

BREAKFAST BUFFET

EUROPEAN

Chilled orange juice and grapefruit juice
Morning pastries
Fruit salad and whole fruits
Homemade preserves and butter
Coffee, tea



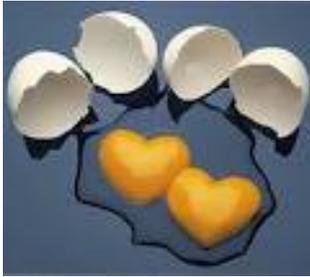
MORNING BAKE SHOP

Chilled orange juice and grapefruit juice
Sliced fresh fruits
Morning cheeses: swiss, cheddar and Québec brie
Yogurt and muesli
Variety of bread: white, whole wheat, raisins and multigrain
Homemade preserves and butter
Coffee, tea and hot chocolate

FIT AND HEALTHY

Chilled orange juice and grapefruit juice
Assorted cold cereal
Bagel and cream cheese
Muffins of the day (no trans fat)
Banana bread and cranberry bread
Multigrain toast
Bircher Muesli (oat crunch, yogurt and fresh fruit)
Fruit salad and whole fruits
Homemade preserves and butter
Coffee, tea, milk
Herbal tea selection

(minimum 25 people)



AMERICAN

Chilled orange juice and grapefruit juice
Fruit salad and whole fruits

Scrambled eggs with bacon OR sausages
AND THE CHOICE of one of the following items:

- English muffin sandwich with ham, egg and cheese
 - Maple butter crepes
- Smoked turkey, scrambled egg, tomato and swiss cheese wrap
 - Ham, salsa and cheese omelet

Sautéed potatoes
Morning pastries and toasts
Homemade preserves and butter
Coffee, tea and milk

(minimum 25 people)

To enhance your buffet, add:
Morning cheeses
Assorted yogurts
Cold cereal and milk

GASTRONOME BUFFET

Fresh orange juice
Verrine of yogurt, small fruits and oat crunch
Poached eggs on English muffins, hollandaise sauce
WITH THE CHOICE OF ONE of the following garnishes:
Ham OR spinach OR smoked salmon OR confit duck
Hashbrown potatoes
Grilled vegetable ratatouille
Morning cheeses: swiss, cheddar and Québec brie
Morning pastries
Homemade preserves and butter
Coffee, tea, milk

(Minimum 25 people)



HERE ARE OUR SUGGESTIONS FOR A PLATED BREAKFAST

CONTINENTAL

Orange juice upon arrival
On the table: Basket of morning pastries
Fruits ramekins
Homemade preserves and butter
Coffee, tea

PARLIAMENTARY

Orange juice upon arrival
On the table: cold cuts and cretons
Scrambled eggs, sausage and cheese skillet
on sautéed potatoes & onions
(vegetarian option available)
Toasts
Preserves and butter
Coffee, tea

OTHER SUGGESTIONS

To enhance your breakfast, supplement per person

Bircher Muesli (oat crunch, yogurt and fresh fruit)
Québec style baked-beans
Yogurt
Smoothie station with fresh fruits
Sliced fresh fruits
Morning cheeses: swiss, cheddar and Québec brie
Cold cuts (cretons and ham)
Maple butter crepes (2 per person)
French toast on old-fashioned bread (2 per person)
Small bagel (1 per person)
 Cream cheese
 Smoked salmon and cream cheese
Station with Chef for eggs and omelets with garnishes

BRUNCH



Assorted juices

Sliced fresh fruit in season

Assorted cold cereals

Cold cuts

Salad bar with: mesclun, onions, croutons, bell peppers, mushrooms, carrots, cherry tomatoes and creamy or Italian dressings

Red and green bell peppers pasta salad

Beans salad

Morning cheese platter: swiss, cheddar et Québec Brie

Scrambled eggs

Smoked turkey wrap, swiss cheese, tomatoes et scrambled eggs

Bacon

Sausages

Hash brown potatoes

Assorted bread and fresh morning pastries

Maple butter crepes

Homemade preserves and butter

Choice of hot courses:

Chicken "aiguillette", onion and cranberries marmalade, wine sauce

Pesto and penne with roasted bell peppers, fresh tomatoes and goat cheese

Pork medallions with Lac St-Jean blueberries and ginger

Atlantic salmon fillet, tomatoes and fresh basil

Assorted desserts

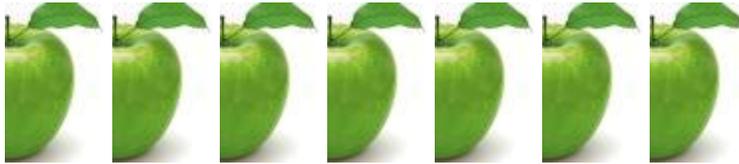
Coffee, tea, milk and hot chocolate

(minimum of 50 people for all options)

