

# **BREAKFAST SELECTIONS**

## **Continental Breakfast**

Assorted chilled juices, fresh seasonal fruit, freshly brewed coffee,  
Decaffeinated coffee and herbal teas  
Assorted breakfast breads or breakfast pastries  
Plain and blueberry bagels with cream cheese  
**\$11.95 per guest**

## **The Traditional Breakfast**

Scrambled eggs with sour cream and cheddar cheese, breakfast potatoes,  
Assorted breakfast breads and fresh fruits garnish  
Your choice of grilled ham, bacon or sausage. Served with fresh brewed  
Coffee, decaffeinated coffee or herbal tea  
**\$15.45 per guest**  
**W/Orange Juice, add \$1.00**

## **Eggs Benedict**

Poached egg and grilled Canadian bacon atop a toasted English muffin,  
Drizzled with tangy Hollandaise sauce. Served with homestyle potatoes  
And fresh fruit garnish. Includes orange juice, fresh brewed coffee,  
Decaffeinated coffee or herbal tea  
**\$15.55 per guest**  
**W/Orange Juice, add \$1.00**

## **Paragon Executive Package**

### ***Good Morning!***

Assorted chilled juices, fresh seasonal fruit, freshly brewed coffee,  
Decaffeinated coffee and herbal tea  
Assorted breakfast breads  
Plain and blueberry bagels with cream cheese

### ***Mid Morning Break***

Refresh Coffee Service

### ***Good Afternoon!***

Assorted Coca-Cola soft drinks, bottled waters, freshly brewed  
Coffee, decaffeinated coffee and herbal tea

### **Your choice of two items:**

Chocolate chip Oreo brownies  
Fresh baked chocolate chip, oatmeal, and macadamia-nut white chocolate cookies  
Assorted candy bars  
Ruffled potato chips with onion dip  
Tortilla chips and salsa  
Large soft pretzels with mustard

**\$19.50 per guest**

Add either croissants, yogurt with granola, or cold cereal in the morning for \$1.00 per guest.

## **BREAKFAST SELECTIONS**

### **Breakfast Buffet**

*(Minimum 25 people)*

Scrambled eggs with cheddar cheese, fresh seasonal fruit, breakfast potatoes or Swedish potatoes, assorted, Breakfast breads, assorted chilled juices, fresh brewed coffee, Decaffeinated coffee and herbal tea

**Includes your choice of one of the following:**

Grilled Ham

Bacon

Sausage Links

**\$17.95 per guest**

***Add one of the following items for an additional \$1.00 per person:***

Cheese Blintzes

Cinnamon French Toast

\*Belgian Waffles (\$2.00 additional per person)

\*Biscuits and Gravy (\$2.00 additional per person)

## ALA CARTE SELECTIONS

### FROM THE BAKERY

Fresh Baked Cookies .....	\$21.50 per dozen
(Chocolate chip, oatmeal, and macadamia nut white chocolate)	
Chocolate chip Oreo brownies .....	\$23.00 per dozen
Muffins or Assorted Breakfast Breads .....	\$22.00 per dozen
Plain Bagels with Cream Cheese .....	\$22.00 per dozen
Blueberry Bagels with Cream Cheese .....	\$22.00 per dozen
Croissants with Butter & Preserves .....	\$25.00 per dozen
Assorted Breakfast Danish Pastries.....	\$25.00 per dozen
Assorted Breakfast Breads .....	\$22.00 per dozen

### SNACKS

Tortilla Chips with Salsa .....	\$18.50 per bowl
Ruffles Potato Chips with Ranch Dip .....	\$16.75 per bowl
Doritos Grab Bags .....	\$1.25 each
Large Soft Pretzels with Mustard .....	\$22.00 per dozen
Hostess Products .....	\$1.50 each

### **(Cupcakes, Ding Dongs and Twinkies)**

Assorted candy bars .....	\$2.00 each
Small Fruit Tray (serves 15 people) .....	\$46.50 per tray
Small Vegetable Tray (serves 15 people) .....	\$46.50 per tray
Small Cheese Tray (serves 15 people).....	\$60.00 per tray

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## **HORS D'OEUVRES & APPETIZERS**

