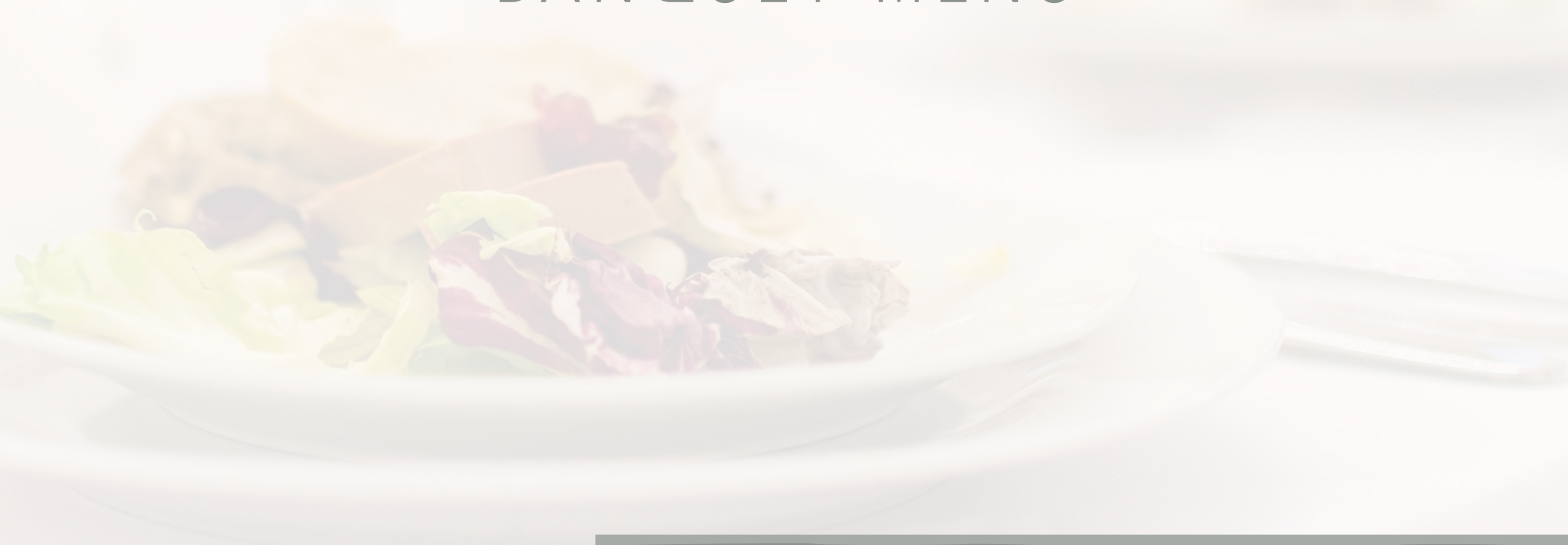




MOUNT AIRY
CASINO • RESORT • SPA

BANQUET MENU



BREAKFAST BUFFETS

Each Menu Requires a Minimum Guarantee of 10 Persons. Breakfasts are Designed for an Hour of Service. Pastries, Fruit, etc., are Not Transferable to Refreshment Breaks. **A \$50 Labor and Preparation Charge will be Applied to all Continental Breakfasts Under 20 People.**

THE DELUXE CONTINENTAL

\$18

Selection of Fresh Assorted Muffins, Danish and Croissant

Plain and Vanilla Greek Yogurt Served with House Granola and Blueberries

Sliced Fresh Fruit Display to Include Melons, Pineapple, Berries and Kiwi

Fresh Squeezed Orange Juice, Cranberry Juice and Apple Juice

Coffee and Hot Tea Selection

THE EXECUTIVE CONTINENTAL

\$23

Selection of Fresh Assorted Muffins, Danish and Croissant

Assorted Bagels to Include: Plain, Poppy, Cinnamon Raisin, and Sesame Served with Cream Cheese

Fresh Ripened Fruit Salad with Seasonal Berries

Assorted Individual Fruit Yogurts

Breakfast Bake with Crisp Potatoes, Bacon and Spinach

Fresh Squeezed Orange Juice, Cranberry Juice and Apple Juice

Coffee and Hot Tea Selection

*All pricing is per person plus 6% tax and 21% service charge.

