



*Easy Entertaining x Hilton Hotels  
Corporate Occasions*



Easy  
Entertaining  
Preserving Local Flavor Since 2006

(401) 437-6090 | [EasyEntertainingRI.com/homewood-suites](http://EasyEntertainingRI.com/homewood-suites)

## Contact Us

Phone: (401) 437-6090 x2

Online: [www.EasyEntertainingRI.com/homewood-suites](http://www.EasyEntertainingRI.com/homewood-suites)

## Office Hours

Monday - Friday: 9:30a -4:00p

## Offices & Venue

166 Valley St BLD 10

Providence RI, 02909

### How do I order?

You can order over the phone or via e-mail. Just contact us with the information presented above!

### Can I have my order delivered?

Delivery is available for an additional charge based on location.

### How is my order confirmed?

Once you have chosen your menu, a contract and itemized invoice will be e-mailed to you. To confirm your order, we will need an electronic signature on the contract document and a date reservation fee equivalent to 15% of your current invoice or payment in full if you're booking your event within 10 days of it taking place. Please note date reservation fees are non-refundable but are transferrable to another event if booked within a certain timeframe of your original event.

### What do the listed prices include?

Package prices include the food and/or beverage noted, the rental of Easy Entertaining's platters and service ware and a linen rental for the food table. Additionally, disposable, bio-degradable palm leaf plates, cutlery and napkins are included.

### Are there any additional fees?

Prices do not include 7% RI Sales Tax, 1% Food & Beverage Tax, or 6% administrative fee. Additionally, a minimum 5% gratuity will be added for all delivery services. Additional gratuity is left to the client's discretion for exceptional service. These are added on and will be noted on your itemized invoice. Delivery & pick-up fees will be added on based on location.

### What if I need to accommodate an allergy/dietary restriction?

We'd be happy to help steer you in the right direction! Our menu items are labeled as vegan, vegetarian, gluten free or dairy free, but if you have another allergy or restriction, please let your sales agent know so we can accommodate you as best we can.

### Order Notice & Availability

Most menu items are available with 1 weeks notice. Please note that these offerings are only available on weekdays and dates are subject to availability by Easy Entertaining.

### Order Minimums

There is a 10 guest minimum for all corporate packages

### Pick-up and Delivery Services

Delivery times will be assigned based on the start time of your event. Pick up of our service ware will occur on the next business day unless otherwise arranged prior to delivery.

### Individual Packaging

Most packages are able to be individually packaged. Please inquire with your booking agent. Individual packaging surcharges begin at \$3/guest depending on packaging needs.



# Breakfast Packages /

All packages are delivered and styled on Easy Entertaining's platters with real service ware. Breakfast packages include regular New Harvest Coffee with accompaniments. Decaf coffee and tea may be added on as needed.

## *Continental*

House-baked Petit Pastries

coffee cake muffin, fruit crumble bars and savory cheddar popovers

*\*all pastries are nut free. fruit crumble bars contain sunflower seeds*

Chopped Fruit Duet

melon & seasonal berries

Hard Boiled Eggs

cage-free eggs, sliced in half

pastry only | \$18/guest

pastry and fruit | \$21/guest

pastry, fruit and eggs | \$22/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *EE's Signature Spread*

Scrambled Cage-free Eggs (2 per guest)

Breakfast Sausage or Applewood Bacon

Homestyle Breakfast Potatoes

Chopped Fruit Duet

melon & seasonal berries

\$24/guest with sausage

\$25/guest with bacon

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Gourmet Breakfast*

Cheddar & Chive Frittata (v, GF)

