

Event Menu 2024



Country Club Plaza

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Kansas City, MO 64112

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BRUNCH

Available every day of the week, priced per person
Any parties over 75 is buffet only

A LA CARTE

EGGS

- scrambled | \$4
- three cheese scramble | \$5
- mushroom and gruyere frittata | \$6
- quiche lorraine (bacon, onion, swiss) | \$8
- classic eggs benedict (poached eggs, canadian bacon, english muffin, hollandaise) | \$8
- broccoli cheddar strata | \$6

STARCHES

- cheddar biscuits with sausage gravy | \$6
- triple cooked breakfast potatoes | \$4
- cheddar grits | \$4
- roasted potato pepper hash | \$5
- waffles | \$5
- french toast | \$5

MEATS

- bacon | \$5
- sausage links | \$5
- sausage patties | \$5
- grilled ham | \$5

SWEETS

- mixed berry muffins | \$3
- seasonal fruit salad | \$4
- cinnamon rolls | \$4
- bread pudding | \$5
- assorted pastries | \$6
- fruit parfait (citrus yogurt, homemade granola) | \$6

PACKAGES

CONTIENTAL I \$16

- orange juice
- cinnamon rolls
- seasonal fruit
- 2-hour coffee service

PACKAGE II I \$21 BUFFET, \$23 PLATED

- breakfast potatoes
- scrambled eggs
- smoked bacon
- seasonal fruit
- cinnamon rolls
- 2-hour coffee service



GRAND STREET

BRUNCH

Available every day of the week, priced per person

PACKAGE III I \$25 BUFFET \$27 PLATED

**includes 2-hour coffee and juice service at the bar*

EGGS (choose 1)

scrambled
three cheese scramble
mushroom and gruyere frittata

STARCHES (choose 1)

cheddar biscuits with sausage gravy (adds \$2 pp)
triple cooked breakfast potatoes
cheddar grits
roasted potato pepper hash

MEATS (choose 2)

bacon
sausage links
sausage patties
grilled ham

SWEETS (choose 2)

mixed berry muffins
seasonal fruit salad
cinnamon rolls
bread pudding
fruit smoothie

PACKAGE IV \$43, BUFFET

EGGS (choose 2)

scrambled
classic eggs Benedict
three cheese scramble
mushroom and gruyere frittata
quiche Lorraine
broccoli cheddar strata

STARCHES (choose 2)

cheddar biscuits with sausage gravy (adds 2\$pp)
triple cooked breakfast potatoes
waffles
french toast
cheddar grits
roasted potato pepper hash

MEATS (choose 2)

bacon
sausage links
sausage patties
grilled ham

SWEETS (choose 3)

mixed berry muffins
seasonal fruit salad
cinnamon rolls
bread pudding
fruit parfait
assorted pastries

Our most inclusive packages will be served with a demi buffet of chilled items to include: smoked salmon salad, Caesar salad, caprise salad, grilled vegetables, seasonal fruit salad, and 2-hour coffee service at the bar.

APPETIZERS & HORS D'OEUVRES

COLD CANAPES

Priced by the dozen, minimum order of 2 dozen

AVACADO TOAST | \$28

lemon mashed avocado, pumpernickel toast, marinated zucchini ribbons, radish, roasted garlic oil

