# CORPORATE CATERING 

## CONCIERGE

If you do not receive a phone or email confirmation within 15 minutes, please call C3 at 866.677 .3493 to confirm receipt of your order. Please call for delivery time availability on same day orders.


FAX TO: 713.758.0125
To: Corporate Catering Concierge Date:
Fax: 713.758.0125
Company Name:
Delivery Address:
Floor/ Suite:
Contact Name:
Email Address:
Phone Number:
Ext.:
Cell Number:
Number of people you will be serving:
Payment By: Check AMEX Visa MCard
Time Requested:
Date Requested:
Card Number:
Exp. Date:
CVV:
Billing Zip Code:
Comments:

## Palazzos Trattoria

## SERVICE LEVELS

Set Up Service
\$50
Our staff will set-up with real chafing dishes, table linens, all serving pieces and have everything ready to enjoy at your required start time. Then our staff person will return the same day to pi

Split Pan Fee
\$2.5
***REQUIRED IF ENTREE REQUIRES PASTA IN A SEPARATE PAN***

Table Cloth \$10
(6' banquet table) ONLY AVAILABLE FOR FULL SERVICE STAFFED EVENTS
**SPECIAL DIETARY ITEM** \$17
Any food allergies or dietary restrictions should be noted here to ensure your meal is handled with care. The chef will prepare a meal accordingly or you can describe in detail what you would like

## JUST FOR YOU

Ordering \$150 Or More? Get A Free Lunch! \$0

Place an order of $\$ 150.00$ or more (total food cost no including tax or delivery charges) and receive a complimentary lunch (value cannot exceed $\$ 15$ ). Your lunch will be packaged separately, with yo

## PLATES AND UTENSILS

Complimentary Plates, Napkins, Utensils \& Serving Utensils

Please include the number of guests you will be serving. We will provide the appropriate number of service items for your meal.

## APPETIZERS

| Tomato \& Mozzarella Bruschetta (2 Dozen) | $\$ 20$ |
| :--- | :--- |

Spinach Artichoke Dip (Quart) \$19
Served with baguette chips.

Spinach Artichoke Dip (Pint) \$13
Served with baguette chips.
Spinach Phyllo Triangles (Dozen) ..... \$20
Prosciutto Asparagus Straws (Dozen) ..... \$30Prosciutto and Romano cheese crusted asparagus.
Asparagus Straws (Dozen) ..... \$26Romano cheese crusted asparagus.
$\qquad$ Mini Crab Cakes (Dozen)\$34**24 HOURS NOTICE** (2 dozen minimum) Bite size crabcakes served with remoulade sauce.

$\qquad$
Mini Crab \& Avocado Tostados (2 Dozen) ..... \$30
Antipasti Platter ..... \$72**24 HOURS NOTICE** (Serves 20-25) Prosciutto, capicolla,and sopressata served with fresh mozzarella, feta, artichokehearts, olives, and roasted peppers.
$\qquad$ Goat Cheese Tort
**24 HOURS NOTICE** (Serves 20-25) Goat cheese with sun dried tomatoes and basil pesto, served with baguette crisps.

Cheese \& Fruit Platter \$72
**24 HOURS NOTICE** (Serves 20-25) Brie, mozzarella, cheddar, Havarti, seasonal berries, and grapes, served with mini toast.

## SOUPS

Tomato Basil Soup (Pint) ..... $\$ 8.5$
**GLUTEN FREE**
Tomato Basil Soup (Quart) ..... \$14**GLUTEN FREE**
$\qquad$Chicken Noodle Soup (Pint)\$8.5

$\qquad$
Chicken Noodle Soup (Quart) ..... \$14

## SALAD ENTREES

House Salad (Entree) \$12
**GLUTEN FREE** Romaine with tomatoes, cucumbers, feta and our balsamic vinaigrette.