cage-free eggs with cheddar cheese and garden chives

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup and butter

Breakfast Sausage or Applewood Bacon

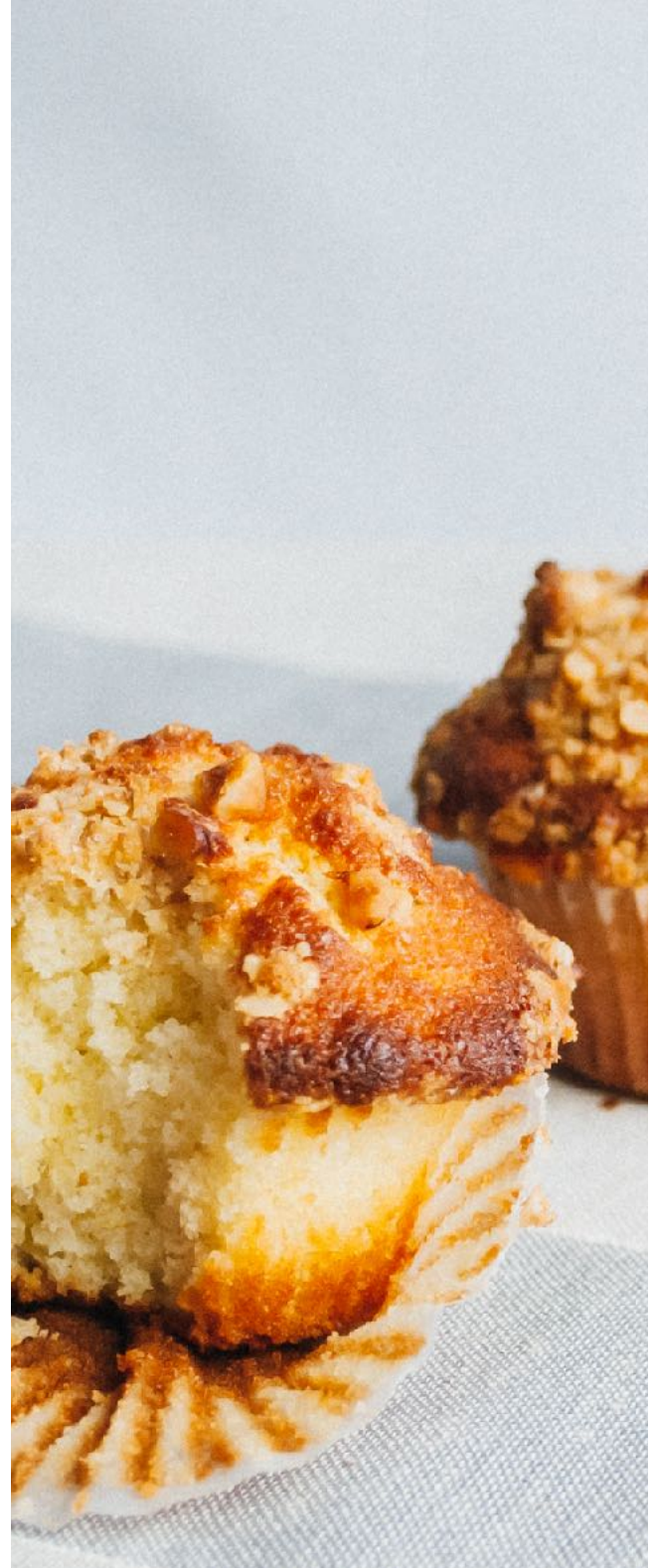
Chopped Fruit Duet

melon & seasonal berries

\$26/guest with sausage

\$27/guest with bacon

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*





### *The Healthy Choice*

Egg White Frittata (v)

cage-free egg whites with cheddar cheese and garden chives

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

English Muffins

with butter

\$25/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

### *Bagel Breakfast*

NY Artisan Bagels

sesame, everything and plain

Accompaniments

cream cheese, fresh cucumbers, sliced onion and tomatoes, capers, sliced lox

\$23/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

### *Mamma's Breakfast*

French Toast Bake

day-old bread baked in a sweetened custard, served with maple syrup and butter

Chicken-Apple Sausage (3 per guest)

Chopped Fruit Duet

melon & seasonal berries

\$24/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

### *Nonna's Strata*

Tomato & Pesto Strata (v)

