



# WEYMOUTH COUNTRY CLUB WEDDING PACKAGES-2022



# BRONZE PACKAGE (BUFFET) \$71.00++

HORS D’ OEUVRES DISPLAY:

VEGETABLE CRUDITÉ: Fresh Garden Vegetables with Parmesan-Peppercorn Ranch Dip

SALAD– PLATED (CHOOSE ONE) Served with Rolls and Butter Rosettes

WEYMOUTH HOUSE SALAD: Field Greens, Carrots, Cucumber Slices, Grape Tomatoes and Shaved Parmesan Cheese with Balsamic Vinaigrette

~ OR ~

CAESAR SALAD: Chopped Romaine, Parmesan Cheese and Croutons with Caesar Dressing

DINNER BUFFET (CHOOSE TWO) + ONE VEGETARIAN (V)

- Chicken Marsala
- Grilled Chicken Breast Saffron Tomato Onion Relish
- Lavender Madeira Demi-Glace Chicken
- Shoulder Tender with Blackberry Bourbon Demi-Glace
- Roast Sliced Striploin with Caramelized Onion, Thyme with Red Wine Demi-Glace
- Roast Pork Loin with Dijon Rosemary Cream Sauce
- Minced Apricot Veal
- Tilapia with Pineapple salsa
- Salmon with Citrus Herb Cream Sauce
- Cod Loin with Lemon Garlic Butter Sauce

- (V) Moroccan Red Lentils Over Spaghetti Squash
  - Red lentils, carrot, onion, cumin, clove, tomato and garlic over spaghetti squash and topped with feta cheese
- (V) Cauliflower Stir Fry
  - Stir fried broccoli, carrot, red onion, mushroom, water chestnuts, baby pepper rings and marinated fried tofu server over cauliflower rice and house stir fry sauce
- (V) Penne Pasta Primavera
  - Penne pasta tossed with julienne vegetables, broccoli florets, garlic, olive oil, basil and oregano

ACCOMPANIMENTS (CHOOSE TWO)

- |                                  |  |                             |
|----------------------------------|--|-----------------------------|
| Rosemary Roast Red Skin Potatoes |  | California Blend Vegetables |
| Parsley Buttered Yukon Golds     |  | Green Beans                 |
| White Cheddar Mashed Potatoes    |  | Ratatouille                 |
| Parmesan Risotto                 |  | Asparagus                   |



# BRONZE PACKAGE CONTINUED...

## BRONZE OPEN BAR:

FIVE HOUR—BEER AND WINE (ADD \$5.00 PP FOR EXTRA HOUR)

### DOMESTIC BEER (CHOOSE TWO)

Bud, Bud Light, Coors Light and Michelob Ultra

### WINE: CANYON ROAD

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato and Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Pepsi) and Juices

### CHAMPAGNE TOAST

Newlywed Couple

### COFFEE AND TEA STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Ice Water

## BRONZE PACKAGE INCLUSIONS:

Set up and Tear Down of Event Space

Bartenders and Event Servers

Banquet Tables and Gold Chiavari Chairs

Standard Chair Length (Ivory, White or Black) Linen

Choice in Colored Napkins

Serviceware Including: Tableware, Flatware and Glassware

Tables for Place Card, Gift, DJ, Beverages Station and Cake

30" High Top Tables for Cocktail Reception

Wedding Cake Service (Cut, Plate and Served to Guests)

Outdoor Lounge Furniture On Patio





# SILVER PACKAGE (PLATED) \$88.00++

## DISPLAYED HORS D' OEUVRES: (CHOOSE ONE)

VEGETABLE CRUDITÉ: Fresh Garden Vegetables with Parmesan-Peppercorn Ranch Dip

FRESH FRUIT ARRAY: Assorted Berries, Seasonal Melon, Grapes and Pineapple

## PASSED HORS D' OEUVRES: (CHOOSE TWO)

### HOT HORS D' OEUVRES

Chicken Satay Skewers

Sausage Stuffed Mushrooms

Asparagus and Asiago

Beef Wellington

Assorted Puff Pastries

### COLD HORS D' OEUVRES

Vegetable & Hummus Pinwheels

Smoked Chicken Salad Canapés

Bruschetta

Sriracha Tuna Salad Canapés

Anti-Pasto Skewers

## SALAD— PLATED (CHOOSE ONE) Served with Rolls and Butter Rosettes

WEYMOUTH HOUSE SALAD: Field Greens, Carrots, Cucumber Slices, Grape Tomatoes and Shaved Parmesan Cheese with Balsamic Vinaigrette