1996 Salad (Entree) \$16
Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

Palazzos Chopped Salad (Entree) \$16
**GLUTEN FREE** Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, and Dijon vinaigrette.
$\qquad$ Caesar Salad (Entree)
**Gluten Free Available Upon Request**Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

| Chicken Caesar Salad (Entree) |
| :--- |$\quad \$ 16$ Insalata Fresca (Entree)

**GLUTEN FREE** Field greens with apples, strawberries, grapes, candied pecans and feta cheese in creamy Parmesan dressing.
$\qquad$ Insalata di Pollo (Entree)
**GLUTEN FREE** Romaine with grilled chicken, tomatoes, cucumbers, feta and our balsamic vinaigrette.

Farfalle Salad (Entree)
Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettuce.

Tomato Caprese (Entree)
**GLUTEN FREE** Fresh mozzarella and roma tomatoes with basil, balsamic vinegar, and extra virgin olive oil.

## SALAD PANS

House Salad (Party Pan) ..... \$45(SERVES 10 SIDE SALADS OR 5 ENTREES) **GLUTENFREE** Romaine with tomatoes, cucumbers, feta and ourbalsamic vinaigrette.
House Salad (Petite Pan) ..... \$28**GLUTEN FREE** (SERVES 5 SIDE SALADS OR 2-3ENTREES) Romaine with tomatoes, cucumbers, feta and ourbalsamic vinaigrette.
Caesar Salad (Party Pan) ..... \$45
**Gluten Free Available Upon Request** (SERVES 10 SIDE SALADS OR 5 ENTREES) Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

Caesar Salad (Petite Pan) \$28
**Gluten Free Available Upon Request** (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

Farfalle Salad (Party Pan) \$49
(SERVES 10 SIDE SALADS OR 5 ENTREES) Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettuc

Farfalle Salad (Petite Pan) \$32
(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Bowtie pasta with sun dried tomatoes, artichokes, roasted red peppers, mushrooms, kalamata olives, and pine nuts tossed in light basil pesto over romaine lettu

Tomato Caprese (Party Pan) \$49
**GLUTEN FREE** (SERVES 10 SIDE SALADS OR 5
ENTREES) Fresh mozzarella, Roma tomatoes, fresh basil, olive oil, and balsamic vinegar.

Tomato Caprese (Petite Pan) \$32
**GLUTEN FREE** (SERVES 5 SIDE SALADS OR 2-3 ENTREES) Fresh mozzarella, Roma tomatoes, fresh basil, olive oil, and balsamic vinegar.
$\qquad$ Insalata Fresca (Party Pan)
**GLUTEN FREE** (SERVES 10 SIDE SALADS OR 5 ENTREES) Field greens with apples, strawberries, grapes, candied pecans, and feta cheese in creamy Parmesan dressing.Insalata Fresca (Petite Pan)\$30**GLUTEN FREE** (SERVES 5 SIDE SALADS OR 2-3ENTREES) Field greens with apples, strawberries, grapes,candied pecans, and feta cheese in creamy Parmesandressing.
Palazzos Chopped Salad (Party Pan) ..... \$56**GLUTEN FREE** (SERVES 10 SIDE SALADS OR 5ENTREES) Romaine lettuce, diced chicken, bacon, avocado,tomatoes, blue cheese, chives, and Dijon vinaigrette.

Palazzos Chopped Salad (Petite Pan) \$36
**GLUTEN FREE** (SERVES 5 SIDE SALADS OR 2-3
ENTREES) Romaine lettuce, diced chicken, bacon, avocado, tomatoes, blue cheese, chives, and Dijon vinaigrette.

1996 Salad (Party Pan) \$56
(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

1996 Salad (Petite Pan) \$36
(SERVES 5 SIDE SALADS OR 2-3 ENTREES) Romaine, iceberg, soppressata salami, ham, havarti cheese, olives, artichoke hearts, and pecorino romano cheese in red wine vinaigrette.

Palazzos Signature Salad Dressing (12 oz. Bottle)$\$ 7.5$

## PASTA ENTREES

Pasta Palazzo (Entree) \$20
Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in a lemon .chardonnay sauce. Served with a small house salad and focaccia bread.

Slow cooked veal, tomatoes, white wine and fresh pappardelle pasta. Served with a small house salad and focaccia bread.