BREAKFAST BUFFET

\$26

STARTERS

Selection of Fresh Assorted Muffins, Danish and Croissant

Sliced Fresh Fruit Display to Include Melons, Pineapple, Berries and Kiwi

Assorted Individual Fruit Yogurts

Fresh Squeezed Orange Juice, Cranberry Juice and Apple Juice

Coffee and Hot Tea Selection

THE EGGS

(select one)

Scrambled Free Range Eggs

Provençal Egg Bake, Spinach, Roasted Tomato, Feta Cheese

Healthy Scramble, Vegetarian Sausage, Red and Green Peppers, Swiss Cheese and Scallions

THE MEATS

(select two)

Apple Wood Smoked Bacon

Turkey Sausage Link

Pork Sausage Patty

Grilled Honey Ham

Chicken Sausage Link

THE POTATOES

(select one)

Traditional Crisp Breakfast Potatoes

Roasted Red Skin Potatoes, Onions, Thyme

Parmesan Tater Tots, Cracked Pepper

Goat Cheese Potato Cakes, Scallion

BUFFET ENHANCEMENTS

- \$4 Baked Apples and Steel Cut Oatmeal Served with Brown Sugar, Maple Syrup, and Cinnamon
- \$6 Banana and Chocolate Chip Stuffed French Toast
- \$9 Smoked Fish Display: Smoked Salmon, White Fish Spread, Red Onion, Capers, Sliced Roma Tomato, Rye Bread and Bagel Chips

BREAKFAST ACTION STATIONS

*Minimum 25 guests and Maximum of 200,
\$150 per Attendant / per 75*

- \$6 Fresh Waffles Made to Order, Whipped Cream, Maple Syrup, Fruit Toppings and Whipped Butter
- \$8 Made to Order Egg & Omelet Station: Mushroom, Cheddar, Tomatoes, Ham, Bacon, Spinach, Feta, Swiss, Green Peppers, Salsa. Egg Beaters Available Upon Request.
- \$11 Breakfast Carving Station: Canadian Bacon and Maple Glazed Pork Belly

*All pricing is per person plus 6% tax and 21% service charge.

AM/PM BREAKS

All Theme Breaks are Designed for 45 Minutes. Each Break Requires a Minimum Guarantee of 10 Persons and Must be Ordered for the Full Group. A \$50 Labor and Preparation Charge will be Applied to all Breaks Under 20 People.

All AM/PM Break Packages May Only be Ordered in Conjunction with a Main Package.

SWEET, SALTY, & CINNAMON

\$13

Apple Wedges and Peanut Butter

Pretzels

Cinnamon Sugar Donut Holes

Local Apple Cider

FRUITS AND NUTS

\$13

Fresh Ripened Fruit Salad with Seasonal Berries

Assorted Granola Bars

House Blended Trail Mix

Choice of: Cucumber-Mint, Citrus-Basil or
Lime-Cilantro Infused Water

GLUTEN – FREE TREATS

\$13

Vegetable Crudité and Hummus

Lime White Bean Chips

Assorted Hershey's Chocolate Bars

Choice of: Cucumber-Mint,
Citrus-Basil or Lime-Cilantro
Infused Water

LUNCHBOX SNACKS

\$13

Assortment of Fresh Baked Cookies

Salted Kettle Potato Chips,
Ranch Nacho Chips

Lemon Rice Krispy Treats

Assorted Sodas

MINI SANDWICH BREAK

\$17

Petite Grilled Cheese with Tomato

Pulled Pork Slider, Onion Crisp

Turkey and Brie Finger Sandwich,
Apple Butter and Arugula

Fresh Squeezed Lemonade

*All pricing is per person plus 6% tax and 21% service charge.

