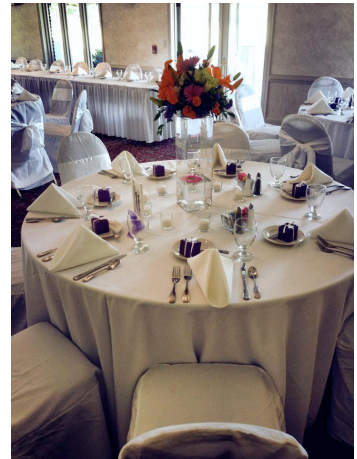




***Weddings, Meetings & Special Events
Catering Menu***

**180 Maple Dale Circle
Dover, Delaware 19904**

***(302)674.4951 Ext. 2
Fax (302) 674.1774
mapledaleclub.com
Like us on Facebook***



Banquet Policies, Procedures & Rental Equipment Information

Standard Conditions and General Policies

- A \$200.00 non-refundable deposit is required for groups of 50 people or less to reserve dates and times requested for functions in the Boardroom, Pine Valley, Turnberry A and B, and St. Andrews Room.
- A \$1000.00 non-refundable deposit is required to reserve dates and times requested for ALL WEDDING CEREMONY/WEDDING RECEPTIONS in any combination of the following rooms: Boardroom, Pine Valley, Turnberry A and B, and St. Andrews.
- All deposits are due at the time of booking your event. Deposits can be made with cash, check, or Credit Card.
- The event must be paid in full at the conclusion of the event with Check, Cash, VISA, Master Card, Discover or American Express card. An active credit card number is required at the time of booking.
 - A service charge of 20% is applied to all food and beverage sales.
 - Maple Dale requires at least 2 weeks advance notice of menu selections and other arrangements. The person responsible for the banquet must notify the club of the exact number of guests to be served no later than (3) three business days prior to the function. The person responsible for the banquet will be charged for the guaranteed number given or, the number of people in attendance, whichever is greater. If there is an increase in number of guaranteed guests, the club needs to be notified as soon as possible.
 - *All prices are subject to change without notice. Signed contract prices will be honored.*
 - *Maple Dale Country Club does not permit any outside food or beverages at any time with the exception of your occasion cake. A fee of fifty cents per person cake cutting fee will apply when guest bring their own occasion cake (this does not apply to wedding receptions)*
 - *Due to standard health practices, prepared leftover foods may NOT be removed from the Club.*
 - The person responsible for the banquet will be held accountable for any damages of club property.
 - Maple Dale reserves the right to change room assignments.

- Substitutions can be made for food & beverage products at the discretion of Maple Dale Country Club.
 - Maple Dale Staff will take care of all set up and break down.
- Our 60" round tables will seat up to 8-10 guests. Rectangular tables can seat 8 -10 guests.
 - 22" Tall cocktail tables are available.
- Maple Dale Country Club will provide mirrors with 3 votive upon request.
 - The club is equipped with Wi-Fi.
- No tape, nails, screws or other hanging fixtures can be used to affix decorations to the walls.
 - Custom design menu are available upon request.
- House Linens are included with the price of the food. Tablecloth colors are white, ivory, sandalwood or black. Napkin colors are white, black, pecan, lemon yellow, medium green, hunter green , pink, seafoam, dusty rose, violet, light blue, burgundy, purple, royal blue, navy, red, gold.
- Tent rental, additional chairs, up lighting, and upscale linens can be rented at an additional cost.
- Bar services will be terminated no later than 12:45 a.m. The club does not allow any alcoholic beverages to be brought into or taken out of the club by the patrons or guests.
- We reserve the right to refuse service to any guest not of legal drinking age, who cannot produce proper identification to verify his/her age, or to any guest who appears to be intoxicated. The customer is liable for their guest's safety.
- *All State Alcohol laws and regulations apply. Guest in violation of state alcohol laws and regulations or any alcohol policies set forth by Maple Dale Country Club will be asked to leave club property.*

Preferred Local Vendors

Amore' Bridal – C.M. Baker Photography - Classic Cakes –Primerica
 Jen-Mor Florist - Cruise One – Delaware State News - Dover Rent-All Tents & Events,
 Perfect Wedding Guide – Affinity Entertainment – About Town Limousine Service

Local Hotels

Dover Downs – Hilton Garden Inn – Hampton Inn
 Holiday Inn Express

Room Rental Fees and Capacities

Room rental fees applies to any event that does not have food and beverage that equals the amount of the listed room rental fees