a savory style bread & egg casserole with fresh tomatoes and house-made pesto

Breakfast Sausage or Applewood Bacon

Chopped Fruit Duet

may be a combination of melon, grapes & seasonal berries

\$23/guest with sausage

\$25/guest with bacon

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## *Egg White Wraps*

Vegetarian Egg White Wraps

egg whites scrambled with bell peppers, zucchini and cheddar cheese

Egg White Wraps with Chicken Sausage

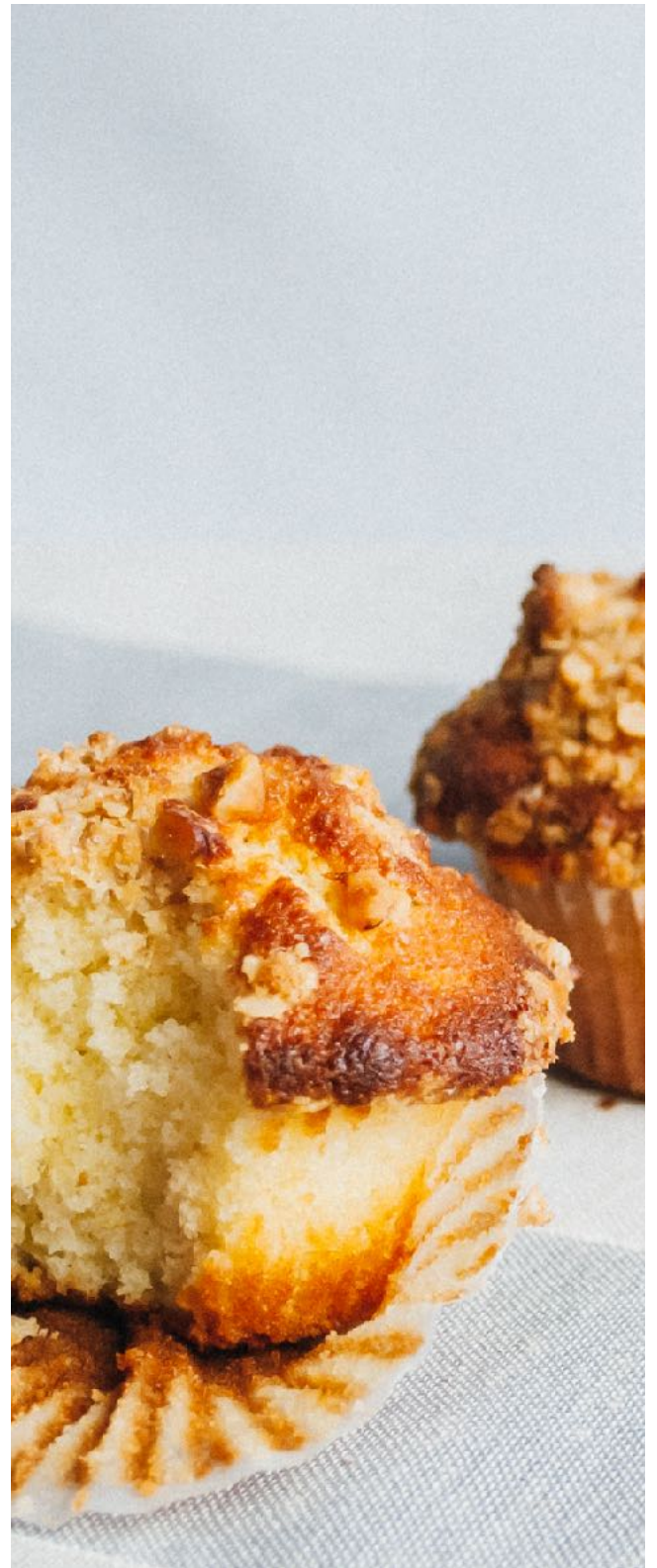
egg whites scrambled with chicken-apple sausage and cheddar  
cheese

Chopped Fruit Duet

melon & seasonal berries

\$25/guest

*Discounts may be available for events with 50+ guests. Inquire with your  
booking agent*



# Luncheons

WORKPLACE WONDERS & LUNCHEON CLASSICS

## Lunch Combo Packages

### SMALL SANDWICH AND SIDE COMBO

choose any (2) **classic** sandwiches and (1) side.

\$21/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

### LARGE SANDWICH AND SIDE COMBO

choose any (3) **classic** sandwiches and (2) sides.

\$23/guest

Discounts may be available for events with 50+ guests. Inquire with your booking agent

## Classic Sandwiches

may be ordered as part of the SM/LG Sandwich & Side Combo

### CLASSIC TURKEY

sliced turkey breast with mesclun greens and aioli on house bread

### SONOMA CHICKEN SALAD (DF)

house chicken salad with celery, red onion, chopped nuts, dried fruit and spices with mesclun greens in a wrap

### CHICKEN CAESAR WRAP

grilled chicken breast with romaine lettuce, shaved parmesan and classic Caesar dressing in a wrap

### CHICKEN PESTO ON FOCACCIA

sliced chicken breast with arugula, creamy pesto and sliced tomatoes on house focaccia

