

1005 Abbe Rd., N., Elyria, Ohio 44035  
Spitzer Conference Center  
440-366-4100

## **BREAKFAST OFFERINGS**

*All Breakfast Buffets include the Traditional Coffee & Hot Tea Service Package and assorted juice carafes.*

*Pricing is PER PERSON*

### **Traditional Continental**

Freshly baked Fruit Pastries, Breakfast Breads, Muffins,  
Yogurt, Honey Granola, and Seasonal Fresh-Cut Fruit \$ 8.50

### **The Scrambler**

Fluffy scrambled Eggs, Bacon, Sausage, Breakfast Potatoes,  
Assorted Fruit Pastries, and Seasonal Fresh-Cut Fruit \$10.00

### **Quiche and Fresh Fruit**

Assorted Quiches, Assorted Fruit Pastries, and  
Seasonal Fresh-Cut Fruit \$ 9.00

### **Breakfast Sandwiches**

Egg & Cheese, Ham, Bacon, and Sausage Croissant  
Breakfast Sandwiches and Seasonal Fresh-Cut Fruit \$ 9.50



## **ENHANCEMENTS**

<b>Assorted Fruit Pastries or Bread</b>	<b>\$20.00/dozen</b>
<b>Assorted Bagels w/Cream Cheese</b>	<b>\$20.00/dozen</b>
<b>Gourmet Muffins</b>	<b>\$20.00/dozen</b>
<b>Fruit Yogurt and Honey Granola</b>	<b>\$1.75/person</b>

<b>Pancakes or French Toast (2 per order)</b>	<b>\$2.00/order</b>
<b>Breakfast Sandwiches</b>	<b>\$7.50/order</b>
<b>Seasonal Fresh Cut Fruit</b>	<b>\$3.00/person</b>

## **LUNCH OFFERINGS**

*Minimum of five sandwiches per selection preferred*

*Priced Per Person*

### **Gourmet Sandwich Selections**

**\$8.00**

#### **Lemon & Dill Tuna Salad**

Lemon & Dill-seasoned Tuna Salad,  
Romaine Lettuce, and Tomato served on a Wrap

#### **Pesto Chicken Salad & Tomato Jam**

Pesto Chicken Salad, Balsamic Tomato Jam,  
and Romaine Lettuce, served on a Pretzel Roll

#### **Turkey and Avocado Club**

Roasted Turkey, Bacon, Cheddar Cheese, Romaine  
Lettuce, Tomato, and Avocado Aioli served on Ciabatta Roll

#### **Classic Italian Hoagie**

Sliced Ham, Pepperoni, Salami, Provolone Cheese, Tomato,  
Romaine Lettuce, and Italian Dressing served on Ciabatta Roll

#### **Grilled Portobello Mushroom**

Grilled Portobello, Roasted Red Pepper, Romaine Lettuce,  
Tomato, and Pesto Mayonnaise served on Ciabatta Roll

#### **Smoked Jerk Chicken Salad**

Jerk Seasoned Smoked Chicken Salad, Orange Marmalade,  
and Romaine Lettuce served on Ciabatta Roll or Wrap

#### **Turkey Caprese**

Roasted Turkey, Sliced Fresh Mozzarella Cheese,  
Roasted Tomato, and Pesto served on a Pretzel Roll

#### **Muffuletta**

Sliced Ham, Salami, Capicola, Provolone Cheese, Olive Tapenade,  
and Romaine Lettuce served on Ciabatta Roll

#### **Roast Beef & Red Onion Jam**

Sliced Roast Beef, Swiss Cheese, Red Onion Jam,  
Romaine Lettuce, and Horseradish Sauce served on a Pretzel Roll

#### **Boursin Chicken**

Sliced grilled Chicken, Roasted Red Peppers, Boursin Cheese  
Spread, and Romaine Lettuce served on a Ciabatta Roll

#### **Mesquite Turkey**

Mesquite Smoked Turkey, Bacon, Cheddar, Romaine Lettuce,  
and Sundried Tomato Aioli served on a Ciabatta Roll