TOMATO BRUSCHETTA | \$27

basil, fresh mozzarella, balsamic gastrique, toasted baguette

DEVEILED BACON EGGS (GF) | \$22

pickled mustard seeds

SMOKED SALMON CRISPS | \$29

pickled mustard seeds, whipped horseradish, pumpernickel crisps, chive

SHRIMP SALAD | \$29

avocado mousse, cucumber ribbons, seeded lavosh

BEEF TENDERLOIN SLIDERS | \$38

horseradish aioli, tomato jam, fried onion straws

SMOKED TROUT & EVERYTHING SPICED BAGEL CRISPS | \$32

dirty martini cream cheese, pickled pearl onions

SEARED TUNA CRUDO | \$38

hot mustard cracker, wasabi crème fraiche, soy caramel, cilantro, wasabi peas

SEARED STRIP STEAK CRUDO | \$40

candied bacon onion relish, steak sauce aioli, double thick potato chip

SHRIMP SHOOTERS (GF) | \$37

housemade cocktail sauce

PLATTERS

Priced per person

HUMMUS WITH PITA | \$3

WHITE TRUFFLE KETTLE CORN (GF) | \$3

GRILLED VEGETABLE PLATTER (GF) | \$5

pesto, whipped ricotta

HOUSE MADE POTATO CHIPS | \$4

pimento cheese

SEASONAL FRUIT TRAY (GF) | \$6

honey lime dressing, citrus yogurt

WARM ROSEMARY SPICED BAR NUTS (GF) | \$5

CHEF'S BOARD (GF) | \$8

assorted house cured and imported meat and cheese, pickled vegetables, toasted baguette, and pita crackers

DOMESTIC CHEESE PLATTER & CRACKERS (GF) | \$6

*add fruit \$2, add imported cheeses \$3

SMOKED PORK SHOULDER LETTUCE WRAPS (GF) \$8

house made hot sauce, kc red bbq, carolina gold bbq, bread and butter pickles, soy pickled mushrooms

SHRIMP COCKTAIL (GF) | \$7

PUFF PASTRY WRAPPED BRIE | \$8

caramelized apples, fig jam, candied walnuts, grilled baguette

BOWLS

1 for \$5 | 2 for \$7 | 3 for \$8

Served with bread and crackers

- herb white bean puree
- spinach artichoke, feta
- ricotta olivade
- fresh basil, pepperonata
- parmesan roasted eggplant

APPETIZERS & HORS D'OEUVRES

HOT CANAPES

Priced by the dozen, minimum order of 2 dozen

WARM SALTED PRETZELS | \$23

white cheddar fondue

ASPARAGUS RICOTTA ROTOLO | \$31

tarragon pistachio, lemon

PROSCIUTTO WRAPPED BRIE | \$26

toasted baguette, white truffle honey, chive

GOLDEN POTATO CRAB CAKES | MP

sriracha remoulade, chive

ROASTED MUSHROOM SPRING ROLLS | \$28

candied garlic syrup, gremolata

GRILLED ASPARAGUS BRUSCHETTA | \$26

saint andre brie, porcini mushroom aioli, seeded
baguette

CANDIED GARLIC GLAZED CHICKEN SKEWERS

(GF)

\$29

hot mustard, scallion

SOY CARAMEL GLAZED BEEF SKEWERS (GF) | \$38

chimichurri sauce, cilantro, sliced fresno chilis

ITALIAN MEATBALLS | \$33

pepperonata, basil, goat cheese, herb bread crumbs

BRAISED SHORT RIB SLIDER | \$38

arugula, gorgonzola aioli, balsamic onion marmalade

FRENCH DIP SPRING ROLLS | \$36

sliced prime rib, gruyere caramelized onion, demi-
glace, scallions

WHITE FLATBREAD | \$28

brussels sprouts, bacon, candied garlic syrup,
roasted garlic, mozzarella

ENTREE PREVIEW

MINI BEEF WELLINGTON | MP

mushroom pate, prosciutto, port wine demi glace,
horseradish potato puree

MARINATED LAMB LOLLIPOPS (GF) | \$12

parsnip puree, butternut squash jam

FENNEL & CORIANDER SPICED SEARED SCALLOP (GF) | \$14

cauliflower puree, smoked golden raisins, orange, pine
nuts, cilantro oil



GRAND STREET

LUNCH SANDWICHES

Priced per person

PASTRAMI SANDWICH | 19

gruyere cheese, giardiniera, worcestershire steak sauce, marble rye bread, horseradish aioli, chips

BLT | 18

double thick bacon, tomato, boston lettuce, bacon aioli, multi grain bread, fries

GRAND STREET STACK | 20

grilled sirloin, caramelized onions, roasted mushrooms, mozzarella, cabernet demi- glace, baguette bread, fries

GRILLED CHICKEN | 19

double thick bacon, cheddar cheese, boston lettuce, tomato, toasted brioche bun, fries

