

Sheraton Suites
Philadelphia Airport
Banquet Menus



Sheraton®

SUITES
PHILADELPHIA AIRPORT

Breakfast

All breakfast options include freshly brewed Starbucks® coffee, decaffeinated coffee, a fine selection of assorted hot Tazo® teas and premium fruit juices

Continental Breakfast

Continental Welcome Breakfast

Local and Seasonally Inspired Fruit Muffins, Danishes, Bagels and Croissants served with Butter, Cream Cheese and Preserves
14.95 per guest

On the Fly Breakfast-in-a-box: The Continental to-go

Warm Breakfast Croissant with Ham, Cheese and Egg,
Fresh Seasonal Fruit Cup, Trail Mix, Individual Fruit Yogurt,
Breakfast Bread, Bottle Orange Juice,
To Go
19.95 per guest

Breakfast Tables

Create Your Own Breakfast Buffet:

Local and Seasonally Inspired Fruit, Muffins, Danishes and Croissants served with Butter and Preserves

Choice of one of each of the following:

~Scrambled Eggs, Scrambled Eggs with herbs, Scrambled Egg Whites
~Bacon, Sausage Links, Sausage Patties, Griddled Ham, Turkey Sausage
~Hash Browns, Oven Roasted Herb Potatoes, Home Fried Breakfast Potatoes
31 per guest

Enhancements

Pancakes and Waffle Station

Pancakes with Toppings Bar of Cinnamon Whipped Cream, Farmer's Market Berries, Agave Syrup, Maple Syrup, Whipped Butter and Powdered Sugar in a Shaker
10 per guest

Omelette Station

Egg, Egg white, Eggbeaters and Whole Eggs
Diced Tomato, Ham, Sausage, Scallions, Peppers, Spinach, Onions, Mushrooms, Cheddar Jack Cheese, Salsa and Tabasco Sauce
14 per guest



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Breakfast (continued)

All breakfast options include freshly brewed Starbucks® coffee, decaffeinated coffee, a fine selection of assorted hot Tazo® teas and premium fruit juices

Enhancements (continued)

HOT BREAKFAST CEREAL

Rollled Oats, Soy Milk, Low-Fat Yogurt, Agave Nectar, Toasted Almonds, Additional Toppings of Fresh Raspberries, Raw Honey and Dried Cranberries
8 per guest

GLUTEN FREE ENHANCEMENTS: ORANGE POLENTA

Creamy Warm Honey Polenta Served with an Orange Infused Mascarpone Yogurt and Fresh Orange Segments
14 per guest

BREAKFAST CASSEROLE

Pork Sausage, Potato, Onion, Sour Cream and Cheddar Cheese, Diced Red Pepper and Egg
14 per guest

Enhancements (continued)

MAKE YOUR OWN QUINOA BOWL

Top a Bowl with Warm Quinoa with a Mix-in of Sautéed Broccolini, Cherry Tomato Halves, Sliced Mushroom, Cut Kale, Shredded Carrots and Egg Whites, Served with Sliced Avocado and Micro Greens
14 per guest

Plated Breakfast

Choice of Greek Yogurt Parfait or Seasonal Fresh Fruit Salad

Choice of One:

Traditional Breakfast:

Scrambled Eggs, Choice of Bacon or Sausage Links, Oven Roasted Herb Red Potatoes
12 per guest

Southern: Buttermilk Biscuits, Ham, Scrambled Eggs and Red Eye Gravy
14 per guest

South of the Border: Huevos Ranchero, Two Corn Tortillas, Back Beans, House Made Chorizo, Fried Eggs, Avocado and Tomato Relish
14 per guest

Healthy: Scrambled Egg Whites, Choice of Turkey bacon or Turkey Sausage, Oven Roasted Sweet Potatoes
14 per guest



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SUITES
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Breaks

Morning break menus based on 30 minutes of continuous service

All Day Breaks

All day beverage package*

Freshly brewed Starbucks® regular and decaffeinated coffee
Hot Tazo® herbal teas
Bottled water
Pepsi® soft drinks
16 per guest

All day

snack and sip package*

Whole fruit
Assorted energy bars
Assorted chocolates
Freshly brewed Starbucks® regular and decaffeinated coffee
Hot Tazo® herbal teas
Bottled water
Pepsi® soft drinks
20 per guest