### VEGETARIAN CAESAR WRAP (v)

romaine lettuce with shaved parmesan and classic Caesar dressing in a wrap

### HAM & CHEDDAR

sliced ham, cheddar cheese, mesclun greens, "everything but the bagel" spread, house focaccia

### ITALIAN ON FOCACCIA

salami, fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

### VEGETARIAN ITALIAN ON FOCACCIA

fresh mozzarella, arugula, garden basil and red pepper aioli on house focaccia bread

### VEGGIE BAGUETTE (vegan)

grilled zucchini, bell peppers and eggplant with chermoula and arugula on a baguette

### SLIGHTLY SPICY VEGGIE (v)

roasted broccolini, arugula, ricotta cheese and pecorino on house-made ciabatta bread with a moderate Calabrian chili spread

## Premium Sandwiches

incur a +\$2 up-charge per guest

### THE CITRUS TURKEY

sliced turkey breast with arugula, herbed cheese spread and citrus aioli on house bread

### GOURMET TURKEY ON FOCACCIA

sliced turkey breast, smoked cheddar, bacon, garlic aioli and mesclun greens on house focaccia bread

### THE ITALIAN CIABATTA

sliced prosciutto, salami, roasted broccolini, ricotta cheese and pecorino on house-made ciabatta bread

### ROAST BEEF

sliced roast beef, horseradish aioli and arugula on house-made ciabatta bread

### TUNA SALAD SANDWICH

house-made tuna salad on freshly baked bread with arugula and house-made pickles

Sandwiches  
may be made  
gluten free for  
+\$2-\$4  
(depending on  
type)

## *Salads and Sides*

the following may be ordered as part of the Sandwich and Side Combo

### **SEASONAL PASTA SALAD (vegan)**

al dente pasta - vinaigrette based dressing

### **PICNIC POTATO SALAD (v)**

roasted potatoes - traditional creamy dressing

### **PICNIC PASTA SALAD (v)**

al dente pasta - traditional creamy dressing

### **NORTH FORK POTATO CHIPS**

crispy salted chips straight from New York

### **CHOPPED FRUIT**

melon and berries

### **SALADS**

Beach House Salad (v, GF)

mesclun greens with tomatoes, cucumbers, sweet corn, crispy  
GF onion strings and green goddess dressing

Mediterranean Salad (v, GF)

mesclun greens and arugula with pickled figs, shaved  
parmesan, crispy artichokes, preserved lemon and citrus  
vinaigrette

Caesar Salad (v)

romaine with shaved parmesan, house-made croutons and a  
traditional creamy Caesar dressing

Antipasto Salad (v, GF)

mesclun greens with marinated artichokes, fresh tomatoes,  
pickled onions, shaved parmesan and honey-balsamic  
vinaigrette

Greek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives -  
banana peppers - red onion - feta - chickpeas - red wine  
vinaigrette

# Lunch Packages

All packages are delivered and styled on Easy Entertaining's platters with real service ware. Need a coffee refresh with your lunch order? No problem, simply inquire with your booking agent!

## *The Bagged Lunch*

choose any two **classic** sandwich offerings. Bagged lunches include a bag of North Fork potato chips, a chocolate chip cookie and a bottled water. Packaged individually with a menu sticker on each bag noting it's contents.

\$13/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Salad or Grain Bowls*

individually packaged salads and grain bowls, sold by the each with a **5 piece minimum per type**

### *Cobb Salad (GF) \$12*

mesclun greens with blue cheese, tomatoes, applewood bacon, chopped hard boiled eggs, and herby green goddess dressing

### *Beach House Salad (v, GF) \$12*

mesclun greens with cherry tomatoes, cucumbers, sweet corn, crispy GF onion strings and green goddess dressing

### *Mediterranean Salad (v, GF) \$12*

mesclun greens and arugula with pickled figs, shaved parmesan, crispy artichokes, preserved lemon and citrus vinaigrette

### *Greek Orzo (v) \$17*

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

### *Composed Cous Cous Salad (v) \$17*

cous cous with asparagus, zucchini, arugula, kalamata olives, grilled halloumi cheese, house-made pesto and a touch of lemon

### *Caprese Quinoa Salad (v, GF) \$17*

quinoa with tomatoes, petit mozzarella, basil and balsamic

add grilled chicken to any salad or bowl +\$5/bowl

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Hot Pasta Luncheon*

Burst Tomato Pasta (vegan)

short-cut pasta with a burst tomato and garlic pan sauce

Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickles onions, shaved parmesan and honey-balsamic vinaigrette

House Focaccia Bread

\$24/guest, vegetarian friendly

\$25/guest to include grilled Italian sausage

\$26/guest to include pesto grilled chicken breast

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*







## *Salad Bar*

mesclun greens & baby spinach with . .

