

# Madison Beach HOTEL

## **BREAKFAST**

### **Seated Breakfast**

Advance Counts Required

#### **Entrées**

*Choice of Two Items*

Quiche Lorraine or Spinach & Goat Cheese  
Scrambled Eggs with Fine Herbs  
Buttermilk Pancakes Maple Syrup  
French Toast with Fresh Bananas & Warm Caramel  
Eggs Benedict - (50 Guest Maximum)

#### **Accompanied with**

Breakfast Potatoes, Applewood Smoked Bacon or Sausage Links  
Assorted Mini Pastries Served Family Style with Berry Preserves & Whipped Butter  
Coffee & Specialty Teas, Choice of Juice

**\$32.00++ per guest**

**OR**

### **Hot Breakfast Buffet**

#### **Entrées**

*Choice of Two Items*

Quiche Lorraine or Spinach & Goat Cheese  
Scrambled Eggs with Cheddar Cheese and Fine Herbs  
Buttermilk Pancakes & Maple Syrup  
French Toast with Warm Maple Syrup (50 Guest Maximum)  
Eggs Benedict

#### **Accompanied With**

Breakfast Potatoes, Applewood Smoked Bacon & Sausage Links  
Seasonal Fruit Salad, Assorted Mini Pastries served with Berry Preserves & Whipped Butter  
Coffee & Specialty Teas, Choice of Juice

**\$35.00++ per guest**

**20 guest minimum**

**\$100 Staff Fee Will Apply to Groups under 20 Guests  
Based on a Three Hour Event**

*Excludes all taxes, gratuities and fees*

*Pricing subject to change*

94 West Wharf Road, Madison CT 06443  
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# Madison Beach HOTEL

## BRUNCH

*Choice of Two Items*

Caesar Salad with Garlic Croutons  
Caprese Salad with Balsamic Drizzle  
Field Greens, Gorgonzola, Dried Cranberries, Roasted Pecans  
Wild Rice Salad with Mesclun Greens, Red Peppers, Scallions, Rice Noodles, Asian Dressing  
Red Bliss of Potato Salad  
Basmati Rice  
Roasted Potatoes  
Griddled Home Fries  
Roasted or Steamed Vegetable Medley

## Breakfast Entrées

*Choice of Two Items*

Eggs Benedict  
Scrambled Eggs  
Quiche Lorraine or Spinach & Goat Cheese  
French Toast  
Griddled Pancakes  
Chef's Choice of Frittata

Accompanied by choice of Bacon **or** Sausage

## Lunch Entrées

*Choice of Two Items*

Mahogany Chicken with Rosemary, Shitake Mushrooms and Lemon  
Herb Roasted Chicken with Lemon and Thyme Sauce  
Chicken Stuffed with Spinach & Goat Cheese  
Pecan Crusted Salmon with Root Vegetable Slaw, Mandarin Orange, Pomegranate Glaze  
Whole Cold Poached Salmon with Dill Cream  
Baked Cod with Toasted Bread Crumbs  
Cheese Tortellini with Pomodoro or Pesto Cream  
Penne Pasta ala Vodka  
Oven Roasted Turkey Breast  
Roasted Beef Tenderloin with Whole Grain Mustard and Apple Cider Demi Glaze +\$10.00 pp

## Dessert

Chef's Selection or Buttercream Sheet Cake  
Mini Dessert Station +\$6.00 pp

## Accompanied with

Assorted Mini Pastries Served Family Style with Berry Preserves & Whipped Butter  
Coffee & Specialty Teas, Cranberry and Orange Juices

**\$45.00++ per guest**

**25 guest minimum**

**Based on a Three Hour Event**

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## **BREAKFAST ENHANCEMENTS**

*For a two hour event*

### **Open Beverage Bar**

Prosecco, Mimosas, Bloody Mary's or Champagne Punch 24.00 ~ per person

### **Based on Consumption**

Prosecco, Mimosas or Champagne Punch \$7.50 ~ each

Bloody Mary's ~ \$10.00 each

\$150.00 Attendant Fee Applies for all Alcoholic Beverages

### **À La Carte**

*Price Per Person when added to a breakfast menu*

Individual Yogurts \$3.00

Individual Boxed Cereals with Choice of Milk \$2.00

Assorted Bagels with Butter & Whipped Cream Cheese \$24.00 per dozen

Sliced Smoked Salmon with Traditional Accompaniments \$9.00

Hot Oat Meal with Brown Sugar \$3.00

Bacon & Country Sausage \$4.00

Farm Fresh Scrambled Eggs \$4.00

Eggs Benedict \$5.00

French Toast \$4.00

Pancakes with Warm Maple Syrup \$4.00

Breakfast Potatoes \$ 2.50

Quiche \$5.00

## **SPECIALTY STATIONS**

\$75.00 Chef Attendant Fee, Minimum of 25 Guests

### **Chef Attended Omelet Station \$15.00 Per Person**

Assorted Seasonal Vegetables, Cheeses & Meats

### **Smoked Salmon Display \$250.00 Per Side**

### **Poached Salmon Display \$200.00 Per Side**

Served with Capers, Lemon, Red Onions, Chopped Egg, Herb Aioli, Cream Cheese & Assorted Bagels