*All day breaks to be refreshed throughout the day

Morning Breaks

Favorites from the Orchard

Apple crepes with warm vanilla sauce,
Assorted scones,
Fruit smoothies
14 per guest

Nature Trail

Kashi® bars and trail mix,
Whole fruit of the season,
Quaker oatmeal® squares,
100 calorie snack packs,
Assorted yogurts
11 per guest

Enhancements

Season's harvest whole fruit selection
2.50 each

Muffins, Danish, and Croissants
28 per dozen

New York style bagels
with cream cheese
25 per dozen

Assorted energy bars
5 each

Assorted low fat and flavored yogurt
4 each

Freshly brewed Starbucks® Coffee,
regular or decaffeinated, assorted hot
Tazo® teas
55 per gallon

All rates are subject to a 23% service charge and 8% sales tax.



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SUITES
PHILADELPHIA AIRPORT

Breaks

Afternoon break menus based on 30 minutes of continuous service

Afternoon Breaks

Philly Mania

Tastykake® variety, soft pretzels and mustard, Hank's® root beer
10 per guest

Home Run

Sliders, popcorn, bite size franks, Tortilla chips with salsa and melted Cheese
25 per guest

Cheese

Vegan Cashew Cheese with Fresh Herbs, Goat, Feta Marinated in Dill, Thyme, Fennel Seed and California Olive Oil Bellwether Cheese, Roasted Grapes, Rosemary Almonds, Dried Fruit Crisps
26 per guest

Chips and Dips

Warm Tortilla Chips with Guacamole and Salsa
House-made Potato Chips with Sour Cream and Roasted Onion Dip
Root Vegetable Chips with Roasted Red Bell Pepper Hummus
Assorted Local Sodas
22 per guest

Lemon

Greek Yogurt Martini with Lemon, Pear and Basil Chutney
Lemon-Poppy Seed Cake with Lemon Icing
Madeleine Finger Cake with House-made Lemon Curd
Mandarin Mint Lemonade
12 per guest

Trail

Raw Toasted Almonds, Raw Pistachios, Salted Mini Pretzels White Chocolate Bits, Chocolate Covered Raisins and Mini M&M's, Dried Cherries, Apricots, Papaya, Flavored Water Hydration Station
22 per guest

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Breaks Continued

Afternoon break menus based on 30 minutes of continuous service

Afternoon Breaks

Superfood Snacks

Chia Seed Parfait with Fresh Fruit,
Goji Bars,
Chocolate Chip Cookies
Strawberry Amaranth Smoothie
24 per guest

Home-style Cookies

Chocolate Chunk, Oatmeal,
White Chocolate-Macadamia
Nut Cookies, Seasonal Biscotti and
Macaroons
25 per dozen

Warm Soft Salted

Pretzel Sticks

Jalapeno Cheese Sauce, Caramel,
Chive Cream Cheese,
Stone Ground Mustard
29 per dozen

Yogurt Parfaits

Layered Yogurt, Seasonal Fruit
Compote and House-made Granola
9 each

Vanilla, Chocolate, and Red Velvet Cupcakes

37 per dozen

Chocolate Brownies, Pecan and Lemon bars

35 per dozen

Assorted All Natural Energy Bars

6 each

Drinks

Chilled Juices

Orange, Tomato, Grapefruit
or Cranberry
20 per pitcher

Individual Tropicana Juices

6.50 each

Coffee

Freshly brewed Starbucks[®] Coffee,
regular or decaffeinated,
assorted hot Tazo[®] teas
55 per gallon

Soft Drinks and Water

Diet, Regular and Decaffeinated Pepsi
Soft Drinks, Still and Sparkling Waters
5.50 each

Lemonade or Iced Tea

15 per pitcher

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Plated Lunches

First Course (Select One)

- Wedge Salad with Chives, Bacon, Cherry Tomato and Green Goddess Dressing
- Baby Greens with Poached Pears, Goat Cheese, Candied Walnuts and White Balsamic Vinaigrette
- Seafood and Potato Chowder with Shredded White Cheddar

Entrees (Select One)