Crab claws Cocktail(12 guest minimum) .....	\$7.85 per guest
Shrimp Cocktail(12 guest minimum) .....	\$7.65 per guest
Lox and Bagels(12 guest Minimum) .....	\$7.30 per guest
Crab & Shrimp Cocktail(12 guest minimum).....	\$8.15 per guest
Deviled Eggs.....	\$17.00 per dozen
Salami Cornucopias .....	\$18.00 per dozen
Assorted Finger Sandwiches.....	\$21.00 per dozen
Bleu-Cheese Stuffed Celery.....	\$19.00 per dozen
Deluxe Canapés .....	\$19.00 per dozen
Jumbo Prawns on Ice .....	\$29.00 per dozen
Fried Mozzarella Cheese Sticks .....	\$19.00 per dozen
Chicken Drummettes.....	\$19.50 per dozen
Pork Egg Rolls .....	\$21.00 per dozen
Oriental Dim Sum .....	\$21.00 per dozen
Sweet `n` Sour Spareribs .....	\$21.00 per dozen
BBQ Pork.....	\$21.00 per dozen
Scallops Wrapped in Bacon .....	\$22.00 per dozen
Swedish Meatballs .....	\$20.00 per dozen
Barbecue Meatballs.....	\$20.50 per dozen
Petite Quiche .....	\$20.00 per dozen
Cheese & Bacon Potato Skins .....	\$20.00 per dozen
Crab Puffs.....	\$23.00 per dozen
Crab Stuffed Mushrooms .....	\$27.00 per dozen

2 dozen minimum per item ordered on items sold by the dozen  
**6 dozen minimum order**

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## **HORS D'OEUVRES & APPETIZERS**

### **CARVED IN YOUR ROOM**

**(\* Denotes approximate number served.)**

Roast New York Sirloin	(*50)	.....	\$250.00
Roasted Turkey Breast	(*30)	.....	\$150.00
Whole Plank Salmon	(*50)	.....	\$200.00
Sugar Cured Ham	(*75)	.....	\$425.00
Baron of Beef	(*75)	.....	\$325.00

A \$45.00 carving fee will apply to all

**Prepared by a uniformed chef, served with silver dollar rolls and condiments**

### **ASSORTMENT OF TRAYS AND PLATTERS**

**(\*Denotes approximate number served)**

Domestic Cheese Board	(*50)	.....	\$175.00
Chilled Vegetable Platter	(*50)	.....	\$150.00
Fresh Fruit Mirror	(*50)	.....	\$165.00
Meat and Cheese Trays	(*50)	.....	\$225.00

**Assorted meats, domestic cheese, party breads, condiments**

## **LUNCH ENTREE SALADS**

### **Blackened Salmon Caesar Salad**

Crisp Romaine greens tossed with our Chef's own Caesar dressing, herb croutons and grated Parmesan cheese topped with fresh Pacific Northwest salmon filet

Served with a fresh breadbasket and coffee

**\$16.50 per guest**

### **Chicken Caesar Salad**

Crisp Romaine greens tossed with our Chef's own Caesar dressing, herb croutons and grated Parmesan cheese, topped with a broiled boneless breast of chicken

Served with a fresh breadbasket and coffee

**\$14.50 per guest**

### **Northwest Cobb Salad**

Mixed greens topped with boneless breast of chicken, bacon, avocado, tomato, Chopped egg and crumbled bleu cheese. Served with a fresh breadbasket and coffee

**\$15.50 per guest**

### **Chef Salad**

Julienne strips of ham, turkey, Swiss and Tillamook cheddar cheese atop mixed greens with Tomato and chopped egg. Served with a fresh breadbasket and coffee

**\$14.50 per guest**

### **Vegetarian Chef Salad**

Swiss and Tillamook cheddar cheese, broccoli, asparagus, tomato, Cucumber and carrots atop mixed greens

Served with a fresh breadbasket and coffee

**\$13.50 per guest**

### **Mariner Salad**

Dungeness crab, pacific shrimp, sliced egg, cucumber and tomato on mixed greens

Tossed in our own Mariner Dressing

Served with a fresh breadbasket and coffee

**\$16.50 per guest**

***\*Add \$3.00 extra if ordered for Dinner Entree***

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## **SPECIALTY LUNCH SANDWICHES**

### **The Clubhouse Sandwich**

Turkey, avocado, bacon, lettuce, tomato and Swiss cheese on a buttery croissant  
Served with pasta salad, fresh fruit and coffee  
**\$15.45 per guest**