### **Based on a 3 hour event**

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# Madison Beach HOTEL

## TUXIS ISLAND PLATED LUNCH

### **First Course**

*Choice of One Item*

Fresh Fruit Martini  
Roasted Tomato Bisque  
New England Style Clam Chowder  
Spring Mix Greens with Goat Cheese, Dried Cranberries & Candied Pecans  
Caesar Salad with Garlic Croutons

### **Entrées**

*Choice of One Item*

Mahogany Chicken ~ Rosemary, Shitake Mushrooms & Lemon  
Stuffed Chicken ~ Spinach & Boursin or Goat Cheese  
Pecan Crusted Salmon ~ Mandarin Orange, Pomegranate Glaze  
Baked Cod ~ Toasted Bread Crumbs  
Seafood Newburg with Rice  
Marinated Flank Steak ~ with Natural Au Jus

### **Duet Plates**

Flank Steak & Pecan Crusted Salmon +\$8.00 per guest  
Grilled Filet with Red Wine Demi Glaze and Grilled Shrimp +\$14.00 per guest

### **Accompanied with**

Chef's Choice of Seasonal Starch & Vegetable  
Rolls & Sweet Butter

### **Dessert**

Chefs Choice Dessert or Decorated Buttercream Sheet Cake  
Coffee & Specialty Teas

**\$35.00++ per guest**  
**20 guest minimum**  
**Based on a Three Hour Event**

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# Madison Beach HOTEL

## FAULKNER ISLAND BUFFET LUNCH

### First Course

*Choice of Two Items*

Caesar Salad with Garlic Croutons

Mediterranean Pasta Salad

Red Bliss of Potato Salad

New England Clam Chowder or Chef's Choice of Seasonal Soup

Spring Mix Greens with Goat Cheese, Dried Cranberries & Candied Pecans

Wild Rice, Mesclun Greens, Red Pepper, Scallions & Rice Noodles, Wonton Fritz, Asian Dressing

### Entrées

*Choice of Two Items*

Chicken Marsala

Chicken Piccata

Stuffed Chicken with Spinach & Boursin or Goat Cheese

Baked Cod with Toasted Bread Crumbs

Seafood Newburg with Rice

Pan Seared Organic Salmon with Lemon Beurre Blanc

Assorted Quiches

Grilled Vegetable Strudel

Penne Pasta ala Vodka, Fresh Pesto Cream or Pomodoro

Carved Tenderloin with Horseradish Cream +\$10.00 per person

Sliced Marinated Flank Steak with Roasted Shallot Demi-Glace +\$6.00 per guest

### Accompanied By

Chef's Choice of Seasonal Starch & Vegetable

Rolls & Sweet Butter

### Dessert

Chefs Choice Dessert or Decorated Buttercream Sheet Cake

Coffee & Specialty Teas

**\$38.00++ per guest**  
**25 guest minimum**  
**Based on a Three Hour Event**

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# Madison Beach HOTEL

## SOUP, SALAD & SANDWICH

### Soups

*Choice of One Item*

Beef Barley  
Roasted Tomato  
Vegetable Bisque  
New England Clam Chowder  
Roasted Butternut Squash (Seasonal)

### Salads

*Choice of Two Items*

Cherry Tomato and Fresh Mozzarella Salad with Basil and Balsamic Drizzle  
Caesar Salad with Garlic Croutons  
Field Green Salad with Seasonal Garden Vegetable, Balsamic Vinaigrette  
Pasta Salad with Roasted Seasonal Vegetables  
Red Bliss Potato Salad

### Pre-Made Sandwiches Or Wraps

*Choice of Two Items*

Served with Lettuce & Tomato  
Chefs Selection of Chicken Salad  
Albacore Tuna Salad  
Grilled Vegetable with Hummus & Mozzarella Cheese  
Cajun Grilled Chicken, Smoked Gouda, Spicy Aioli  
Smoked Virginia Ham and Swiss with Honey Mustard Mayo  
Roast Beef with Horseradish Aioli  
Turkey and Provolone with Roasted Garlic Aioli