## Chicken Cannelloni (Entree)

A blend of chicken, spinach, mushrooms, and ricotta with marinara. Served with a small house salad and focaccia bread.

Penne Stefano (Entree)
Client Favorite! Penne pasta with Italian sausage in a creamy tomato basil sauce. Served with a small house salad and focaccia bread.

Spaghetti Marinara (Entree)
\$14.5
Served with a small house salad and focaccia bread.
Spaghetti with Meat (Entree)
Served with your choice of meat sauce or meatballs, a small house salad, and focaccia bread.

Fettuccine Alfredo with Chicken (Entree) \$19
Traditional fettuccini alfredo with chicken and mushrooms. Served with a small house salad and focaccia bread.

Grilled Chicken \& Sausage Cacciatore (Entree)
Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine, and fresh basil. Served with a small house salad and focaccia bread.

Lite Pasta (Entree)
Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken broth with capellini. Served with a small house salad and focaccia bread. butter over capellini. Served with a small house salad and focaccia bread.

## PASTA PANS

Pasta Palazzo (Party Pan) \$78
(Serves 8-10) Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in lemon chardonnay sauce.

Pasta Palazzo (Petite Pan)
\$52
(Serves 4-5) Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in lemon chardonnay sauce.

## Spaghetti with Meat (Party Pan)

\$76(Serves 8-10) Spaghetti served with your choice of meat sauce or 12-3 oz. meatballs.

Spaghetti with Meat (Petite Pan) \$50
(Serves 4-5) Spaghetti served with your choice of meat sauce or 8-3 oz. meatballs.

Spaghetti Marinara (Party Pan)
(Serves 8-10)

## Spaghetti Marinara (Petite Pan) <br> \$39 <br> (Serves 4-5)

$\qquad$ Fettuccine Alfredo with Chicken (Party Pan)
(Serves 8-10) Traditional fettuccini alfredo with chicken.

## Fettuccine Alfredo with Chicken (Petite Pan)

\$52(Serves 4-5) Traditional fettuccini alfredo with chicken.

## Grilled Chicken \& Sausage Cacciatore (Party Pan)

(Serves 8-10) Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine and fresh basil.
Grilled Chicken \& Sausage Cacciatore (Petite Pan) ..... \$52(Serves 4-5) Farfalle with grilled chicken, Italian sausage,mushrooms, onions, bell peppers, kalamata olives, tomatoes,white wine and fresh basil.
___Lite Pasta (Party Pan) ..... \$76(Serves 8-10) Grilled chicken, spinach, broccoli, tomatoes,garlic, and chicken consomme with penne pasta.
Lite Pasta (Petite Pan) ..... \$50
(Serves 4-5) Grilled chicken, spinach, broccoli, tomatoes, garlic, and chicken consomme with penne pasta.
Penne Stefano (Party Pan) ..... \$76(Serves 8-10) Client Favorite! Penne pasta with crumbledItalian sausage in a creamy tomato basil sauce.
Penne Stefano (Petite Pan) ..... \$50(Serves 4-5) Client Favorite! Penne pasta with crumbled Italiansausage in a creamy tomato basil sauce.
___Baked Penne (Party Pan) ..... \$69(Serves 8-10) Mushrooms, kalamata olives, tomatoes,marinara, ricotta and mozzarella cheese.
Baked Penne (Petite Pan) ..... \$48
(Serves 4-5) Mushrooms, kalamata olives, tomatoes, marinara, ricotta and mozzarella cheese.
Shrimp Scampi (Party Pan) ..... \$86(Serves 8-10) Farfalle with shrimp, spinach, sun-driedtomatoes, mushrooms, garlic and lemon butter.
$\qquad$ Shrimp Scampi (Petite Pan)
(Serves 4-5) Farfalle with shrimp, spinach, sun-dried tomatoes, mushrooms, garlic and lemon butter.
___ Pasta Primavera (Petite Pan) \$48
(Serves 4-5) Farfalle with spinach, mushrooms, bell pepper, broccoli and tomatoes in an olive oil, garlic sauce.

Pasta Primavera (Pan)
\$68
(Serves 8-10) Farfalle with spinach, mushrooms, bell pepper, broccoli and tomatoes in an olive oil, garlic sauce.