IN ADDITION:

Prime rib of beef, sliced in the room (per person)

COFFEE BREAK



COOKIE FACTORY

Fruit juices

1 cookie per person (oatmeal and raisin or Macadamia nuts)

Coffee, tea, herbal tea

BAKE SHOP

Fruit juices

Banana bread, apple and cranberry bread

Whole fruits

Coffee, tea, herbal tea

FIESTA

Basket of nachos

Guacamole, sour cream and salsa

Pitcher of lemonade and pitcher of iced tea

Virgin sangria or margarita

(Minimum 15 people)

HEALTHY (no trans-fat)

Smoothies

Red and Green apples

Raspberry delight, yogurt and oat crunch

Oatmeal and raisin cookie

Coffee, tea, herbal tea

TEATIME

Cranberry juice and apple juice

Shortbread cookies

Scones with strawberry jam and whipped cream

Green tea, white tea, black tea and fruit herbal tea

(Minimum 15 people)

CHOCOLATE LOVER

Chocolate muffins

Brownies, chocolate chips cookies

Fresh fruits and chocolate sauce

Chocolate milk, coffee, tea and herbal tea

(Minimum 15 people)

INTERLUDE

Chips
Jelly beans, raisins Gloset and Smarties
Popcorn
Assorted soft drinks
Coffee, tea, herbal tea



À LA CARTE

Coffee, tea and pitcher of juice
Coffee, tea, herbal tea
Dark coffee and/or vanilla & hazelnut
Choice of herbal tea
Bottled juice (300 ml)
Soft drink (355 ml)
Perrier (330 ml)
Bottled water (330 ml)
Bottled water (1,5 L)
Pitcher of iced tea
Pitcher of juice (10 glasses)
Red Bull (each)
Cookies (per dozen)

- Chocolate chips
- Pecans and double chocolate
- Macadamia nuts

Québec creamy maple fudge (dozen)
Assorted yogurts
Granola bar
Häagen Dazs ice cream bar (minimum 25 bars)
Danish, croissant, muffin, chokolatine
Banana bread (2 slices)
Nut bread (2 slices)
Cranberry and apple bread (2 slices)
Carrot and pineapple bread (2 slices)
Fancy cupcakes (by the dozen)
Fruit basket (per person)
Fruit kebab (1 per person)
Sliced fresh fruit platter for 50 people
per person
Bircher Muesli (oat crunch, yogurt and fresh fruits)
Assorted smoothies

LUNCH HOUR (TABLE SERVICE)

The lunch price includes your choice of soup or green salad, your dessert selection and coffee, tea

HOMEMADE SOUPS AND SALAD

Soup of the day
Vegetable cream soup
Tomato and fennel soup
Parisian potage (leeks and potatoes)
Wild rice and chicken chowder
Potage Charlevoix (mushrooms, leeks, celery, onions and potatoes)



Our crisp salad, basil oil, fresh tomatoes and creamy dressing

MAIN COURSES

Caesar salad and your choice of grilled chicken breast OR grilled salmon
Fine herb roasted chicken breast, lime and clover honey sauce
Our asian stir-fries: your choice of chicken, pork or beef
Yellow pickerel, mushrooms, spinach and white wine sauce
Stuffed chicken with basil and sun-dried tomatoes
Veal sausage (basil and sun-dried tomatoes) and ice cider reduction
Salmon fillet, tomato and fresh basil salsa
Beef flank steak, red wine and shallot sauce (max 75 people)
Québec's blueberry and ginger pork tenderloin
Shrimp and shallot kebab with champagne butter (max 150 people)
"Petit" filet mignon, peppercorn gravy and julienne French fries
Confit lamb shanks and lima beans « à la provençale »

DESSERTS

Québec sugar pie and fresh cream
Carrot cake
White chocolate and lemon cheesecake
Crème caramel
Fruit salad
Maple delight
Orléans Island's apple pie and cream sugar, caramel sauce
Crunchy chocolate cake, raspberry coulis
Lemon meringue pie