*toppings*

radishes, tomatoes, cucumbers, zucchini, red onion, sunflower seeds, feta cheese and dried cranberries

*proteins*

grilled all-natural chicken breast - quinoa - white beans

*dressing*

citrus vinaigrette (GF, DF) &

honey-balsamic vinaigrette (GF, DF)

includes fresh baked focaccia bread

\$26/guest

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## *Classic Italian Table*

Baked Ziti (v)

short-cut pasta with house-made tomato sauce, mozzarella & asiago cheese

All-beef Meatballs

in house-made tomato sauce

Classic Caesar Salad (v)

chopped romaine lettuce with shaved parmesan, house croutons and classic Caesar dressing

House Focaccia Bread

\$24/guest

\$28/guest, swap the meatballs out for pesto grilled chicken breast

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Fajita Bar*

Fajita Style Chicken

all-natural chicken cooked with seasonings and bell peppers

Accompaniments

flour tortillas, sour cream, cheddar cheese, tortilla chips and guacamole for guests to assemble their own fajitas

\$28/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Chicken BBQ*

Molasses BBQ Chicken

pulled BBQ chicken with rolls, classic coleslaw and garlic aioli

Mac 'n Cheese (v)

short cut pasta in our signature cream sauce

Beach House Salad (v, GF)

mesclun greens, fresh tomatoes, cucumber, sweet corn and crispy GF onion strings with green goddess dressing

\$27/guest

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## *Gourmet Italian Table*

### Pesto Chicken Breast (GF)

all-natural chicken breast house-made pesto

### Caprese Quinoa Salad (v, GF)

quinoa with cherry tomatoes, petit mozzarella, garden basil and balsamic

### Green Bean Salad (v, GF)

fresh green beans with onions, garlic and balsamic

### Antipasto Salad (v, GF)

mesclun greens with artichoke hearts, tomatoes, pickles onions, shaved parmesan and honey-balsamic vinaigrette

### Veggie-pasto Bites (v)

two styles of olives, marinated petit mozzarella, Grana Padano cheese, eggplant caponata, freshly baked focaccia bread and house-made crostini

\$29/guest

\$31/guest, swap the chicken out for green goddess pork loin

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Calzone Bar*

Choose two styles of calzones

### Buffalo Chicken

pulled buffalo chicken with mozzarella cheese and house-made "ranch" on the side

### Italian Calzone

ham, salami, banana peppers and mozzarella cheese

### Veggie + Cheese Calzone (v)

zucchini, ricotta cheese, wilted arugula, house-made pesto

### Meatball Calzone

all-beef meatballs with house-made tomato sauce and mozzarella cheese

### Summer Salad (v, GF)

mesclun greens, quinoa, goat cheese, cherry tomatoes, asparagus and lemon-herb vinaigrette

\$24/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Build Your Own Burrito Bowls*

over a base of steamed rice

### Accompaniments

seasoned beans, grilled bell peppers and onions, Monterey Jack cheese, sour cream, pickled jalapeños, cherry tomatoes, grilled zucchini and spicy mayo

### Protein

grilled chopped chicken breast

\$29/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*







## *Composed Salad Bar*

Caesar Salad (v)

romaine lettuce with shaved parmesan, house-made croutons and classic Caesar dressing

Beach House Salad (v, GF)

mesclun greens, fresh tomatoes, cucumber, sweet corn and crispy GF onion strings with green goddess dressing

Composed Quinoa Salad (v, GF)

quinoa with cucumbers, sweet corn, tomatoes, arugula and house-made pesto

Composed Farro Salad (DF)

farro with grilled chicken breast, roasted garlic, sweet corn and dijon white wine vinaigrette

\$25/guest

add grilled chicken breast to top salads with for +\$3/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Tomato Soup & Grilled Cheese Bar*

Focaccia Grilled Cheese (v)

freshly baked focaccia bread grilled cheeses

Includes your choice of one style of soup. . .

