



YOUR EVENT, YOUR VISION, OUR EXPERIENCE

Thank you for your interest in Weston Hall for your upcoming event.

Barrett Restaurant Group has developed a stellar reputation in the function business. We have been voted NUMBER ONE for over Ten Years by "Talk of the Town" and for over Twelve Years by "Best of Surveys".

We pride ourselves on our award winning food, impeccable service and our warm inviting ambiance.

After reviewing this menu, please contact our function directors to answer any questions you may have. If there is any menu choice that you don't see on our varied options, our experienced Executive Chef Steve Schepici will be happy to create your perfect menu .

Gluten free, Vegan and Vegetarian meals available upon request.

With our knowledgeable and talented staff we can guarantee that your event will be one to be remembered.

Located Above The Weymouth-Braintree Elks

1197 Washington Street - Weymouth, MA 02190

781-347-9111

www.westonhallbrg.com

GENERAL INFORMATION

Social Events, Corporate Events, Bereavements

While considering your choice in caterers, please know we stand behind our reputation. We invite you to see our kitchens, meet our chefs and/or managers, speak with our past clients or sample a taste of our food, just let us know.

Menu choices are due (10) days prior to the date of your event.

We are sorry, but NO OUTSIDE FOOD OR BEVERAGE is allowed on the premises. The food and beverage must come from the caterer.

Weymouth/Braintree Elks Room Charge/Room Capacity:

WBE requires the following room charges:

The Connolly Room -	Capacity 150	- \$400
The Holbrook Room -	Capacity 200	- \$450
The Perry Room -	Capacity 75	- \$250
The Holbrook/Perry	Capacity 300	- \$550
Entire Facility	Capacity 450	- \$950
Bereavements (any room)		- \$300

Room Minimums:

Sunday through Thursday minimum seating is 60 maximum 300

Friday and Saturday minimum seating is 100 maximum 300

Food Minimums:

Due to fixed costs related to catering events, we have a minimum food expenditure of \$1500 for each event.

Additional Fees:

Chef Fee:	Any station requiring a culinary attendant	\$100.00 per station
Coat Room:	Attendant	\$ 75.00

Weymouth/Braintree Elks Bartender Fee:

WBE requires a \$50 fee for every bartender requested.

Deposits:

Upon reserving your date, there will be an initial **non-refundable** deposit of \$500, which will be deducted from your final bill. At this time, you will be asked for the approximate number of guests for your event.

Final Guarantee/Payment:

A final guaranteed number of guests is due (3) days prior to your event. This will be the minimum number of guests for which you will be billed. Payment in full is due at this time. Cash, certified check or credit cards are accepted for the balance.

All Food and Beverage is subject to a 7% state and local sales tax.

Suggested Gratuity 15% to 20%



*ALL MENU ITEMS ARE COOKED TO ORDER. CONSUMING RAW AND UNDERCOOKED MEATS, POULTRY, SEAFOOD AND SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. IF SOMEONE IN YOUR PARTY HAS AN ALLERGY... PLEASE LET US KNOW AT THE TIME OF ORDERING

BREAKFAST OPTIONS

8AM till 11AM Only

OPTION ONE

Fresh Fruit Platter
Assorted Mini Muffins & Danish
Coffee, Tea & Juice Station
\$11.50 per person

OPTION TWO

Fresh Fruit Platter
Assorted Mini Muffins & Danish
Fresh Scrambled Eggs
Sausage Links or Crispy Bacon
Potato Home Fries
Assorted Bagels w/ Cream Cheese
French Toast w/ Syrup
Coffee, Tea & Orange Juice
\$22.00 per person

BRUNCH OPTIONS

11AM till 3PM Only

OPTION ONE

Fresh Fruit Platter
Assorted Mini Muffins & Danish
Fresh Scrambled Eggs
Crispy Bacon or Sausage Links
Oven Roasted Potatoes
Vegetable Medley
Chicken Marsala
Penne Marinara
Coffee, Tea & Decaf
\$31.00 per person

OPTION TWO

Fresh Fruit Platter
Assorted Bagels & Cream Cheese
Fresh Scrambled Eggs
French Toast w/ Syrup
Crispy Bacon or Sausage Links
Oven Roasted Potatoes
Chicken Cordon Blue
Pasta Primavera
Coffee, Tea & Decaf
\$32.00 per person