- Seared Atlantic Salmon with Haricot Verts and Warm Tomato Relish
32 per guest
- Herb Roasted Chicken with Roasted Garlic and Balsamic Reduction, Sweet Potato and Hash, Asparagus and Jus
30 per guest
- Portobello over Creamy Polenta with Sautéed Seasonal Vegetables and Balsamic Glaze
30 per guest
- Arugula Pesto Flat Iron Steak with Bacon Mushroom Jam and Boursin Whipped Potatoes, Sautéed Brussel Sprouts in a Bal Soy Reduction
34 per guest

Desserts (Select One)

- Chocolate Mousse Cake with Raspberry Sauce
- Italian Trio Sampler (opera cake, tiramisu, and canolli)
- Warm Apple Streusel with Amaretto Whipped Cream
- Fresh Fruit Sorbet Trio

Drinks

- Ice Tea

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Buffet Lunches

BBQ

13 Hour Smoked Beef Brisket with
Apple Cider BBQ Sauce
BBQ Spice Rubbed Chicken
Baked Mac'N Cheese
Bourbon Baked Beans
Corn on the Cob with Herb Butter
Sweet Corn Bread
Apple Pie
Ice Tea
37 per guest

Comfort

Vegetable Soup with Chicken

Romaine Hearts, Blue Cheese
Crumbles, Cherry Tomatoes, Bacon,
Green Onion and Creamy Avocado
Ranch

or

Farro and Baby Kale Salad with
Glazed Shitake Mushrooms, Feta, and
Balsamic Vinaigrette

Southern Fried Chicken with
Black Pepper Cream Gravy
Smashed Red Skin Potatoes
with Roasted Garlic
Green Beans and with Gremolata
Roasted Brussel Sprouts with shallots,
pork belly, and BaiSoy

Seasonal Cobbler
with Citrus Custard Sauce
Bread Pudding
Ice Tea
34.95 per guest

Seasonal Deli

Roasted Cauliflower and Leek Soup

Arugula Salad with Glazed Beets,
Almonds, Goat Cheese, Champagne
Vinaigrette,

or

Honey Dill Potato Salad with
Caramelized Onion, Roasted Garlic

Make your own sandwich with the
following offerings:

Marinated Flank Steak, Oven Roasted
Turkey, and Smoked Berkshire Ham,
Assorted Cheeses, Butter Lettuce,
Vine-Ripened Tomatoes, Pickled Red
Onions, Barrel-Aged Pickles

Breads: Multi-Grain, Deli White,
and Sliced Brioche Buns

Sea Salt Potato Chips
Assorted Cheesecake Bars
Ice Tea
29.95 per guest



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Buffet Lunches

Hot Soup and Sandwich Buffet

Homestyle Chicken Noodle Soup
or
Roasted Garlic and Tomato Bisque

Traditional Philly with Onions and
American on Grilled Hoagie

Marinated and Grilled Breast of
Chicken, Arugula, Parmesan Cheese,
Lemon Oil on Whole Wheat Bun

Pulled Pork Slider with Apple Cider
Slaw

Chocolate Confusion
Ice Tea
40 per guest

BOXED LUNCH

*Includes Bag of Chips, Seasonal Whole Fruit,
Chocolate Chunk Cookie and Bottled Water*

Choice up to 3 Options:
Roast Turkey Breast with Romaine,
Bacon, Swiss cheese, Sun Dried
Tomato Aioli on a Wheat Bun
Roast Beef with Romaine Lettuce,
Shaved Red Onion, Tomato and
Horseradish Cream on an Artisan
Onion Roll
Tomato, Grilled Veggies, Fresh
Mozzarella, Pesto Mayo and Spinach
on a Baguette
Grilled Chicken with Roasted Peppers,
Lettuce, Provolone, Southwest Aioli on
an Onion Roll
Tuna Salad with Lettuce, Cucumber,
Tomato on a Ciabatta Bun
Shaved Ham with Romaine, Roasted
Peppers, Cheddar, Dijon Mayo on a
Hoagie Roll
Grilled Vegetable Wrap with Field
Greens and Hummus
19.95 per guest

Enhancements

ADD SIDE SALAD

Chef's Choice of Pasta Salad
or Mixed Green Salad
2.50 per guest



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SUITES
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Dinner Tables

All dinner tables are served with rolls, butter and chef's compliment of vegetable, starch, and dessert, as well as freshly brewed Starbucks® Coffee; regular or decaffeinated, assorted hot Tazo® teas.