GRAND STREET CHEESEBURGER | 19

2-4 oz angus beef patties, gruyere cheese, crispy onion straws, toasted bun, lettuce, tomato, fries

SMOKED TURKEY | 18

double thick bacon, roasted tomato, pickled onion, smoked turkey, bacon aioli, toasted multi grain bread, fries

SALADS

Priced per person

GRAND STREET CAESAR | 18

grilled chicken, romaine, garlic croutons, parmesan, gluten free without the croutons

BILL'S CHICKEN SALAD | 19

fried or grilled coconut chicken, mixed greens, egg, tomato, artichoke hearts, shredded cheese, avocado, hot mustard, balsamic vinaigrette

GRILLED SALMON SALAD | 21

spinach, boston lettuce, blue cheese potato straws, toasted almonds, cranberry vinaigrette , gluten free

STEAK SALAD | 22

romaine, grilled sirloin (M) bacon, egg, red onion, garlic croutons, gorgonzola buttermilk, gluten free without the croutons

SAUTEED SHRIMP SALAD | 21

Argentinian shrimp, mixed greens, toasted almonds, ricotta salata, dried cranberries, sherry thyme vinaigrette

LUNCH LARGE PLATES

Priced per person

ROASTED DOUBLE THICK PORK CHOP | 33

whipped potatoes, french green beans, sauce robert, spiced chicharrone

OVEN ROASTED CHICKEN | 28

rosemary chicken au jus, french green beans, whipped potatoes

7OZ SEARED SALMON | 33

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

CORNMEAL CRUSTED TROUT | 29

warm potato salad, creamed brussels sprouts, bacon, charred lemon butter sauce

BRAISED SHORT RIBS | MP

whipped potatoes, brussels sprouts, mushroom marsala

GRILLED SIRLOIN | MP

6 oz sirloin, whipped potatoes, French green beans, cabernet demi-glace
(6 oz tenderloin add \$10)

PASTA

Priced per person

GARGANELLI | 28

scimeca's Italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

TAGLIATELLE | 28

sauteed shrimp, citrus tomato sauce, zucchini, basil, crab lemon ricotta

CAPELLINI | 28

prosciutto, grilled chicken, sweet peas, roasted tomatoes, pinot grigio cream sauce

VEGETARIAN | 23

choose any pasta without any meat.

DINNER PLATED

Priced per person, includes house or Caesar salad

Pick three entrees and ask for your guests RSVP's. Placards are needed to be made on your end. Otherwise, everyone gets the same entree.

GARGANELLI | 33

scimeca's italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

TAGLIATELLE | 33

sauteed shrimp, citrus tomato sauce, zucchini, basil, crab lemon ricotta

CAPELLINI | 33

prosciutto, grilled chicken, sweet peas, roasted tomatoes, pinot grigio cream sauce

VEGETARIAN | 27

choose any pasta without any meat.

ENTREES

ROASTED DOUBLE THICK PORK CHOP | 36

whipped potatoes, french green beans, sauce robert, spiced chicharrone

7OZ SEARED SALMON | 37

parmesan risotto, french green beans, lemon beurre blanc, parmesan crisp

OVEN ROASTED CHICKEN | 30

rosemary chicken au jus, french green beans, whipped potatoes

BRAISED SHORT RIBS | MP

whipped potatoes, brussels sprouts, mushroom marsala

GRILLED SIRLOIN | MP

6 oz sirloin, whipped potatoes, french green beans, cabernet demi-glace
(6 oz tenderloin add \$10)

SURF & TURF #1 | MP

4 oz seared salmon, grilled chicken, roasted tomato beurre blanc, whipped potatoes, seasonal vegetable

SURF & TURF #2 | MP

6 oz grilled sirloin, 4 oz grilled shrimp, horseradish butter, seasonal vegetable, dauphinoise potatoes



GRAND STREET

DINNER BUFFET 1

\$35 per person

SALAD | (CHOOSE 1)

caesar salad | romaine, garlic croutons, pecorino, caesar dressing
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme
vinaigrette, toasted almonds