PLATED LUNCHEON OPTIONS

MONDAY - FRIDAY ONLY
11AM till 3PM Only

Served with Imported Cheese and Crackers and Vegetable Display

Freshly Baked Rolls and Butter
Coffee, Tea and Decaffeinated Coffee

STARTERS

{CHOICE OF ONE}

Caesar Salad or Tossed Salad

LUNCH

{CHOICE OF ONE}

CHOICE OF TWO ADD \$2.00

CHOICE OF THREE ADD \$3.00

*Grilled Swordfish

*Grilled North Atlantic Salmon

Boston Baked Scrod with Lemon Butter Crumbs

Roast Beef with Wild Mushroom Demi-Glaze

Chicken Marsala

Chicken Piccata

Chicken Saltimbocca

Lemon Spinach Chicken with Sun Dried Tomato Cream Sauce

\$21.50 per guest

***Market Price**

VEGETABLE

{CHOICE OF ONE}

Fresh Vegetable Medley, Green Beans, Glazed Carrots or Butternut Squash

STARCH

{CHOICE OF ONE}

Oven Roasted Potatoes, Parmesan Mashed Potatoes or Rice Pilaf

All lunches are served with fresh baked rolls and butter, coffee, tea and decaffeinated coffee.

7% state and local tax and a suggested 15% to 20% gratuity.

LUNCHEON BUFFET

MONDAY - FRIDAY ONLY
11AM till 3PM Only

SALADS

CHOICE OF ONE
Caesar Salad

Tossed Garden Salad with Italian Dressing

OPTION ONE:

Assorted Bakery Style Rolls and Bread
Sliced Lettuce, Tomatoes,
Bermuda Onions & Dill Pickles

Sliced Roast Beef
Virginia Baked Ham
Roasted Turkey
All White Meat Tuna Salad
All White Meat Chicken Salad
Sliced American and Provolone Cheese
Choice of Pasta or Potato Salad
All Appropriate Condiments

SALADS

CHOICE OF ONE
Pasta Salad
Potato Salad

VEGETABLES

CHOICE OF ONE
Fresh Medley of Vegetables
Glazed Carrots
Green Beans
Butternut Squash

STARCH

CHOICE OF ONE
Rice Pilaf
Oven Roasted Potatoes
Parmesan Mashed Potatoes

\$21.50 per guest

OPTION TWO:

CHOICE OF ONE
Choice of (2) add \$2.00 per person
Served with Freshly Baked Rolls and Butter

Baked Boston Scrod with Lemon Butter Crumbs
Chicken Marsala
Chicken Piccata
Chicken Saltimbocca
Lemon Spinach Chicken with
Sun Dried Tomato Cream Sauce
Roast Beef with Wild Mushroom Demi-Glaze

SALADS

CHOICE OF ONE
Caesar Salad
Tossed Garden Salad with Italian Dressing

VEGETABLES

CHOICE OF ONE
Fresh Medley of Vegetables
Glazed Carrots
Green Beans
Butternut Squash

STARCH

CHOICE OF ONE
Rice Pilaf
Oven Roasted Potatoes
Parmesan Mashed Potatoes

\$24.50 per guest

BEREAVEMENT OPTIONS

SERVED BUFFET STYLE

OPTION ONE

Imported Cheese and Cracker Tray or Vegetable and Dip Platter
Caesar Salad or Tossed Salad
Boston Baked Scrod
Lemon Spinach Chicken
Rice Pilaf
Fresh Medley of Vegetables
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee
\$27.50 per person

OPTION TWO

Imported Cheese and Cracker Tray or Vegetable and Dip Platter
Caesar Salad or Tossed Salad
Assorted Finger Sandwiches
(Turkey, All White Meat Tuna Fish and Roast Beef)
Lemon Spinach Chicken or Chicken Marsala
Penne with Marinara
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee
\$25.50 per person

OPTION THREE

Imported Cheese and Cracker Tray or Vegetable and Dip Platter
Caesar Salad or Tossed Salad
Chicken Broccoli Ziti
Sliced Roast Beef with mushroom gravy
Fresh Medley of Vegetables
Oven Roasted Potatoes
Cookies and Brownies
Coffee, Tea, Decaffeinated Coffee
\$29.50 per person

