Thank you for considering Clubhouse Catering at the University of Maryland Golf Course for your upcoming event!

Clubhouse Catering is pleased to provide formal dinner and buffet service, or more casual self-serve and al fresco dining. Our specialties include delicious upscale local cuisine and golf course clubhouse classics, presented with Maryland hospitality. Look through the menus on the following pages and then tell us how we can best serve your guests.

The Clubhouse offers a banquet room and an adjoining covered patio both of which feature a sweeping vista of the tree lined greens, several picturesque outdoor spaces, and a private conference room.

Golf Course Clubhouse
College Park, Maryland 20742
Phone: 301-314-6631 • Fax: 301-314-6649
mulligans.umd.edu/clubhouse-catering

Thomas Room Capacity
Full room
Seated Event: max 110 guests
Reception Style: max 150 guests
Half room
Seated Event: max 40 guests
Reception Style: max 50 guests

The Pavilion
Seated Event: max 40 guests
Reception Style: max 65 guests

Conference Room Capacity
10 attendees
Food & Beverage Service

Reserving an Event Date and Time
Events are scheduled for four hours and buffets are open for two hours.
We are happy to accommodate longer events; overtime charges and prorated room rental may apply.
No food, beverages, or baked goods from outside sources may be brought into the Clubhouse or onto Golf Course property.
Saturday & Sunday events are subject to a $500 minimum food and beverage purchase.
Additional charges for events starting before or after regular hours and on a UMD holiday.

Deposits and Fees
Deposit equal to the room rental fee is required to hold an event date and time.
Clients are required to pay a 25% deposit when the contract is signed and 50% of the total event cost two weeks prior to the event date.
Deposits are non-refundable.
The balance is due before event start time.
Additional charges will be billed immediately after the event and are due within five business days.

Staff Charges
Some events require additional staff. Each staff member works at minimum a four hour shift.
A 19% service charge is added to food and beverage service. The service charge is used to cover overhead costs and is not used a gratuity. Gratuities are not included and are at the client’s discretion.

Event Details
Please discuss all event details with us so we can suggest service options.
Some events must coordinate with meeting schedules or seminars with variable timing.
Hosts and their guests frequently have specific likes, dislikes, and requirements.
Facility requirements (especially outdoors) vary based on event details.

Advanced Notice Required
Events are scheduled on a first come, first served basis.
Minimum of two weeks preparation required for events. More is better.
Events booked less than five days prior to the event incur payment in full at the time of confirmation and may incur a last-minute surcharge.

Prices and Fees
Prices and fees in this guide are subject to change.
Market conditions may force us to substitute menu items.
Maryland sales tax is 9% on alcoholic beverages, and 6% on other purchases.
We accept American Express, VISA, MasterCard, Discover, Diner’s Club, cash, checks, UMD FRS Accounts and UMD Foundation checks.

Dietary Restrictions
Please let us know if members of your group have any dietary restrictions. Many of our recipes can by altered to meet certain dietary restrictions for those who may be vegan, vegetarian have food allergies, or other special dietary needs. While we will always do our best to accommodate these needs, we may not be able to meet all requests.
Room Rental

<table>
<thead>
<tr>
<th>Rental Rates</th>
<th>Thomas Room Full</th>
<th>Thomas Room Half</th>
<th>Pavilion</th>
<th>Conference Room</th>
</tr>
</thead>
<tbody>
<tr>
<td>per hour</td>
<td>$200</td>
<td>$120</td>
<td>$125</td>
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<tr>
<td>full day</td>
<td>$1,100</td>
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<tr>
<td>UMD affiliates</td>
<td>per hour</td>
<td>$85</td>
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<tr>
<td></td>
<td>full day</td>
<td>$465</td>
<td>$275</td>
<td>$300</td>
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<tr>
<td>Student Organizations</td>
<td>per hour</td>
<td>$65</td>
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<td></td>
<td>full day</td>
<td>$360</td>
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</tbody>
</table>

Minimum of four hours are required for all catered events.

UMD Affiliates are any person or department that pays with KFS or Foundation Account.