Create your own Dinner Table
Two entrees 39
Three entrees 44

Soups ~ select one
Manhattan clam chowder
Cream of tomato and basil
Asparagus and French brie
Wild mushroom bisque
Chilled potato leek
Chilled gazpacho

Salads ~ select one
Classic Caesar salad
American field greens with balsamic vinaigrette
Beef steak tomatoes and buffalo mozzarella with pesto
Chilled asparagus and Belgian endive
Tortellini salad with grilled chicken
Tomato, cucumber and dill salad
Char grilled garden vegetables, balsamic vinaigrette
Tri-color penne pasta, roast vegetables, basil pesto vinaigrette
Tropical display of exotic fruits and melon carvings
Potato salad
Basil cole slaw

Pasta ~ select one
Tri-colored tortellini, pesto cream sauce
Farfalle pasta, pink vodka cream sauce
Penne pasta, Bolognese sauce
Cheese filled pasta with sautéed garlic and asparagus
Spinach and mushroom shell pasta
Shrimp and sea scallop fettuccini alfredo

Continued on next page



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SUITES
PHILADELPHIA AIRPORT

Dinner Tables

All dinner tables are served with rolls, butter and chef's compliment of vegetable, starch, and dessert, Freshly brewed Iced Tea as well as freshly brewed Starbucks® Coffee; regular or decaffeinated,.

Entrees ~ select two or three

*Maple Teriyaki glazed salmon with
root vegetable succotash*

Pan roasted cod, papaya mango relish

Garlic and herb crusted mahi-mahi,

Spice rubbed flat iron steak

Roast prime rib of beef

*Classic chicken chasseur,
mushrooms, brown sauce*


Hickory grilled chicken

*Basil roasted chicken breast, porcini
white truffle ragout*

*Roasted center cut pork loin, natural
reduction, and wild mushroom sauce*

Herb and stone fruit glazed pork loin

Portabella Polenta Napoleon with a

BalSoy drizzle 

Quinoa Falafel 

All rates are subject to a 23% service charge and 8% sales tax.



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Hot Plated Dinner

All hot plated entrees are served with rolls, butter, choice of soup or salad, and dessert, as well as freshly brewed iced tea, freshly brewed Starbucks® Coffee, regular or decaffeinated.

Soups and Salads~ *select one*

Chicken and corn chowder with aged parmesan

Roasted tomato soup

Classic Minestrone

Baby romaine, roasted artichoke, red pepper, olive salad, served with focaccia croutons

Mixed field greens with crumbled goat cheese, cherry tomatoes, citrus vinaigrette

Caesar salad

Prime Rib of Beef

Roasted prime rib, au jus, roasted potatoes and seasonal vegetable medley 40

Beef Tenderloin

Grilled beef tenderloin, port wine sauce with creamy potato gratin and wild mushroom compote, served with asparagus 48

New York Strip Steak

Grilled New York strip steak, creamy green peppercorn sauce, roasted potatoes, asparagus, baby carrots 42

Rosemary Pork Loin

Roasted herb crusted pork loin, rosemary pan juice, savory cabbage and roast potatoes 34

Chicken Picatta

Sautéed breast of chicken piccata, creamy yukon mashed potatoes, seasonal vegetable medley 33

Chicken Marsala

Chicken breast sautéed with mushrooms, and Marsala wine, served with creamy spinach polenta and seasonal vegetable 33

Chicken Sauté

Sautéed breast of chicken, roasted tomatoes, wild mushrooms, pearl onions, and roasted herb potatoes 33

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Hot Plated Dinner

All hot plated entrees are served with rolls, butter, choice of soup or salad, and dessert, as well as freshly brewed Starbucks® Coffee, regular or decaffeinated, assorted hot Tazo® teas.