COCKTAIL PARTY PACKAGES

SILVER

Choice of (4) Four
\$32.00 per guest

GOLD

Choice of (5) Five
\$34.00 per guest

PLATINUM

Choice of (6) Six
\$36.00 per guest

PASSED

Fried Mozzarella Wedges with Tomato Basil Dipping Sauce
Rosemary Parmesan Dusted Tater Tots
Pigs in a Blanket
Buffalo Chicken Spring Roll with Blue Cheese Dressing
Caprese Salad Cup
Stuffed Mushrooms
Coconut Chicken with Orange Teriyaki Dipping Sauce
Tomato Basil Bruschetta
Tomato Soup Shooter with Cheese Crostini
Soft Pretzel Bites with Honey Mustard Dipping Sauce

STATIONARY

Assorted Cheese and Cracker Display
Crudit  and Dip
Nacho Station

Includes (Chips, Cheese Sauce, Salsa, Sour Cream, Chile, Diced Tomatoes and Shredded Lettuce)

HORS D'OEUVRES

STATIONARY DISPLAYS

CHEESE DISPLAY

A selection of imported and domestic cheeses accompanied by assorted crackers.

\$3.50 per guest

CRUDITE

A colorful array of chilled seasonal vegetables, served with a savory dip.

\$3.00 per guest

FRUIT DISPLAY

A seasonal selection of assorted fresh fruits

\$4.00 per guest

ANTIPASTO

Asparagus, button mushrooms, artichokes, cherry tomatoes, buffalo mozzarella, genoa salami, imported provolone, roasted red peppers, prosciutto

\$7.50 per guest

RAW BAR

Chilled oysters, littleneck clams and jumbo shrimp accompanied by cocktail sauce, horseradish and lemon wedges.

Market Price

PASSED HORS D'OEUVRES

Priced Per Fifty (50) pieces

COLD SELECTIONS

Oysters on the half shell	\$115.00
Jumbo chilled shrimp cocktail	\$145.00
Melon wrapped in prosciutto	\$85.00
Lobster salad bruschetta	\$165.00

HOT SELECTIONS

Scallops wrapped in bacon	\$125.00
Vegetable stuffed mushrooms	\$85.00
Japanese chicken skewers	\$85.00
Steak tips au poivre	\$165.00
Lollipop lamb chops	\$215.00
Mini crabcake crostini	\$95.00
Sauteed chicken medallions (Buffalo, Teriyaki or Scampi)	\$85.00
Lobster bisque shooter	\$80.00

FAMILY STYLE RECEPTION

HORS D'OEUVRES OPTION

(choice of three \$9.00 per guest)

Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage
Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon

OPTION ONE:

SALADS

CHOICE OF ONE

Caesar Salad

Tossed Garden Salad with Italian Dressing

ENTREES

Penne Marinara

Sliced Roast Beef with Mushroom Gravy

Stuffed Chicken Supreme

VEGETABLES

CHOICE OF ONE

Fresh Medley of Vegetables

Glazed Carrots

Green Beans

Butternut Squash

STARCH

CHOICE OF ONE

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

\$34.50 per guest

OPTION TWO:

SALADS

CHOICE OF ONE

Caesar Salad

Tossed Garden Salad with Italian Dressing

ENTREES

Chicken - Broccoli & Ziti

Roast Sirloin with Bordelaise Sauce

Chicken Cordon Bleu

VEGETABLES

CHOICE OF ONE

Fresh Medley of Vegetables

Glazed Carrots

Green Beans

Butternut Squash

STARCH

CHOICE OF ONE

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

\$39.00 per guest

Family style dinners are served with fresh baked rolls and butter, coffee, tea and decaffeinated coffee.