A LA CARTE BEVERAGE & SNACKS

Bottled Soda **\$3.00**

Bottled Water **\$2.50**

Individual Smoothies **\$3.75**

Coffee and Hot Tea **\$39 per gallon**

Iced Tea **\$25 per gallon**

Individual Bottled Juices **\$3.50**

Assorted SoBe Lifewater® **\$4.00**

Voss® Bottled Water **\$5.00**

Red Bull® **\$5.00**

Potato Chips **\$2.50**

Cookies **\$24 per dozen**

Ranch Nacho Chips **\$2.75**

Granola Bars **\$2.75**

Pretzels **\$2.50**

Brownies and Blondies **\$28 per dozen**

Variety of Donuts **\$22 per dozen**

Seasonal Whole Fruits **\$2.50 per piece**

LUNCH BUFFETS

Each Menu Requires a Minimum Guarantee of 10 Persons. Lunch Buffets are Designed for an Hour of Service. Desserts, Pastries, Fruit, etc. are Not Transferable to Refreshment Breaks. **A \$100 Labor and Preparation Charge will be Applied to all Lunch Buffets Under 20 People.**

THE SANDWICH BOARD

\$28

Dutch Potato Salad, Hard Boiled Eggs,
Mustard and Tarragon

Garden Vegetable Salad, Cucumber, Tomato,
Carrot, Red Cabbage, Chick Peas with Ranch and
Honey Mustard Dressings

Kettle Cooked Potato Chips

Assortment of Pre-Made Sandwiches to Include:
Turkey, Ham, Roast Beef, Grilled Vegetable
and Tuna Salad Served on a Variety of Rolls,
Breads and Wraps

Variety of Condiments: Mayonnaise, Mustard, Pickles,
Pepperoncini Peppers and Creamy Horseradish Sauce

Freshly Baked Cookies, Lemon Rice Krispy Treats
and Chocolate Éclairs

Coffee and Hot & Iced Tea Selection

THE COOKOUT

\$30

Fresh Garden Salad- Tomato, Carrot,
Cucumber, Red Onion with
Balsamic Vinaigrette and Ranch Dressings

Gourmet Cole Slaw

Creamy Macaroni Salad, Green Peppers and Peas

All Beef Sliders, Cheddar and Pickle

Char Grilled Chicken, Cranberry BBQ Sauce

Roasted Sweet Potatoes, Thyme

Sautéed Green Beans

Strawberry Cheesecake

Assorted Fresh Baked Cookies

Coffee and Hot & Iced Tea Selection

*All pricing is per person plus 6% tax and 21% service charge.

THE ITALIAN BUFFET

\$32

Tomato and Mozzarella Salad,
Butter Lettuce, Crispy Prosciutto

Classic Caesar Salad, Romaine Hearts,
Croutons, Garlic-Dijon Dressing

Warm Focaccia Bread

Tuscan Orecchiette Salad,
Red Cabbage, Cannellini Beans,
Red Peppers, Shaved Parmesan

Cheese Ravioli, Spinach,
Diced Tomato and Olives

Grilled Chicken Parmesan, Marinara
and Aged Provolone

Hand Rolled Meatballs, Marinara

Roasted Squash, Oregano and Balsamic

Mini Cannoli and Pastries

Coffee and Hot & Iced Tea Selection

MOUNT AIRY LIVING WELL BUFFET

\$34

Arugula and Spinach Salad, Dried
Cranberry, Almonds, Coconut, Red
Onion and Lemon Honey Dressing

Roasted Artichoke and Quinoa Salad,
Red Pepper, Basil and Parmesan

Turkey Whole Grain Pita Wrap,
Cucumber, Honey Mustard, Spinach

Pesto and Tomato Whole Grain Pasta,
Grated Parmesan

Pan Seared Barramundi, Peas and
Braised Fennel

Rice Pilaf, Aromatic Vegetables

Roasted Cauliflower, Extra Virgin
Olive Oil, Lemon Gremolata

Fresh Fruit Display with
Vanilla Yogurt Sauce

Coffee and Hot & Iced Tea Selection

THE EXECUTIVE LUNCH BUFFET

\$34

Spinach Salad with Strawberries,
Almonds, Feta, Red Onion and
Peppercorn Vinaigrette

Iceberg Salad, Tomato,
Blue Cheese, Red Onion, Crouton
and Ranch Dressing

Grilled Vegetable and Olive Salad,
Quinoa, Balsamic Reduction

Pan Roasted Salmon, Fennel, Cured
Tomato and Lemon Beurre Blanc

Portobello Stroganoff, Penne, Scallion,
Sour Cream Demi

Chicken Breast, Tarragon Mustard Jus

Roasted Potato and
Vegetable Medley

Assorted Bar Desserts and
Fresh Baked Cookies

Coffee and Hot & Iced Tea Selection

*All pricing is per person plus 6% tax and 21% service charge.

