Clubhouse Catering
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
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 and 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. No event can order from the restaurant menu.

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. If paying by check, please make payable to “University of Maryland” and write your invoice number on the memo line.

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 as 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 KFS Foundation checks.

Dietary Restrictions
Please let us know if members of your group have any dietary restrictions. Many of our recipes can be 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></th>
<th>Thomas Room Full</th>
<th>Thomas Room Half</th>
<th>Pavilion</th>
<th>Conference Room</th>
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<tbody>
<tr>
<td><strong>Rental Rates</strong></td>
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<tr>
<td>per hour</td>
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<tr>
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<td><strong>Student Organizations</strong></td>
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<td>per hour</td>
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<td>$360</td>
<td>$220</td>
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</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
$18.50
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
Bagels • $13/dz
Mini Muffins • $11/dz
Brunch
$27.00 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

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
Potato Gratin
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
$5 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 $23.95
pan seared salmon fillet topped with lemon, capers, and white wine butter sauce served with small Caesar salad

Chicken Provençal $22.95
herb marinated bone-in chicken breast topped with chicken cream volute served with small Caesar salad

Maryland Crab Cake $32.95
broiled jumbo-lump crab cake served with rémoulade served with small Caesar salad

Caesar Salad $17.95
romaine, parmesan cheese, and homemade croutons tossed with creamy Caesar dressing
Add Chicken $4
Add Shrimp $5
Add Salmon $6

Spinach and Blue Cheese Salad $17.95
with dried cranberries and candied walnuts
Add Chicken $4
Add Shrimp $5
Add Salmon $6

Pasta Pommodori $20.95
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
$5 per person
Served Dinner
Priced per person

Select One Salad
- Garden
- Caesar
- Spinach

Select Up to Three Entrées
- Grilled Pork Chops $26.95
  with apple compote
- Chesapeake Chicken $32.95
  roasted bone-in chicken breast
topped with crab imperial
- Chicken Provençal $26.95
  herb marinated bone-in chicken breast
topped with chicken cream voluté
- Wild Mushroom &
  Artichoke Risotto $25.95
  creamy risotto with wild mushrooms,
  artichokes, sautéed spinach, oven roasted
tomatoes and asparagus
- Filet Mignon $41.95
  topped with your choice of red wine
  reduction, chimichurri, or bernaise sauce
- Maryland Crab Cakes $37.95
  homemade broiled jumbo-lump
  crab cakes
- Salmon Picatta $27.95
  pan seared salmon fillet topped
  with lemon, capers, and white wine
  butter sauce
- Pan Seared Pistachio
  Sea Bass $29.95
  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
Garden Salad
Antipasto Salad
Spinach Orzo Salad
Penne Pescadoro

Entrées
Pick Two $39.95
Pick Three $42.95
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
Garlic Red Skin Mashed Potatoes
Green Beans Amandine
Herb Roasted New Potatoes
Sautéed Spinach with Garlic and Roasted Red Peppers
Wild Rice Pilaf
Glazed Sweet Potatoes

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 $34.95 or Pick Three $38.95

Hand Carved Top Round of Beef
*carver is required at the rate of $30/hour
Hand Carved Roasted Turkey Breast
*carver is required at the rate of $30/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
vegetable medley grilled with teriyaki glaze, served with white rice
Add Chicken $4
Add Shrimp $5

Select Two Accompaniments

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

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

- Ham and Swiss Wrap
  sliced ham and Swiss in a creamy
  dressing, served with lettuce
  wrapped in flour tortilla

- Eggs Florentine Wrap
  egg, onion, spinach, and mozzarella
  wrapped in flour tortilla

Dessert
Maryland Bakery Cookies

Included
Bottled Soft Drinks and Water
The Greens Buffet
$24.95 per person

Select Two Soups
- Broccoli Cheddar
- Tomato Basil
- 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 $7

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

$22.95 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
$24.95 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 60 pieces

**Hot**

- **Grilled Scallop** $3.50
  - wrapped in prosciutto

- **Maryland Crab Ball** $3.50
  - lump crab meat portioned into bite size balls and broiled

- **Stuffed Mushroom** $3.50
  - with blue cheese and crab or Italian sausage and cheese