LUNCH BUFFET

SANDWICH FEAST

Vegetable juice

Crispy veggies and dip

Five leaves salad and home-made dressings

Red and green bell peppers pasta salad

Pickles, onions and olives

Sandwiches on platter:

- Regular Sandwiches: eggs, chicken salad, tuna and basil mayo
- Shaved ham and swiss cheese on flat bread
- Grilled zucchinis and bell peppers on flat bread

Chips

Variety of desserts and fruit salad

Coffee, tea

With soup of the day



GOURMET

Soup of the day **OR** vegetable juice

Five leaves salad and home-made dressings

Grilled vegetables antipasto

Fine herbs marinated feta and Kalamata olives

Smoked salmon and cream cheese bagel

Black-Forrest ham on rye bread

Turkey, tomato, lettuce and guacamole wrap

Grilled vegetables and cream cheese tortilla

Variety of desserts and fruit salad

Coffee, tea



BISTRO

Vegetable juice **OR** Soup of the day
Crispy veggies and dip
Five leaves salad and home-made dressings
Red and green bell peppers pasta salad
Carrots and zucchini coleslaw with orange dressing

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Vegetable rice

--

Chicken supreme, onion and cranberry marmalade,
wine sauce

OR

Champagne sauce salmon fillet

OR

Peppers, mushrooms, fresh tomatoes
and goat cheese pesto penne

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Variety of desserts and fruit salad

Coffee, tea

(minimum of 25 people)

With the addition of our sandwich bar

Sliced tomatoes, cucumbers, mayo, yellow and Dijon mustard

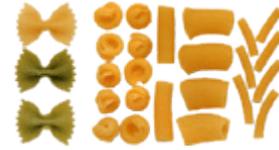
Cold cuts platter

Sliced cheeses: swiss and cheddar

Bread selection: multigrain, baguette, bagel and rye

ITALIAN

Salad bar: romaine lettuce, iceberg, radicchio, onions, capers, croutons, parmesan, bacon, peppers, mushrooms, grated carrots and cherry tomatoes
 Ceasar and italian dressing
 Ham, salami and mortadella platter
 Peppers, mushrooms, fresh tomatoes and goat cheese pesto penne
 Cheese tortellini with meat and creamy tomato sauce
 Baguette and dinner buns
 Freshly grated parmesan and red pepper flakes
 Tiramisu
 Variety of desserts and fruit salad
 Coffee, tea



(Minimum of 25 people)



HILTON ORIENT EXPRESS

Tonkinese soup
 Rice vermicelli salad
 Five leaves and carrot salad, sesame dressing
 Vegetables spring rolls
 Ginger pork stir-fry
 Chicken satay
 Curry rice
 Almond broccoli
 Tapioca pudding
 Variety of desserts and fruit salad
 Coffee, tea

(Minimum of 25 people)



OTHER SUGGESTIONS

To enhance your lunch buffet

Diced cheese (for 30 people) or per person

Salad bowl (for 15 people)

- Five leaves salad and home-made dressings
- Carrots and zucchini coleslaw with orange dressing
- Creamy coleslaw
- Old fashioned potato salad
- Red and green bell peppers pasta salad
- Herb and olive oil tabouleh
- Tomatoes, red onions and peppercorn
- Cucumber and feta Greek salad
- Celery root, apple and walnuts salad
- Bean salad

Crispy veggies and dip (for 30 people)

Per person

Montréal smoked meat (per person)

Beef rib (per person)

Baguette sandwiches (per dozen)

- Smoked turkey and peach
- Prosciutto and melon
- Nordic Shrimps
- Beef roast and pickles

Mini sandwiches platter (40 pieces)

Tortilla wraps

- Grilled vegetables
- California (white chicken)
- Smoked salmon

OUR LUNCH BOXES

Vegetable juice

Crispy veggies and

yogurt dip

Québec Cheddar

Fresh fruit

Smoked salmon bagel

OR

Black-Forrest Ham and brie

Granola bar

Vegetable juice

Red and green bell peppers pasta salad

Oka cheese and grapes

Fresh fruit

Chicken wrap

OR

Grilled vegetable wrap

Chocolate cake

Vegetable juice

Crispy veggies and yogurt dip

Charlevoix Migneron

Grapes

Seasonal salad and grilled chicken

OR

Quebec Nordic shrimps and citrus salad

Carrot Cake

Extra :

Coffee, tea, herbal tea or soft drink

(03/2012)



DINNER (TABLE SERVICE)