## LUNCH OFFERINGS

### ***Boxed or Bagged Selections***

*Minimum of five sandwiches preferred*

*Priced Per Person*

**Gourmet Box Lunch** (*min. of five sandwiches per selection preferred*) **\$13.00**

Choice of Sandwich from the Gourmet Sandwich Selection  
Served on Artisan Bread  
Includes Cheese Tortellini Salad, Bagged Chips, Fruit,  
Homemade Gourmet Cookie, and a Canned Beverage or Bottled Water

**Traditional Boxed Lunch** **\$11.50**

Choice of Ham, Turkey, Chicken or Tuna Salad Sandwiches  
Served on Deli Bread or Wraps  
Includes Pasta or Potato Salad, Bagged Chips, Fruit,  
Homemade Cookie, and a Canned Beverage or Bottled Water

**Bagged Lunch** **\$9.00**

Choice of Ham or Turkey Sandwich  
Served on Deli White Bread  
Includes Pasta Salad, Fruit,  
Homemade Cookie, and a Canned Beverage or Bottled Water

**LCCC Party Sub** (serves four [4]) **\$18.00**  
Ham, Salami, Capicola, Provolone Cheese



# LUNCH OFFERINGS

## Plated Entrée Salad Selections

All Plated Entrée Salad Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Rolls & Butter, and Chef's Choice Dessert.

Priced Per Person

**Cobb Salad** \$12.00  
Chopped Iceberg Lettuce, Bacon Bits, Bleu Cheese, Diced Ham, Tomatoes, Cucumbers, and Eggs  
Served with Ranch Dressing

**Classic Greek Salad** \$12.00  
Chopped Romaine Lettuce, Tomato Wedges, Feta Cheese, Sliced Olives, Cucumbers, and Red Onions  
Served with Lemon & Herb Vinaigrette

**Caesar Salad** \$12.00  
Chopped Romaine Lettuce, Parmesan Cheese, and Asiago Croutons  
Served with Creamy Caesar Dressing

**Southwest Salad** \$13.00  
Chopped Romaine Lettuce, Roasted Red Peppers, Corn, Queso Fresco, and Fried Tortilla Strips  
Served with Cilantro Ranch Dressing

**Steak House Salad** \$13.00  
Chopped Romaine Lettuce, Bleu Cheese, Grilled Tomatoes, Portobello Mushrooms, and Fried Onion Straws  
Served with Balsamic Vinaigrette

**Oriental Salad** \$13.00  
Baby Spinach, Soba Noodles, Julienned Squash, Zucchini, and Red Peppers  
Served with Miso & Ginger Vinaigrette

**Roasted Vegetable Salad** \$13.00  
Chopped Romaine Lettuce, Goat Cheese, Grilled Red Peppers, Portobello Mushrooms, Zucchini, and Squash  
Served with Balsamic Vinaigrette

## Enhancements

Priced Per Person

*Grilled // Blackened // Barbequed*

- Chicken Breast \$3.00
- Shrimp Skewer \$4.00
- Flat Iron Steak \$4.00
- Salmon \$4.00
- Rare Tuna \$4.00
- Portobello Mushroom Cap \$2.00

## LUNCH OFFERINGS

### Buffet Selections

All Buffet Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Salad, Rolls & Butter, and Chef's Choice Dessert.

Priced Per Person

#### CHICKEN SELECTION

**Tuscan Chicken \$16.00**

Seared Chicken Breast topped with Artichokes, Spinach, and Capers  
Accompanied with Oven-Roasted Potatoes and Vegetable Medley  
Served with a light Lemon Velouté

**Hickory Smoked BBQ Chicken \$16.00**

Grilled Chicken Breast  
Accompanied with Garlic-Mashed Potatoes and Green Beans  
Served in our zesty Hickory BBQ Sauce

#### PORK SELECTION

**Mustard Crusted Pork Loin \$16.00**

Mustard and Panko crusted Pork Loin  
Accompanied with Roasted Shallot Mashed Potatoes and a Vegetable Medley  
Served with a savory Pan Gravy

#### LASAGNA SELECTION

**Sausage and Beef Lasagna \$13.00**

Sausage and Beef blend layered between fresh Pasta, Ricotta, Cheese Blend and Marinara Sauce

**Mexican Chicken Lasagna \$14.00**

Roasted and shredded Chicken between layers of crispy Corn Tortillas, Cheese, and a charred Tomato Sauce

**Tuscan Vegetable Lasagna \$13.00**

Artichokes, Spinach, Sundried Tomatoes, Caramelized Onions, and Peppers layered between fresh Pasta, Cheese, and an Alfredo Sauce

