99

Traditional Philly Soft Pretzels
Assorted Tastykakes
Assorted Sodas and Bottled Water
Freshly Brewed Coffee
Decaffeinated Coffee
International teas

Shot Glass Desserts \$9.00

2oz. Shot Glasses Filled with 3 of the Following
Selections
Strawberry Shortcake, Chocolate or Vanilla Mousse
Chocolate Oreo Mousse, Chocolate Brownie,
Cold Milk Topped with an Oreo Cookie
Freshly Brewed Coffee
Decaffeinated Coffee
International Teas

Cookie Monster Break \$10.00

Brownies and Cookies
Assorted Seasonal Whole Fruit
Granola Bars
Pitchers of Milk and Chocolate Milk
Assorted Sodas and Bottled Water
Freshly Brewed Coffee
Decaffeinated Coffee
International Teas



The Movie Premier \$12.00

Popcorn
Potato Chips and Dip
Pretzels
Nacho Chips with Cheese
Assorted Hershey Candy
Assorted Sodas
Freshly Brewed Coffee
Decaffeinated Coffee
International Teas

Break Enhancements

Bottled Water on Consumption \$2.00 per Bottle
Assorted Sodas on Consumption \$2.00 per Can
Red Bull \$ 4.00 per Can
Granola and Fruit Bars \$3.99 per Person
Assorted Cookies \$13.95 per Dozen
Brownies \$13.95 per Dozen
Coffee Refresh \$3.00 per Person
Iced tea \$6.50 per Pitcher
Coffee and Decaffeinated Coffee \$34.00 per Gallon
International teas \$15.50 per Gallon



Hor d'oeuvres
Stationary Item

Cheese Display \$135.00 per Tray

Feeds 40-50 Guests per Tray
Chef's Selection of Imported and Domestic Cheese
Served with a Spicy Mustard and Deluxe Cracker
Assortment

Fresh Crudité Display \$100.00 per Tray

Feeds 40-50 Guests per Tray
Seasonal Raw Vegetables Presented with a Ranch
Dipping Sauce

Fresh Fruit Display \$165.00 per Tray

Feeds 40-50 Guests per Tray
Assorted of Seasonal Fruit, Berries and Melons
Served with Yogurt Dip

Cheese and Vegetables Display \$135.00 per Tray

Feeds 40-50 Guests per tray
Chef's selection of Imported and Domestic Cheeses
Served with Spicy Mustard
Accompanied with Seasonal Raw Vegetables
Presented with Ranch Dipping sauce

Peel and Eat Shrimp Display Market Price

Feeds 40-50 Guests per Tray
Fresh Cold Shrimp Ready to Peel, Served with
Cocktail Sauce

Scallop and Bacon Crostini \$185.00 per tray

Feeds 40-50 Guests per Tray
Garlic Herb French Bread with Chopped Scallops
And Bacon in a Champagne Mustard Sauce



Please select 3 of the following

Passed Cold Hor d'oeuvres \$9.99 ++

Fresh Fruit Kabobs
Smoked Salmon Served in Toast Points with Dill Butter
Tomato and Parmesan Bruschetta

Passed Hot Hor d'oeuvres

Swedish Meatballs
Southwestern Chicken Quesadilla with Homemade Salsa
Scallops Wrapped in a Bacon with Champagne Mustard
Cocktail Franks en Croute
Vegetables Spring Rolls with Duck Sauce
Steam or Fried Pork Dumplings with Scallion Ginger
Mini Chicken or Beef Cheese Steaks
Mini Quiche
Little Bites of Heaven Shooters (Chef's Choice)

By the Piece Pricing

Pricing Base per 100 pieces

Cold Hor d'oeuvres- Display

Shrimp Cocktails \$325.00
Smoked Salmon Served in Toast with Dill Butter \$170.00
Crackers with Brie and Cranberry \$200.00
Seasonal Fresh Fruit Kabobs \$170.00
Tomato and Parmesan Bruschetta \$125.00