Your menu includes your choice of a cold appetizer, soup, dessert and coffee

APPETIZERS

Beets and lettuce salad with goat cheese, nuts and raspberry vinaigrette
Deer carpaccio with orange and lime on a bed of pearl onions and lettuce
Pheasant terrine with figs and foie gras, apple and rhubarb chutney
Grilled marinated vegetables on a bed of mesclun
Duck confit, "apple coleslaw" on lettuce, blueberry vinaigrette and fried rice noodles
Giant shrimp, brandy vinaigrette, semi-sweet chocolate shavings and grilled asparagus
Seafood antipasto: smoked salmon, marinated scallops, Cajun-style shrimp, cherry tomatoes in olive oil, old cheddar stick (please add \$2.50 additional per person)

SOUPS

Home made vegetable soup
Cream of tomato and fennel
Charlevoix soup (mushrooms, leeks, celery, onions and potatoes)
Cream of grilled zucchini and cheese tortellini
Celery and pear velouté with cardamome and caramelized pecans
Cream of turnip and maple
Cream of asparagus

GRANITÉS

Champagne, Calvados or lime

MAIN COURSES

Beef flank steak, red wine and shallot sauce (max 75 people)
Chicken supreme, Sortilège and dry-cranberry sauce
Roasted pork cutlet, mesquite and pinot noir sauce
Basil crusted salmon fillet and cream sauce
Pork medallions with Madeira wine and wild mushrooms
Milk veal filet mignon, molasses, maple syrup and black pepper
Grilled halibut fillet, sesame seeds and teriyaki sauce
Guinea fowl stuffed with fresh mushrooms, Chicoutai sauce
"Rosace" of chicken with blueberries and leeks
Beef tenderloin, cognac and homemade foie gras, black pepper sauce
Scallop and shrimp kebab and champagne butter (max 150 people)
Confit lamb shanks and lima beans "à la provençale"
Québec deer medallions, cloudberry and juniper berries
Our own filet mignon on a bone, bordelaise sauce



DESSERTS

Original Québec sugar pie and fresh cream
Delicious maple cake
Orléans Island's apple and sugar pie and caramel sauce
Three chocolate cake, raspberry coulis
Raspberry cake, vanilla sauce
Individual dark chocolate mousse
Pear and chocolate cake, raspberry coulis
Chocolate cake and caramel sauce
Fresh fruit salad

ADDITIONAL SUGGESTIONS

Fresh fruit sherbet
Apple crust and fresh cream
Fruit crepe with chocolate sauce
Our Pastry Chef's favorites (maximum of 300 people)

Specially designed dessert with company logo

price on request

DINNER BUFFETS

ASSORTED HORS D'OEUVRES

Assorted vegetables and dip
Artichoke and palm hearts, Italian-style
Cold poached salmon, dill sauce
Nordic shrimps

COLD CUTS

Assorted cold cuts and pâtés platter

SALADS

Five leaves salad and home-made dressings
Carrots and zucchini coleslaw with orange dressing
Red and green bell peppers pasta salad
Tomatoes, red onions and peppercorn
Cucumber and feta Greek salad
Mushroom and green onion, thyme and lemon dressing

MAIN COURSES

Chicken supreme with leek sauce and sun-dried tomatoes
Sautéed pork and vegetables, oriental-style
Salmon fillet, white wine and tarragon sauce
Émincé of beef in a green peppercorn sauce
Cheese tortellini, tomato sauce and fine herbs
Main courses are served with potatoes or rice and seasonal vegetables.

Assorted cheese platter

DESSERTS

Chocolate cake
New York cheesecake
Apple pie
Fruit salad and petits fours

Bread and butter
Coffee, tea

(minimum of 50 people for all options)

IN ADDITION:

Chicago Round "au jus" (30 kilos for 150 people)



“COCOONING” BUFFET

Cold cuts: ham, salami, mortadella, prosciutto and dried beef

Salad bar: salad, onions, capers, croutons, Parmesan cheese

bacon bits, bell peppers, mushrooms, cherry tomatoes

Caesar and Italian vinaigrette

Platter of grilled vegetables

Hearty soup:

- Asian broth, noodles and shrimps

- Vegetables (carrot, green bean, turnip and potatoes) and chicken

Cheese “fondue” in small country bread

Assorted cheese platter with grapes, apples and nuts

Chocolate “fondue” with fresh fruit salad

Bread and butter

Coffee and tea

(minimum of 50 people)