## LASAGNA



Beef Lasagna (Petite Pan)
\$52
**24 HOURS NOTICE** (Serves 4-5) Homemade meat sauce layered with ricotta and mozzarella cheese.

> Beef Lasagna (Entree)
> \$18.5
> **24 HOURS NOTICE** Homemade meat sauce layered with ricotta and mozzarella cheese. Served with a small house salad and focaccia bread.

| Southwest Chicken Lasagna (Party Pan) |  |
| :--- | :--- |
| **24 HOURS NOTICE** (Serves 8-10) Chicken, black beans, | $\$ 76$ |
| poblano peppers, cheddar and mozzarella cheese in jalapeno |  |
| cilantro pasta. Served with a quart of sugarosa sauce. |  | cilantro pasta. Served with a quart of sugarosa sauce.

## Southwest Chicken Lasagna (Petite Pan)

**24 HOURS NOTICE** (Serves 4-5) Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno
cilantro pasta. ..... \$52
Southwest Chicken Lasagna (Entree) ..... \$19
**24 HOURS NOTICE** Chicken, black beans, poblano peppers, cheddar and mozzarella cheese in jalapeno cilantro pasta with sugarosa sauce. Served with a small house salad and focaccia bread.
ENTREES
Chicken Piccata (Entree) ..... \$22Grilled chicken with artichokes hearts and capers in a whitewine lemon butter sauce. Served with capellini aglio olio, asmall house salad and focaccia bread.
Veal Picatta (Entree) ..... \$26Veal with artichoke hearts and capers in a white wine lemonbutter sauce with capellini. Served with a small house saladand focaccia bread.
Simply Grilled Rainbow Trout (Entree) ..... \$26**GLUTEN FREE** Delicious grilled rainbow trout with a sauceof olive oil, lemon and garlic. Served with grilled vegetables, asmall house salad and focaccia bread.
Grilled Red Snapper Sofia (Entree) ..... \$29
Grilled red snapper with asparagus, roasted red peppers, Dijon beurre blanc, grilled zucchini and squash. Served with farfalle pomodoro, a small house salad and focaccia bread.
Pollo JJ (Entree) ..... \$22**GLUTEN FREE** Grilled chicken breast topped with sauteedmushrooms. Served with grilled vegetables, a small housesalad and focaccia bread.

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Grilled Vegetable Plate (Entree)
**GLUTEN FREE** Sauteed red peppers, zucchini, squash, and broccoli. Served with a small house salad and focaccia bread.

Filet Mignon (Entree)
Tender filet mignon with black peppercorns in brandy shallot demi-glaze. Served with Parmesan mashed potatoes and spinach.
Grilled Salmon Limone (Entree) ..... \$27

Pan seared salmon with artichokes, tomatoes, capers, lemon Chardonnay sauce and asparagus. Served with capellini aglio olio, a small house salad and focaccia bread.

Fruitti Di Mare (Entree)
Shrimp, scallops, redfish, crab claws, mussels and tomatoes over linguine aglio olio.

## Veal Marsala (Entree)

Veal with mushrooms and marsala wine sauce, served with spaghetti marinara.

Almond Crusted Red Snapper (Entree) \$29
Almond crusted red snapper with artichokes, tomatoes, and lemon Chardonnay sauce. Served with greens beans and linguine aglio olio.
Veal Parmigiana (Entree) ..... \$28
Veal with marinara and mozzarella. Served with fettuccine Alfredo.
Chicken Marsala (Entree)\$22
Grilled chicken with sauteed mushrooms in Marsala wine sauce. Served with spaghetti marinara, a small house salad and focaccia bread.

Chicken Parmigiana (Entree)

Breaded chicken breast topped with marinara and melted mozzarella. Served with fettuccine alfredo, a small house salad and focaccia bread.