Restaurant and Bar rental
All Day: $1500
Half day: $750
Hourly: $185

Mulligan’s Grill and pub is proud to partner with the University of Maryland Memorial Chapel. Book your service at the Chapel and your after-service event at Mulligan’s, and receive a 10% discount on Chapel rental and Clubhouse cuisine.
Breakfast
Priced per person

Continental
$13.95
Fruit Salad
Choice of Two Pastries
Donuts
Muffins
Mini Bagels
Scones
Turnovers
Croissants
Chilled Orange Juice
Coffee, Decaf, Tea

New Yorker
$13.95
Fresh Bagels
Regular and Flavored
Cream Cheeses and Spreads
Fresh Fruit Salad
Orange Juice
Coffee, Decaf, Tea

Healthy Morning
$15.95
Mixed Fruit and Berries
Granola
Assorted Individual Yogurts
Fruit Muffins
Bran Muffins
Orange Juice
Fruit and Yogurt Parfaits
Coffee, Decaf, Herbal Tea

Morning Fare
$17.95
Fruit Salad
Scrambled Eggs
Bacon or Sausage
Hash Browns
Orange Juice
Coffee, Decaf, Tea

Add ons
Priced per Person

Pancakes or French Toast with maple syrup • $5
Quiche • $5
Ham & Egg Croissants • $6
Cheesy Grits • $4
Country Biscuits and Gravy • $5
Belgian Waffles • $7
Crepes • $7
Eggs Benedict • $7
Lox • $8
Omelet Bar • $10
Croissants • $24.95/dz
Donuts • $13/dz
Mini Muffins • $11/dz
Brunch
$25.00 per person

Included
- Trio of Juices
  orange, apple, and cranberry
- Fresh Fruits and Berries
- Bakery Basket
  assorted pastries—Choice of Three:
  Breakfast Breads
  Muffins
  Croissants
  Bagels
  Rolls
  Scones
  served with fruit preserves, honey, and butter
- Compose Your Salad
  mixed greens
  cherry tomatoes, cucumbers, carrots, peppers
  blue cheese, cranberries, walnuts
  balsamic, ranch and lemon-thyme dressing
- Maryland Bakery Desserts
- Freshly Brewed Coffee,
  Decaffeinated Coffee
- Selection of Teas
  with lemon, cream

Select Three
- Classic Eggs Benedict
  poached eggs, Canadian ham,
  English muffin, hollandaise sauce
  (add $2 per person)
- Savory or Vegetarian Quiche Tarts
- Belgian Waffles
- Biscuits and Sausage Gravy
- Grilled Baby Vegetables
- Mushroom Ravioli
  in tomato fennel sauce
- Roasted Sliced Turkey Breast
  with cranberry relish
- Fruit Crepes
  delicate and sweet, filled with your choice of
  fruit compote: lemon, strawberry, raspberry,
  blueberry, or bananas foster (add $2)

Add a Mimosa Bar
$4 per drink
Served Lunch

Priced per person

Included
Rolls and butter
Maryland Bakery Cookies or Cake
Coffee, Decaf, Hot Tea, Iced Tea, Assorted Soft Drinks

Select Three Entrées

Salmon Piccata $21.95
pan seared salmon fillet topped with lemon, capers, and white wine butter sauce served with small Caesar salad

Chicken Provençal $20.95
herb marinated bone-in chicken breast topped with chicken cream volute served with small Caesar salad

Maryland Crab Cake $30.95
broiled jumbo-lump crab cake served with rémoulade served with small Caesar salad

Caesar Salad $15.95
romaine, parmesan cheese, and homemade croutons tossed with creamy Caesar dressing.
Add Chicken $4
Add Shrimp $5
Add Salmon $5

Spinach and Blue Cheese Salad $15.95
with dried cranberries and candied walnuts
Add Chicken $4
Add Shrimp $5
Add Salmon $5

Pasta Pommodori $18.95
oven roasted tomatoes, garlic, basil, and spinach sautéed in olive oil, served over penne pasta served with small Caesar salad
Add Chicken $4
Add Shrimp $5
Add Crab $6