#### BEEF SELECTION

**BBQ Meatloaf \$15.00**

Home-style Meatloaf covered in Hickory Smoked BBQ Sauce  
Accompanied with Herb-Mashed Potatoes and Green Beans

#### FISH SELECTION

**Seared Salmon Picatta \$17.00**

Pan Seared Salmon with Capers, Lemon, White Wine, and Butter  
Accompanied with Fingerling Potatoes and fresh Asparagus

#### PASTA SELECTION

**Vegetable Napoleon \$17.00**

A Vegan, Gluten-Free grilled Vegetable Napoleon  
Accompanied with Jasmine Rice and a Thai Miso Dressing

## LUNCH OFFERINGS

### Waited Service Selections

*All Waited Service Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Salad, Rolls & Butter, and Chef's Choice Dessert.*

*Priced Per Person*

#### CHICKEN SELECTION

##### **Lemon Chicken**

**\$19.00**

Grilled Chicken Breast  
Accompanied with Roasted Fingerling Potatoes, Green Beans,  
Roasted Fennel, and a Caramelized Onion Compote  
Served with a light Lemon Velouté

##### **Chicken Marsala**

**\$19.00**

Seared Chicken Breast  
Accompanied with Herb Mashed Potatoes and a Vegetable Medley  
Served with a Mushroom Marsala Wine Sauce



#### BEEF SELECTION

##### **Grilled Sirloin (8oz.)**

**\$20.00**

Grilled Beef Sirloin Steak  
Accompanied with Oven Roasted Potatoes and Seasonal Vegetables  
Served with a Bordelaise Sauce

#### PORK SELECTION

##### **Boneless Grilled Pork Chop**

**\$18.00**

Boneless Grilled Pork Chop  
Accompanied with Horseradish Mashed Potatoes and Broccoli  
Served with a Demi-Glace



#### FISH SELECTION

##### **Grilled Salmon**

**\$19.00**

Grilled Salmon  
Accompanied with Grilled Vegetable Israeli Cous Cous

#### PASTA SELECTION

##### **Grilled Vegetable Lasagna**

**\$16.00**

Layers of tender Pasta stuffed with Grilled Seasoned Vegetables  
and three cheeses  
Served with House-made Marinara and Alfredo Sauces

## LUNCH OFFERINGS

### Interactive Buffet Stations

All Interactive Buffet Stations include the Traditional Coffee & Hot Tea Service Package, Iced Tea, and Chef's Choice Dessert, unless otherwise stated. All Interactive Buffet Stations are available for parties of ten guests or more.  
Priced Per Person

**Salad Station \$12.00**

Fresh Greens and an assortment of salad toppings that include Chicken and Ham

**Soup and Salad Station \$12.00      Add Chicken Strips \$2.00**

Includes two Chef's Choice Soups along with Fresh Greens and an assortment of salad toppings

**Traditional Deli Station \$12.50**

An assortment of sliced Deli Meats, Tuna or Chicken Salad, Cheeses, Condiments, and Pickle Chips Served on locally-baked Breads with your choice of Red Skin Potatoes or Pasta Salad

**Pasta Station \$13.00      Add Chicken Strips \$2.00**

**Add Italian Sausage \$2.00**

Farfalle and Linguini Pasta with a variety of Seasoned Vegetables, tossed Salad, and a choice of two sauces. **Sauce Choices:** Alfredo, Creamy Pesto, Marinara, Roasted Red Pepper Cream, Roasted Garlic Cream

**Taco Station \$13.50**

Seasoned Ground Beef, Chicken strips, hard & soft Tortillas, shredded Cheese, shredded Lettuce, diced Tomatoes, Sour Cream, Salsa, and sliced Black Olives

**Pizza & Salad Station \$13.00**

Pizza baked at LCCC Market Place using up to two toppings of choice, Served with a Garden Salad.  
**Pizza Topping Choices:** Pepperoni, Sausage, Chicken, Bacon, Ham, Mushroom, Peppers, Onion, Tomato, Pineapple, Olives, Pickled Jalapeños, Banana Pepper, Cheddar Cheese, Extra Cheese  
**Sauce Choices:** Marinara, White, Olive Oil, Pesto