PLATED ENTREE CHOICES

Selection Limited to Two (2) Entrees & Must Be Pre-Ordered

HORS D'OEUVRES OPTION

(choice of three **\$9.00** per guest)

Crudités and Dip • Assorted Cheese and Crackers • Scampi Style Chicken Medallions • Italian Sausage
Buffalo Style Chicken Medallions • Baked Stuffed Mushrooms • Scallops Wrapped in Bacon

SALADS

CHOICE OF ONE

Caesar Salad

Tossed Garden Salad with Italian Dressing

Spinach with mushrooms and chopped egg *Add \$1.95*

Sliced beefsteak tomatoes with Buffalo Mozzarella
over mesclun greens *Add \$1.95*

ENTRÉES

Boston Baked Scrod	\$33.00
Grilled Swordfish	\$36.00
Baked Stuffed Shrimp With Seafood Stuffing	\$40.00
Lemon Spinach Chicken	\$30.00
Chicken Oscar with Fresh Lobster, Asparagus and Hollandaise Sauce	\$37.00
Baked Chicken Supreme with Granny Smith Apple Stuffing	\$28.00
Chicken Marsala	\$30.00
Roast Prime Rib Au Jus.....	\$42.00
Herb Roasted Sirloin with Bordelaise Sauce	\$43.00
Hand Carved Roast Tenderloin with Shiitake Mushrooms and a Cognac Demi-Glaze....	\$44.00
Filet Mignon, Shiitake Mushrooms	\$44.00
Chicken Cordon Bleu	\$37.00
Herb Roasted Pork Loin	\$34.00
Baked Stuffed Shrimp and Prime Rib of Beef Au Jus	\$48.00

INCLUDES:

Fresh baked rolls and butter, fresh seasonal vegetable and potato, coffee, tea and decaffeinated coffee.

All prices are on a per guest basis.

CREATE YOUR OWN BUFFET

SALADS

CHOICE OF ONE

Caesar Salad

Tossed Garden Salad with Italian Dressing

OPTION ONE:

CHOICE OF ONE

Choice of (2) add \$2.00 per person

Boston Baked Scrod with Lemon Butter Crumbs

Roast Beef with Wild Mushroom Demi-Glaze

Chicken Marsala

Chicken Piccata

Chicken Saltimbocca

Lemon Spinach Chicken with Sun-dried Tomato

Chicken Broccoli and Ziti

Cheese Lasagna

VEGETABLES

CHOICE OF ONE

Fresh Medley of Vegetables

Glazed Carrots

Green Beans

Butternut Squash

STARCH

CHOICE OF ONE

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

\$32.00 per guest

OPTION TWO:

CHOICE OF ONE

Choice of (3) add \$3.00 per person

Grilled Swordfish

Grilled Atlantic Salmon

Boston Baked Scrod with Lemon Butter Crumbs

Roast Beef with Wild Mushroom Demi-Glaze

Chicken Marsala

Chicken Piccata

Chicken Parmesan

Chicken Saltimbocca

Lemon Spinach Chicken with Sun-dried Tomato

Chicken Broccoli and Ziti

Baked Ziti

VEGETABLES

CHOICE OF ONE

Fresh Medley of Vegetables

Glazed Carrots

Green Beans

Butternut Squash

STARCH

CHOICE OF ONE

Rice Pilaf

Oven Roasted Potatoes

Parmesan Mashed Potatoes

\$37.00 per guest

Family style dinners are served with fresh baked rolls and butter, coffee, tea and decaffeinated coffee.

7% state and local tax and a suggested 15% to 20% gratuity.

BUFFET OPTIONS

OPTION ONE

Freshly Baked Rolls & Butter
Caesar Salad
Sliced Roast Beef w/ Mushroom Gravy
Chicken Marsala
Baked Stuffed Sole
Fresh Vegetable Medley
Oven Roasted Potatoes
Coffee, Tea & Decaf
Ice Cream Dessert with Chocolate Sauce
\$27.50 per person

OPTION TWO

Freshly Baked Rolls & Butter
Tossed Garden Salad
Lemon Spinach Chicken
Baked Seafood Manicotti
Roast Pork Loin w/ Demi-Glaze
Rice Pilaf
Fresh Vegetable Medley
Coffee, Tea & Decaf
Ice Cream Dessert with Chocolate Sauce
\$30.00 per person