ST. ANDREWS BALL ROOM \$2000.00

Windows overlooking Golf Course with Patio, Neutral Decor
Accommodates up to 180 at rounds of 8
Accommodates 300 for Cocktail Receptions

ST. ANDREWS ROOM \$1000.00

Windows overlooking Golf Course with Patio
Accommodates up to 90 at rounds of 8
Accommodates 100 for Cocktail Receptions

TURNBERRY A and B Room \$500.00

Windows overlooking Tennis Courts
Accommodates 50 at rounds of 8
Accommodates 75 Theater Style
Accommodates 80 for Cocktail Receptions

TURNBERRY A or B as separate rooms \$150.00

Accommodates 24 at rounds of 8

PINE VALLEY ROOM \$150.00

Cozy, intimate room with fireplace, wet bar and patio
Accommodates 40 at rounds of 8
Accommodates 40 - 50 for Cocktail Receptions with limited seating

BOARD ROOM \$100.00

Accommodates 14 with conference style seating

TERRACE - Perfect for outdoor ceremonies and parties \$500.00

OTHER FEES & CHARGES

Dance Floor set up fee - \$150.00 Coat Room Attendant - \$50.00 each attendant
Wedding Ceremony \$500- includes white ceremony chairs

Audio Visual & Other Equipment

Projection Screen – No Charge - LCD - Projector – \$25.00
CD- Player \$25 - TV - \$50.00 - Flip Chart with pad - \$30.00
Staging \$40 per section

Plated Breakfast

Includes Regular/Decaf Coffee, Hot Tea, and Assorted Juices
Available from 7am to 10am

Scrambled Eggs with Bacon or Sausage, Hash Browns and
Buttermilk Biscuits with Jelly \$9.25
With Waffle or Pancakes \$10.95

Traditional Eggs Benedict \$12.95
Poached Eggs and Canadian Bacon on a Toasted English Muffin served with
Hollandaise Sauce, Served with Sliced Tomatoes and Hash Browns

Steak & Eggs \$14.25
Boneless Rib-eye topped with caramelized Onions with two served Sunnyside up
with Seasonal Fruit cup and Country Biscuit

Buffet Breakfast
Pricing Per Guest
Includes Regular and Decaf Coffee

Continental \$10.00
Assorted Danishes and Mini Muffins , Freshly Cut Seasonal Fruit

Rise and Shine \$12.95
Freshly Cut Seasonal Fruit, Assorted Fruit Danishes and Pastries, Scrambled Eggs,
Bacon and Sausage and Roasted Potatoes or Hash Browns, Buttermilk Biscuits and
Assorted Jelly

Brunch

From 10:00am to 2:00pm

Pricing Per Guest

Bronze Brunch \$19.50

Assorted fresh juices, seasonal fresh fruit, scrambled eggs, lyonaise potatoes, bacon, sausage, assorted Danish and bagels served with cream cheese and honey butter, mini waffles with butter and warm maple syrup and omelet station.

Silver Brunch \$25.95

Assorted fresh juices, seasonal fresh fruit, scrambled eggs, lyonaise potatoes, bacon, sausage, assorted Danish and bagels served with cream cheese and honey butter, mini waffles with butter and syrup, eggs benedict, omelet station, chicken picatta, beef stroganoff with egg noodles and seafood crepes in a delicate cream sauce.

Gold Brunch \$33.95

Assorted fresh juices, seasonal fresh fruit with chocolate fondue, iced bowl of shrimp cocktail, bagels and muffins with honey butter, bagels and muffins, fruit preserves and cream cheese, bacon, sausage, omelet station, waffle station, glazed honey baked ham, chicken Florentine, seafood casserole, rice pilaf, roasted mixed vegetables, carved whole tenderloin of beef, assorted mini desserts



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Enhancements

Enhancements can be added to any of the above Breakfast or Brunch Options
Pricing per person

Assorted Yogurt and Granola \$2.25

Buttermilk Biscuits & Gravy \$3.25

Egg Benedict \$4.35

Waffles with Warm Maple Syrup \$4.35

Omelet Station \$7.50

Includes the following: Cheddar cheese, onions, ham, tomatoes,
Bell peppers and mushrooms

Buttermilk Pancakes or Waffles with Warm Maple Syrup \$4.25
With Strawberries, Blueberries or Bananas add \$2.25