PLATED LUNCH

Menu Requires a Minimum Guarantee of 10 Persons. Desserts, Pastries, Fruit, etc. are Not Transferable to Refreshment Breaks.
A \$100 Labor and Preparation Charge will be Applied to all Plated Lunches for Events Under 20 People.

SALAD CHOICES

(select one)

GARDEN SALAD

Tomatoes, Radish, Carrot, Chick Peas
and White Balsamic Vinaigrette

CLASSIC CAESAR SALAD

Romaine Hearts, Shaved Parmesan, Focaccia Crouton
and Caesar Dressing

ARUGULA AND SPINACH SALAD

Dried Cranberry, Almonds, Coconut, Red Onion
and Lemon Honey Dressing

HEIRLOOM TOMATO SALAD

Fresh Mozzarella, Rosemary Baguette,
Basil Pesto

ROASTED VEGETABLE SALAD

Harvest Greens, Asparagus, Squash, Baby Carrots, Feta Cheese with Ranch Dressing

ENTRÉE CHOICES

(select up to two)

Pan Roasted Chicken with Garlic Whipped Potatoes,
Broccoli and Tarragon Jus **\$32**

Rosemary Pork Tenderloin with Fingerling Potatoes,
Baby Carrots and Mustard Demi **\$35**

Seared Salmon Fillet with Scallion Potato Cake,
Charred Tomato and Worcestershire Beurre Blanc **\$35**

Fettuccine Bolognese, Shaved Parmesan
(Vegetarian Available) **\$30**

Braised Boneless Beef Short Ribs with Whipped Potatoes,
Roasted Mushrooms and Red Wine Demi **\$38**

Sweet Pea Risotto with Roasted Vegetables
and Smoked Olive Oil **\$30**

DESSERT CHOICES

(select one)

Dark Chocolate Cake

Salted Caramel Crunch Cake

Peanut Butter Cup Pie

Granny Apple Deep Dish Pie

Classic NY Cheesecake

*All pricing is per person plus 6% tax and 21% service charge.

BOXED LUNCHES

Each Selection Requires Minimum Guarantee of 10 Persons.

\$22

**Roasted Turkey Breast with Mozzarella,
Arugula, Beefsteak Tomato and
Dijon Mustard on a Pretzel Roll**

Creamy Macaroni Salad, Green Peppers and Peas

Kettle Potato Chips

Fresh Baked Cookies

Bottled Water

**Grilled Chicken with Smoked Gouda,
Lettuce, Beefsteak Tomato
and BBQ Sauce on a Kaiser**

Red Skin Potato Salad, Tarragon and Mustard

Kettle Potato Chips

Fresh Baked Cookies

Bottled Water

**Sliced Roast Beef with
Havarti, Lettuce,
Sweet Onion Aioli and
Tomato on a Brioche Roll**

Fresh Tossed Cole Slaw

Kettle Potato Chips

Fresh Baked Cookies

Bottled Water

**Italian Meats with Provolone,
Shredded Lettuce, Beefsteak
Tomato and Oregano Aioli
on an Olive Baguette**

Creamy Macaroni Salad,
Green Peppers and Peas

Kettle Potato Chips

Fresh Baked Cookies

Bottled Water

**Grilled Marinated Vegetable
with Feta, Olives,
Lettuce and Hummus in a
Whole Grain Pita Pocket**

Fresh Tossed Cole Slaw

Kettle Potato Chips

Fresh Baked Cookies

Bottled Water

*All pricing is per person plus 6% tax and 21% service charge.