### **Garden Sandwich**

Swiss cheese, tomato, cucumber, red onion, sprouts and  
Avocado on whole-grain bread  
Served with pasta salad, fresh fruit and coffee  
**\$14.45 per guest**

### **BOX LUNCHES**

#### **Turkey & Swiss**

Breast of turkey with Monterey jack, lettuce and tomato  
On whole wheat bread

#### **Garden Sandwich**

Avocado, lettuce, tomato, sprouts, onions  
And cucumber on whole wheat bread

#### **Roast Beef & Cheddar**

Lean Roast Beef, Cheddar cheese, lettuce and tomato  
On whole wheat bread

#### **Ham & Swiss**

Ham, Swiss cheese, lettuce and tomato  
On Rye Bread

#### **Tuna Salad**

Traditional Tuna Salad with lettuce and tomato  
On seven grain bread

***All box lunches include Potato Chips, Whole Fresh Fruit,  
Freshly Baked Chocolate Chip Cookie and a soda  
\$16.50 per guest***

## **LUNCH ENTREES**

All hot lunch entree's served with garden green salad, fresh breadbasket, coffee and your choice of dessert

### **Chicken Piccata**

Sautéed breast of chicken topped with lemon butter sauce and capers  
Accompanied by rice pilaf and seasonal vegetables

**\$18.75 per guest**

### **Chicken Florentine**

Boneless breast of chicken stuffed with fresh mushrooms and cream spinach, then baked  
Accompanied by new red potatoes and seasonal vegetables

**\$18.75 per guest**

### **Chicken Portabella**

Sautéed breast of chicken, cracked black pepper and Portabello mushrooms  
Accompanied by rice pilaf and seasonal vegetables

**\$21.00 per guest**

### **London Broil**

Beef marinated with a French chutney  
Accompanied by garlic-mashed potatoes and seasonal vegetables

**\$19.25 per guest**

### **Grilled Top Sirloin**

Grilled top sirloin served with matured butter  
Accompanied by garlic-mashed potatoes and seasonal vegetables

**\$20.50 per guest**

### **Salmon Filet**

Pacific Northwest King Salmon, grilled,  
Drizzled with Raspberry Buerre Blanc sauce  
Accompanied by new red potatoes and seasonal vegetables

**\$20.00 per guest**

### **Macadamia Halibut**

Alaskan Halibut baked in a macadamia nut crust  
Accompanied by rice pilaf and seasonal vegetables

**\$20.50 per guest**

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## **LUNCH PASTA ENTREES**

All pasta entree's served with garden green salad, fresh breadbasket, coffee and your choice of dessert

### **Pesto Penne**

***(Minimum of 10 people)***

Penne pasta sautéed with onions, fresh basil and garlic

Tossed in a garlic-pesto cream sauce

**\$17.50 per guest**

***\*Add Rock Shrimp for \$2.00 per guest***

### **Asparagus Risotto**

***(Minimum of 10 people)***

Risotto sautéed with garlic & asparagus, sprinkled with parmesan cheese

**\$17.50 per guest**

### **Cajun Chicken Penne**

***(Minimum of 10 people)***

Boneless breast of chicken sautéed with onions, mushrooms, garlic,

colored peppers tossed in an Alfredo sauce with penne

**\$17.50 per guest**

### **Lasagna with Meat Sauce**

***(Minimum of 20 people)***

Sautéed onions, peppers, garlic and ground beef

Mixed with Marinara sauce and topped with Parmesan cheese

**\$17.95 per guest**

***Substitute Caesar salad for \$1.50 per guest***

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## **LUNCH BUFFETS**

### **Deli Sandwich Buffet** **(Minimum of 10 people)**

Today's home-style soup  
Marinated pasta salad  
Potato salad  
Ham & Swiss, turkey & jack, roast beef & cheddar and corned beef on  
Assorted deli breads with lettuce & tomato  
Potato chips  
fruit  
Fresh brewed coffee, decaffeinated coffee and herbal tea  
**\$20.00 per guest**

### **Deli Buffet** **(Minimum of 20 people)**

Today's home-style soup  
Marinated pasta and vegetable salad  
Potato salad  
Ham, turkey, roast beef and corned beef  
Assorted deli breads (**sourdough, white, wheat and rye**)  
Cheddar, Swiss and jack cheese  
**Condiments:** tomato, lettuce, onion, pickles, sprouts,  
mayonnaise, and mustard  
Potato chips  
fruit  
Fresh brewed coffee, decaffeinated coffee and herbal tea  
\$21.00 per guest