STARCH | (CHOOSE 1)

whipped potatoes
roasted sweet potatoes | maple syrup and toasted pecans
roasted golden potato hash | sweet peppers, caramelized onion, rosemary
whole grain rice pilaf
roasted mushroom risotto

VEGETABLE | (CHOOSE 1)

french green beans | roasted shallots
everything bagel spice roasted cauliflower
roasted zucchini and squash | pistachio lemon pesto
carrot duo | honey glazed carrots, roasted garlic carrot puree
brussel sprouts | bacon, onion, balsamic Glaze

ENTREES | (CHOOSE 2)

grilled chicken breast | rosemary chicken au jus
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino,
tomato wine sauce, fresh basil
roasted airline chicken breast | fine herb dijon cream
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy
marinated grilled sirloin | cabernet demi glace, fried onion straws
sausage & peppers | grilled scimecas' italian sausage links, stewed sweet
peppers, onions, basil
apple cider roasted pork loin | dried cherry apple bacon compote
chicken milanese | lemon aioli, tomato, mozzarella, basil
cavatappi pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon
pepper cream sauce

DINNER BUFFET 2

\$38 per person

SALAD | (CHOOSE 1)

caesar salad | romaine, garlic croutons, pecorino, caesar dressing
house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds
spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

STARCH | (CHOOSE 1)

whipped potatoes | roasted sweet potatoes | maple syrup and toasted pecans
roasted golden potato hash | sweet peppers, caramelized onion, rosemary
oven roasted fingerling potatoes | whole grain rice pilaf
roasted mushroom risotto | fried polenta cakes | creamy goat cheese polenta
grilled broccolini | cotija cheese & lime juice | buttered asparagus | grilled lemon

VEGETABLE | (CHOOSE 2)

french green beans | roasted shallots
everything bagel spice roasted cauliflower
roasted zucchini and squash | pistachio lemon pesto
carrot duo | honey glazed carrots, roasted garlic carrot puree
brussel sprouts | bacon, onion, balsamic glaze
sweet bell peppers and onions
broccolini | lemon butter, cotija cheese

ENTREES | (CHOOSE 2)

grilled chicken breast | rosemary chicken au jus
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil
roasted airline chicken breast | fine herb dijon cream
pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy
marinated grilled sirloin | cabernet demi glace, fried onion straws
sausage & peppers | grilled scimecas' italian sausage links, stewed sweet peppers, onions, basil
apple cider roasted pork loin | dried cherry apple bacon compote
chicken milanese | lemon aioli, tomato, mozzarella, basil
seared salmon | sweet basil emulsion, fresh lemon
penn pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce
garganelli pasta | scimecas' italian sausage, peppernata, spinach, basil, gorgonzola cream sauce
butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown butter, fontina cheese
Braised Beef Short Ribs | Mushroom Marsala Sauce (add \$2 pp)
Carved Prime Rib | Horseradish, Au Jus (add \$5 pp)

DINNER BUFFET 3

\$43 per person

SALAD | (CHOOSE 1)

caesar salad | romaine, garlic croutons, pecorino, caesar dressing

house salad | mixed greens, ricotta salata, dried cranberries, sherry thyme vinaigrette, toasted almonds

spinach salad | dried cranberries, gorgonzola, toasted almonds, fried potato straws, cranberry vinaigrette

boston lettuce salad | lemon caper vinaigrette, polenta croutons, radish, pecorino cheese

STARCH | (CHOOSE 2)

whipped potatoes

roasted sweet potatoes | maple syrup and toasted pecans

roasted golden potato hash | sweet peppers, caramelized onion, rosemary

oven roasted fingerling potatoes

whole grain rice pilaf

roasted mushroom risotto

fried polenta cakes

creamy goat cheese polenta

broccoli cheddar risotto

VEGETABLE | (CHOOSE 2)

french green beans | roasted shallots

everything bagel spice roasted cauliflower

roasted zucchini and squash | pistachio lemon pesto

carrot duo | honey glazed carrots, roasted garlic carrot puree

roasted spaghetti squash | hazelnut brown butter and lemon

roasted root vegetables | honey brown butter

asparagus cacio e pepe | grilled asparagus, bread crumbs, black pepper, pecorino

parmesan cauliflower puree | roasted cauliflower romanesco

charred baby carrots | romesco sauce, pistachios

brussel sprouts | bacon, onion, balsamic glaze

grilled broccolini | lemon butter, cotija cheese



GRAND STREET

DINNER BUFFET 3

\$40 per person

ENTREES | (CHOOSE 3)