Vegan and Vegetarian Wraps are complimentary and available upon request

Accompanied by Pickles and Chips

### Dessert

Fresh Bakes Cookies or Decorated Buttercream Sheet Cake  
Coffee & Specialty Teas

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**20 guest minimum**

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# Madison Beach



H O T E L

## **DELI BUFFET**

### **Salad**

*Choice of Two Items*

Cherry Tomato and Fresh Mozzarella Salad with Basil and Balsamic Drizzle  
Caesar Salad with Garlic Croutons  
Field Green Salad with Seasonal Garden Vegetable, Balsamic Vinaigrette  
Pasta Salad with Roasted Seasonal Vegetables  
Cole Slaw  
Red Bliss Potato Salad

### **Deli Platter**

*Choice of Three Items*

Albacore Tuna Salad  
Roast Beef  
Honey Ham  
Chicken Salad  
Roasted Turkey Breast  
Grilled Chicken Breast  
Grilled Vegetables

### **Accompanied By**

Sliced American, Swiss & Provolone Cheese  
Assorted Rolls, Croissants and Rye Bread  
Deli Mustards Mayonnaise  
Lettuce, Tomatoes & Pickles  
Chips

### **Dessert**

Fresh Baked Cookies or Decorated Buttercream Sheet Cake  
Coffee & Specialty Teas

**\$30.00++ per guest**  
**20 guest minimum**  
**Based on a Three Hour Event**

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# Madison Beach HOTEL

## BBQ LUNCH

### Salads

*Choice of Two Items*

Cherry Tomato and Fresh Mozzarella Salad with Basil and Balsamic Drizzle  
Caesar Salad with Garlic Croutons  
House Made Cole Slaw  
Red Bliss potato Salad  
Field Green Salad with Seasonal Garden Vegetable, Balsamic Vinaigrette  
Pasta Salad with Roasted Seasonal Vegetables

### Grilled Selections

*Choice of Two Items*

BBQ Baby Back Ribs  
BBQ or Teriyaki Chicken Breast  
Grilled Vegetables  
Roasted Garlic Chicken  
Black Angus Burgers  
Steamed or Grilled Hot Dogs

### Accompanied By

Rolls & Sweet Butter  
Selection of Condiments

### Dessert

Chefs Choice Dessert or Decorated Buttercream Sheet Cake  
Coffee & Specialty Teas

**\$38.00++ per person**  
**20 Guest Minimum**  
**Based on a Three Hour Event**

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# Madison Beach HOTEL

## PASSED HORS D' OEURVES

- ❖ Artichoke Tartlets
- ❖ Brie & Raspberry Phyllo
- ❖ Individual Lobster Mac & Cheese
- ❖ Mushrooms Stuffed with Spinach & Boursin
- ❖ Scallops Wrapped in Bacon
- ❖ Mini Sweet Maryland Crab Cakes, Spicy Remoulade
- ❖ Tuna Tartar on Spoon with English Cucumber & Spicy Aioli
- ❖ Shrimp Arancini with Roasted Lemon Aioli
- ❖ Vegetable Samosas with Marmalade Sauce
- ❖ Mini Grilled Cheese & Roasted Tomato Soup Shooter
- ❖ Chicken Satay with Peanut Sauce
- ❖ Mini Beef Wellingtons with Béarnaise

**\$6.00 Each Per Person**  
**Minimum 20 Guests**

- ❖ Mini Lobster Roll, Tarragon Mayo \$8.00
- ❖ Maine Lobster Tempura, Roasted Pineapple Sauce \$10.00
- ❖ Grilled Baby Lamb Chops with Wild Berry Chutney \$8.00

**Minimum 25 Guests**

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# Madison Beach HOTEL

## ENHANCEMENTS

### Display Stations

#### **Artisan Cheese Display \$12**

Fresh Fruit Garnish, Breads & Crackers

#### **Sliced Seasonal Fruit Display \$8**

#### **Vegetable Crudités Display \$8**

Selection of Dips

#### **Assorted Sushi and Sashimi Display \$24**

Pickled Ginger, Wasabi, Spicy Sauce, Citrus Ponzu

#### **Charcuterie Display \$16**

Cured & Smoked Italian Meats, Sausages, Cured Olives & Artichokes

#### **Baked Brie en Croute \$95**

Served with Assorted Crackers & Crostini

Raspberry or Apricot Preserves

*or*

Dried Cranberries and Pecans

#### **Shrimp Cocktail Display \$4 Per Piece**

(Min 40 Pieces)

