



THE EDGEWATER

A NOBLE HOUSE HOTEL

· CATERING ·
MENU



breakfast menu

breakfast

INCLUDES ASSORTED JUICES, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA

CONTINENTAL BREAKFAST

\$35 PER PERSON

sliced fruit & berries ^{GF}

assortment of flavored yogurts ^{GF}

assortment of freshly baked
pastries & muffins**

assorted bagels

cream cheese, assorted jellies, sweet cream butter



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breakfast buffet

INCLUDES ASSORTED JUICES, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA

TRIED & TRUE

\$40 PER PERSON

assortment of freshly baked
pastries & muffins**

sliced fruit & berries GF

fluffy scrambled eggs GF
fresh herbs

smoked bacon GF

roasted potatoes GF

EDGEWATER QUICHE

\$36 PER PERSON

bacon, caramelized onion
& swiss cheese
roasted potatoes

OR

roasted tomato, spinach
& goat cheese
roasted potatoes

PIER 67

\$47 PER PERSON

assortment of freshly baked
pastries & muffins**

sliced fruit & berries GF

vanilla yogurt
house-made granola**, fresh berries

scrambled eggs GF
roasted vegetables, sharp cheddar

french toast
whipped cream, berries, maple syrup

smoked bacon & pork sausage GF

roasted potatoes GF

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refreshments
& breaks



coffee break a la carte

MID-MORNING

chef's selection of assorted bagels

\$54 PER DOZEN

granola & protein bars**

\$6 EACH

assorted yogurts GF

\$6 EACH

seasonal whole fruit GF

\$6 PER PERSON

assortment of freshly baked pastries & muffins**

\$42 PER DOZEN

AFTERNOON

house-made cookies**

\$46 PER DOZEN

lemon bars

\$46 PER DOZEN

kettle chips GF

\$6 EACH

mixed nuts GF**

\$44 PER POUND

BEVERAGES

assorted soda

\$6.5 EACH

la croix or spindrift

\$6.5 EACH

bottled mineral & sparkling water

\$7 EACH

freshly squeezed orange & grapefruit juices

\$32 PER PITCHER

freshly brewed iced tea

\$60 PER GALLON

assorted bottled fruit juices

\$7 EACH

red bull energy drink

\$8 EACH

gatorade

\$7 EACH

vitamin water

\$7 EACH

freshly brewed zoka regular & decaffeinated coffee & teavana tea

\$102 PER GALLON

specialty breaks

JUDE'S CAFÉ

\$19 PER PERSON

assorted chocolate truffles, mini pastries,
petit fours, and cheesecake pops**
zoka regular & decaffeinated coffee
& teavana tea

ENERGIZE ME

\$20 PER PERSON

fresh vegetable crudité ^{GF}
green chile ranch

seasonal fruit ^{GF}

assorted granola & protein bars**

mixed nuts** ^{GF}

assorted bottled juices & iced tea

BUILD YOUR OWN BREAK BOX

\$22 PER PERSON

protein bar

assorted kettle chips

individual cheese

fresh whole fruit

squeezable nut butter

individually wrapped chocolates



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lunch menu



lunch buffets

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA

COBB SALAD BUFFET

\$58 PER PERSON

mixed greens ^{GF}
crispy bacon bits, chopped hard-boiled egg ^{GF}
avocado salad, green onions, ^{GF}
diced roma tomatoes, oregon blue cheese ^{GF}
grilled chicken, grilled salmon, grilled shrimp, ^{GF}
white balsamic vinaigrette, buttermilk ranch ^{GF}
parmesan garlic bread
house-made cookies

VIVA MEXICO

\$59 PER PERSON

cilantro cabbage slaw ^{GF}
cilantro & lime
slow-cooked black beans ^{GF}
herbed rice ^{GF}
carne asada & fajita chicken ^{GF}
skillet-roasted onions & peppers
green chile & vegetable rajas ^{GF}
roasted corn, cilantro, queso fresco
guacamole, pico de gallo, sour cream, sharp cheddar
warm cinnamon churros

BOXED LUNCHES

\$45 PER PERSON

select gluten free bread available for \$2 per person

mayonnaise, mustard
washington apple
kettle chips
house-made cookie**
bottled water

CHOICE OF SANDWICH OR ENTREE SALAD

roasted turkey & provolone
wheat bread
grilled vegetables & goat cheese
focaccia bread
caesar salad
grilled chicken or shrimp, romaine hearts, parmesan, crouton, lemon, classic dressing
chop chop salad
grilled chicken or shrimp, greens, tomato, cucumber, peppers, corn, feta, pepitas, cilantro ranch