Classic Maryland Crab Cake

Pan seared classic Maryland crab cake, grapefruit beurre blanc, spinach mashed potatoes and asparagus tips
38

Herb Crusted Salmon

Sautéed herb crusted filet of salmon with lemon dill beurre blanc, savory rice, and fresh seasonal vegetables 35

Vegetable Wellington

Portabella mushrooms, zucchini, yellow squash, spinach, puffed pastry, red pepper coulis 28

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SUITES
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Reception

Reception Tables

The Franklin

Imported & domestic cheese display
Crackers and sliced gourmet bread
Seasonal fresh fruit display
Crisp vegetable crudité's served with dip

Choose six of the following

Roasted tomato bruschetta
Chilled deviled eggs
Fruit kabobs infused in yogurt
Crisp cucumber rounds with bleu cheese
Fresh mozzarella and tomato skewers
Baked mini quiche
Asian spring rolls with Mandarin duck sauce
Chicken or beef sate with Thai peanut sauce
Crisp sesame chicken strips
Cocktail franks with German mustard
Swedish style meatballs
Hot mini reuben sandwiches
Punjabi vegetable samosas with tamarind sauce

The William Penn

Imported & domestic cheese display
crackers and sliced gourmet bread
crisp vegetable crudité's served with dip

COLD ITEMS - Choose two
Brie & raspberries in a crusty puff pastry

Sweet melon wrapped in Italian prosciutto
Smoked salmon mousse
Crisp cucumber rounds with bleu cheese
Shrimp mousse in Belgian endive
Roasted tomato bruschetta
Chilled deviled eggs
Malossol caviar crostini
WARM ITEMS - Choose two
Flaky mini beef or chicken wellington
Chicken or beef satay with Thai peanut sauce
Coconut laced jumbo shrimp
crispy ocean fresh scallops wrapped in bacon
Greek style mini spanakopita
Maryland crab cakes with tangy cocktail sauce
New Zealand lamb chops with mint jelly
savory quiche lorraine
Punjabi vegetable samosas with tamarind sauce

The William Penn Continued

2 Hour open bar serving familiar brands, house, wine selection, domestic and imported beer and soft drinks 45

Enhancements

Assorted pepper olives, hummus, flat breads and baguettes (serves 30 guests) 180

Grilled seasonal vegetables with hummus dip (serves 30 guests) 180

freshly brewed Starbucks® Coffee, regular or decaffeinated, assorted Tazo® teas ~ per gallon 55



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Reception

All prices are per piece (Minimum 25 pieces per tray), choice of stationary or passed

Cold Canapés

Baked crostini with fresh mozzarella and tomatoes
Egg filled with grilled chicken, avocado and corn
Smoked Salmon mousse in Belgian endive
Melon wrapped in Italian prosciutto
Crisp cucumber with bleu cheese and walnuts
Cherry tomatoes filled with French boursin cheese
Shrimp mousse in Belgian endive
56.5

Hot Canapés

Greek style mini spanakopita
Spicy pepper jack cheese sticks
Miniature meatballs in a sweet bordelaise
Mini crisp cheese or sausage calzone
Flaky cocktail franks en croute
Creamy miniature chicken cordon bleu
Tex-mex chicken quesadilla cornucopia
Spring rolls served with Mandarin duck sauce
Savory quiche lorraine
Chicken or Beef satays, Thai peanut sauce
Punjabi vegetable samosas with tamarind sauce
Southwestern grilled chicken kabob
52.5
Tandori baked chicken skewers
Chicken cashew spring roll
Maryland crab cakes with cocktail sauce
Cranberry brie puff served with a tangy apricot glaze
Ocean fresh scallops wrapped in crisp bacon
Brie and raspberry in flakey pastry
56.25
New Zealand lamb chops with mint jelly
Shrimp wrapped in crispy bacon
Succulent lobster phyllo triangle
Coconut laced jumbo shrimp 75

Enhancements

Mediterranean antipasto display (serves 50 guests) 300
Seasonal fresh fruit display (serves 50 guests) 200
Imported and domestic cheeses crackers and sliced gourmet breads (serves 50 guests) 250
Vegetable crudités with dip (serves 50 guests) 125

The Sushi Roll

Sushi to include
California roll, tuna with avocado roll
salmon roll, vegetable roll
all rolls will be an assortment of inside out and whole roll
soy sauce, pickled ginger, wasabi 18

Dessert Station

miniature French and Italian pastries, cakes, pies, tarts,
cubed pound cake and fresh fruit
kabobs drizzled with warm chocolate
fudge and whipped cream 15

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Host Bar

Hosted Bar Packages include appropriate mixers and garnish. Pricing below is per drink-billed on consumption, or per person-billed hourly, unless otherwise noted.