**Dog & Burger Station \$13.50**

Quarter pound All-Beef Hot Dogs, Steak-ground Beef Burgers, Baked Beans, Potato or Pasta Salad Served with Cheese, Lettuce, Tomato, and Condiments

### Specialty Breaks

All Specialty Breaks include the Traditional Coffee & Hot Tea Service Package, Iced Tea, and assorted Soda

Priced Per Person

**Soft Pretzel**

**\$6.00**

Soft Pretzels served with an assortment of dipping sauces including Sweet Mustard, whipped Cream Cheese, and Cinnamon Sugar

**Tapenade**

**\$8.50**

Olive Tapenade, Roasted Pepper Relish, Marinated Mushrooms, Hummus, and Tabouli served on sliced breads and crackers

**Sweet Choice**

**\$7.00**

Frosted Chocolate Brownies, House-made Cookies, and Chocolate-covered Pretzels



**Lorain County  
Community College**

CONFERENCE AND DINING SERVICES

## **LUNCH OFFERINGS**

### **Hometown Favorite Buffets**

**\$10.00**

*All Hometown Favorite Buffets are served for LUNCH ONLY, from 11am to 2pm  
Served with a Chef's Choice Vegetable, Rolls & Butter, Iced Tea, and Cookies*

*Priced Per Person*

#### **Chicken Picatta Casserole**

Chicken, Pasta, and Capers mixed  
with a light Lemon White Wine Sauce  
and finished with toasted Asiago

#### **Meatball Pasta Bake**

Meatballs, Pasta, and Marinara Sauce  
topped with three Cheeses and baked  
to perfection

#### **Chicken Paprikash**

Flavorfully seasoned Chicken cooked  
with Onions and a Paprika-spiced Sauce

#### **Kielbasa and Pierogis**

Grilled Kielbasa served with  
Caramelized Onions and Pierogis

#### **Chicken Pot Pie**

House-made Chicken Pot Pie in  
a golden Puff Pastry

#### **Fish and Chips**

Breaded Cod Filet served with French Fries  
and Tartar Sauce

CANCELLATION POLICY: Please note that any cancellations within 72 hours of event time, may be subject to charges and/or fees.  
There will be a 5% Service Charge and applicable local Sales Tax on all Food.



# DINNER OFFERINGS

## Buffet Selections

*All Buffet Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Salad, Rolls & Butter, and Chef's Choice Dessert*

*Priced Per Person*

### CHICKEN SELECTION

**Chicken Picatta** **\$17.00**

Seared Chicken Breast with Wild Rice and Seasonal Vegetables  
Served in a light White Wine Caper Sauce

**Country Fried Chicken** **\$17.00**

Fried Chicken with Mashed Potatoes and Green Beans

**Chicken Parmesan** **\$17.00**

Lightly breaded Chicken Breast with Marinara sauce and a blend of three cheeses  
Served with a side of Pasta with Marinara and Alfredo sauce

### PORK SELECTION

**Grilled Pork Loin** **\$18.00**

Herb-rubbed grilled Pork Loin with Roasted Potatoes and Green Beans  
Served with a Roasted Pearl Onion Gravy

### LASAGNA SELECTION

**Sausage and Beef Lasagna** **\$14.00**

Sausage and Beef blend layered between fresh Pasta, Ricotta, Cheese Blend and Marinara Sauce

**Mexican Chicken Lasagna** **\$15.00**

Roasted and shredded Chicken between layers of crispy Corn Tortillas, Cheese, and charred Tomato Sauce

**Tuscan Vegetable Lasagna** **\$14.00**

Artichokes, Spinach, Sundried Tomatoes, Caramelized Onions, and Peppers layered between fresh Pasta, Cheese, and Alfredo Sauce

### BEEF SELECTION

**Beef Pot Roast** **\$18.00**

Braised Beef Pot Roast with Roasted Root Vegetables and Mashed Potatoes

**Beef Medallions** **\$19.00**

Grilled Beef Medallions with Roasted Potatoes and Corn Succotash  
Served with a Bleu Cheese Cream Sauce

### FISH SELECTION

**Ginger Salmon** **\$19.00**

Ginger and Panko-crusted Salmon, Lemon Grass scented Jasmine Rice, and Asparagus  
Served with Soy Molasses Butter

### PASTA SELECTION

**Vegetable Napoleon** **\$17.00**

A Vegan and Gluten-Free grilled Vegetable Napoleon with Jasmine Rice  
Served with a Thai Miso Dressing

## DINNER OFFERINGS

### Waited Service Selections

All Waited Service Selections include the Traditional Coffee & Hot Tea Service Package, Iced Tea, Salad, Rolls & Butter, and Chef's Choice Dessert.