PORK

sausage and peppers | grilled scimecas' italian sausage links, stewed sweet peppers, onion, basil
spoked pork belly burnt ends | sherry barbecue glaze, pickled mustard seeds
italian sausage and apricot stuffed pork loin | calabrian chili orange marmalade, basil
porchetta | spice cured pork loin wrapped in pork belly, agrodolce sauce
prosciutto wrapped pork tenderloin | balsamic onion marmalade
brined marinated pork chops | sauce robert

BEEF

pot roast | slow cooked bottom round, roasted mirepoix, stout beer gravy
ancho chili smoked beef brisket | sherry barbecue glaze, pickled onion relish
carved prime rib | au jus, horseradish crème fraiche (add \$3 pp)
braised short ribs | mushroom masala sauce (add \$2 pp)
sliced beef tenderloin | cabernet demi-glace (add \$5 pp)
6 oz. beef wellington | mushroom pate, prosciutto, puff pastry, port wine demi glace (\$7 pp)

CHICKEN

chicken milanese | lemon aioli, tomato, mozzarella, basil
chicken piccata | lemon caper butter sauce
chicken parmesan | breaded fried chicken cutlet, mozzarella, pecorino, tomato wine sauce, fresh basil
roasted airline chicken breast | fine herb dijon cream
roasted chicken | marinated roasted chicken breast, crispy confit chicken, lemon rosemary chicken demi-glace

FISH

seared salmon | sweet basil emulsion, fresh lemon
grilled swordfish | chipotle honey glaze, charred corn, salsa verde
cioppino | stewed mussels, clams, shrimp, calamari, calabrian chili tomato broth, shaved fennel
shrimp and chorizo paella | saffron tomato rice, roasted peppers

PASTAS

butternut squash cannelloni | roasted squash & kale filling, hazelnut bechamel, lemon honey brown butter, fontina cheese
penne pasta | lemon roasted chicken, roasted tomatoes, spinach, lemon pepper cream sauce
garganelli | scimeca's italian sausage, peppernata, spinach, basil, gorgonzola cream sauce

BITE SIZE DESSERTS

Priced by the dozen, min order 2 dozen

CHOCOLATE GANACHE TRUFFLES | \$29

Select one:

dark chocolate, amaretto, espresso

GRAND BARS | \$25

chewy caramel rolled in rice krispies, dipped in dark chocolate

LEMON MERINGUE TARTLETS | \$25

lemon curd cookie tart, fresh berries, toasted meringue

CUPCAKES | \$26

Select one:

devil's food cake – soaked with cocoa syrup, dark chocolate buttercream, chocolate straws

lemon cake – soaked with lemon syrup, vanilla buttercream, white chocolate pearls

funfetti cake – soaked with vanilla syrup, white chocolate buttercream, rainbow sprinkles

vanilla cake - white or chocolate buttercream

MINI CHEESECAKES | \$30

Select one:

white chocolate – graham cracker crust, white chocolate curls, raspberries, raspberry coulis

espresso – graham cracker crust, espresso caramel, dark chocolate sauce

lemon – graham cracker crust, lemon curd, blueberry compote

SALTED CARAMEL TARTS | \$31

chewy caramel filled tartlets topped with dark chocolate mousse and sea salt

MINI MOUSSE "DRUMSTICK" | \$39

sweet waffle cone shells filled with your choice of mousse:

dark chocolate mousse – candied hazelnut and espresso caramel

pistachio mousse – white chocolate, ground pistachio, white chocolate pearls

strawberry mousse – balsamic caramel, chocolate covered strawberry topper

FRESH BAKED COOKIES | \$21

Choose one:

snickerdoodle, chocolate chip, peanut butter, salted caramel, kitchen sink cookie