### **Bit of Italy** **(Minimum 25 people)**

Caesar salad  
Italian pasta salad  
Mediterranean Chicken  
Basil Pesto Tortellini  
Fettuccine Alfredo  
Grilled Italian-style vegetables  
Garlic breadsticks  
Grated Parmesan cheese  
Napoleons for Dessert  
Fresh brewed coffee, decaffeinated coffee and herbal tea  
**\$22.50 per guest**

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## LUNCH BUFFETS CON'T

### **Mexican Fiesta**

**(Minimum 25 people)**

Chicken Enchiladas

Soft taco bar with lettuce, tomatoes, onions, cheese, guacamole

Sour cream and seasoned ground beef

Spanish Rice

Refried beans

Marinated vegetable salad

Tortilla chips with salsa

Bread pudding with Tequila-Rum sauce for Dessert

Fresh brewed coffee, decaffeinated coffee and herbal tea

**\$22.75 per guest**

### **Let your taste buds create the buffet of your choice for Lunch**

**(Minimum 25 people)**

#### **Salads**

**(Choice of two)**

Ice berg & field greens tossed with tomato, cucumber & mushrooms

Caesar salad

Pasta salad

Potato salad

& fresh bread basket

**Chef's choice seasonal vegetable medley**

#### **Accompaniments**

**(Choice of two)**

Oven roasted potatoes

Garlic mashed

Orzo pasta

Rice pilaf

Lemon saffron risotto

#### **Entrees**

**(Choice of two)**

Chicken Piccata

Chicken Florentine

Chicken Portabella

London Broil

Salmon filet

Macadamia Halibut

#### **Dessert**

Triple fudge chocolate cake

Or

Carrot cake

**\$26.50 per guest**

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## **DINNER ENTREES**

All dinner entrée's served with a garden green salad, warm sourdough rolls, coffee and your choice of dessert

### **Chicken Marsala**

Boneless breast of chicken topped with Marsala wine and mushroom sauce  
Accompanied by rice pilaf and seasonal vegetables  
**\$25.00 per guest**

### **Chicken Parmesan**

Boneless chicken breast, lightly breaded and pan-fried, served  
On fettuccine with spicy Marinara sauce  
Accompanied by fresh seasonal vegetables  
**\$25.00 per guest**

### **Honey Seared Salmon**

Pacific Northwest King Salmon glazed with Cilantro-pepper honey  
Accompanied by herb-roasted potatoes and fresh seasonal vegetables  
**\$27.50 per guest**

### **Macadamia Halibut**

Alaskan Halibut baked in a macadamia nut crust  
Accompanied by rice pilaf and fresh seasonal vegetables  
**\$27.50 per guest**

### **Stuffed Salmon**

Pacific Northwest King Salmon stuffed with Bay shrimp,  
Dungeness crab, cheddar cheese and sweet onion  
Accompanied by rice pilaf and fresh seasonal vegetables  
**\$28.50 per guest**

### **Dover Sole Florentine**

Dover Sole stuffed with fresh spinach with a light tomato basil sauce  
Accompanied by rice pilaf and fresh seasonal vegetables  
**\$27.50 per guest**

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## **DINNER ENTREES**

All dinner entrée's served with a garden green salad, warm sourdough rolls, coffee and your choice of dessert

### **Prime Rib of Beef**

Prime rib of beef slow roasted with rosemary and garlic, served with Au Jus  
Accompanied by a twice-baked potato and fresh seasonal vegetables

**\$27.50 per guest for 10 ounces**

**\$30.00 per guest for 12 ounces**

### **Cracked Pepper New York Steak**

Broiled New York Steak topped with Brandy glaze  
Accompanied by garlic whipped potatoes and fresh seasonal vegetables

**\$29.50 per guest**

### **Filet Mignon**

Broiled filet with four-peppercorn veal glaze,  
accompanied by new red potatoes and fresh seasonal vegetables

**\$32.50 per guest**

### **London Broil**

Marinated London Broil seasoned with fresh chutney  
Accompanied by garlic whipped potatoes and fresh seasonal vegetables