Priced Per Person

#### CHICKEN SELECTION

**Sausage Stuffed Chicken** **\$20.00**  
Sausage-stuffed airline Chicken Breast  
with Truffled Polenta and Asparagus  
Served with Peperonata Sauce

**Tequila Chicken** **\$21.00**  
Tequila marinated airline Chicken Breast  
with Jalapeño Corn Pudding and Asparagus  
Served with a Charred Pepper Sauce

#### PORK SELECTION

**Horseradish-Crusted Pork Chop** **\$19.00**  
Fresh horseradish and Panko crusted Pork Chop  
with Fried Red-Skin Potatoes and Sugar Snap Peas  
Served with a Red Wine Pan Sauce

#### FISH SELECTION

**Pecan and Pepita-Crusted Trout** **\$22.00**  
Pecan and Pepita crusted Trout served over Cilantro Rice  
with Green Beans  
Served with a Jalapeño Mustard Sauce

#### BEEF SELECTION

**Grilled Sirloin Strip (10oz.)** **\$22.00**  
Grilled Beef Sirloin Steak  
with Potatoes Gratin and Green Beans  
Served with a Herb Béarnaise Sauce

**Flat Iron Steak** **\$21.00**  
Grilled Flat Iron Steak with Horseradish Mashed Potatoes,  
Asparagus, and Crispy Onions  
Served with a Smoked Demi-Glace

**Beef Short Rib** **\$40.00**  
Bone-In Braised Beef Short Rib with Caramelized Pearl Onions,  
Garlic Mashed Potatoes and Asparagus  
Served with a Truffled Demi-Glace

#### VEGETABLE SELECTION

**Tuscan Vegetable Lasagna** **\$17.00**  
Artichokes, Spinach, Peppers Sundried Tomatoes, and Caramelized  
Onions layered between fresh Pasta, Cheese, and Charred Tomato  
Served with an Alfredo Sauce

## **HORS D'OEUVRES OFFERINGS**

*All Hors D'oeuvres are priced per piece.*

### **Hot Hors D'oeuvres**

#### **Per Person Pricing**

Lemon-grass Chicken Pot Sticker	\$1.50
Sriracha Chicken Meatball	\$2.00
Buffalo Chicken and Bleu Cheese Popper	\$1.75
Lobster & Lemon Spring Roll Crisp	\$2.25
Bacon Wrapped Cream Cheese Jalapeño	\$1.50
Short Rib Panini	\$2.00
Vegetable Spring Roll	\$2.00
Mini Beef Wellington	\$2.25

### **Chilled Hors D'oeuvres**

#### **Per Person Pricing**

Old-Bay Poached Shrimp Cocktail	\$1.50
Mini Pretzel Sandwiches	\$1.00

### **Hors D'oeuvres Platters**

#### **Serves 30 – 40 people**

Seasonal Fruit served with Yogurt	\$ 90.00
Seasonal Crudit� with Ranch Dressing	\$ 80.00
Imported and Domestic Cheese Display served with Grilled Crostini	\$150.00
Antipasto Display	\$175.00
A variety of Imported Cured Meats and Cheeses, Artisan Mediterranean Vegetables, and Grilled Crostini	
Antipasto Skewer	\$2.00
Mozzarella Cheese, Sundried Tomatoes, Artichoke Hearts, Kalamata Olives	
Ratatouille and Goat Cheese Bruschetta	\$1.25

## A LA CARTE OFFERINGS

### SALAD SELECTIONS

Tossed Garden Side Salad	\$ 2.50
Caesar Side Salad	\$ 3.00
Pesto Pasta Salad	\$ 2.00
Coleslaw	\$ 2.00
Red-Skinned Potato Salad	\$ 2.00