Tomato Soup (vegan, GF), Chicken Tortilla Soup (GF, DF), Chicken Orzo Soup (DF)

Chocolate Chip Cookies

freshly baked

\$23/guest

add additional styles of soups for +\$29/gallon

add a traditional Caesar salad for +\$2/guest

*This package includes styling (the rental of Easy Entertaining's soup terrines and service ware and will incur a pick up fee for said items).*

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Finger Sandwiches*

Choose two styles of finger sandwiches

Chicken Salad, Turkey and Cheddar, Ham & Cheddar, Egg Salad, Roast Beef or Tuna Salad

Classic Caesar Salad

chopped romaine lettuce with shaved parmesan, house croutons and classic Caesar dressing

North Fork Potato Chips & Chocolate Chip Cookies

\$22/guest, choose two styles of sandwiches

Add a third style of sandwiches for +\$2/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*



## *Mediterranean Luncheon*

Mediterranean Pulled Chicken or Pork

your choice of all-natural chicken or pork braised with white wine, garlic, lemon and herbs

Creek Salad (v, GF)

chopped romaine - mesclun greens - kalamata olives - banana peppers - red onion - feta - chickpeas - red wine vinaigrette

Creek Orzo (v)

orzo pasta with tomatoes, cucumbers, kalamata olives, feta cheese and red wine vinaigrette

Mezze Bites (v)

grilled flatbread strips, fresh feta cheese, carrots, cucumbers, kalamata olives, hummus and yogurt sauce

Tabbouli (v, DF)

cracked bulgur wheat with tomatoes, cucumbers, parsley and lemon

\$80/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Grain Bowls*

*a build your own experience*

Bases

herbed quinoa, chickpeas, cracked bulgur wheat

Proteins

grilled chicken breast - roasted salmon, flaked

Veggies

grilled zucchini, elote style corn salad and fresh cherry tomatoes

Dressings

citrus vinaigrette (GF, DF) and green goddess dressing (GF)

\$29/guest

*Discounts may be available for events with 50+ guests. Inquire with your booking agent*

## *Asian Fusion*

Teriyaki Chicken Breast (GF, DF)

all-natural chicken breast with house-made teriyaki sauce

General Tso's Cauliflower (v, GF, DF)

crispy cauliflower florets in a house-made general tso's sauce

Soba Noodle Salad (v)

soba noodles with zucchini, edamame, arugula and house-made ginger dressing

Soy-Ginger Cucumber Salad (v, GF, DF)

cucumbers with scallions, cilantro, sesame & seasonings

Fried Rice (v, GF)

vegetarian fried rice made in-house

\$27/guest



# *Afternoon Snacks* /

## **HUMMUS CUPS**

house-made garlic hummus with fresh carrots, cucumbers and cherry tomatoes

\$39 per 12 cups

## **FRUIT CUPS**

blueberries and strawberries

\$39 per 12 cups

## **PRETZEL CUPS**

salted pretzel nuggets with house-made pimiento cheese or honey mustard

\$39 per 12 cups

## **HOUSE-MADE CHIPS (vegan, GF)**

house-made salt 'n vinegar potato chips in petit brown bags

\$39 per 12 cups

## **PETIT CHOCOLATE CHIP COOKIES**

freshly baked

\$28 per 12 bags (2 cookies per bag)

*ask your booking agent about a sticker on your bag with your company's logo or a custom message!*

# *Add something sweet!*

## *Cakes & Cake Bites*

### **VANILLA BERRY CAKE**

vanilla cake with seasonal berry jam and vanilla Swiss meringue buttercream  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **CARROT CAKE**

house-made carrot cake with classic cream cheese frosting  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **LEMON MERINGUE CAKE**

freshly baked lemon cake with Swiss meringue buttercream and torched meringue  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **HONEY CHAMOMILE CAKE**

chamomile infused tea cake with honey mousseline filling and honey Swiss meringue buttercream  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **RED VELVET CAKE**

freshly baked red velvet cake with house-made cream cheese frosting  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **DOUBLE CHOCOLATE CAKE**

chocolate cake with dark chocolate buttercream  
\$59 per 7 inch cake  
\$79 per 24 cake bites