ITALIAN

Grilled bell peppers with olive oil

Cold cuts: mortadella, ham and salami

Palm and artichoke hearts, Italian-style

Garlic hot peppers and olives

Tomatoes and bocconcini

Five leaves salad and home-made dressings

Mushroom and green onion, thyme and lemon dressing

Lasagna

Pesto and basil penne with roasted bell peppers and mushrooms

Fettuccini

Meat and Alfredo Sauce

Chicken piccata flavoured with lemon zest and black peppercorns

Parmesan cheese

Dark chocolate mousse

Three chocolate cake, vanilla sauce

Our selection of homemade pastries

Fruit salad and petits fours

Bread, butter and garlic butter

Coffee or tea



RECEPTION

REGULAR HORS D'OEUVRE (per dozen)

Cold

Blue cheese and walnut roulade
Pâté foie gras
Cream cheese and smoked salmon
Prosciutto and melon
Tuna and black olive tapenade
Cheddar cheese and grape kebab
Cherry tomato stuffed with grilled vegetables

Hot

Tzatziki chicken
Vegetable spring rolls
Hot chicken wings
Miniature pizza with tomatoes and fine herbs
Sun-dried tomatoes and feta cheese in puff pastry
Baluchon of Oka cheese, apples, almonds and honey

DELUXE HORS D'OEUVRE (per dozen)

Cold

Smoked salmon and cream cheese rolls
Salmon tartar
Lobster medallions
Foie gras with carrot confit
Tapenade with cheese on black olive crouton
Cream cheese and smoked duck
Goat cheese, asparagus and grilled bell peppers

Hot

Crabcakes
Beef Teriyaki kebabs
Scallops breaded with sesame seeds
Vol-au-vent filled with lobster ragout
Mini chicken kebabs, satay sauce
Coconut breaded gulf shrimp
Grilled vegetable kebabs

REGIONAL CHEF'S SPECIALTIES (per dozen)

Cold

Caribou and currant jelly on a "brioche"
Québec Brie cheese and sun-dried blueberries
Lower North Shore scallop quenelles
Cucumber stuffed with snow crab
Quail confit from the Isle of Orléans on a crouton
Smoked trout from our region

Hot

Grilled lamb chops
Mushrooms stuffed with Québec pork and flavoured with local beer
Chicken in phyllo pastry with sun-dried cranberries
Veal sweetbread vol-au-vent
Shrimp flavoured with Chicoutai
Maple and black pepper hare turnover

Canapés must be ordered by the dozen. A minimum of 6 dozen per order is required.



HILTON RECEPTION

Platter of assorted raw vegetables and dip
Open-faced French bread sandwiches: (1.5 pieces / person)
(Smoked turkey breast, prosciutto and melon, shrimp salad)
Platter of assorted cheeses with French bread and Carr's crackers
Buffet canapés (6 pieces / person):
Pâté foie gras, prosciutto and melon, cream cheese and smoked salmon,
tuna and black olive tapenade, vegetable spring rolls, tzatziki chicken
Miniature pizza with tomatoes and fine herbs,
sun-dried tomatoes and feta cheese in puff pastry

ADDITIONAL SUGGESTIONS

Basket of potato chips, popcorn (350 g) or pretzels (500 g)
Basket of peanuts (500 g)
Basket of mixed nuts (500 g)
Basket of nachos, salsa and sour cream
Mini sandwiches (40 pieces)
Assorted vegetables and dip (for 30 people)
Diced cheese (for 30 people)
Platter of assorted cheeses served with French bread and
crackers (for 50 people) or per person
Platter of 6 assorted Québec cheeses served with French bread and crackers
Warm Brie cheese with brown sugar, cranberries
and pecans in a "papillote" (for 30 persons)
Sushi and maki (per dozen)
Montréal smoked meat (per person)
Sliced smoked salmon (3 pounds)
Marinated salmon with dill sauce
Giant shrimp (per dozen)
Chicago Round (for 150 people)
Assorted cold cut platter (for 40 people)
French pastries (per dozen)
Petits fours (per dozen)
Fresh sliced fruits (for 50 people) or per person
Fine chocolate or strawberries dipped in chocolate (per dozen)
Assorted smoked platter (meat or fish) (3 pounds) \$270.00
Mixed olives (4 per person) \$4.50



OUR WINE LIST

Welcome in the marvelous world of wine. We have selected some products that will certainly please you and also enhanced the flavor of the meal you selected. Cheers!