### LASAGNA BY THE PAN SELECTIONS

*(each pan serves 12 pieces)*

Sausage and Beef Lasagna	\$43.00
Sausage and Beef blend layered between fresh Pasta, Ricotta, Cheese Blend and Marinara Sauce	
Mexican Chicken Lasagna	\$44.00
Roasted and Shredded Chicken between layers of crispy Corn Tortillas, Cheese, and Charred Tomato Sauce	
Tuscan Vegetable Lasagna	\$40.00
Artichokes, Spinach, Sundried Tomatoes, Caramelized Onion, and Peppers layered between fresh Pasta, Cheese Blend and Alfredo Sauce	

### 18", 12-Slice PIZZA

Cheese Pizza	\$13.00
Additional Toppings	\$1.00/ea

**Sauce Choices:** Marinara, White, Pesto, Olive Oil

**Toppings:** Extra Cheese, Cheddar Cheese, Italian Sausage, Pepperoni, Bacon, Peppers, Onion, Mushrooms, Tomato, Pineapple, Ham, Olives, Chicken, Pickled Jalapeños, Banana Peppers

### PARTY DIPS SELECTION

*(All dips are served with Fried Pita Chips and serve approximately 30-40 people)*

Artichoke & Spinach	\$95.00
Artichoke Hearts, Baby Spinach, Old Bay Seasoning, Cream Cheese, and Asiago	
Buffalo Chicken	\$90.00
Grilled Chicken, Frank's Red Hot Sauce, and Cream Cheese	
Grilled Chicken and Italian Sausage	\$90.00
Grilled Chicken, Sweet Italian Sausage, Pesto, Cream Cheese, and Asiago	

### SNACK SELECTIONS

*(Priced Per Person)*

Trail Mix	\$ 2.00
Kettle Chips w/Fr. Onion Dip	\$ 2.00
Classic Potato Chips	\$ 1.00
Pretzel Twists	\$ 1.00
Chex Party Mix	\$ 2.00
Fresh Popped Popcorn	\$ 2.00
Assorted Bagged Chips	\$ 1.00

### SNACK BASKET SELECTIONS

*(Features bagged chips, granola bars, candy bars, and fresh fruit)*

Regular Snacks	
SMALL: serves 10-15 people	\$20.00
MED.: serves 20-25 people	\$33.00
LARGE: serves 30-35 people	\$43.00
XLARGE: serves 40-45 people	\$53.00

### Healthy Alternative

SMALL: serves 10-15 people	\$21.00
MED.: serves 20-25 people	\$34.00
LARGE: serves 30-35 people	\$44.00
XLARGE: serves 40-45 people	\$54.00

## A LA CARTE OFFERINGS

### BAKERY

Assorted Traditional Cookies	\$ 0.75/ea \$ 7.00/doz.
Large Gourmet Cookies	\$ 1.75/ea \$18.00/doz.
Fresh Made Donuts	\$ 1.50/ea \$12.00/doz.
Fresh Made Cupcakes	\$18.00/dozen
Petit Fours (two pieces)	\$ 1.50/order
Fresh Baked Brownies	
Chocolate Fudge	\$ 8.00/dozen
Peanut Butter Cream	\$ 8.00/dozen
Turtle	\$ 8.00/dozen
Lemon Bars	\$ 1.50/ea \$12.00/doz.
Mini California Fruit & Custard Tarts	\$ 1.50/each
Custom Sheet Cakes	
Half Sheet 1 layer	\$ 28.00
Half Sheet 2 Layer	\$ 36.00
Full Sheet 1 Layer	\$ 36.00
Full Sheet 2 Layer	\$ 50.00
Logo**	\$ 20.00

**\*\*Please submit at least 10 days prior to your event**

### BEVERAGES

Juice Carafe (serves 8)	\$ 6.00/each
Iced Tea – Pitcher (serves 12)	\$ 6.00/each
Country Time Lemonade (serves 12)	\$ 7.00/each
Mango Punch – Bowl (serves 35)	\$17.00/each
Canned Soda, 12 oz.	\$ 1.25/each
Bottled Water, 12 oz.	\$ 1.50/each
<b>COFFEE (Air Pots serve 12-14 cups)</b>	
Seattle’s Best Coffee	\$13.00/each
Starbuck’s Coffee	\$15.00/each
Hot Tea Service	\$13.00/each
Mighty Leaf Hot Tea Service	\$15.00/each
Traditional Coffee & Hot Tea Service Package	\$3.00/person