OPTION THREE

Freshly Baked Rolls & Butter
Caesar Salad
Boston Baked Scrod
Sliced Roast Beef with Mushroom Gravy
Chicken - Broccoli and Ziti
Fresh Medley of Vegetables
Oven Roasted Potatoes
Coffee, Tea & Decaf
Ice Cream Dessert with Chocolate Sauce
\$28.69 per person

ITALIAN

Freshly Baked Rolls & Butter
Antipasto Salad
Homemade Baked Cheese Lasagna
Cavatappi Pasta w/Marinara or Alfredo Sauce
Chicken Parmesan
Sausage Pomodoro w/Peppers & Onions
Coffee, Tea & Decaf
Ice Cream Dessert with Chocolate Sauce
\$26.50 per person

TEXAS BBQ

Homemade Country Cornbread
Tortilla Chips w/Salsa
BBQ Statler Chicken Breasts
BBQ Sliced Pork Loin
Country Baked Beans
Potato or Pasta Salad
Homemade Coleslaw
Coffee, Tea & Decaf
Ice Cream Dessert with Chocolate Sauce
\$26.50 per person

BUFFET ADD ONS

MUST BE IN ADDTION TO A FULL MEAL

CARVING STATIONS

Priced per guest

Roast Sirloin	\$10.50
Roast Turkey	\$8.50
Pork Loin	\$9.50
Prime Rib	\$14.00

PASTA STATIONS

Priced per guest

Penne Pasta choice of marinara, carbonara or alfredo	\$5.00
Chicken Broccoli Ziti	\$7.50
Seafood fra Diavolo	\$10.50
Vegetable Alfredo	\$6.50

MASHED POTATO BAR

Priced per guest

Starts with homemade parmesan mashed potatoes
Sides include: Cheddar cheese, chives, bacon bits,
gravy, butter, and sour cream

	\$7.50
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DESSERT

Brownie Tray	48 ct.	\$85.00
Cookie Tray	48 ct.	\$85.00
Chocolate Cupcake w/buttercream	48 ct.	\$115.00
Mini Italian Pastries	1 doz.	\$26.00

BEVERAGE STATION

Complete Coffee, Decaf & Tea set up	\$2.25
Assorted Juice Station (Orange, Cranberry, Grapefruit)	\$3.50

7% state and local tax and a suggested 15% to 20% gratuity.

BUFFET OPTIONS WITHIN YOUR BUDGET

100 Guest Minimum

GREAT FOR FUNRAISERS OR SPORTS BANQUETS!

OPTION ONE

Tossed garden salad
Penne marinara
Meatballs
Freshly baked rolls with butter
Assorted cookies and brownies

\$16.00 per person

OPTION TWO

Tossed garden salad
Chicken fingers and sauces
Home style mac & cheese
Crisp tater tots
Assorted cookies and brownies

\$18.50 per person

OPTION THREE

Potato or pasta salad
Deli platter with ham, turkey & roast beef
Lettuce, tomato & onions
Assorted sliced cheeses
Assorted breads, rolls & condiments
Baked ziti
Assorted cookies and brownies

\$19.50 per person

OPTION FOUR

Tossed garden salad
Freshly baked rolls & butter
Chicken parmesan
Cheese lasagna
Assorted cookies and brownies

\$21.00 per person

INCLUDES:

Table linens
Quality disposable plates and silverware

All prices are on a per guest basis

À LA CARTE

HOT & COLD HORS D'OEUVRES

Priced Per Fifty (50) pieces

Melon Wrapped in Prosciutto	\$85.00
Stuffed Mushrooms w/ Vegetable Stuffing	\$85.00
Stuffed Mushrooms w/ Seafood Stuffing	\$105.00
Scallops Wrapped in Bacon	\$105.00
Japanese Chicken Skewers	\$85.00
Bone In Wings	\$90.00
<i>(Plain, Scampi, Buffalo, BBQ)</i>	
Chicken Tenders	\$85.00
<i>(Plain, Scampi, Buffalo, BBQ)</i>	
Shrimp Cocktail	\$145.00
Lollipop Lamb Chops	\$215.00

APPETIZERS:

Approximately 20 servings

Fresh Fruit Platter	\$70.00
Cheese & Cracker Platter	\$65.00
Crudit� & Dip Platter	\$65.00
Corn Bread w/honey butter (each)	\$2.50
Clam Chowder w/ crackers (per gallon)	\$70.00
Chili w/chips (per gallon)	\$75.00
Buffalo Chicken Dip w/chips (per gallon)	\$75.00