**\$26.50 per guest**

### **Pork Medallions**

Marinated pork tenderloin with Marsala cream sauce  
Accompanied by herb-roasted potatoes and fresh seasonal vegetables

**\$26.50 per guest**

### **Char Grilled Rib Eye**

Char grilled Rib Eye with Tequila Smoke Barbecue Sauce  
Accompanied by new red potatoes and fresh seasonal vegetables

**\$27.50 per guest**

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## **SPECIALTY COMBINATION DINNERS**

All dinner entrée's served with a garden green salad, warm sourdough rolls, coffee and your choice of dessert

### **Filet Mignon and Salmon**

Filet Mignon topped with Portabello mushrooms

Grilled Pacific Northwest Salmon

Accompanied by herb-roasted potatoes and fresh seasonal vegetables

**\$34.00 per guest**

### **Pepper Grilled New York Steak & Northwest Crab Cakes**

Accompanied by herb-roasted potatoes and fresh seasonal vegetables

**\$31.25 per guest**

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## **DINNER BUFFETS**

### **Bit of Italy**

**(Minimum of 25 people)**

Caesar salad

Pasta salad

Mediterranean Chicken

Basil Pesto Tortellini

Fettuccine Alfredo

Grilled Italian-style vegetables

Garlic breadsticks

Grated Parmesan cheese

Napoleons for Dessert

Fresh brewed coffee, decaffeinated coffee and herbal tea

**\$25.00 per guest**

### **Mexican Fiesta**

**(Minimum of 25 people)**

Chicken Enchiladas

Soft taco bar with lettuce, tomatoes, onions, cheese, guacamole,

Sour cream and seasoned ground beef

Spanish rice

Refried beans

Marinated vegetable salad

Tortilla chips with salsa

Bread pudding with Tequila-Rum sauce for dessert

Fresh brewed coffee, decaffeinated coffee and herbal tea

**\$25.00 per guest**

### **Calypso**

**(Minimum of 25 people)**

Fresh seasonal fruit tray

Seafood salad

Garden green salad with assorted dressings

Sweet and sour pork

Sesame chicken with long-grain rice

Teriyaki salmon

Shrimp fried rice

Crisp sautéed Hawaiian style vegetables

Warm sourdough rolls with butter

Carrot cake for dessert

Fresh brewed coffee, decaffeinated coffee and herbal tea

**\$28.75 per guest**

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## **DINNER BUFFETS**

### **American BBQ**

**(Minimum of 25 people)**

**Choose two of the following salads:**

Garden green salad with assorted dressings

Cole slaw

Potato salad

Au gratin potatoes

Whiskey barbecue baked beans

Corn on the cob

Cornbread

Apple cobbler for dessert

Fresh brewed coffee, decaffeinated coffee and herbal tea

**Choose two of the following:**

Roast pork loin

Roast sirloin of beef

Barbecued chicken

**\$27.50 per guest**

**Let your taste buds create the buffet of your choice for Dinner**

### **Salads**

**(Choice of two)**

Ice berg & field greens tossed with tomato, cucumber & mushrooms

Caesar salad

Pasta salad

Potato salad

**Chef's choice seasonal vegetable medley**

### **Accompaniments**

**(Choice of two)**

Oven roasted potatoes

Garlic mashed

Orzo pasta

Rice pilaf

Lemon saffron risotto

### **Entrees**

**(Choice of two)**

Chicken Marsala

Chicken Parmesan

Honey Seared Salmon

Macadamia Halibut

London broil

Cracked Pepper New York Steak

### **Dessert**

Triple fudge chocolate cake

Or

Carrot cake

**\$28.75 per guest**

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## **DESSERTS**

### ***Lunch & Dinner selections***

Triple fudge chocolate cake  
Chocolate, Vanilla or Strawberry ice cream  
Chocolate Mousse (min. 25 ppl.)  
Carrot Cake  
Plain Cheese Cake

## **SPECIALTY DESSERTS**

### **New York Cheesecake**

Cheese cake so creamy, so smooth & satisfying  
**\$5.75 per guest**

### **Carrot Cake**

From an old family recipe-dark, fruity & moist  
**\$5.75 per guest**

### **Paragon Pyramid Anlaise**

Dark chocolate mousse surrounds a  
White chocolate anglaise center.  
**\$7.75**

### **Chocolate Thunder**

Dark, dense cake exploding with deep bittersweet chocolate  
And a riot of chocolate chip morsels  
**\$6.75 per guest**