Hot Hor d'oeuvres

Mini Chicken or Beef Cheese Steak \$200.00
Mini Chicken Cordon Blue Bites \$185.00
Sesame Chicken with Honey Mustard \$135.00
Chicken and Pineapple Kabobs \$170.00
Cocktails Franks en Croute \$120.00
Vegetables Spring Rolls \$125.00
Chicken Quesadillas \$135.00
Mini Crab Cakes \$200.00
Coconut Shrimp \$185.00
Swedish Meatballs \$120.00
Mushroom Stuffed with Crab Meat \$185.00



Served Dinner

Pricing listed is per person

Select up to Two Entrees

Add \$3.00 per Person for the Three Entree Selection

Salad Selection

Select One of The Following:

Traditional Caesar Salad

Mixed Garden Salad with House Vinaigrette

Entrée Selections

Stuffed Chicken Colonial \$26.00

With Traditional Stuffing and Fresh Herb Drizzle

Breast of Chicken Franchise \$26.00

With Parmesan Cheese Served with Lemon-Caper Sauce

Chicken Piccata \$26.00

With an Exotic Mushroom -Marsala Wine Sauce

Sliced Pork Loin \$29.00

Stuffed with Cranberries, Walnuts and Seasonal Vegetables with Pork Glaze

Baked Flounder Provencal

Stuffed with Spinach or Broccoli and Cheese \$28.00

Stuffed with Crabmeat and Shrimp \$32.00

Scottish Salmon \$29.00

Encrusted with Black & Natural Sesame Seeds and Pineapple Watercress Sauce

Roasted and Thinly Sliced Beef \$28.00

Served with Demi-Glazed Sauce

8oz. New York Steak \$35.00

Grilled Strip Steak with Brandy Cream Sauce

8oz. Fillet Mignon \$39.00

Grilled Filet Served with Medina Sauce

Prime Rib Market Price 10oz.

Chef's choice Beef Market price

Freshly Brewed Coffee, Decaffeinated Coffee & International Teas included with all Breakfast, Brunch, Lunch and Dinner

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Vegetarian Options

Vegetable Lasagna \$16.00

Layers of Pasta with Mozzarella, Ricotta, Parmesan Cheese and Sliced Broccoli, Carrots
Zucchini and Squash

Stuffed Green Peppers \$16.00

Two Green Peppers Stuffed with Rice and Vegetables

Linguini \$24.00

Tomato, Roasted Eggplant, Red Pepper Sauce
And a Dollop of Herb Ricotta

Vegetables Selections

Select One of the Following:

Green Bean Almandine

Vegetables Medley

Asparagus

Sweet Baby Peas, Pearl Onions and Roasted Red Peppers

Starch Selections

Select One the Following:

Twice Baked Potato with Cheddar Cheese

Buttered Parsley Potatoes

Oven Roasted Red Bliss Potatoes with

Garlic and Herbs

Garlic Mashed Potatoes

Rice Pilaf

Dessert Selections

Select One of The Following:

Dark Chocolate Cake with Frosting

Carrot Cake with Cream Cheese Frosting

New York Cheesecake with Chocolate And

Raspberry Coulisse

Belgian Chocolate Mousse with Whipped Cream

Apple Crumb Pie Drizzled with Caramel

Martini Glass Dessert Shooters.



Dinner Buffet

Option One \$25.95

(Includes Warm Rolls, Preset Salad with Vinaigrette Dressing)
Select Two Entrée, One Vegetables and One Starch
Chef's Selection of Dessert

Beef Stroganoff

Tender Beef Demi-Glazed and Sour Cream sauce

Baked Meat Lasagna

Layers of Pasta with Ground Meat, Ricotta Cheese
and Marinara Sauce

Stuffed Chicken Colonial

With Traditional Stuffing and Fresh Herb Drizzle

Baked Lemon Pepper Cod

Filet of Cod Seasoned with Lemon Zest and Black Pepper

Penne Pasta with Bolognese Sauce

Penne Pasta with Ground Meat in Basil Marinara with Parmesan Cheese.