### **COCONUT CAKE BITES**

house-made coconut cake with cinnamon-anise Swiss meringue buttercream  
\$79 per 24 cake bites

## *Dessert Jars*

### **STRAWBERRY SHORTCAKE JARS**

vanilla cake layered with macerated strawberries and fresh whipped cream  
\$99 per 10 - 4 oz. glass jars

### **RICOTTA CHEESECAKE (GF)**

house-made ricotta cheesecake over a cornmeal crumb  
\$99 per 10 - 4 oz. glass jars

### **LEMON "PIE"**

house-made lemon curd with graham cracker crumb  
\$99 per 10 - 4 oz. glass jars

### **COCONUT CREAM PIE JARS**

house-made coconut custard in a sweet pastry shell with rum-spiked whipped cream  
\$99 per 10 - 4 oz. glass jars

### **POT DE CRÈME (GF)**

dark chocolate or white chocolate - served in 4 oz. glass jars  
\$99 per 10 jars



## *Dessert Bites*

### **ASSORTED PETIT COOKIE PLATTER**

2 inch petit cookies - chocolate chip cookies - lemon sugar cookies - chocolate mint cookies  
SM Platter \$69 (12 of each cookies, 36 pieces total)  
LG Platter \$99 (24 of each cookies, 72 pieces total)

### **CHOCOLATE CHIP COOKIES**

freshly baked  
12 full sized cookies \$59  
24 petit, 2 inch cookies \$59

### **BROWNIE COOKIES (GF/DF)**

freshly baked  
24 petit, 2 inch cookies \$74

### **VEGAN FUNFETTI COOKIES**

freshly baked  
\$59 per 24 petit, 2 inch cookies

### **VEGAN CITRUS SHORTBREAD COOKIES**

freshly baked  
\$59 per 24 petit, 2 inch cookies

### **LEMON SANDWICH COOKIES**

cream cheese frosting sandwiched between two lemon sugar cookies  
\$59 per 24

### **WHOOPIE PIES**

marshmallow frosting sandwiched between two chocolate cake rounds  
\$59 per 24

### **BROWNIES**

fresh baked  
\$79 per 24

### **TURTLE BROWNIES**

our classic brownies with a pecan-caramel topping  
\$79 per 24

### **CHAI BLONDIES**

freshly baked blondies with a twist  
\$79 per 24

### **RASPBERRY CHEESECAKE BARS**

white chocolate-raspberry cheesecake, dark chocolate crust  
\$79 per 24 pieces

### **YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top  
\$79 per 24 petit disposable shooters

### **YOGURT PANNA COTTA (GF)**

house-made custard with macerated strawberries on top  
\$79 per 24 petit disposable shooters

### **PETIT S'MORES TARTS**

dark chocolate and torched meringue in graham cracker tart shells  
\$79 per 24 petit tartlets

### **PETIT LEMON MERINGUE TARTS**

house-made lemon curd and torched meringue in a petit tart shell  
\$79 per 24 petit tartlets

### **HIBISCUS-GINGER BITES**

ginger shortbread cookies topped with hibiscus curd  
\$79 per 24

### **LEMON-BLUEBERRY CREAM PUFFS**

cream puffs with lemon-blueberry cream filling  
\$79 per 24 tartlets

### **CANNOLI CHIPS**

house-made cannoli chips with a sweetened mascarpone-ricotta dip, chocolate chips and sprinkles  
\$99

# *Beverages*

## **NEW HARVEST COFFEE**

regular or decaf - includes disposable cups, sugars, stirrers & non-dairy creamers

\$35/gallon

## **TEA**

16 tea bags and hot water with disposable cups, sugars, stirrers & non-dairy creamers

\$24/gallon

## **JUICE**

per gallon to serve 16 guests

Orange | \$34

Grapefruit | \$34

Cranberry | \$33

Apple Juice | \$25

## **ORGANIC ICED TEAS**

Tropical Mango Passionfruit - Wild-berry Hibiscus - unsweetened - per gallon to serve 16 guests

\$24

## **HOUSE-MADE LEMONADE**

Classic lemonade - per gallon to serve 16 guests

\$16

## **BOTTLED WATER**

\$2

## **YACHT CLUB SODAS**

Cola - Diet Cola - Root Beer - Orange - Ginger Ale - Seltzer - Peach Seltzer

\$2