#### **Shrimp Cocktail Shooters**

**Two shrimp with cocktail sauce, lemon and parsley served in glass shooters**

**\$10.00 each**

#### **Raw Bar (Market Price)**

Jumbo Shrimp, Local Clams, Oysters on the Half Shell

Mignonettes & Cocktail Sauce

#### **Priced Per Person**

**Minimum 20 Guests**

**Based on a one hour event**

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# Madison Beach



## H O T E L

### **SPECIALTY ITEMS**

Priced when **added** to lunch or dinner  
\$150.00 Chef Fee Applies

#### **Chefs Attended Carving Stations**

**Roasted Breast of Turkey \$9**  
Cranberry Relish & Warm Rolls

**House Maple Cured Roast Pork Loin \$10**  
With Honey Dijon Sauce & Warm Rolls

**Smoked Bone in Ham \$11**  
With Pineapple, Honey Aioli & Warm Rolls

**Roasted Black Angus Prime Rib \$16**  
With Beef Au Jus, Horseradish Cream

**Roast Black Angus Tenderloin \$18**  
With Smoked Bacon Demi-Glace, Horseradish Cream

#### **Chef Attended Pasta Station \$12**

**Pasta Selections:** *Choice of Two*  
Penne, Cheese Filled Tortellini, Ochette

**Sauce Selections:** *Choice of Two*  
Marinara Sauce, Vodka Sauce, Creamy Alfredo or Fresh Pesto Cream  
Accompanied by:

Artichokes, Cured Olives, Roasted Red Peppers, Mushrooms, Spinach and Tomatoes  
Crushed Red Pepper and Parmesan Cheese

#### **Additional Accompaniments**

Grilled Chicken Breast \$3  
Sweet Shrimp \$5  
Sea Scallops \$5  
Maine Lobster (Market Price)

#### **Salmon Display**

Smoked Salmon with Capers, Lemon, Red Onion, Chopped Egg and Cream Cheese, Pumpernickle Points and Crackers

**\$250.00**

**Poached Salmon** with Dill Cream and sliced Cucumber, Crostini and Crackers

**\$225.00**

**Priced Per Person**  
**Minimum 25 Guests**  
**Based on one hour**

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# Madison Beach HOTEL

## Plated Dinner

### First Course

New England Clam Chowder  
Tomato Bisque with Grilled Cheese Crouton  
Field Green Salad with Seasonal Garden Vegetable, Balsamic Vinaigrette  
Caesar Salad with Garlic Croutons  
New England Style Crab Cake, Roasted Red Pepper Coulis  
Penne Pasta with Roasted Tomato Cream or Pesto Cream

### Entrees

*Choice of Two*

Third option additional \$8 per guest

All Natural Herb Roasted Chicken Breast

All Natural Chicken Breast stuffed with Apricot, Cranberry, Goat Cheese  
Grand Marnier Sauce

Pan Seared Atlantic Salmon with Mango Pineapple Salsa

Pan-Seared Scallop with Lobster Beurre Blanc

Baked Stuffed Sole

Cabernet Braised Short Ribs

Black Angus Prime Rib of Beef with Au Jus

Coffee Rubbed Filet Mignon with Red Wine Demi-Glaze  
+\$6.00 per person

Chef's Choice of Vegetarian Option

**All Entrees Served with Chef's Choice of Starch, Vegetables, Rolls and Butter**

### Dessert

Chef's Selection of Plated Dessert or Buttercream Cake  
Freshly Brewed Coffee  
Assorted Herbal Teas

**\$48.00++ Three Course Dinner**

*Excludes all taxes, gratuities and fees*

*Pricing subject to change*

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# Madison Beach HOTEL

## Dinner Buffet

### Soup & Salad

*Choice of Two Items*

Butternut Bisque  
New England Clam Chowder  
Roasted Tomato Soup with Grilled Cheese Croutons  
Spring Mix Greens with Goat Cheese, Dried Cranberries & Candied Pecans  
Field Green Salad with Seasonal Garden Vegetable, Balsamic Vinaigrette  
Caesar Salad with Garlic Croutons  
Chef's Choice of Pasta Salad  
Penne Ala Vodka

### Entrees

*Choice of Two Items*

(Add a third entrée \$6.00++ per person)