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reception menu



hors d'oeuvres

MINIMUM ORDER OF TWO DOZEN PER SELECTION REQUIRED
ALL HORS D'OEUVRES STATIONED WITH SERVER TO ASSIST

HOT HORS D'OEUVRES

smoked salmon grilled cheese

\$62 PER DOZEN

red onion jam, boursin, chive

bacon-wrapped scallops ^{GF}

\$62 PER DOZEN

maple & mustard glaze

mushroom & gruyere flatbread

\$54 PER DOZEN

truffle, chive

thai chicken saté** ^{GF}

\$56 PER DOZEN

peanut-coconut sauce

miniature beef wellington

\$58 PER DOZEN

classic preparation

crispy vegetable spring rolls

\$52 PER DOZEN

sweet & spicy chili sauce

spanakopita

\$52 PER DOZEN

crispy paella croquette

\$56 PER DOZEN

shrimp, chicken, chorizo, saffron rice

chicken potstickers

\$56 PER DOZEN

sesame ponzu

COLD HORS D'OEUVRES

dungeness crab tostada ^{GF}

\$58 PER DOZEN

avocado, tomato, cilantro, corn tortilla

poached lemon shrimp ^{GF}

\$58 PER DOZEN

smoky cocktail sauce

maine lobster crostini

\$68 PER DOZEN

lemon aioli, herbs

roasted tomato bruschetta

\$56 PER DOZEN

olive, goat cheese, basil, virgin olive oil

chilled cucumber cups ^{GF}

\$52 PER DOZEN

sweet & spicy vegetable relish

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displays

EACH DISPLAY SERVES 25 GUESTS

imported & domestic cheese display** GF without crackers

\$400 EACH

strawberries, grapes, roasted nuts, crackers

farmstand veggies GF

\$350 EACH

assortment of raw/grilled/pickled vegetables, virgin olive oil, lemon, tzatziki, cilantro ranch

charcuterie board GF without baguette/crackers

\$425 EACH

assorted salumi, fresh mozzarella, provolone, artichokes, olives, roasted marinated peppers, basil pesto, baguette, crackers

sweet street**

\$16 PER PERSON

cheesecake pops, truffles & assorted macarons



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action stations

MINIMUM OF 20 GUESTS, \$100 ATTENDANT FEE REQUIRED WHERE NOTED

PASTA PASTA!

\$28 PER PERSON, attendant required

parmesan garlic bread

select 2:

- penne arrabiata
spicy tomato sauce, basil
- gnocchi alla pesto
grilled chicken, roasted tomato, pesto cream
- farfalle al sugo di nonna
"sunday gravy" tomato sauce, sweet italian sausage, greens, garlic
- spinach ravioli
mushrooms, leeks, parmesan cream

LOBSTER MAC & CHEESE

\$38 PER PERSON, attendant required

maine lobster, herbs, garlic, radiatore pasta, six seven cheese sauce

SUNDAE FUNDAY GF without cookie bites

\$18 PER PERSON, attendant required
60 minute time limit

chocolate & vanilla ice cream, sprinkles, roasted peanuts**, cookie bites**, cherries, whipped cream, chocolate & raspberry sauces

CARVING STATIONS GF without rolls

attendant required
all options include warm rolls & butter
all beef options served with red wine jus and fresh horseradish cream