SALADS

Approximately 20 servings

Caesar Salad	\$50.00
Tossed Salad	\$50.00
Plum Tomatoes, Cucumbers, Basil & Mozzarella Salad	\$70.00
Chicken Caesar Salad	\$80.00
Pasta Salad	\$65.00
Potato Salad	\$60.00

Parmesan Peppercorn, Lite Italian, Ranch,
Balsamic Vinaigrette

ENTREES

Approximately 20 servings

Baked Pasta Pie	\$100.00
Baked Stuffed Chicken	\$105.00
Cheese Lasagna	\$80.00
Meat Lasagna	\$95.00
Chicken Broccoli Ziti	\$85.00
Lemon Spinach Chicken	\$105.00
Chicken Parmesan	\$100.00
Penne w/ Marinara	\$50.00
Macaroni and Cheese	\$75.00
Chicken Breast	\$100.00
<i>(BBQ, Teriyaki, Plain)</i>	
BBQ Baby Back Ribs	\$135.00
Grilled Sirloin Tips	\$165.00
<i>Add peppers & onions for \$10</i>	

FINGER ROLLS

Minimum order 25 - Mix and Match

Roast Beef, Turkey, Ham, Chicken Salad,
All White Meat Tuna Salad **\$2.00** each

ROLL UP SANDWICHES

Minimum order 25 - Mix and Match

Roast Beef, Turkey, Italian, Chicken Caesar,
Vegetable, Greek **\$3.00** each

CHILDREN'S BUFFET

Children (12) Twelve and Under

Choice of (2) Two

Served with Freshly Baked Rolls and Butter

Macaroni and Cheese
Chicken Fingers
Cheeseburger and Hamburger Sliders
Hot Dog Sliders
Individual Cheese Pizza
Pasta with Tomato Sauce and Mini-Meat Balls

STARCH

CHOICE OF ONE

French Fries
Potato Puffs

\$16.95 per child

TEEN PARTY

For Sweet 16, Quinceanera, Prom and High School Graduations

Served with Cheese and Crackers Garnished with Fresh Fruit

Choice of (2) Two

Chicken Broccoli and Ziti in a Light Alfredo Sauce
Baked Macaroni and Cheese
Chicken Fritters
Mini-Ravioli with Tomato Sauce
Mini-Meat Balls
American Chop Suey

STARCH

CHOICE OF ONE

Tater Tots
French Fries
Sweet Potato Fries

\$20.95 per child

STATIONS FOR THE AFTER PARTY

SLIDERS

CHOICE OF ONE

Choice of (2) add \$2.00 per person

Mini-Chicken Parmesan Subs
Black Angus Beef Slider
Aged Cheddar Cheese, Kosher Pickle, Ketchup,
Mustard and Chips
Mini-Grilled Sausage, Peppers and Onions
Mini-Philly Cheese Steak Subs
\$8.00 per guest

MINI TACOS

Hard Shell Tacos, Ground Beef
Lettuce, Tomato, Cheese, Onions, Salsa and Sour Cream
\$6.00 per guest

HOMEMADE COOKIES AND MILK

Freshly Baked Warm Chocolate Chip Cookies
Served with Ice Cold Milk
\$3.00 per guest

DESSERT DISPLAYS

TRADITIONAL DESSERT DISPLAY

Petite Pastries
Freshly Baked Cookies and Brownies
Assorted Cheese Cakes
Cannolis and Eclairs
\$9.95 per guest

CANDY DISPLAY

Let your guests choose from a variety of delicious candy, cleverly displayed, complete with goody bags for travel
\$11.95 per guest

MAKE YOUR OWN SUNDAE BAR

Make your own Sundae with Vanilla, Chocolate or Strawberry Ice Cream with any or all of the following Toppings:
Hot Fudge, Hot Caramel, Strawberries, Heath Bar Crunch, Crushed Oreos, Reese's Pieces, Fresh Whipped Cream, Nuts, Jimmies
Don't forget the Cherry !
\$9.95 per guest

COFFEE STATION

\$2.25 per guest