Add a Cup of Our Daily Soup
$4 per person
Served Dinner
Priced per person

Select One Salad
Garden Caesar Spinach

Select Up to Three Entrées
Grilled Pork Chops $24.95 with apple compote
Chesapeake Chicken $30.95 roasted bone-in chicken breast topped with crab imperial
Chicken Provençal $24.95 herb marinated bone-in chicken breast topped with chicken cream voluté
Wild Mushroom & Artichoke Risotto $23.95 creamy risotto with wild mushrooms, artichokes, sautéed spinach, oven roasted tomatoes and asparagus
Filet Mignon $39.95 topped with your choice of red wine reduction, chimichurri, or bernaise sauce
Maryland Crab Cakes $35.95 homemade broiled jumbo-lump crab cakes
Salmon Picatta $25.95 pan seared salmon fillet topped with lemon, capers, and white wine butter sauce
Pan Seared Pistachio Sea Bass $27.95 sea bass coated with pistachio crumbs and pan seared
Stuffed Portabella $23.95 mixture of spinach, onion, peppers, cheese, and bread crumbs
Eggplant Parmesan $23.95 deep fried eggplant with marinara sauce and melted Parmesan cheese

Select One Starch
Wild Rice
Herb Roasted Potatoes
Creamy Garlic Pasta
Butternut Squash Risotto
Mashed Potatoes

Select One Vegetable
Roasted Asparagus
Grilled Vegetable Medley
Sautéed Spinach
Glazed Carrots

Included
Bread and butter
Maryland Bakery Cookies or Cakes
Coffee Service
Iced Tea
Assorted Soft Drinks
Front Nine Buffet

Priced per person

Select Three Salads

Caesar Salad  Antipasto Salad  Penne Pescadoro
Garden Salad  Spinach Orzo Salad

Entrées

Pick Two  $37.95  Pick Three  $40.95

Sliced Roast Beef with caramelized red onion and black pepper sauce
Sautéed Chicken Breast in a tomato Alfredo sauce
Chicken Cordon Bleu chicken breast stuffed with ham and Swiss, breaded and baked

Maryland Jumbo-Lump Crab Cakes (add $5)
Grilled Salmon with a sweet bourbon glaze
Wild Mushroom Ravioli in a tomato fennel sauce
Grilled Vegetable Stir-fry vegetable medley grilled with teriyaki glaze served with white rice

Select Two Accompaniments

Penne Pasta Alfredo  Herb Roasted New Potatoes  Peppers
Garlic Red Skin  Sautéed Spinach with Garlic and Roasted Red
Mashed Potatoes  Wild Rice Pilaf
Green Beans Amandine

Included

Bread and butter
Maryland Bakery Cakes or cookies
Coffee, Hot Tea, and Iced tea
Assorted Soft Drinks
Duffer Buffet

Priced per person

Select Three Salads

- Garden Pasta
- Coleslaw
- Red Bliss Potato with chive-rosemary vinaigrette

Entrées

Pick Two $32.95 or Pick Three $36.95

- Hand Carved Top Round of Beef
  *carver is required at the rate of $30 per hour
- Hand Carved Roasted Turkey Breast
  *carver is required at the rate of $30 per hour
- Seafood Creole
  white rice must be selected as one of the accompaniments
- Herb Roasted Bone-in Chicken
- Eggplant Parmesan
- Cajun Tilapia
- Maryland Jumbo Lump Crab Cakes (add $5)
- Fettuccine Alfredo with Shrimp
- Sausage with Peppers and Onions
- Grilled Vegetable Stir Fry
  Add Shrimp $3

Select Two Accompaniments

- Rice Pilaf
- Herb Roasted Potatoes
- Fresh Vegetable Medley
- Mashed Potatoes with country gravy
- Pasta with Marinara
- Mashed Sweet Potatoes
- Green Beans Amandine
- Macaroni and Cheese

Included

- Bread and Butter
- Maryland Bakery Cakes
- Coffee, Hot Tea, and Iced Tea
- Assorted Soft Drinks
Back Nine Buffet

$25.95 per person

Select Two Salads

- Pasta
- Potato
- Coleslaw
- Garden

Select Three Sandwiches

All sandwiches served cold with mustard and mayonnaise on the side

- Grilled Vegetable Sandwich
  grilled zucchini, bell peppers, and onions with baby spinach and hummus spread on herb focaccia bread

- Chicken Salad
  with dried cranberries and walnuts on a croissant

- Roast Beef and Swiss
  on a Kaiser roll with a horseradish cream sauce on the side

- Italian Cold Cut
  spicy capicola, salami, and provolone topped with lettuce, tomato, and onion served on a soft Italian roll