~ OR ~

CAESAR SALAD: Chopped Romaine, Parmesan Cheese and Croutons with Caesar Dressing

## DINNER PLATED (CHOOSE TWO) + ONE VEGETARIAN (V)

Seared Boneless Chicken Breast with Citrus-Herb Cream Sauce

Strawberry Chicken with Strawberry, Spinach, White Wine, Cream Sauce

Chicken Dijon with Whole Grain Dijon Mustard Demi-Glace

Grilled Sirloin Steak with Mushroom Ragout

Beef Medallions with Caramelized Onion Thyme Gravy

Beef Short Rib with Bloody Mary Braised

Grilled Salmon with Sweet Thai Chili-Bourbon Sauce

Ruby Red Rainbow Trout with Meunière Sauce

Tilapia Filet with Pineapple Salsa

(V) Portobello Mushroom Medallions: Twin Grilled Portobello Mushroom Medallions with Rosemary Tomato Sauce

(V) Grilled Vegetable Ravioli: Topped with an Herbed Cream Sauce

(V) Stuffed Eggplant: Thickly Sliced And Lightly Breaded Eggplant Stuffed With Ricotta, Mozzarella, Provolone, And Romano Cheeses, House Tomato Sauce, and Accompanying Sides

(V) Penne Pasta Primavera: Penne Pasta Tossed with Julienne Vegetables, Broccoli florets, Garlic, Olive Oil, Basil, and Oregano



# SILVER PACKAGE CONTINUED...

## ACCOMPANIMENTS (CHOOSE TWO)

Rosemary Roast Red Skin Potatoes		California Blend Vegetables
Parsley Buttered Yukon Golds		Green Beans
White Cheddar Mashed Potatoes		Ratatouille
Parmesan Risotto		Asparagus

## SILVER OPEN BAR:

FIVE HOUR—COCKTAILS, BEER AND WINE (ADD \$5.50 PP FOR EXTRA HOUR)

### HOUSE BRAND LIQUOR

Svedka Vodka, Castillo Silver Rum, New Amsterdam Gin, Exotico Tequila, Jim Beam, Canadian Club, Clan McGregor, Dekuyper Amaretto, Peach Schnapps and Apple Pucker

### DOMESTIC BEER (CHOOSE TWO)

Bud, Bud Light, Coors Light and Michelob Ultra

### IMPORT/ MICRO/ SPECIALTY BEER (CHOOSE TWO)

Blue Moon, Sierra Nevada Pale Ale, Corona, Great Lakes Dortmunder, Rhinegeist Truth, Stella Artois, Buckler's and Assorted White Claw

### WINE: CANYON ROAD

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato and Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Pepsi) and Juices

### COFFEE AND TEA STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Ice Water

## SILVER PACKAGE INCLUSIONS:

Set up and Tear Down of Event Space  
Bartenders and Event Servers  
Banquet Tables and Gold Chiavari Chairs  
Standard Chair Length (Ivory, White or Black) Linen  
Choice in Colored Napkins  
Serviceware Including: Tableware, Flatware and Glassware  
Tables for Place Card, Gift, DJ, Beverages Station and Cake  
30" High Top Tables for Cocktail Reception  
Wedding Cake Service (Cut, Plate and Served to Guests)  
Outdoor Lounge Furniture On Patio  
Champagne Toast for Newlywed Couple and Wedding Party



# GOLD PACKAGE (PLATED) \$100.00++

## DISPLAYED HORS D' OEUVRES: (CHOOSE ONE)

VEGETABLE CRUDITÉ: Fresh Garden Vegetables with Parmesan-Peppercorn Ranch Dip

FRESH FRUIT ARRAY: Assorted Berries, Seasonal Melon, Grapes and Pineapple

CHEESE DISPLAY: Muenster, Havarti, Gouda, Swiss, Cheddar and Pepper-Jack Cheeses with Fresh Berry Garnish and Assorted Crackers