(b): white and (r): red

Our team selection

Chardonnay, Cliff 79, South Eastern Australia (b)
Cabernet Shiraz, Cliff 79, South Eastern Australia (r)

Duet of whites and reds

Chardonnay, Baron Philippe de Rothschild, Pays d'Oc, France (b)
Cabernet-Sauvignon, Baron Philippe de Rothschild, Pays d'Oc, France (r)

Chardonnay, De La Chevalière - Laroche, Pays d'Oc, France (b)
Pinot Noir, De La Chevalière - Laroche, Pays d'Oc, France (r)

Sémillon Chardonnay, Jacobs Creek, Australia (b)
Shiraz Cabernet, Jacobs Creek, Australia (r)

Fumé Blanc, Vina Errazuriz, Chile (b)
Shiraz, Vina Errazuriz, Chile (r)

Pinot Grigio, Folonari, Italy (b)
Valpolicella, Folonari, Italy (r)

Sauvignon Blanc, R. Mondavi - Woodbridge, California, United States (b)
Merlot, R. Mondavi - Woodbridge, California, United States (r)

Chardonnay, Penfolds - Koonunga Hill, South Eastern Australia (b)
Shiraz Cabernet, Penfolds - Koonunga Hill, South Eastern Australia (r)

Pinot Grigio Verduzzo, Masi - Masiancio, Bianco delle Venezie, Italy (b)
Masi - Campofiorin, Rosso del Veronese, Italy (r)

Saint-Véran, Georges Duboeuf, Bourgogne, France (b)
Brouilly, Georges Duboeuf, Cru du Beaujolais, France (r)



Duet of whites and reds (CONTINUED)

Chardonnay, Liberty School, Central Coast, California, United States (b)
Zinfandel, Liberty School, Paso Robles, California, United States (r)

Ménage à Trois Blanc, Folie à Deux, Trinchero, California, United States (b)
Ménage à Trois Rouge, Folie à Deux, Trinchero, California, United States (r)

Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand (b)
Pinot Noir, Kim Crawford, Marlborough, New Zealand (r)

Trendy!

The white

Chablis St-Martin, Domaine Laroche, France

The reds

Beaujolais Fun, Georges Duboeuf, France
Shiraz Cabernet-Sauvignon, Mopaya, Afrique du Sud / South Africa

PORT

Offley Rei, Sogrape Vinhos
Taylor Fladgate, L.B.V.
Taylor Fladgate, Tawny, 10 ans / years

SPARKLING WINES & CHAMPAGNE

Veuve du Vernay Brut, Sparkling, France
Première Bulle, Blanquette de Limoux, Sieur D'Arques, France
Piper-Heidsieck Brut, Champagne, France

OTHERS

Sangria (one gallon – 40 glasses)
Apple Cider without alcohol, Québec (750 ml)
Ice cider, Domaine Pinnacle, Québec (375 ml)
Sparkling ice cider, Domaine Pinnacle, Québec (375 ml)
Sortilège, Canadian whisky and maple syrup, Québec

LOCAL BEERS

Archibald microbrewery (473 ml)
Belle Gueule Pilsner, Griffon Rousse

OUR BAR

Cash Bar (taxes and gratuities included)

-  Canadian beer
-  Imported beer
-  House wine and Kyr
-  Hard liquor (Vermouth, Gin, Rum,
Canadian Whisky, Vodka, Téquila)
-  Scotch
-  Liqueur and Port
-  Cognac
-  Grand Marnier Cordon Rouge
-  Soft drink, Fruit Juice, Perrier

By the bottle

APÉRITIFS (750 ML)

-  Pineau des Charentes, St-Raphaël, Vermouth (1000 ml)

HARD LIQUORS (1,14 L) (soft drinks included)

-  Gin, Rum, Téquila, Rye, Vodka
-  Scotch

FINE LIQUORS (750 ML)

-  Crème de menthe
-  Amaretto, Baileys, Irish cream, Tia Maria
-  Cognac V.S, Grand Marnier Cordon Rouge
-  Cognac Rémy Martin V.S.
-  Cognac Rémy Martin V.S.O.P.
-  Cognac Rémy Martin X.O.

ASK FOR OUR PREMIUM SELECTION OF HARD LIQUORS AND LIQUEURS

OTHERS

-  Alcoholised coffees
-  Bloody Ceasar / Bloody Mary
-  Canadian beer
-  Imported beer
-  Perrier
-  Soft drink
-  Juice (pitcher)
-  Spring water