Favorite Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Silver Tequila, Johnnie Walker Black Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Hennessy V.S.O.P. Cognac, DeKuyper Cordials & Liqueurs, Cinzano Vermouth, Kahlua Liqueur, Triple Sec Liqueur* ~ per drink 8.50

Familiar Brands

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Johnnie Walker Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Hennessy V.S. Cognac, DeKuyper Cordials & Liqueurs, Cinzano Vermouth, Kahlua Liqueur, Triple Sec Liqueur* ~ per drink 8

House Wines

BV Chardonnay, Placido Pinot Grigio, Two Vines Sauvignon Blanc, BV Cabernet, Canyon Road Pinot Noir, Beringer White Zinfandel ~ per glass 7.50

Domestic Beer

Budweiser, Bud Light, Coors Light, Yeungling, St. Pauli Girl NA ~ per bottle 6

Imported Beer

Heineken, Corona, Corona Light ~ per bottle 6.50

Soft Drinks

Pepsi® soft drinks ~ per bottle 5.50
Bottled water ~ 5.50 each

Favorite Bar, hourly ~ priced per person

Favorite brands
1 hour 15
2 hours 22
additional bar service, per hour 7

Familiar Bar, hourly ~ priced per person

Familiar brands
1 hour 14
2 hours 20
additional bar service, per hour 6

Beer, Wine and Soft Drink Bar ~ priced per person

Domestic and imported beers, house wines, soft drinks, diet soft drinks, and bottled water

1 hour 14
2 hours 19
additional bar service, per hour 5

Enhancements

Individual VOSS™ ultra premium bottled water 7

VIP cordial bar, Baileys Irish Whiskey, B&B, Frangelico, Drambuie, Godiva Liqueur, Cointreau, Grand Marnier, Sambuca, Chambord ~ per drink 10

Infused Liquor Bar

Colorful and flavored liquor, offering a taste and style that is all your own.

Pricing is market price
Grey Goose and additional premium vodkas ~ per drink 9.25

freshly brewed Starbucks® Coffee, regular or decaffeinated, assorted Tazo® teas ~ per gallon 55

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Cash Bar

A Cash Bar is used when all guests purchase their own drinks. Nothing is charged to the master account. Cash bar prices are per drink. All drinks are prepared with appropriate mixers and garnish.

Favorite Brands

Absolut Vodka, Bombay Sapphire Gin, Bacardi Superior Rum, Jose Cuervo Silver Tequila, Johnnie Walker Black Scotch, Jack Daniels Bourbon, Crown Royal Whiskey, Hennessy V.S.O.P. Cognac, DeKuyper Cordials & Liqueurs, Cinzano Vermouth, Kahlua Liqueur, Triple Sec Liqueur* ~ per drink 10

Familiar Brands

Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Sauza Silver Tequila, Johnnie Walker Red Scotch, Jim Beam Bourbon, Seagram's 7 Whiskey, Hennessy V.S. Cognac, DeKuyper Cordials & Liqueurs, Cinzano Vermouth, Kahlua Liqueur, Triple Sec Liqueur* ~ per drink 9

House Wines

BV Chardonnay, Placido Pinot Grigio, Two Vines Sauvignon Blanc, BV Cabernet, Canyon Road Pinot Noir, Beringer White Zinfandel ~ per glass 9

Domestic Beer

Budweiser, Bud Light, Coors Light, Yeungling, St. Pauli Girl NA ~ per bottle 7

Imported Beer

Heineken, Corona, Corona Light ~ per bottle 8

Soft Drinks

Pepsi® soft drinks ~ per bottle 5.50
Bottled water ~ 5.5 each

Cordials

Bailey's Irish Whiskey, B&B, Frangelico, Drambuie, Godiva Liqueur, Cointreau, Grand Marnier, Sambuca, Chambord 12

Enhancements

Freshly brewed Starbucks® Coffee, regular or decaffeinated, assorted Tazo® teas ~ per gallon 55

Fresh strawberries dipped in a creamy milk chocolate sauce (per dozen) 30

Individual VOSS™ ultra premium bottled water 7

Bloody Mary ~ per drink 7.50