cedar-roasted alaskan salmon

\$375 PER 25 GUESTS
dijon maple glaze, cucumber yogurt

cracked pepper crusted ny strip loin*

\$425 PER 25 GUESTS

salt-roasted prime rib*

\$500 PER 25 GUESTS



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dinner menu



dinner buffet

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, ASSORTED TEAVANA TEA

PIKE PLACE

\$82 PER PERSON

arugula salad** GF

beet, tomato, blue cheese, walnut,
white balsamic vinaigrette

classic caesar salad*

roasted potatoes GF

caramelized onions, thyme

sautéed seasonal vegetables GF

roasted salmon GF

tomato, basil, artichokes, lemon

chicken breast GF

mushroom, leek, fennel ragout

farfalle pasta

spinach, asparagus, tomato, zucchini,
kale pesto, parmesan

chef's assorted dessert display**

OLYMPIC

\$102 PER PERSON

classic caesar salad*

arugula & spinach salad** GF

roasted beets, strawberries, blue cheese, pecans,
honey dijon vinaigrette

marinated asparagus GF

shaved fennel, lemon, truffle

roasted potatoes GF

pearl onions, rosemary

roasted chicken

brown butter gnocchi, forest mushroom ragout, chive,
tomato, goat cheese

dijon & maple-glazed salmon GF

charred onion relish

garlic & thyme-roasted n.y. strip loin* GF

red wine jus, horseradish cream

seasonal vegetables GF

citrus herb oil

chocolate-hazelnut crunch**

assorted cheesecake**

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plated dinner

INCLUDES FRESH ROLLS, ZOKA REGULAR & DECAFFEINATED COFFEE, TEAVANNA TEA
MAXIMUM OF TWO PLATED ENTRÉE OPTIONS AND ONE VEGETARIAN OPTION
PRICE POINT IS BASED ON THE HIGHER PRICED ENTRÉE SELECTION

SALADS

PLEASE SELECT ONE

caesar salad*

romaine, parmesan, crouton, traditional dressing

baby arugula** GF

goat cheese, raspberries, candied pecans,
sherry & honey vinaigrette

ENTRÉES

citrus & garlic-roasted chicken breast GF

\$75 PER PERSON

whipped potato, roasted vegetables, lemon & herb pan sauce

roasted king salmon GF

\$84 PER PERSON

local honey glaze, root vegetable hash, asparagus,
lemon & horseradish beurre blanc

filet of beef* GF

\$86 PER PERSON

whipped potato, mushroom ragout, asparagus,
roasted tomato, red wine demi-glace

VEGETARIAN OPTIONS

wild mushroom ravioli

cultivated & foraged mushrooms, roasted asparagus,
tomato, goat cheese fondue

DESSERTS

PLEASE SELECT ONE

washington apple galette**

cinnamon crème fraîche

salted caramel cheesecake

bourbon caramel
whipped cream, berry coulis

triple chocolate mousse GF

dark chocolate sauce, raspberries



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edgewater libations



hosted bar package

# OF HOURS	3	4	5	6
CALL	\$39	\$48	\$57	\$66
PREMIUM	\$43	\$53	\$63	\$73
ULTRA	\$55	\$69	\$83	\$97

CALL BAR

Sobieski Vodka
Castillo White Rum
Sauza Gold Tequila
Gordon's Gin
Jim Beam Bourbon
Canadian Club Blended Whiskey
J. Walker "Red Label" Scotch
Presidente Brandy

ULTRA

Grey Goose Vodka
Bacardi "Cuatro" Rum
Patron Silver Tequila
Bombay "Sapphire" Gin
Maker's Mark Bourbon
Teeling Irish Whisky
J. Walker "Black Label" Scotch
Hennessy "Privilege" VSOP Cognac

PREMIUM BAR

Ketel One Vodka
Bacardi "Superior" Rum
Cazadores Blanco Tequila
Tanqueray Gin
Bulleit Bourbon
Crown Royal Blended Whisky
Dewar's "White Label" Scotch
Hennessy VS Cognac

Hourly bar packages will include cocktails, house wine, domestic, craft and imported beers, soft drinks, juice and mineral water. All bar packages will include tableside wine service during dinner. Hourly bar packages do not include Champagne toasts, shots, or doubles. A \$50 per hour per bartender fee applies. A 20% service charge and tax will be applied to the package pricing. Clients have the option to upgrade to a premium wine tier for \$10 per person added to the above package pricing.

Pricing is subject to change and will be confirmed 90 days prior to the event.

wine

SELECT A MAXIMUM OF FOUR WINES FOR YOUR EVENT

CHAMPAGNE & SPARKLING

prosecco, mionetto brut ITALY

\$48

The grapes from the province of Treviso, an area that has always produced high quality Prosecco, give this sparkling wine a luminous straw yellow hue and its emphatic yet stylish mousse. The bouquet is redolent of Golden Delicious apple, while the palate is appealingly marked by aromatic notes of honey, white peach and honey.

sparkling, domaine ste. michelle brut WASHINGTON

\$42

Delicate aromas of green apple, bright citrus notes with a persistent bubble and balanced acidity. Domaine Ste. Michelle Brut is the perfect accompaniment for a wide array of foods.

sparkling, chandon rosé brut CALIFORNIA

\$56

This fresh and juicy wine that's a gorgeous shade of pink completes the Chandon portfolio by offering an aromatic, dry rosé sparkling wine. Though it's not sweet, the Chandon Rosé, which is mostly Chardonnay with a kiss of Pinot Noir, offers the essence of summery fruits.