Mahogany Chicken *Rosemary, Shitake Mushrooms and Lemon*  
Herb Roasted Chicken with Lemon and Thyme Sauce  
Sautéed Chicken Breast with Mushroom Madeira Sauce  
Pecan Crusted Salmon  
Seafood Newburg with Sage Cream  
Pan Seared Atlantic Salmon with Mango Pineapple Salsa  
Citrus Zest Seared Organic Salmon with Lemon Beurre Blanc  
Marinated Pork Tenderloin with Grilled Pineapple Salsa  
Beef Tips with Roasted Shallot Demi-Glace  
Cod with Roasted Lemon and Plum Tomatoes  
Slow Roasted Beef Striploin with Red Wine Demi (additional \$5 per person)

**Served with Chef's Choice of Starch, Vegetables, Rolls and Butter**

### Dessert

Chefs Choice Dessert or Buttercream Cake  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Herbal Teas

**\$46.00++ per guest**

*Excludes all taxes, gratuities and fees*

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# Madison Beach HOTEL

## SWEET TREATS

### Assorted Cake Pops \$24 Per Dozen

- ❖ Chocolate-Peanut Butter
- ❖ Carrot-Cream Cheese
- ❖ White-Vanilla (with multicolored sprinkles)
  - ❖ White-Almond
- ❖ Red Velvet-Cream Cheese
- ❖ Chocolate-Chocolate
- ❖ Chocolate-Vanilla

### Assorted Cookies \$24 Per Dozen

- ❖ Chocolate Chip
- ❖ Chewy Ginger Snap
- ❖ Snicker Doodle
- ❖ Peanut Butter
- ❖ Oatmeal Raisin

### Chocolate Covered Strawberries (Market Price) Per Dozen

- ❖ Chocolate Dipped Plain
- ❖ Chocolate-Mini M&M
- ❖ White Chocolate-Pink Sprinkles
- ❖ Chocolate-Graham Cracker Crumb
- ❖ "Tuxedo" White and Dark Chocolate Dipped

### Mini Dessert Table \$12 Per Person

Choice of Five

- ❖ Mini Chocolate Chip Cannoli
  - ❖ Mini Eclairs
  - ❖ Mini Cream Puffs
- ❖ Orange-Almond Biscotti
- ❖ Vanilla Macaroons
- ❖ Chocolate Mousse Shooters
- ❖ White Chocolate Mousse Shooters with Fruit
  - ❖ Cannoli Cake Petit Fours
  - ❖ Chocolate Petit Fours
- ❖ Fresh Raspberry Cream Cake Petit Fours
  - ❖ Carrot Cake Petit Fours
- ❖ New York Cheesecake Petit Fours

**25 person Minimum Applies**

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# Madison Beach

## H O T E L

### **MADISON BEACH BARS**

(1) Bartender Per (75) Guests  
\$150 Bar Fee for Full Bar  
\$100 Bar Fee Beer and Wine only

### **Madison Beach Mixed Drinks**

*\$8 per 1.25 oz. Drink*

Tito's Vodka, Absolut Vodka, Tanqueray Gin, Bacardi Rum, Jack Daniels Bourbon, Jim Beam Bourbon  
Johnny Walker Red Scotch, Canadian Club Whiskey, Jose Cuervo Tequila

1 hour \$23 Per Guest  
2 hour \$31 Per Guest  
3 hour \$38 Per Guest  
4 hour \$47 Per Guest

### **Premium Mixed Drinks**

*\$10 per 1.25 oz. Drink*

Ketel One Vodka, Grey Goose Vodka, Johnny Walker Black Scotch, Pyrat XO Reserve Rum, Bombay Sapphire Gin, Bulleit  
Bourbon, Crown Royal Whiskey, Patron Silver Tequila, Hennessey Cognac

1 hour \$28 Per Guest  
2 hour \$36 Per Guest  
3 hour \$45 Per Guest  
4 hour \$54 Per Guest

### **Cordials & Liquors**

*\$14 per 2 oz. Drink*

Bailey's Irish cream, Kahula, Frangelico, Drambuie, Sambuca Romana, Grand Mariner, Amaretto di Saronno

### **Wine**

*\$8 Per Glass*

Chardonnay, Pinot Grigio, Cabernet & Pinot Noir

### **Beer**

*\$5 Per Bottle (Choice of Four)*

Budweiser, Bud Light, Sam Adams, Corona, Heineken, Amstel Light, Buckler Non Alcoholic, Coors Light,  
Pilsner Urquell, Michelob Ultra

### **Beer & Wine Package**

Includes Assorted Soft Drinks & Still Bottled Waters

1 hour \$20 Per Guest  
2 hour \$28 Per Guest  
3 hour \$35 Per Guest  
4 hour \$44 Per Guest

### **Assorted Soft Drinks**

*\$3*

### **Still Bottled Water**

*\$2 per Bottle*