RECEPTIONS

All Receptions are Designed for 45 minutes. Each Reception Requires a Minimum Guarantee of 10 Persons and Must be Ordered for the Full Group. **A \$50 Labor and Preparation Charge will be Applied to all Receptions Under 20 People.**

COLD HORS D'OEUVRES

Tomato and Mozzarella Bruschetta	\$2.75 per piece
Curried Chicken Salad on Cucumber.....	\$2.75 per piece
Red Pepper and Hummus on Belgium Endive Lettuce	\$2.75 per piece
Mushroom Confit on Focaccia Crostini ..	\$2.75 per piece
Roasted Artichoke and Olive Skewer	\$2.75 per piece
Pesto Eggplant Roulade with Fire Roasted Pepper	\$2.75 per piece
Boursin Cheese Stuffed Peppadew	\$2.75 per piece
Smoked Salmon on Potato Cake	\$3.00 per piece
Prosciutto Wrapped Asparagus.....	\$3.00 per piece
Poached Shrimp Cocktail	\$3.50 per piece
Tuna Poke on Cucumber	\$3.50 per piece
Brie in Phyllo Cup with Orange Marmalade and Almond	\$3.50 per piece

HOT HORS D'OEUVRES

Vegetable Spring Roll.....	\$2.50 per piece
Vegetable Pot Sticker	\$2.50 per piece
Sesame Chicken Bite with Sweet Chili Sauce	\$2.75 per piece
Chicken and Basil Dumpling.....	\$2.75 per piece
Cheese Stuffed Arancini.....	\$2.75 per piece
General Tso's Cauliflower Bite	\$2.75 per piece
Spinach and Cheese Blossom	\$2.75 per piece
Seasoned Beef Empanada	\$3.00 per piece
Korean Steak Taco	\$3.25 per piece
Short Rib & Fig in Phyllo.....	\$3.25 per piece
Mini Beef Wellington	\$3.25 per piece
New Zealand Lamb Chop.....	\$4.25 per piece

HORS D'OEUVRES PACKAGES

Served with a Domestic & Imported Cheese Display
Along with a Crisp Vegetable Crudité Display

Select 6 Hors D'oeuvres **\$28**

Select 8 Hors D'oeuvres **\$32**

ADD STATIONARY HORS D'OEUVRES

Artichoke and Kale Dip with Kalamata Olives,
Feta and Assorted Crackers **\$6**

Assorted Sashimi and Sushi Rolls, Seaweed Salad,
Pickled Ginger and Wasabi **\$18**

Bacon and Apple Cider Pierogi,
Parsley and Brown Butter **\$7**

STATIONARY DISPLAYS

DOMESTIC AND IMPORTED CHEESE DISPLAY
Includes Premium Cheeses, Olive Crostini, Grapes,
Dried Fruits, Fruit Chutney and Mustards **\$9**

ARTISANAL CHARCUTERIE DISPLAY
Includes Sweet Pickles, Marinated Olives, Assorted
Baguettes, Extra Virgin Olive Oil **\$10**

CRISP VEGETABLE CRUDITÉ DISPLAY
Includes Cauliflower, Cucumber, Cherry Tomato,
Radish, Celery Sticks, Carrots and Peppers,
Hummus and Sweet-Onion Aioli Dipping Sauces **\$7**

FRESH SEASONAL FRUIT DISPLAY
Includes Melons, Pineapple,
Tropical Fruits and Berries **\$8**

ANTIPASTO DISPLAY
Grilled Vegetables, Artisan Charcuterie,
Fresh Mozzarella, Grilled Crostini **\$10**

SUSHI AND SEAFOOD STATION
Includes an Assortment of: Sashimi and Rolls,
Seaweed Salad, Pickled Ginger, Wasabi,
Light Soy Sauce. Fresh Shucked Oysters, Poached
Crawfish and Chilled Shrimp with Cocktail Sauce,
Lemon Wedges, Horseradish Mignonette **\$27**

*All pricing is per person plus 6% tax and 21% service charge.

CHEF ATTENDED ACTION STATIONS

All Chef Attended Action Stations are Intended for Groups of 25 or More.
They are also Suggested as Add-ons to Other Items.