champagne, nicolas feuillatte brut FRANCE

\$85

Pale yellow in colour with turquoise tinges, and a ribbon of fine and delicate bubbles. A fine mousse forms a harmonious sweeping string of bubbles. Intense floral and whitefruit aromas, developing notes of honeysuckle, pear and sweet citrus fruits. Delicate on the palate, characterised by finesse and elegance. Impressive aromatic breadth, creamy texture, appealing freshness, a fruit extravaganza.

champagne, veuve-clicquot brut FRANCE

\$165

Tightly knit, focused by robust acidity and a streak of minerality, this offers subtle notes of white peach, anise, biscuit and kumquat. The refined finish echoes a smoky note.

PINK

rosé, gerard bertrand "cote des roses"

FRANCE

\$46

The bouquet releases aromas of summer fruits, cassis and red currant. Floral notes of rose along with hints of grapefruit complete the picture. The finish is fresh, offering notes of candy. On the palate, the impression is fresh and full with great aromatic persistence and balance.

WHITE

pinot grigio, alto vento ITALY

\$44

Brilliant yellow with golden highlights. Freshness of aroma is the first thing that strikes you, broad and complex, clean and crisp fruit ranging from tropical to yellow apple. Spiciness comes out in a delicate orange peel. Delicate floral notes. Structured, intense, full-bodied with citrusy acidity and fruity and persistent finish. Dry.

sauvignon blanc, ferrari-carano "fumé" CALIFORNIA

\$46

This wine has delicious aromas and flavors of pineapple, pink grapefruit, lemongrass, lychee, peach, pear, honeydew melon, orange blossom, guava and a touch of minerality. The Fumé Blanc has bright acidity and crisp freshness from the cool, stainless steel tank fermentation, while the subtle oak character from neutral French oak barrels adds body, complexity and depth.

sauvignon blanc, cloudy bay NEW ZEALAND

\$60

The wine has a straw-greenish color and a typical bouquet with notes of grapefruit and lime, lychees and gooseberry, peppers and a nicely intense one of tomato leaf. The lovely mouthfeel is silky and rich, fresh and savory with a nice fruity finish.

chenin blanc/viognier, pine ridge

CALIFORNIA

\$46

This blend opens with a dazzling spectrum of fruit and floral aromas, from crisp white peach, honeyed pear and sweet mango, to touches of fresh jasmine blossom and white chai tea. Filled with bright and juicy fruits, the palate flaunts flavors of succulent white nectarine, candied pineapple, green fig and subtle grapefruit. The crisp and slightly off-dry flavor profile lasts well through the clean and refreshing finish.

chardonnay, olivier leflaive "les setilles"

FRANCE

\$66

The aromas of white flowers, peach, toasted almonds and lemon peel dominate mineral. The attack is full and warm with a lively and tasty finish.

chardonnay, meiomi CALIFORNIA

\$48

Smooth, opulent layers of lemon peel and stone fruit are heightened by sweet smells of crème brûlée, butterscotch, baked apple, shortbread, roasted marshmallow, and spices. The mid-palate is fleshy and rich, followed by a clean, mineral finish.

wine

SELECT A MAXIMUM OF FOUR WINES FOR YOUR EVENT

RED

pinot noir, elouan OREGON

\$54

Elouan, which means 'good light' in Celtic, reflects the typically cool weather, yet abundant sunshine that Oregon is known for. To make Elouan, fruit is blended from top growing regions along Oregon's Pacific Coast: the Willamette, Umpqua and Rogue valleys. Look for harmonious and elegant flavors of opulent plum, bright cherry, subtle earthiness and a hint of sweet tobacco united by softened tannins. This wine's intense structure and vibrant acidity distinguish it from California Pinot Noirs.

merlot, tangley oaks CALIFORNIA

\$50

Garnet color. Inviting plum and red berry fruits intermingled with cocoa and savory herbs aromas. Supple red fruit and juicy tannins turn to spicy plum and blackberry preserve flavors that unfold on the mid-palate and follow all the way through to a well-balanced finish.

malbec, terrazas "reserva" ARGENTINA

\$44

Bright red color with purple shades. Intense floral and fruity notes. Presence of violets, ripe black cherry and plum aromas. Reveals a toasty and spicy character of black pepper and chocolate. Its sweet and juicy mouthfeel delivers finesse, delicate tannins and an elegant finish of black fruits.