Cinnamon Buns \$3.25

Assorted Muffins \$3.25

Assorted Fruit Danish \$3.25

Assorted Mini Bagel \$3.25

Assorted Scones \$2.25

Crispy Bacon or Sausage Links \$3.75

Fried Potatoes & Onions or Roasted Rosemary Potatoes \$2.75

Coffee, Hot or Ice Tea \$2.50

Assorted Juices \$3.25

Luncheon Plates

Available from 11am to 3pm

Entrée Salads

Pricing per Guest

Price Includes Rolls and Butter, Coffee, Tea, & Lemonade

Classic Salad \$7.75

Mixed Baby Greens with Tomato, Cucumber and Red Onion

With Grilled or Blackened Chicken \$14

With Grilled Shrimp \$15

Caesar Salad \$7.75

Romaine Lettuce, Parmesan Cheese, Kalamata Olives and Croutons

Tossed In A Traditional Caesar Dressing

With Grilled or Blackened Chicken \$14

With Grilled Shrimp \$15

Asian Chicken Salad \$14

Grilled and Diced Chicken Breast, Served with Mixed Lettuce, Tomatoes, Mandarin Oranges, Napa Cabbage and Cashews. Topped with Rice Noodles and Mandarin Dressing

Cobb Salad \$13

Avocado, Bacon, Grilled Chicken, Onions, Egg, Olives, Bleu Cheese and Tomato atop a Bed of Mixed Greens

Entrée Plated Lunches

Pricing Per Guest

Price Includes House Salad Vegetable, Starch, Rolls and Butter, Coffee, Tea & Lemonade

Pasta Primavera \$14

Rigatoni Pasta with assorted vegetables and your Choice of Alfredo or Vodka Sauce

With Grilled Chicken \$17.25 With Grilled Shrimp or Beef \$19.50

Crab Cake \$18.50

One Pan Seared Lump Crab Cake

Breast of Chicken \$15

Topped with your Choice of Masala, Mediterranean, Picatta, Pecan with Basil Cream or Champagne Sauce

Lemon Herb Salmon \$16.25
Pan Seared with a Lemon Herb Cream Sauce

Sliced Pork Loin \$17.95
Choice of
Sesame Ginger Glaze –Bourbon Glaze- Ruby Port Gastric
Madiera Wine and Mushroom Sauce

8oz. Grilled Sirloin Steak \$20.50
Topped with a Roasted Shallot Demi –Glaze Sauce

6oz. Filet of Beef \$27
Topped with a Merlot Reduction

Buffets

Lunch Served from 11am to 3pm
Dinner Served from 5pm to 9pm
Pricing Per Guest

Country Club Classic

Lunch \$20.50 Dinner \$27
Choice of one of the following entrees
Additional entrees – \$4 each
Additional Sides \$2 each
Choice of Soup Du jour or Petite Salad Bar with choice of Two Dressings
Choice of one Starch and one Vegetable (See Page 15)
Rolls and Butter
Coffee Tea Lemonade

Entrees

- Pasta Primavera
- Breast of Chicken
- Topped with Your Choice of
Marsala, Mediterranean, Palermo, Parmesan Crust, Pecan and Basil, Pesto Cream, Sherry and Black Pepper
Cream or Champagne Sauce
- Grilled or Broiled Filet of Atlantic salmon with Shrimp Sauce
- Pan Seared Tilapia -
- Sliced Pork Loin with Apple Demi Glaze
- Sliced Roast Beef Au Jus
- Tenderloin Beef Tips

- Sliced London broil with Sherry Mushroom Sauce
 - Meatloaf
- Herb Baked Chicken
- Fried Chicken
- Vegetable Lasagna
 - Meat Lasagna
 - BBQ Chicken
- Honey Pecan Chicken
- Chicken Cordon Bleu
- Turkey and Gravy
- Honey Baked Ham

Deli Corner

Lunch or Dinner \$19.95

House Salad Bowl with Condiments and Two Dressings,
Or Caesar Salad with Caesar Dressing
Fresh Fruit Salad

Choice of One: Homemade Potato Salad, Macaroni Salad, Pasta Salad,
Vegetable Salad or Cole Slaw

Assorted Meats, Cheeses, Breads & Condiments

Assorted Bags of Chips

Soup of the Day

Assorted Cookies

Coffee, Tea & Lemonade

Backyard Barbeque

Lunch or Dinner \$23.95

Petite Salad Bar with choice of Two Dressings

Potato Salad and Cole Slaw

Choice of Two:

Fried Chicken, Grilled Breast of Chicken, Hamburgers, Hot Dogs or Pulled Pork

Baked Beans and Corn on the Cob, Relish Tray and Assorted Breads

Assorted Cookies and Brownies

Coffee, Tea & Lemonade

Italian Buffet

Lunch or Dinner \$22.00

Petite Salad Bar with choice of two dressings

Freshly Baked Vegetarian or Meat Lasagna

Ziti and Spaghetti Pasta

Italian Sausage with Peppers & Onions

Freshly Baked Breadsticks

Assorted Cookies

Additional Entrée add \$4

Additional Starch or Vegetable add \$2 (See page 14)

Plated Entrée Selections

Available at 5pm

Pricing Per Guest

Price Includes House Salad, Vegetable, Starch, Rolls and Butter, Coffee, Tea & Lemonade

Beef

All our beef is certified Angus Beef

Prime Rib of Beef \$32.25

Served with Raifort Sauce

Sliced Roast Beef Tenderloin \$32.50

Topped with Bordelaise Sauce

4 Ounce Filet Mignon \$22.75

Topped with Peppercorn Sauce

8 Ounce Sirloin of Beef \$20.50

Served with Merlot Sauce

12 Ounce Certified Angus Beef Strip Steak \$30.95

Topped with Herb Butter

Lamb

Duo Lamb Loin Chops \$39.95

Served with Mint Jelly

Pork

Sliced or Stuffed Pork Loin \$29.95

With your Choice of Apple Gastric, Bourbon Glaze, Orange Sesame Ginger Glaze, Bleu Cheese Stuffing, Spiced Apple Stuffing or Cranberry and Ginger Stuffing

Poultry and Game

Breast of Chicken \$22.75

Topped with Your Choice of Marsala, Mediterranean, Parmesan Crust, Pesto Cream, Sherry and Black Pepper Cream or Champagne Sauce

Chicken Roulade \$24.95

With Your Choice of filling of Topping

Artichokes, Feta Cheese, Sun Dried Tomatoes and Basil Apricots, Fresh Mozzarella and Spinach, Wild Mushroom and Rice or Ham and Gryere

Chicken Oscar \$27

Jumbo Lump Crabmeat with Hollandaise and Asparagus Tips

Roasted Duck Breast \$25.95

With Cranberry Gelee and Vinaigrette

Seafood

Grilled or Broiled Filet of Atlantic salmon \$25.95

8oz. Pan Seared Tilapia \$25.95

Peppercorn Encrusted Ahi Tuna with Lemon Citrus Sauce \$29.25

Pan Seared Sea Scallops \$29.25

Duo Jumbo Lump Crab Cakes \$32.50

(6) Grilled, Broiled or Pan Seared Jumbo Shrimp \$30.25

6 Sautéed Shrimp in Butter, Garlic, Lemon & Onions over Penne Pasta \$27

Choose a Sauce- Seafood Entrees

Beurre Meuniere - Brown Butter with Lemon and Parsley

Creamy Almondine - Citrus Beurre Blanc - Lemon Caper Butter

Mango Salsa - Tomato Provencal - Tropical Fruit Relish

House Suggestions

4oz. Filet of Beef and Chicken Oscar \$33.50

Salmon and Chicken Picatta \$25.95

4oz. Filet of Beef Paired with Jumbo Crab Cake \$33.5

Jumbo Shrimp and Sea Scallop Duo \$30.25

4oz. Filet of Beef Paired with Three Jumbo Shrimp \$30.95

ASK ABOUT WINIE PAIRINGS FOR YOUR ENTREES!



Starches

Au-Gratin Potatoes - Butter and Herb New Potatoes - Twice Baked Potato

Fingerling Potatoes - Baked Potato - Baked Sweet Potato

Steamed or Roasted Red Bliss Potatoes– Risotto –

Homemade Mashed Potatoes - Homemade Mashed Sweet Potatoes

Macaroni & Cheese - Wild Rice Blend

Vegetables

Asparagus Spears -Steamed Broccoli - Steamed Green Beans

Steamed Green Bean Almondine - Pecan and Honey Baby Carrots

Seasonal Vegetable Medley(Squash, Zucchini, Carrots & Peppers)