## PASSED HORS D' OEUVRES: (CHOOSE THREE)

### HOT HORS D' OEUVRES

Chicken Satay Skewers

Sausage Stuffed Mushrooms

Asparagus and Asiago

Beef Wellington

Assorted Puff Pastries

Chicken Wellington

Goat Cheese & Honey in Phyllo

Vegetable Spring Rolls

### COLD HORS D' OEUVRES

Vegetable & Hummus Pinwheels

Smoked Chicken Salad Canapés

Bruschetta

Sriracha Tuna Salad Canapés

Anti-Pasto Skewers

Smoked Salmon with Lemon Dill Goat Cheese

Sweet Potato Rounds with Beetroot Hummus

Scallop and Shrimp Ceviche In Asian Spoons

## SALAD— PLATED (CHOOSE ONE) Served with Rolls and Butter Rosettes

WEYMOUTH HOUSE SALAD: Field Greens, Carrots, Cucumber Slices, Grape Tomatoes and Shaved Parmesan Cheese with Balsamic Vinaigrette

~ OR ~

CAESAR SALAD: Chopped Romaine, Parmesan Cheese and Croutons with Caesar Dressing

## DINNER PLATED (CHOOSE TWO) + ONE VEGETARIAN (V)

Strip Steak with Bordelaise Sauce Dry Red Wine, Butter Shallots Demi-Glace

Filet Mignon with Blackberry Bourbon Sauce Butter, Garlic, Blackberries, Bourbon, Demi-Glace

Boneless Skinless Chicken Breast with Strawberry Spinach Cream Sauce Sliced Strawberries, Shallots, White Wine, Spinach Heavy Cream

French Style Chicken Breast with Grain Mustard Cream Whole Grain Mustard, White Wine, Garlic, Heavy Cream

Salmon with Citrus Herb Cream Sauce Lemon, Lime, and Orange Juices, Basil, Oregano, Thyme, Heavy Cream

Tuna Steak with Lime Basil Pesto Lime Juice, Basil, Garlic, Olive Oil, Lime Zest, White Wine

(V) Portobello Mushroom Medallions with Twin Grilled Portobello Mushroom Medallions, Rosemary Tomato Sauce

(V) Grilled Vegetable Ravioli Topped with an Herbed Cream Sauce

(V) Stuffed Eggplant: Thickly Sliced And Lightly Breaded Eggplant Stuffed With Ricotta, Mozzarella, Provolone, Romano Cheeses, House Tomato Sauce, and Accompanying Sides

(V) Penne Pasta Primavera: Penne Pasta Tossed with Julienne Vegetables, Broccoli florets, Garlic, Olive Oil, Basil, and Oregano



# GOLD PACKAGE CONTINUED...

## ACCOMPANIMENTS (CHOOSE TWO)

Rosemary Roast Red Skin Potatoes		California Blend Vegetables
Parsley Buttered Yukon Golds		Green Beans
White Cheddar Mashed Potatoes		Ratatouille
Parmesan Risotto		Asparagus

## GOLD OPEN BAR:

FIVE HOUR—COCKTAILS, BEER AND WINE (ADD \$6.00 PP FOR EXTRA HOUR)

## CALL BRAND LIQUOR

Tito's Handmade Vodka, Ketel One Vodka, Bacardi Silver Rum, Captain Morgan Spiced Rum, Tanqueray Gin, Jose Cuervo Tequila, Jack Daniel's Whiskey, Jameson Irish Whiskey, Dewar's Scotch, Dekuyper Amaretto, Peach Schnapps & Apple Pucker

## DOMESTIC BEER (CHOOSE TWO)

Bud, Bud Light, Coors Light and Michelob Ultra

## IMPORT/ MICRO/ SPECIALTY BEER (CHOOSE TWO)

Blue Moon, Sierra Nevada Pale Ale, Corona, Great Lakes Dortmunder, Rhinegeist Truth, Stella Artois, Buckler's and Assorted White Claw