Pasta Primavera

Pasta with a Medley of Vegetables Served with Extra Virgin Oil and Garlic Creamy Alfredo

Southern Baked Chicken

Bone in Chicken Marinated in Buttermilk and Herbs

Chicken Marsala

With an Exotic Mushroom- Marsala Wine Sauce

Chicken Parmesan

Chicken Breast Topped with Mozzarella Cheese and
Basil Marinara Sauce

Vegetable Lasagna

Layers of Pasta with Mozzarella, Ricotta, Parmesan
Cheese and Sliced Broccoli, Carrots Zucchini and
Squash

Roast Turkey Breast

Served with Traditional Stuffing and Cranberry Sauce

Vegetables Selections

Green Bean Almodine
Vegetables Medley
Asparagus
Sweet Baby Peas, Pearl Onions and Roasted Peppers

Starch Selections

Twice Baked Potato with Cheddar Cheese
Buttered Parsley Potatoes
Oven Roasted Red Bliss Potatoes with Garlic and
Herbs
Garlic Mashed Potatoes
Rice Pilaf
Rice Risotto with Wild Mushrooms

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Dinner Buffet

Option Two \$29.95

(Includes Warm Rolls, Preset Salad with Vinaigrette Dressing)
Select Three Entrees, Two Vegetables and One Starch
Chef's Selections of Desert

Beef Burgundy

Thinly Sliced Beef Tenderloins with Mushrooms and Onions in a Burgundy Demi- Glazed Sauce

Caribbean Salmon with Mango Chutney

Blackened Salmon Filet with Mangos, Onions, Peppers and Herbs

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss Cheese

Beef Stroganoff

Tender Beef Stir Fry with Demi-Glazed and Sour Cream Sauce

Baked Meat Lasagna

Layers of Pasta with Ground Meat, Ricotta Cheese and Marinara Sauce

Stuffed Chicken Colonial

With Traditional Stuffing and Fresh Herb Drizzle

Chicken Marsala

With Exotic Mushroom-Marsala Wine Sauce

Vegetable Lasagna

Layers of Pasta with Mozzarella, Ricotta, Parmesan Cheese and Sliced Broccoli, Carrots, Zucchini and Squash

Southern Baked Chicken

Bone in Chicken Marinated in Buttermilk and Herbs

Chicken Parmesan

Chicken Breast Topped with Mozzarella Cheese and Basil Marinara Sauce

Roast Turkey Breast

Served with Traditional Stuffing and Cranberry Sauce

Baked Lemon Pepper Cod

Filet of Cod Seasoned with Lemon Zest and Black Pepper

Freshly Brewed Coffee, Decaffeinated Coffee & International Teas included with all Breakfast, Brunch, Lunch and Dinner
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Penne Pasta with Bolognese Sauce

Penne Pasta with Ground Meat in Basil Marinara with Parmesan Cheese

Pasta Primavera

Pasta with a Medley Vegetables Served with Extra Virgin Olive Oil and Garlic Creamy Alfredo

Vegetables Selections

Green Bean Almodine

Vegetables Medley

Asparagus

Sweet Baby Peas, Pearl Onions and Roasted Peppers

Starch Selections

Twice Baked Potato with Cheddar Cheese

Buttered Parsley Potatoes

Oven Roasted Red Bliss Potatoes with Garlic and Herbs

Garlic Mashed Potatoes

Rice Pilaf

Rice Risotto with Wild Mushrooms



Dinner Buffet

Option Three \$34.95

(Includes Warm Rolls, Preset Salad with Vinaigrette Dressing)
Select Three Entrees, Two Vegetables, and Two Starches
Chef's Selection of Dessert

Roasted Pork Loin

Boneless Pork Roasted with Herb and Topped with a Horseradish sauce

Stuffed Roasted Pork Loin

Stuffed with Cranberries & Vegetables and Glazed with Dijon Mustard

Sliced Shoulder Fillet

Tender Beef in a Brown Demi-Glaze sauce

Beef Burgundy

Thinly Sliced Beef Tenders with Mushrooms and Onions in a Burgundy Demi- Glazed Sauce