zinfandel, beran CALIFORNIA

\$50

Deep, dark purple with a black core and red hues. Aromas of just-baked blueberry pie, raspberry, and dark chocolate with hints of sweet baking spice and vanillin oak. Rich and yet also elegant, this wine has beautiful red and black berry fruit flavors with hints of cloves and pepper, and a long finish. Medium-bodied with fine-grained tannins, gorgeous palate-weight, and a persistent elegant finish.

blend, seven falls "rapid reds" WASHINGTON

\$42

This is a beautiful blend that shows boldness and depth but at the same time restraint and finesse. A mix of both dark fruit and softer red fruit. Hints of dried fruit and anise. This blend is mouth-coating with a spicy, smooth, elegant finish.

cabernet sauvignon, newton "skyside"

CALIFORNIA

\$66

A pioneer of the Napa Valley, Newton Vineyard sits high on rugged slopes overlooking St. Helena and the lush valley below. Pino Solo, the distinctive pine tree that sits atop the mountain ridge, can be seen from the valley floor and symbolizes the individuality of our wines. All aspects of Newton, from the vineyard plantings and winery design to the meticulous winemaking practice, reflect a unique and artistic relationship with nature. The vibrant Cabernet Sauvignon has luscious, intense fruit characters of black cherry and currant, and is balanced with a touch of oak.

EDGEWATER WINE SELECTIONS

\$40

riesling

sauvignon blanc

chardonnay

merlot

cabernet sauvignon

cocktails

CALL BAR

HOST BAR / \$10.50 PER DRINK

NO HOST BAR / \$11.50 PER DRINK

sobieski vodka
castillo white rum
sauza gold tequila
gordon's gin
jim beam bourbon
canadian club blended whisky
johnnie walker "red label" scotch
presidente brandy

PREMIUM BAR

HOST BAR / \$11.50 PER DRINK

NO HOST BAR / \$12.50 PER DRINK

ketel one vodka
bacardi "superior" rum
cazadores blanco tequila
tanqueray gin
bulleit bourbon
crown royal blended whisky
dewar's "white label" scotch
hennessy vs cognac

CORDIALS

HOST BAR / \$12.50 PER DRINK

NO HOST BAR / \$13.50 PER DRINK

amaretto disaronno
bailey's irish cream
frangelico
grand marnier
kahlua

ULTRA

HOST BAR / \$13.50 PER DRINK

NO HOST BAR / \$14.50 PER DRINK

grey goose vodka
bacardi "cuatro" rum
patron silver tequila
bombay "sapphire" gin
maker's mark bourbon
teeling irish whisky
johnnie walker "black label" scotch
hennessy "privilege" vsop cognac

SPECIALTY COCKTAILS

pineapple-infused martini

\$13

fresh pineapple-infused sobieski vodka

moscow mule

\$13

ketel one vodka, fever tree ginger beer, lime juice

the last word

\$14

pear-infused tanqueray gin, green chartreuse,
luxardo "maraschino" liqueur, lime juice

six seven paloma

\$15

don julio reposado tequila, hibiscus & grapefruit syrup, soda

paper plane

\$15

bulleit bourbon, aperol, amaro nonino, lemon

barrel-aged old fashioned

\$15

crown royal rye, demerara sugar, orange bitters,
angostura bitters

beer & non-alcoholic beverages

DOMESTIC

HOST BAR / \$7 PER BOTTLE

NO HOST BAR / \$7.5 PER BOTTLE

budweiser
bud light
coors light

CRAFT BEER

HOST BAR / \$8 PER DRINK

NO HOST BAR / \$8.5 PER DRINK

widmer hefeweizen PORTLAND, OR
widmer "omission" pale ale PORTLAND, OR
elysian immortal ipa SEATTLE, WA
deschutes "obsidian" stout BEND, OR

IMPORTED

HOST BAR / \$8 PER BOTTLE

NO HOST BAR / \$8.5 PER BOTTLE

stella artois
stella cidre
pacifico
kaliber (non-alcoholic)

NON-ALCOHOLIC BEVERAGES

bottled mineral & sparkling water
\$7 EACH

assorted soda
\$6.5 EACH

la croix or spindrift
\$6.5 EACH

ginger beer
\$7 EACH

martinelli's sparkling cider
\$24 PER BOTTLE

freshly brewed iced tea
\$60 PER GALLON / SERVES 20

strawberry-basil lemonade
\$60 PER GALLON / SERVES 20

mint-cucumber limeade
\$60 PER GALLON / SERVES 20

zoka coffee, decaf or tazo tea
\$102 PER GALLON