## WINE: CANYON ROAD

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato and Sauvignon Blanc

## NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Pepsi) and Juices

## COFFEE AND TEA STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Ice Water

## GOLD PACKAGE INCLUSIONS:

Set up and Tear Down of Event Space  
Bartenders and Event Servers  
Banquet Tables and Gold Chiavari Chairs  
Floor Length (Ivory, White or Black) Linen  
Choice in Colored Napkins  
Service Ware Including: Tableware, Flatware and Glassware  
Tables for Place Card, Gift, DJ, Beverages Station and Cake  
30" High Top Tables for Cocktail Reception  
Wedding Cake Service (Cut, Plate and Served to Guests)  
Outdoor Lounge Furniture On Patio  
Champagne Toast for Newlywed Couple, Wedding Party & Parents Table



# DIAMOND PACKAGE (PLATED) \$128.00++

## DISPLAYED HORS D' OEUVRES:

FARMERS DISPLAY: Seasonal Fresh Vegetables, Domestic Cheeses, Assorted Crackers and Dips with Seasonal Fresh Berry Garnish

## PASSED HORS D' OEUVRES: (CHOOSE THREE)

### HOT HORS D' OEUVRES

Chicken Satay Skewers  
Sausage Stuffed Mushrooms  
Asparagus and Asiago  
Beef or Chicken Wellington  
Assorted Puff Pastries  
Scallops and Bacon  
Goat Cheese & Honey in Phyllo  
Vegetable Spring Rolls  
Korean Pork Steam Buns  
Artichoke Hearts and Goat Cheese  
Thai Chicken Spring Roll  
Duck Bacon & Swt. Corn Wonton  
Honey Sriracha Chicken Meatballs  
Sirloin, Gorgonzola Brochette

### COLD HORS D' OEUVRES

Vegetable & Hummus Pinwheels  
Smoked Chicken Salad Canapés  
Bruschetta  
Sriracha Tuna Salad Canapés  
Anti-Pasto Skewers  
Smoked Salmon with Lemon Dill Goat Cheese  
Sweet Potato Rounds with Beetroot Hummus  
Scallop and Shrimp Ceviche In Asian Spoons  
Seared Rare Tuna on Cucumber Rounds with  
Wasabi Aioli  
Shrimp Shooters Served with Cocktail Sauce and a  
Lemon Wedge  
Watermelon Cubes with Goat Cheese, Balsamic Glaze  
and Micro Basil served in Asian Spoons

## SALAD— PLATED (CHOOSE ONE) Served with Rolls and Butter Rosettes

WEYMOUTH HOUSE SALAD: Field Greens, Carrots, Cucumber Slices, Grape Tomatoes and Shaved Parmesan Cheese with Balsamic Vinaigrette

~ OR ~

CAESAR SALAD: Chopped Romaine, Parmesan Cheese and Croutons with Caesar Dressing

## DINNER PLATED DUET (CHOOSE TWO) + ONE VEGETARIAN (V)

Bloody Mary Braised Short Rib

Filet Mignon with Blackberry Bourbon Sauce Butter, Garlic, Blackberries, Bourbon and Demi-Glace

Boneless Skinless Chicken Breast with Strawberry Spinach Cream Sauce Sliced Strawberries, Shallots, White Wine, Spinach and Heavy Cream

French Style Chicken Breast with Grain Mustard Cream Whole Grain Mustard, White Wine, Garlic and Heavy Cream

Salmon with Citrus Herb Cream Sauce Lemon, Lime, and Orange Juices, Basil, Oregano, Thyme and Heavy Cream

Mahi Mahi with Lemon Garlic Butter Sauce-Lemon, White Wine, Garlic, Heavy Cream and Butter

(v) Portobello Mushroom Medallions with Twin Grilled Portobello Mushroom Medallions and Rosemary Tomato Sauce

(v) Grilled Vegetable Ravioli Topped with Herbed Cream Sauce

(v) Stuffed Eggplant with Thickly Sliced and Lightly Breaded Eggplant Stuffed with Ricotta, Mozzarella, Provolone, and Romano Cheeses, House Tomato Sauce and Accompanying Sides

(v) Penne Pasta Primavera with Penne Pasta Tossed with Julienne Vegetables, Broccoli florets, Garlic, Olive Oil, Basil and Oregano