Caribbean Salmon with Mango Chutney

Blackened Salmon Filet with Mangos, Onions, Peppers and Herbs

Chicken Cordon Bleu

Chicken Breast Stuffed with Ham and Swiss Cheese

Beef Stroganoff

Tender Beef Stir Fry with Demi-Glazed and Sour Cream Sauce

Baked Meat Lasagna

Layers of Pasta with Ground Meat, Ricotta Cheese and Marinara Sauce

Stuffed Chicken Colonial

With Traditional Stuffing and Fresh Herb Drizzle

Chicken Marsala

With Exotic Mushroom-Marsala Wine Sauce

Vegetable Lasagna

Layers of Pasta with Mozzarella, Ricotta, Parmesan Cheese and Sliced Broccoli, Carrots, Zucchini and Squash

Southern Baked Chicken

Bone in Chicken Marinated in Buttermilk and Herbs

Freshly Brewed Coffee, Decaffeinated Coffee & International Teas included with all Breakfast, Brunch, Lunch and Dinner
All Prices are Subject to 6 % Sales taxes and 20 % Gratuity



Chicken Parmesan

Chicken Breast Topped with Mozzarella Cheese and Basil Marinara Sauce

Roast Turkey Breast

Served with Traditional Stuffing and Cranberry Sauce

Baked Lemon Pepper Cod

Filet of Cod Seasoned with Lemon Zest and Black Pepper

Penne Pasta with Bolognese Sauce

Penne Pasta with Ground Meat in Basil Marinara with Parmesan Cheese

Pasta Primavera

Pasta with a Medley Vegetables Served with Extra Virgin Olive Oil and Garlic Creamy Alfredo

Vegetables Selections

Green Bean Almodine

Vegetables Medley

Asparagus

Sweet Baby Peas, Pearl Onions and Roasted Peppers

Starch Selections

Twice Baked Potato with Cheddar Cheese

Buttered Parsley Potatoes

Oven Roasted Red Bliss Potatoes with Garlic and Herbs

Garlic Mashed Potatoes

Rice Pilaf

Rice Risotto with Wild Mushrooms

Additional Selection

Minimum 40 Guests

\$10.00 per Person

Meat Carving Station

Select One of the Following:

Carved Top Round of Beef with Creamy Horseradish Sauce

Roasted Breast of Turkey with Cranberry Chutney and Shallow Mayonnaise

Honey Glazed Ham with Raisin-Pineapple Sauce

Encrusted Pork Loin with Bourbon Demi-Glaze

Each Meat Carving Requires an attendant

Attendant fee:

\$100 per attendant for the first hour and a half

\$50 per Attendant for each additional hour

Freshly Brewed Coffee, Decaffeinated Coffee & International Teas included with all Breakfast, Brunch, Lunch and Dinner

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Banquets Bar Liquors
2 Hour Minimum for All Open Bar
Cash Bar Setup Fee \$100.00

Beer + Wine Open Bar
\$ 10.00 per person 1st Hour
\$4.00 per person for each additional Hour
Domestic Beer
House Wine
Assorted Sodas

House Brands Open Bar
\$12.00 per person 1st Hour
\$6.00 per person for each additional hour
House Bourbon
House Whiskey
House Gin
House Rum
House Scotch
Sauza Gold
Amaretto Di'Amore
Carolan's Irish cream
Kamora Coffee

Premium Brands Open Bar
\$14.00 per person 1st Hour
\$7.50 per person for each additional hour
Bacardi
Malibu
Capitan Morgan
Jose Cuervo
Tanqueray
Sky
Seagram's7
Seagram's VO
Jack Daniels
Peach Schnapps
Amaretto Di'Aamore
Kamora Coffee
Carolan's Irish Cream



Available Keg Beers \$140.00

Domestic Beers

Miller Light
Coors light
Budweiser
Budweiser Light
Yuengling

Available Keg Beers \$240.00

Imported Beer

Corona
Heineken
Sam Adams
O'Doul's Amber N/A