Sautéed Spinach- Sugar Snap Peas - Snow Peas

Hot Soups

Broccoli and Cheddar \$3.75 - Cream of Mushroom \$3.75 - Cream of Asparagus \$3.75 - French
Onion \$3.75 - Minestrone \$3.75 - Tomato Basil with a Parmesan Crostini \$3.75
Beef Barley \$3.75 - Beef Vegetable \$3.75 Navy Bean and Ham \$3.75
Cream of Chicken with Wild Rice \$3.75 - Roasted Butternut Squash \$3.75
New England Clam Chowder \$4.25 - Maryland Crab \$5.25 - Cream of Crab \$5.25
Chicken & Rice \$3.75 - Chicken Noodle \$3.75

Hors D'oeuvres

Sold Per Piece

Cold Selections

Chicken Salad in Phyllo Cup \$2.00

Chicken Salad in Cucumber Rounds \$1.80

Deviled Eggs \$1.40

Grilled Chicken Pinwheels \$2

Candied Pecan and Brie Canape` \$1.75

Skewer of Fresh Fruit and Cheese \$2.00

Boursin Cheese and Apple Smoked Bacon Crostini \$2

Tropical Fruit Relish Bruschetta \$2 - Italian Bruschetta \$2

Sun Dried Tomato and Mozzarella Bruschetta \$2

Smoked Tomato & Crab Bruschetta \$3

Cajun Beef with Mango Chutney on Melba Toast \$2

Assorted Finger Sandwiches \$1.75- Choice of Chicken, Tuna or Egg Salad

Smoked Salmon on Toast Points or Endive \$3

Crab Claws on Ice \$4 - Jumbo Shrimp on Ice \$4

Freshly Shucked Oysters \$Market Price - Freshly Shucked Clams \$Market Price

White and Chocolate Covered Strawberries \$2.25

Lemon Bars \$1.25- Assorted Mini Cheesecakes 1.50 - Brownie Bites \$1.50

Assorted Petit Fours \$1.50

Hot Selections

Sold Per Piece

Assorted Mini Quiche \$1.50 - Spanakopita \$2.40

Sweet & Sour or Swedish Meatballs \$1.30

Artichoke and Parmesan Cheese Dip on Crostini \$2

Chicken Pot Stickers with Soy Sauce \$2

Mini Brie with Raspberry Sauce \$2

Crispy Chicken Tenders with Honey Mustard or BBQ Sauce \$2

Chicken Cordon Bleu \$2

Mushroom Caps Stuffed with Crab \$3.75

Florentine Stuffed Mushroom Caps \$ 2.25

Chicken Quesadilla with Salsa \$2

Vegetable Spring Rolls \$2

Mini Crab Cakes \$3.25

Thai Chicken Satay \$2.20 - Sesame Chicken Satay \$2.20

Peppered Beef Satay \$2.80

Mini Beef Wellington's with Béarnaise \$3

Bacon Wrapped Scallops \$3

Cheeseburger Sliders \$2 .25 - Pulled Pork Sliders \$2.25

Oyster Rockefeller \$Market Price - Clams Casino \$Market Price

Lobster or Scallop Pop dipped in a warm parsnip fondue \$Market Price

Warm Hors D'oeuvres

Pricing Per Guest

Warm Crab Dip with Crostini \$7.60

Baked Wheel of Brie with Toasted Crostini

Small \$90 Medium \$180 Large \$220

Spinach and Artichoke Dip with Crostini \$7.00

Displays

Fresh Fruit with Chocolate Fountain or Raspberry Yogurt Dip

Small up to 12guest \$50 Medium 12-30guest \$110 Large 30-50guest \$180

Imported and Domestic Cheese and Crackers

Small up to 12guest \$65 Medium 12-30guest \$160 Large 30-50guest \$180

Vegetable Crudite's

Small up to 12guest \$40 Medium 12-30guest \$65 Large 30-50guest \$100

Antipasti

Small up to 12guest \$65 Medium 12-30guest \$110 Large 30-50guest \$150

Smoked Salmon

Small up to 12guest \$75 Medium 12-30guest \$130 Large 30-50guest \$150

Chef Manned Stations

Pricing Per Guest

Only served with the purchase of hors D'oeuvres

Or as in addition to a buffet option

Not sold as entrée selection

Mashed Potato Bar \$6

Our signature Garlic Mashed & Sweet Mashed Potatoes served with Cheddar Cheese, Bacon, Sour Cream, Chives, Sweet Brown Sugar & Marshmallows