- Chicken Caesar Wrap
  sliced chicken, chopped romaine, and Parmesan topped with Caesar dressing and rolled in a flour tortilla

- Sesame Chicken Wrap
  sliced chicken, mixed greens, cucumber, shredded carrots, fried wonton strips, and sesame dressing wrapped in flour tortilla

- Turkey Bacon Wrap
  sliced turkey, Swiss cheese, bacon, lettuce, tomato, and mayonnaise wrapped in flour tortilla

- Fiesta Chicken Salad Wrap
  sliced chicken, roasted corn, diced peppers, cumin spicy avocado mayonnaise, lettuce, and fried tortilla strips wrapped in flour tortilla

- Chili Lime Chicken Wrap
  sliced chicken breast marinated with chipotle peppers and lime, lettuce, tomato, shredded cheddar cheese, and cilantro mayonnaise wrapped in flour tortilla

- Garlic Shrimp Salad Wrap
  diced shrimp in lemon garlic dressing with diced celery, green onion, lettuce and shredded carrot wrapped in flour tortilla

- Jerk Chicken Grilled Pineapple Wrap
  sliced grilled chicken breast with jerk seasoning, grilled pineapple slices, pico de gallo, and shredded lettuce wrapped in flour tortilla

Dessert

Maryland Bakery Cookies

Included

Bottled Soft Drinks and Water
The Greens Buffet
$23.95 per person

Select Two Soups
Broccoli Cheddar
Tomato Basil
Minestrone
Southwest Tortilla
Chicken Noodle
Minestrone
Southwest Tortilla
Chicken Noodle
Beef and Vegetable
Butternut Squash
Vegetarian Lentil Chili
Curried Apple Soup (vegan)

Substitute Maryland Crab or Cream Of Crab $5

Chef’s Selection of Rolls

Salads
Select Two Greens:
Chopped Iceberg
Romaine
Mixed Field Greens
Included:
Assorted Dressings
Sliced Grilled Chicken
Add:
Grilled Salmon or Shrimp $6

Select Eight Toppings
Parmesan, Cheddar, Bleu, or Cottage Cheese
Strawberries
Dried Cranberries
Carrots
Onions
Cucumbers
Peppers
Broccoli
Kidney Beans
Chickpeas
Walnuts
Ham
Chopped Egg
Homemade Croutons
Tuna Salad
Chicken Salad

Dessert
Maryland Bakery Cakes or Cookies

Beverages
Ice Water
Assorted Soft Drinks
Iced Tea
The Cook Out Buffet

$20.95 per person

Select Three Entrées
Flame Broiled Burgers
Flame Broiled Garden Burgers
Char Grilled Hot Dogs
Chicken Breast
Italian Sausage
Half Smoke
Pulled Pork
Philly Steak

Toppings
Sliced Tomatoes
Sliced Onions
Lettuce
Pickles
Chili (optional)

Relish
Sauerkraut (optional)
Chopped Onions
American, Swiss, and Provolone

Select Three Sides
Bacon Baked Beans
Potato Chips
Coleslaw

Pasta Salad
Potato Salad
Cucumber Salad

Dessert
Maryland Bakery Cookies

Beverages
Bottled Pepsi Products
Bottled Aquafina Water
The Barbecue

$22.95 per person

Select Three Entrées

- Smoked Italian Sausage
- Smoked Quartered Chicken
- Hickory Ribs
- Pulled Pork
- Low Country Boil
  shrimp, smoked sausage, red potatoes, corn on the cob, and blue crab steamed in seasoned broth with Old Bay and butter
- Smoked Beef Brisket

Select Three Sides

- Bacon Baked Beans
- Pasta Salad
- Garden Salad / Cucumber Salad
- Potato Salad / Coleslaw
- Mac & Cheese

Dessert

Maryland Bakery Cookies

Beverages

- Bottles Water
- Bottled Pepsi Products
- Iced Tea
Hor D’Oeuvres
Priced per piece, minimum 50 pieces

Hot

Grilled Scallop $3.25
wrapped in prosciutto

Maryland Crab Ball $3.25
lump crab meat portioned into bite size balls and broiled