## ENTREE PANS

Chicken Piccata (Pan) ..... \$78
(Serves 5-10) Ten 3 oz . pieces of chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served over farfalle pasta.
$\qquad$ Grilled Salmon Limone (Pan)
(Serves 5-10) 5-6 oz. filets with artichokes, tomatoes, capers, and lemon Chardonnay sauce. Served over farfalle pasta.
Pollo JJ (Pan) ..... \$78
(Serves 5-10) **GLUTEN FREE** Five large double breasted grilled chicken breasts topped with sauteed mushrooms and grilled vegetables.

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Chicken Parmigiana (Pan) ..... \$82(Serves 5-10) Five breaded chicken breasts topped withmarinara and melted mozzarella, served with penne marinara.
Chicken Marsala (Pan) ..... \$78(Serves 5-10) Ten 3 oz. pieces of chicken with sauteedmushrooms in Marsala wine sauce. Served with farfalle pasta.
Grilled Beef Tenderloin (Pan) ..... \$165(Serves 8-10) Beef tenderloin (4 lbs. after cooking) cookedmedium, unless otherwise directed. Served with your choice ofsauce.(Cannot split pans!)

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Grilled Pork Tenderloin (Pan) ..... \$95(Serves 8-10) Grilled pork tenderloin (4 lbs. after cooking)served with your choice of sauce.
(Serves 5-6) Served with your choice of sauce.

## DINNER ENTREES

__Pasta Palazzo (Entree)
Client Favorite! Farfalle with chicken, artichokes, sun dried tomatoes, spinach, and capers in a lemon chardonnay sauce.

## Penne Stefano (Entree)

Client Favorite! Penne pasta with Italian sausage in a creamy tomato basil sauce.

Chicken Marsala (Entree) \$22
Grilled chicken with sauteed mushrooms in Marsala wine sauce. Served with spaghetti marinara.
$\qquad$ Chicken Piccata (Entree)
\$22
Grilled chicken with artichokes hearts and capers in a white wine lemon butter sauce. Served with capellini aglio olio.
___Chicken Parmigiana (Entree)
Breaded chicken breast topped with marinara and melted mozzarella. Served with fettuccine alfredo.

Pollo JJ (Entree)
**GLUTEN FREE** Grilled chicken breast topped with sauteed mushrooms. Served with grilled vegetables.

Chicken Cannelloni (Entree)
\$18
A blend of chicken, spinach, mushrooms, and ricotta with marinara.

## Grilled Chicken \& Sausage Cacciatore (Entree)

Farfalle with grilled chicken, Italian sausage, mushrooms, onions, bell peppers, kalamata olives, tomatoes, white wine,
and fresh basil. ..... \$19
Fettuccine Alfredo (Entree) ..... \$20Traditional fettuccini alfredo with chicken and mushrooms.
Southwest Chicken Lasagna (Entree) ..... \$19**24 HOURS NOTICE** Chicken, black beans, poblanopeppers, cheddar and mozzarella cheese in jalapeno cilantropasta with sugarosa sauce.
Lite Pasta (Entree)\$19
Grilled chicken, spinach, broccoli, tomatoes, garlic, and chickenbroth with capellini.
Filet Mignon (Entree) ..... \$37Tender filet mignon with black peppercorns in brandy shallotdemi-glaze. Served with Parmesan mashed potatoes andspinach.
Beef Lasagna (Entree) ..... \$18.5**24 HOURS NOTICE** Homemade meat sauce layered withricotta and mozzarella cheese.
Spaghetti with Meat (Entree) ..... \$18Served with your choice of meat sauce or meatballs.

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Spaghetti \& Marinara (Entree) ..... \$16

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Veal Piccata (Entree) ..... \$26Veal with artichoke hearts and capers in a white wine lemonbutter sauce with capellini. Served with a small house saladand focaccia bread.
Veal Marsala (Entree) ..... \$26Veal with mushrooms and marsala wine sauce, served withspaghetti marinara.
Veal Parmigiana (Entree)

Veal with marinara and mozzarella. Served with fettuccine
Alfredo.\$28
___ Veal Ragu (Entree) ..... \$20

Slow cooked veal, tomatoes, white wine and fresh pappardelle pasta.