# DIAMOND PACKAGE CONTINUED...

## ACCOMPANIMENTS (CHOOSE TWO)

Rosemary Roast Red Skin Potatoes		California Blend Vegetables
Parsley Buttered Yukon Golds		Green Beans
White Cheddar Mashed Potatoes		Ratatouille
Parmesan Risotto		Asparagus

## LATE NIGHT STATION (CHOOSE ONE)

### DIAMOND OPEN BAR:

FIVE HOUR—COCKTAILS, BEER AND WINE (ADD \$7.00 PP FOR EXTRA HOUR)

### PREMIUM BRAND LIQUOR

Grey Goose Vodka, Bombay Sapphire Gin, Kracken Black Spiced Rum, Patron Tequila, Bulleit 10-Year Bourbon, Maker's Mark Bourbon, Crown Royal Canadian Whiskey, Crown Royal Regal Apple, Johnnie Walker Black Scotch, Amaretto di Saronno, Bailey's Irish Cream, Kahlua

### DOMESTIC BEER (CHOOSE TWO)

Bud, Bud Light, Coors Light and Michelob Ultra

### IMPORT/ MICRO/ SPECIALTY BEER (CHOOSE TWO)

Blue Moon, Sierra Nevada Pale Ale, Corona, Great Lakes Dortmunder, Rhinegeist Truth, Stella Artois, Buckler's and Assorted White Claw

### WINE: CANYON ROAD

Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Moscato and Sauvignon Blanc

### NON-ALCOHOLIC BEVERAGES

Assorted Soft Drinks (Pepsi) and Juices

### COFFEE AND TEA STATION

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Herbal Teas and Ice Water

## DIAMOND PACKAGE INCLUSIONS:

Set up and Tear Down of Event Space  
Bartenders and Event Servers  
Banquet Tables and Gold Chiavari Chairs  
Floor Length (Ivory, White or Black) Linen  
Choice in Colored Napkins  
Service Ware Including: Tableware, Flatware and Glassware  
Tables for Place Card, Gift, DJ, Beverages Station and Cake  
30" High Top Tables for Cocktail Reception  
Wedding Cake Service (Cut, Plate and Served to Guests)  
Outdoor Lounge Furniture on Patio  
Champagne Toast for All Guests



# LATE NIGHT SNACKS \$8 PER PERSON

## PIZZA STATION

Fresh Made Pizza (Pepperoni, Vegetable, Cheese) Served under Heat Lamps.

## SLIDER STATION

Choice of Pulled Pork or Roast Beef Sliders Displayed Under Heat Lamps

## MINI CHICKEN AND WAFFLES STATION

Served with Maple Syrup Displayed Under Heat Lamps

## MILK AND COOKIES STATION

Chocolate Chunk and Oreo Cookies and Milk

## DOG POUND

Mini all Beef Hot Dogs and All the Fix in's including: Ketchup, Mustard, Ballpark Mustard, Relish and Chopped Onions

## ICE CREAM SOCIAL

Chocolate and Vanilla Ice Cream, Caramel, Chocolate and Strawberry Sauces, Whipped Cream, Cherries, Nuts and Sprinkles.

## FRY FRENZY (SELECT THREE)

Displayed Under Heat Lamps and Served with Assorted Dipping Sauces.  
Curly Fries | French Fries | Onion Rings | Sweet Potato Fries

## POPCORN STATION

Freshly Popped Popcorn Includes Popcorn Cart with Bags to Take Home  
Includes: Assorted Seasonings to Customize Your Popcorn



# FREQUENTLY ASKED QUESTIONS

## **Can we bring in our own food or beverage?**

Outside catering is not permitted with the exception of Cultural Food that Weymouth CC or Fox Meadow CC does not specialize in, desserts, cakes, and sweets.

## **Can you accommodate dietary restrictions?**

We can accommodate any special dietary need (Vegan, Gluten Free, as well as food allergies).

## **Can I bring in my own alcohol?**

Wine and champagne can be brought in for \$20.00 per bottle corkage. Due to licensing, beer or liquor may not be brought in under any circumstances.