Stuffed Mushroom $3.25
with blue cheese and crab or Italian sausage and cheese

Black Angus Slider $3.00
with American cheese and sautéed onions

Mini Egg Roll $2.50
vegetable egg rolls served with duck sauce

Vegetable Stuffed Mushroom $2.25
grilled vegetables and cheese

Chicken Wing $2.00
Buffalo, Chesapeake, or barbecue served with blue cheese and celery

Cocktail Meatball $2.00
barbecue, marinara, or tangy Asian

Shrimp Skewer $3.25
grilled marinated shrimp with choice of peppers, onions, mango, or pineapple

Mussel $3.25
fresh steamed and served in broth or gratin style on the half shell

Pulled Pork Slider $3.00
smoked pork shoulder served with tangy barbecue sauce, coleslaw, and slider roll

Cold

Seared Tuna Wonton $3.25
seared tuna topped with wasabi cream

Crab Salad Canape $3.25
crab salad on fresh French bread

Caprese Skewer $2.75
grape tomato, fresh mozzarella and a basil leaf drizzled with balsamic

Cucumber Feta Roll $3.00
tangy feta cheese filling rolled in cucumber

Cocktail Shrimp $3.25
served chilled with lemon and cocktail sauce

Fruit Kabob $3.00
with homemade fruit dip

Olive Tapenade and Goat Cheese Crostini $3.00
finely chopped Mediterranean olives over creamy goat cheese on a crostini

Stuffed Cherry Tomato $3.25
with choice of: chicken, tuna, shrimp, or crab salad

Canape $3.00
toasted slices of fresh French bread topped with choice of meats and cheeses

Lobster Roll $4.00
fresh split top rolls grilled in salted butter and stuffed with lobster salad
Reception Displays

Priced per person

Smoked Salmon Board $12
sliced smoked salmon served with onions, capers, lemon, and breads.

Antipasto Board $11
Italian meats and cheeses accompanied by peppers, olives, tomatoes
with balsamic vinaigrette and Italian bread

Cheese Display $10
imported and domestic cheese with crackers

Fruit Display $10
fresh fruits and assorted berries

Maryland Crab Dip $10
fresh crabmeat in a bubbly cheesy dip served
with crackers and French bread

Spinach Dip $8
creamy spinach dip served with crispy tortilla chips

Crudité Display $8
a montage of seasonal vegetables served
with blue cheese and ranch dip

Nacho Bar $8
tortilla chips, chili, shredded cheese, sour cream,
jalapeños, guacamole, and homemade salsa
Breaks
Priced per person

**Afternoon Tea**
$13.95
Assorted Tea Sandwiches:
Select Three
Cucumber on Wheat
Tuna on White/Wheat
Chicken Salad on White/Wheat
Ham & Cheese on Baguette
Tomato Mozzarella on Herb Focaccia
Fruit Skewers
Assorted Mini Pastries
Freshly Brewed Coffee
Assorted Teas

**Salty and Sweet**
$11
Maryland Bakery Cookies
Brownie Bites
Individual Bags Of Chips And Pretzels
Bottled Water And Soft Drinks
Freshly Brewed Coffee, Decaf, Tea

**Sweet Treat**
$11
Maryland Bakery Cookies
Brownie Bites
Whole Fruit
Bottled Water And Soft Drinks
Freshly Brewed Coffee, Decaf, Tea

**Hot Drinks Only**
$4.50
Freshly Brewed Coffee, Decaf, Tea
Assorted Teas
Hot Chocolate

**Cold Drinks Only**
$4.50
Bottled Water
Assorted Bottled Sodas
Sparkling Fruit Punch
Bar Service

Cash Bar
Each guest pays for their own drinks.
There is a minimum guarantee of sales

Tally Bar
The host pays for drinks consumed.
There is a minimum guarantee of sales.

$350 minimum for 4 hours.
Bartender required for 4 hours at $30/hour.

All bars if applicable will be stocked with standards cocktail garnishes and mixers. These items include Maraschino cherries, stuffed olives, limes wedges, lemons wedges, orange slices, and whipped cream.