CAKE POPS | \$33

Choose one:

carrot cake – cream cheese icing, white chocolate, pecans

devil's food cake – dark chocolate buttercream, dark chocolate, chocolate sprinkles



GRAND STREET

PLATED DESSERTS

GRAND STREET PHYLLO BROWNIE

REGULAR \$10 | SMALL \$7

raspberry coulis, crème anglaise, toasted hazelnuts

SEASONAL FRUIT PIE | \$10

crispy puff pastry crust, seasonal warm fruits, vanilla whipped cream

SEASONAL CRÈME BRULEE

REGULAR \$10 | SMALL \$7

Choice of: espresso, chocolate, or vanilla topped with caramelized sugar shell

SEASONAL CHEESECAKE

REGULAR \$10 | SMALL \$7

Select one:

white chocolate with raspberry coulis

pumpkin with caramelized apple

lemon with blueberry

LEMON ALMOND TART | \$10

sweet almond paste, lemon curd, vanilla meringue

CARROT CAKE | \$10

cream cheese icing, candied carrot, caramel sauce, toasted coconut

TRIPLE CHOCOLATE LAYER CAKE | \$10

cocoa syrup soaked chocolate cake, milk chocolate buttercream icing, dark chocolate mousse, raspberry chocolate sauce

GRAND BAR | \$12

flourless chocolate cake, crunchy peanut butter mousse, white chocolate folded with rice krispies, dipped in a dark chocolate shell



GRAND STREET

LIBATIONS

HOUSE

SPIRITS

VODKA, GIN, BOURBON, TEQUILA, RUM, SCOTCH

BEER

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE

WINE

SYCAMORE LANE CHARDONNAY, PINOT GRIGIO, CABERNET, MERLOT

FULL BAR

2 HOURS \$26 | 3 HOURS \$29 | 4.75 HOURS \$32

BEER & WINE ONLY

2 HOURS \$24 | 3 HOURS \$27 | 4.75 HOURS \$29

Priced per person and includes soft drinks & iced tea

PREMIUM

SPIRITS

TITO'S VODKA, TANQUERAY GIN, DEWER'S SCOTCH, FOUR ROSES
BOURBON, JOSE CUERVO TEQUILA, BACARDI RUM

BEER

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE
MOON

WINE

7 FALLS CHARDONNAY, 7 FALLS CABERNET, 7 FALLS MERLOT, PINOT
GRIGIO

FULL BAR

2 HOURS \$31 | 3 HOURS \$34 | 4.75 HOURS \$39

BEER & WINE ONLY

2 HOURS \$27 | 3 HOURS \$29 | 4.75 HOURS \$33

Priced per person and includes soft drinks & iced tea

LIBATIONS

TOP SHELF

SPIRITS

KETTLE ONE VODKA, HENDRICKS GIN, MAKERS MARK BOURBON,
PATRON TEQUILA, THREE STAR PLANTATION RUM, JOHNNY WALKER
RED SCOTCH

BEER

MILLER LITE, BOULEVARD WHEAT, BOULEVARD PALE ALE, BLUE
MOON

WINE

SONOMA CUTRER CHARDONNAY, PINOT GRIGIO, CHATEAU ST.
MICHELLE INDIAN WELLS CABERNET, MERLOT

FULL BAR

2 HOURS \$38 | 3 HOURS \$40 | 4.75 HOURS \$44

BEER & WINE ONLY

2 HOURS \$32 | 3 HOURS \$35 | 4.75 HOURS \$38

Priced per person and includes soft drinks & iced tea

BASED ON CONSUMPTION

TOP SHELF COCKTAIL \$13

PREMIUM COCKTAIL \$11

HOUSE COCKTAIL \$8

DOMESTIC BEER ON TAP \$6

MICROBREW ON TAP \$6

TOP SHELF WINE \$15 GLASS \$60 BOTTLE

PREMIUM WINE \$11 GLASS \$43 BOTTLE

HOUSE WINE \$9 GLASS | \$36 BOTTLE

SOFT DRINKS \$4

COFFEE SERVICE BAR SIDE \$75

**apx 35 cups*

COFFEE SERVICE TABLE SIDE \$3.50



GRAND STREET