## **Do I have to use the vendors on your preferred list?**

While we do have our preferred vendors, you do not have to hire off our list, with the exceptions as noted on the vendor list. Those exclusive vendor invoices will be invoiced through Weymouth CC or Fox Meadow CC and subject to both service charge and sales tax. Vendors that are not on our preferred list will need to sign our Vendor Information Form located in our planning guide.

## **Do I need to have a day of wedding coordinator?**

You are welcome to provide your own coordinator to assist you with the day of execution of your special day, but a Day of Wedding Coordinator is not required.

Our Private Event Coordinator and Sales Team works with you leading up to your wedding to ensure your vision comes to life at our Country Club. We have Event Captains who work with our staff to execute that vision the day of your event.

## **How long will my event last? Can I add additional hours?**

Our Room Rentals are for a 5 hours. Should you need additional time, the fee is \$400.00 per hour (or fraction thereof). The venue can be rented until 12:00am. Wedding ceremony time is figured for 30 minutes and is not included in the 5 hours.

## **Can my guests get access the member area?**

Our Member lounge/bar/locker rooms cannot be accessed after the rehearsal or before the Ceremony on the day of the wedding unless you are a Club Member.

## **Does the 20% service charge go to the service staff?**

No, it does not. However, you are welcome to provide gratuity to our staff at your discretion.

## **Can my dog come to the wedding?**

You may bring your dog to take part in your ceremony. You will need to make arrangements for the animal to be picked up after the ceremony and they must remain outside at all times. Only service animals are allowed in the venue.

## **What is the next step to book?**

A 25% Deposit of your total estimated event cost is due at time of booking. We accept: Cash, Check or Credit Card. We will split the remainder of the deposits in 3 additional payments leading up to your event. The Final Payment is due 10 Days Prior to Your Event.



# WEDDING VENUE RATES

## FACILITY ROOM RENTAL FEES Based on a Five (5) Hour Room Rental.

Room Rentals are customized based on the season and peak dates. Please consult the Sales Team to determine the customized Room Rental for your date and space.

MAIN CLUBHOUSE _____	\$1,000
NORTH BALLROOM _____	\$1,000
SOUTH BALLROOM _____	\$1,000
FULL BALLROOM _____	\$2,000

EACH ADDITIONAL HOUR \_\_\_\_\_ \$400

## FOOD AND BEVERAGE MINIMUM SPEND

Minimums are customized based on the season and peak dates. Please consult the Sales Team to determine the customized minimum for your date and space.

MAIN CLUBHOUSE _____	\$4,000	\$8,000
NORTH BALLROOM _____	\$10,000	\$15,000
SOUTH BALLROOM _____	\$10,000	\$15,000
FULL BALLROOM _____	\$20,000	\$25,000

## CEREMONY FEES

Includes: 30 minute Ceremony Time, Setup, Teardown and Water Station.

OUTDOOR (PATIO) CEREMONY FEE _____	\$500
INDOOR (DANCEFLOOR) CEREMONY FEE _____	\$250
INDOOR (ROOM FLIP) CEREMONY FEE _____	\$500
CHIAVARI CHAIR FEE _____	\$3.00 (PER CHAIR)
WHITE PADDED CEREMONY CHAIRS _____	\$8.00 (PER CHAIR)

INCLUDES: CHAIR RENTAL AND DELIVERY

## ADDITIONAL CHARGES

OUTDOOR BAR (COCKTAIL HOUR) _____	\$250 (PER MOBILE BAR)
ADDITIONAL BARTENDERS _____	\$100 (PER BARTENDER)
CHEF ATTENDANT _____	\$100 (PER CHEF)

## YOUNG ADULTS AND VENDOR MEALS

Under 21 Years of Age

\$58 Per Person – Bronze Package

\$76 Person – Gold Package

\$68 Per Person – Silver Package

\$98 Per Person – Diamond Package

## CHILDREN MEALS (CHOOSE ONE) \$25 PER PERSON (INCLUDES SOFT BEVERAGES)

Under 12 Years of Age

Chicken Fingers and Fries Served with Fruit Cup

Macaroni & Cheese or Pasta with Marinara Sauce Served with Fruit Cup