### **Bourbon Pecan Pie**

Mammoth toasted pecan halves in an intoxicating filling laced with  
Kentucky bourbon  
**\$6.75 per guest**

### **Chocolate Mousse**

The ultimate in chocolate!  
Rich chocolate mousse topped with slivered almonds  
**\$6.25 per guest**  
**(minimum 25 ppl.)**

### **Caramel Apple Granny**

Buttery caramel and toffee-studded custard hug fresh Granny Smith apples piled high in  
our melt-in-the-mouth shortbread crust  
**\$6.75**

### **Sorbet**

Raspberry or lemon sorbet topped with a fan wafer  
**\$2.75 per guest**

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# **WINE SELECTIONS**

## *Chardonnays*

Copperidge-California.....\$22.00 bottle  
Columbia Crest-Washington.....\$24.00 bottle  
Chateau Ste. Michelle-Washington.....\$24.00 bottle  
Kendall-Jackson-California.....\$30.00 bottle

## *Cabernet Sauvignons*

Copperidge-California.....\$22.00 bottle  
Columbia Crest-Washington.....\$26.00 bottle  
Kendall-Jackson-California.....\$32.00 bottle  
Waterbrook-Washington.....\$44.00

## *Merlots*

Copperidge-California.....\$22.00 bottle  
Hogue Cellars-Washington.....\$24.00 bottle  
Columbia Crest-Washington.....\$26.00 bottle

## *Other Reds & Whites*

Napa Ridge Pinot Noir-California.....\$26.00  
Snoqualmie Syrah-Washington.....\$22.00 bottle  
Copperidge White Zinfandel-California.....\$22.00 bottle  
Chateau Ste. Michelle Johannisburg Rieseling-Washington.....\$22.00 bottle

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**TIER I – CALL WELL - \$5.00 - \$6.00 Per Glass**

Bourbon – Jim Beam  
Brandy - Korbel  
Canadian Blend - Canadian Club  
Gin - Beefeater  
Rum - Bacardi Light  
Scotch - J & B  
Tequila - Sauza Gold  
Triple Sec - Hiram Walker Cordial  
Vodka - Smirnoff

**TIER II – PREMIUM WELLS - \$5.75 - \$7.00 Per Glass**

Bourbon – Jack Daniels  
Brandy - Korbel  
Canadian Blend – Crown Royal  
Gin - Tanqueray  
Rum - Bacardi Select  
Scotch - Johnnie Walker Red  
Tequila - Sauza Conmemorativo  
Triple Sec - Hiram Walker  
Vodka - Stolichnaya

**COCKTAIL MIXERS**

Rose's Grenadine  
Rose's Lime Juice  
Rose's Margaritaville Margarita Mix  
Dimitris Bloody Mary Mix

**BEER**

**DOMESTIC & SPECIALTY - \$4.25 - \$4.75 Each or \$220.00 per Keg**

Bud Light - Anheuser-Busch  
Budweiser - Anheuser-Busch  
Miller Lite - Miller Brewing  
O'Doul's - Anheuser-Busch  
Samuel Adams Boston Lager - Boston Beer Company  
Red Hook Blonde – Red Hook Brewery

**IMPORTED - \$4.75 Each or \$340.00 per Keg**

Amstel Light - Heineken USA  
Foster's - Miller Brewing  
Guinness - Guinness  
Heineken - Heineken USA  
Corona

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## **NON-ALCOHOLIC**

Pepsi, Diet Pepsi and Sierra Mist, 12 oz Bottles - \$2.00 per can  
Arrowhead Bottled Water - \$2.50 per bottle  
Peligrino Sparkling Water - \$3.00 per bottle  
Crystal Gyser - \$2.50 per bottle  
Tropicana Orange Juice - \$16.00 per carafe  
Tropicana Grapefruit Juice - \$16.00 per carafe  
Ocean Spray Cranberry Juice - \$14.00 per carafe  
Mott's Apple Juice - \$14.00 per carafe  
Non-Alcoholic Punch - Orange, cranberry, apple and pineapple with fresh sliced fruit  
\$23.00 per gallon

## **COFFEE**

Superior regular & decaffeinated coffee - \$31.00 per gallon or \$3.50 per person  
Herbal Tea - \$31.00 per gallon or \$3.50 per person

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