Fruitti Di Mare (Entree) \$27
Shrimp, scallops, redfish, crab claws, mussels and tomatoes over linguine aglio olio.
Shrimp Scampi (Entree) \$21

Spinach, sun dried tomatoes, mushrooms, garlic and lemon butter over capellini.
Grilled Salmon Limone (Entree) ..... \$27Pan seared salmon with artichokes, tomatoes, capers, lemonChardonnay sauce and asparagus. Served with capellini aglio olio.
Almond Crusted Snapper (Entree) ..... \$29Almond crusted red snapper with artichokes, tomatoes, andlemon Chardonnay sauce. Served with greens beans andlinguine aglio olio.

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Grilled Red Snapper Sofia (Entree) ..... $\$ 29$Grilled red snapper with asparagus, roasted red peppers, Dijonbeurre blanc, grilled zucchini and squash. Served with farfallepomodoro.
Simply Grilled Rainbow Trout (Entree) ..... \$26**GLUTEN FREE** Delicious grilled rainbow trout with a sauceof olive oil, lemon and garlic. Served with grilled vegetables.
$\qquad$ Grilled Vegetable Plate (Entree)
**GLUTEN FREE** Sauteed red peppers, zucchini, squash,
and broccoli.

## SIDES

Mashed Potatoes \$34
(Serves 10) **GLUTEN FREE**
Grilled Vegetables \$36
(Serves 10) **GLUTEN FREE** Grilled zucchini, squash, and red peppers.

Steamed Asparagus \$38
(30 Pieces) Served with butter.
Steamed Broccoli \$36
(Serves 10) **GLUTEN FREE** Served with butter.
Sauteed Spinach \$36
(Serves 10) **GLUTEN FREE** Fresh spinach sauteed with olive oil, lemon and garlic.

Green Beans Aglio Olio \$36
(Serves 10) Green beans with olive oil, lemon and garlic.
House Salad (Side)
\$7
**GLUTEN FREE** Romaine with tomatoes, cucumbers, feta and our balsamic vinaigrette

Caesar Salad (Side) \$7
**Gluten Free Available Upon Request** Crisp romaine lettuce tossed with classic Caesar dressing and topped with croutons.

Garlic Toast (Dozen) $\quad \$ 12$

Focaccia Bread (Half Pan)
(Serves 10 / 20 pieces) ..... $\$ 5.5$
Focaccia Bread (Full Pan) ..... $\$ 8.5$
(Serves 20 / 40 pieces)
Meatballs (Dozen) ..... \$35
Marinara Sauce (Pint) ..... \$10
(Serves 10)
Marinara Sauce (Quart) ..... \$15(Serves 15-20)
Cheese (Cup) ..... \$5(Serves 8-10)DESSERTS
Tiramisu (Pan) ..... \$60**24 HOUR NOTICE REQUIRED** (Serves 12-16)
Bread Pudding (Pan) ..... \$56**24 HOUR NOTICE REQUIRED** (Serves 12-16)
Chocolate Mousse Cake (Whole) ..... \$56**24 HOUR NOTICE REQUIRED** (Serves 12-16)
Banana Carrot Cake (Whole) ..... \$56
**24 HOUR NOTICE REQUIRED**___ Individual Desserts (Each)\$8.5**24 HOUR NOTICE REQUIRED**
$\qquad$Chocolate Chip Cookies (Dozen)\$29
Chocolate Chip Cookie ..... \$2.5
Brownie (Dozen) ..... $\$ 29$
Brownie ..... $\$ 2.5$
BEVERAGES
Ice Tea (Gallon) ..... $\$ 12.95$Served with 10 cups, straws, lemons, sweetener and ice.
Lemonade (Gallon) ..... $\$ 12.95$Served with 10 cups, straws, and ice.
Coke (12 oz. can) ..... \$1.75
Diet Coke (12 oz. can) ..... $\$ 1.75$
Sprite (12 oz. can) ..... $\$ 1.75$
Dr. Pepper (12 oz. can) ..... $\$ 1.75$
Bottled Water ..... $\$ 1.75$
Cups (Each) ..... $\$ 0.1$
Bag of Ice ..... \$1.5