Special request for beer and or alcohol are possible and are based on ordering availability.
## Alcohol Selection

### Premium Liquors
- $9 per pour
  - Kettle One Vodka
  - Bombay Sapphire Gin
  - Bacardi Superior Rum
  - Patron Silver Tequila
  - Marker’s Mark Bourbon
  - Johnny Walker
  - Black Label Scotch

### Call Liquors
- $8 per pour
  - Titos Vodka
  - Beefeater Gin
  - Bayou Rum
  - Jose Cuervo Tequila
  - Jack Daniel’s
  - Tennessee Whiskey
  - J & B Scotch

### Premium Beers
- $5 per Bottle
  - Corona Extra
  - Corona Light
  - Heineken
  - Craft Beers

### Domestic Beers
- $4 per Bottle
  - Budweiser
  - Bud Light
  - Miller Lite
  - Coor’s Light
  - Michelob Ultra

### Premium Wine
- $8 per glass
  - Our wine list is constantly changing, please talk with us about current offerings.

### House Wine
- $7 per glass
  - Our wine list is constantly changing, please talk with us about current offerings.
Desserts
From the Maryland Bakery and Maryland Dairy

Freshly Baked Pastries
priced by the dozen

- Lemon Bars $33
- Ganache Tartlets $25
- Cannolis $25
- Miniature Éclairs $25
- Maryland Bakery Cookies $15
- Brownie Bites $15

Cheese Cake
New York Style $29.75
With Topping $37.75

Specialty $37.75
Chocolate, Marble, Raspberry Swirl, Oreo, or Milky Way

Gourmet Cakes
Ask for our current selection $34.95

Ice Cream
three-gallon bucket serves 54

Classic Flavors $54.95
- Vanilla
- Chocolate
- Strawberry
- Cookies and Cream
- Chocolate Chip
- Mint Chip
- Cherry Vanilla
- Jordan Almond

Sheet Cakes
Full (serves 100) $69.95
Half (serves 50) $46.95

Cake
chocolate, yellow, half-and-half

Icing
white, chocolate, buttercream
Great Deals for Golf Outings

Priced per person

**Breakfast Options:**

**Nice ‘N’ Easy** $10.00
includes donuts, coffee, decaf, hot tea,
hot chocolate, and orange juice

**Holey Moley** $11.00
includes donuts, bagels with cream cheese, coffee, decaf,
hot tea, hot chocolate, and orange juice

**Rise ‘N’ Shine** $15.00
includes donuts, scrambled eggs, choice of bacon or sausage,
coffee, decaf, hot tea, hot chocolate, and orange juice

**Select Three Boxed Lunches**
wraps served with bag of potato chips, bottled water
and two Maryland Bakery chocolate chip cookies

$14.95
Sesame Chicken Wrap
Turkey Bacon Wrap
Fiesta Chicken Salad Wrap
Chili Lime Chicken Wrap
Garlic Shrimp Salad Wrap
Jerk Chicken and Grilled Pineapple Wrap
Chicken Salad
Roast Beef and Swiss
Grilled Vegetable
Italian Cold Cut
Chicken Caesar
Cart Service

Cash Cart
Each golfer pays for their cart purchases. There is a minimum guarantee of sales.

Tally Cart
The host pays for cart purchases. There is a minimum guarantee of sales. A second cart can be added. There is a separate minimum guarantee for the second cart.

Cart Goods

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<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Crackers</td>
<td>$1.50</td>
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<tr>
<td>Peanuts (honey roast or salted)</td>
<td>$1.00</td>
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<tr>
<td>Oat And Honey Granola Bar</td>
<td>$1.75</td>
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<tr>
<td>Chips</td>
<td>$2.25</td>
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<tr>
<td>Candy (Peanut M’S, Snickers, Twix)</td>
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<tr>
<td>Trail Mix</td>
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<tr>
<td>Whole Fruit</td>
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<tr>
<td>Power/Breakfast Bar</td>
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<td>Deli Sandwich</td>
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<tr>
<td>Bottled Pepsi Products</td>
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<tr>
<td>Bottled Water</td>
<td>$2.25</td>
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<td>Ocean Spray Juices</td>
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<td>Gatorade</td>
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<tr>
<td>Jumbo Cans Of Beer</td>
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<td>Premium Cans Of Beer</td>
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<td>Domestic Cans Of Beer</td>
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<tr>
<td>Liquor Minis</td>
<td>$5.00-$6.00</td>
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<tr>
<td>Bloody Mary</td>
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<tr>
<td>Wine Minis</td>
<td>$5.00</td>
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<tr>
<td>Liquor+Juice/Soda</td>
<td>$6.50</td>
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