\$150 per attendant | Per 75 people

PASTA STATION *(select two)*

\$16

Mushroom Ravioli with Arugula, Shaved Parmesan
and Brown Butter

Ricotta Cavatelli Pasta with Diced Tomatoes,
Olives and Basil

Penne Pasta with Shrimp, Tomatoes and Lemon Cream

Cheese Ravioli with Eggplant Bolognese and Oregano

Orecchiette Pasta and Roasted Asparagus, Wild Mushrooms
and Extra Virgin Olive Oil

RISOTTO TO ORDER *(select two)*

*Small Batch Cooking of Italian Arborio Rice
Flavored your Way*

\$16

Sweet Pea and Wild Mushroom with Truffle Oil

Lobster and Fennel with Lemon and Parsley

Crisp Buffalo Chicken and Blue Cheese with Scallion

Ginger and Shitake with Edamame and Bean Sprouts

Braised Beef and Roasted Shallot with Tarragon

CARVING STATIONS *(All served with mini brioche rolls)*

Salt Crusted NY Strip Steak with
Red Pepper Marmalade **\$575** (serves 20-25)

Rosemary Roasted Prime Rib with Au Jus and
Creamy Horse Radish **\$650** (serves 20-25)

Herb-Grilled Beef Tenderloin with Mustard Aioli
and Creamy Horseradish **\$325** (serves 15)

Apricot and Spinach Stuffed Local Pork Loin with
Whole-Grain Mustard **\$275** (serves 20-25)

Prime Reserve Pork Steamship with Mustard Aioli
\$325 (serves 35-40)

Honey Ham with Raisin Chutney and
Caramelized Pineapple **\$250** (serves 30-35)

Oregano and Tarragon Turkey Breast with Pan Gravy
\$275 (serves 20-25)

*All pricing is per person plus 6% tax and 21% service charge.

DINNER BUFFETS

Menu Requires a Minimum Guarantee of 10 Persons. Dinner Buffets are Designed For a Maximum Two Hours Service.
A \$100 Labor and Preparation Charge Will Be Applied to All Buffet and Plated Dinner Functions For Events Under 20 People.

THE RESORT BUFFET

\$45

Fresh Artisan Dinner Rolls

Spinach Salad with Strawberries, Almonds, Feta,
Red Onion and Peppercorn Vinaigrette

Roasted Artichoke Tabouleh with Asparagus
and Tomatoes

Tomato and Fresh Mozzarella Salad, Butter Lettuce,
Crispy Prosciutto

Braised Beef Short Ribs, Roasted Demi

Seared Chicken Breast with Tarragon Creamed Corn

Pan Seared Salmon Medallion, Roasted Haricots Verts

Roasted Potato and Vegetable Medley

Asparagus and Cured Tomato Cavatelli,
Shaved Parmesan

New York Cheesecake

Salted Caramel Crunch Cake

Coffee and Hot & Iced Tea Selection

*All pricing is per person plus 6% tax and 21% service charge.

DINNER BUFFETS

(Continued)

THE LUXE BUFFET

\$55

Fresh Artisan Dinner Rolls

Fresh Garden Salad- Tomato, Carrot, Cucumber, Red Onion
with Balsamic Vinaigrette and Ranch Dressings

Tuscan Orecchiette Salad, Red Cabbage, Cannellini Beans,
Red Peppers, Shaved Parmesan

Char Grilled Beef Tenderloin, Red Wine Demi

Pan Roasted Baramundi with Fennel and Lemon

Garlic and White Wine Roasted Chicken Thigh,
Oyster Mushrooms and Thyme Jus

Roasted Potato, Rosemary

Parmesan and Panko Tossed Cauliflower, Cracker Pepper

White Chocolate and Blueberry Cheesecake

Dark Chocolate Fudge Cake

Lemon Dessert Bar

Coffee and Hot & Iced Tea Selection

THE EXECUTIVE BUFFET

\$65

Fresh Artisan Dinner Rolls

Chicken and Sausage Soup with Spinach
and Red Pepper Flake

Garden Vegetable Salad, Cucumber, Tomato,
Carrot, Red Cabbage, Chick Peas with Ranch
and Honey Mustard Dressings

Roasted Baby Beets, Shallot, Tarragon,
Pistachio and Blue Cheese

Crab and Orecchiette Pasta, Vermont Cheddar Sauce

Seared Chicken Breast, Roasted Root Vegetables
and Lemon Herb Jus

Garlic Whipped Yukon Potatoes

Haricots Verts, Roasted Red Peppers

Chef Carved NY Strip Loin with Creamy Horseradish Sauce

Red Velvet Cake

Traditional Carrot Cake

White Chocolate and Blueberry Cheesecake

Coffee and Hot & Iced Tea Selection

*All pricing is per person plus 6% tax and 21% service charge.