- **Black Angus Slider** $3.25
  - with American cheese and sautéed onions

- **Mini Egg Roll** $2.75
  - vegetable egg rolls served with duck sauce

- **Vegetable Stuffed Mushroom** $2.50
  - grilled vegetables and cheese

- **Chicken Wing** $2.25
  - Buffalo, Chesapeake, or barbecue served with blue cheese and celery

- **Cocktail Meatball** $2.25
  - barbecue, marinara, or tangy Asian

- **Shrimp Skewer** $3.50
  - grilled marinated shrimp with choice of peppers, onions, mango, or pineapple

- **Mussel** $3.50
  - fresh steamed and served in broth or gratin style on the half shell

- **Pulled Pork Slider** $3.25
  - smoked pork shoulder served with tangy barbecue sauce, coleslaw, and slider roll

**Cold**

- **Seared Tuna Wonton** $3.50
  - seared tuna topped with wasabi cream

- **Crab Salad Canape** $3.50
  - crab salad on fresh French bread

- **Caprese Skewer** $3.00
  - grape tomato, fresh mozzarella and a basil leaf drizzled with balsamic

- **Cucumber Feta Roll** $3.25
  - tangy feta cheese filling rolled in cucumber

- **Cocktail Shrimp** $3.50
  - served chilled with lemon and cocktail sauce

- **Fruit Kabob** $3.25
  - with homemade fruit dip

- **Olive Tapenade and Goat Cheese Crostini** $3.25
  - finely chopped Mediterranean olives over creamy goat cheese on a crostini

- **Stuffed Cherry Tomato** $3.50
  - with choice of chicken, tuna, shrimp, or crab salad

- **Canape** $3.25
  - toasted slices of fresh French bread topped with choice of meats and cheeses

- **Lobster Roll** $4.25
  - fresh split top rolls grilled in salted butter and stuffed with lobster salad
Reception Displays
Priced per person

Smoked Salmon Board  $13
sliced smoked salmon served with onions, capers, lemon, and breads.

Antipasto Board  $12
Italian meats and cheeses accompanied by peppers, olives, tomatoes
with balsamic vinaigrette and Italian bread.

Cheese Display  $11
imported and domestic cheese with crackers.

Fruit Display  $12
fresh fruits and assorted berries.

Maryland Crab Dip  $12
fresh crabmeat in a bubbly cheesy dip served
with crackers and French bread.

Spinach Dip  $10
creamy spinach dip served with crispy tortilla chips.

Crudité Display  $10
a montage of seasonal vegetables served
with blue cheese and ranch dip.

Nacho Bar  $10
tortilla chips, chili, shredded cheese, sour cream,
jalapeños, guacamole, and homemade salsa.
Breaks
Priced per person

Afternoon Tea
$15.95
Select Three Tea Sandwiches:
• 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, and orange slices.

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

Main bar cannot be used for events unless client rents it out.
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** $11.50
includes donuts, coffee, decaf, hot tea, hot chocolate, and orange juice

**Holey Moley** $12.50
includes donuts, bagels with cream cheese, coffee, decaf, hot tea, hot chocolate, and orange juice

**Rise ’N’ Shine** $17.00
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

$15.95
- Sesame Chicken Wrap
- Turkey Bacon Wrap
- Fiesta Chicken Salad Wrap
- Chili Lime Chicken Wrap
- Ham and Swiss Wrap
- Eggs Florentine 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.
*We recommend that events with 50+ guests have two carts.

Cart Goods

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<th>Item</th>
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<td>Crackers</td>
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<td>Peanuts (honey roast or salted)</td>
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<td>Oat And Honey Granola Bar</td>
<td>$1.75</td>
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<td>Chips</td>
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<td>Candy (Peanut M&amp;M’s, Snickers, Twix)</td>
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<td>Trail Mix</td>
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<td>Whole Fruit</td>
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<tr>
<td>Power/Breakfast Bar</td>
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<tr>
<td>Deli Sandwich</td>
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<td>Bottled Pepsi Products</td>
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<td>Bottled Water</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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<td>Liquor Minis</td>
<td>$5.00-$6.00</td>
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<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>
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