Oven Roasted Turkey Breast \$8.35

Hand Carved and served with Mayonnaise, Cranberry Relish and Club Baked Rolls

Bourbon Glazed Virginia Ham \$7.50

Served with Gourmet Mustard and warm Club Baked Cheddar & Garlic Biscuits

Tender Top Round of Beef \$5

Served with Club Baked Rolls and Condiments

Steamship Round of Beef \$6

Served with Club Baked Rolls and Condiments

Peppered Beef Tenderloin \$10.95

Served with Cream of Horseradish, Horseradish, Whole Grain Mustard & Club Baked Rolls

Prime Rib of Beef \$8.95

Slow Roasted and served with Gourmet Mustard, Cream of Horseradish, Horseradish & Club Baked Rolls

Duo of Pastas \$11

Accompanied with toasted garlic bread, and parmesan cheese

Choice of Two Pastas: Fussili, Penne or Bow Tie

Choice of Two Sauces: Garlic Basil Cream, Marinara or Sun-dried Tomato Pesto

South of the Border \$14

Southwest Sizzle of Chicken & Beef with Onions & Peppers. Served with Flour Tortillas, Corn Tortilla Chips, Cheddar Cheese, Jalapeños, Guacamole, Sour Cream and Salsa

Pasta Station \$5.40

Penne Pasta Served with Marinara and Alfredo Sauce with Assorted Toppings

Nibbles

Pricing Per Guest

Peanuts \$2.25 - Pretzels \$2.25 - Goldfish \$2.25 - Snack Mix \$2.25 - Mixed Nuts \$3.25

Assorted Bags of Chips \$1.60 - Soft Pretzels \$1.90

Bagels with Cream Cheese \$3.25 - Homemade Cookies, Brownies or Lemon Bars \$4.30

Cookie Choices: Peanut Butter, Chocolate Chip, Oatmeal Raisin and Sugar

Chocolate Dipped Strawberry \$4.30
(2 pieces per person)

Tortilla Chips With Salsa \$4.30
Add Guacamole \$3.25

Beverage Station

Pricing Per Guest

All Offered Stations will be replenished Throughout the Course of the Event

All Day Soda, Coffee, Lemonade & Tea Station \$4
Add V-8, Orange or Cranberry Juices for \$3.25

Coffee \$2
Regular & Decaffeinated Coffee and Hot Tea
Add V-8, Orange or Cranberry Juices for \$3.25

Sodas \$2.25
Coke, Diet Coke, Sprite or Diet 7-up

Desserts

Pricing Per Guest

Apple, Peach or Cherry Cobbler \$4 with Vanilla Ice Cream \$5.50

Ice Cream Sundae bar \$4.50

Vanilla and Chocolate Ice Cream with Assorted Toppings and Sauces

Smith Island Cakes \$5.40

Chocolate, Coconut & German Chocolate
(Other flavors available upon request)

Specialty Cakes – Sheet and Round Cakes (Market Price)
(Special order from Local Bakery Requires one week notice)

Assorted Fruit Pies \$4

Apple, Cherry, Peach, Sweet Potato & Pumpkin
(Other flavors available at market price)

Carrot Cake \$4.25 - Old Fashion Chocolate Cake \$5

NY Cheese Cake \$4

NY Cheese Cake with Choice of Strawberry or Blueberry Topping \$4.95

Traditional Bread Pudding with a Whiskey Sauce \$4

White and Dark Chocolate Mousse with Strawberry \$3.25

Vanilla Ice Cream with Rolled Cookie \$3.75

Sorbet

Raspberry, Strawberry or Lemon \$3.25 Add a Splash of Champagne \$1.25



Bar

Host Bar

One Master bill is kept under the name of the host account. Each drink consumed is billed individually.

Cash Bar

All drinks consumed will be paid for by the individual with either cash or credit card.
Pricing per drink.

Premium Brands	\$7.00
Super Premium Brands	\$9.25
Bottle of Domestic Beer	\$4.25
Bottle of Imported Beer	\$5.25

Glass of House Wines \$7.25
Chardonnay, Merlot, Pinot Nior Carbernet Sauvignon, Pinot Grigo, White Zinfandel Mascato

Bottle of House Wines	\$30.00
Bottle of Sparkling Wine or House Champagne	\$38.00
Bottle of Sparkling Cider	\$11.00
Assorted Sodas & Juices	\$2.75

Specialty Drinks Available Upon Request
**All prices are inclusive of service charge.*