PLATED DINNER

Menu Requires a Minimum Guarantee of 10 persons.

A \$100 Labor and Preparation Charge will be Applied to all Plated Dinners for Events Under 20 People.

All Plated Dinners Include Coffee, Hot & Iced Tea Selection and Rolls with Butter.

FIRST COURSE

(select one)

Fresh Garden Salad
Tomato, Radish, Cucumber with Lemon Vinaigrette

Heirloom Tomato and Prosciutto
with Sweet Basil and Fresh Mozzarella

Classic Caesar Salad
Focaccia Crouton, Shaved Parmesan, Tomato

Seafood Chowder with Fennel and Aromatic Vegetables

Tomato Bisque with Feta Cheese

Garden Vegetable Salad, Cucumber, Tomato,
Carrot, Red Cabbage, Chick Peas

MAIN COURSE

(select three)

Filet of Beef Tenderloin, Garlic Whipped Potatoes,
Roasted Heirloom Vegetables, Demi **\$58**

Braised Beef Short Rib and Shrimp, Garlic Whipped
Potatoes, Broccolini and Mustard Demi **\$54**

Pan Seared Breast of Chicken, Garlic Whipped Potatoes
and Baby Carrot, Thyme Jus **\$42**

Atlantic Salmon, Rice Pilaf, Poached Fennel
and Asparagus **\$45**

Wild Mushroom Ravioli, Asparagus and Arugula Risotto,
Parmesan Cheese, Truffle Oil **\$42**

Indian Style Vegetable Korma, Steamed Jasmine Rice
and Grilled Scallion **\$40**

Poached Halibut, Quinoa Pilaf and Roasted Asparagus,
Tomato Beurre Blanc **\$52**

New Zealand Lamb Loin, Boursin Whipped Potato,
Roasted Baby Carrot, Pomegranate Demi **\$52**

DESSERT COURSE

(select one)

Salted Caramel Cheesecake

Chocolate Torte

Classic Carrot Cake

New York Cheesecake

Coconut and Passion Fruit Cheesecake

*All pricing is per person plus 6% tax and 21% service charge.

ALCOHOL SELECTIONS

BRAND CATEGORY	DELUXE	PREMIUM	ELITE
VODKA	Pinnacle	Tito's	Grey Goose
GIN	Beefeater	Tanqueray	Bombay Sapphire
SCOTCH	Johnnie Walker Red	Johnnie Walker Black	Glenlivet
WHISKEY/BOURBON	Jim Beam	Jack Daniels	Maker's Mark
WHISKEY	Seagram 7	Seagram VO	Jameson
LIGHT RUM	Bacardi, Malibu, Captain	Bacardi, Malibu, Captain	Bacardi, Malibu, Captain
TEQUILA	Sauza	Patrón Silver	Don Julio
BRANDY/COGNAC	E&J	Hennessey VS	Rémy Martin VSOP
WINE	House Selection	House Selection	Premium Selection

DURATION	DELUXE	PREMIUM	ELITE	BEER & WINE
ONE HOUR	\$17.00	\$20.00	\$23.00	\$15.00
TWO HOURS	\$26.00	\$30.00	\$34.00	\$23.00
THREE HOURS	\$35.00	\$40.00	\$45.00	\$31.00
FOUR HOURS	\$44.00	\$50.00	\$56.00	\$39.00
FIVE HOURS	\$53.00	\$60.00	\$67.00	\$47.00

BEER: Budweiser, Bud Light, Coors Light, Miller Lite, Corona, Heineken, Stella, Yuengling

