



**Approved
Vendor**



The Winter Fancy Food Show
January 19 to 21, 2020
Please submit orders by January 7, 2020

Exhibitor Catering Menu 2020

GENERAL INFORMATION

PLEASE TAKE THE TIME TO FAMILIARIZE YOURSELF WITH OUR POLICIES.

EXCLUSIVITY

- All food and beverage items in the exhibitor booths and meeting rooms must be supplied and prepared through SAVOR... San Francisco. **THIS INCLUDES BOTTLED WATER.**
- No food, beverage, or alcohol will be permitted to be brought into or removed from a San Francisco Convention Facility by the client or any of the client's guests or invitees without written approval by SAVOR... San Francisco.
- SAVOR... San Francisco reserves the right to assess a charge for such exclusions.

BILLING AND PAYMENTS

- All prices are subject to change at any time, this includes menu prices, service charge and sales tax.
- All food and beverage orders require full payment two (2) weeks prior to your first scheduled food function. We accept American Express, MasterCard, VISA and Discover.
- Any orders over \$25,000 require payment via ACH Wire Transfer or Company Check. Please make checks payable to SMG F&B, LLC.
- Initial order, as well as additional services on site, will be billed to the customer's credit card.

SERVICE AND LABOR CHARGES, SALES TAX

- A 22% administrative charge/fee will apply to all food and beverage charges. Current state and local sales taxes apply to all food, beverage, labor charges, equipment rentals and administrative charges, and are subject to application tax laws and regulations.

CANCELLATION

- Full charges will be applied to the cancellation of any menu items received within 72 hours (3 business days) prior to delivery date.

STAFFING

- Savor server up to four hours \$140+ tax ; up to eight hours \$280+
- Catering personnel are covered by Union Local 2's collective bargaining agreement
- Catering employees will deliver food and beverages, service, and clean related areas

Exhibitor Booth Catering **DOES NOT**
supply tables or electrical for your room and/or booth
You **MUST** order through your service contractor.

All food and beverage must fit inside your booth and/or meeting room foot print
Compostable service ware is used on all food and beverage functions.

To ensure the availability of menu items, we encourage you to place your order
by January 7, 2020

To place an order, please contact one of our exhibitor sales managers:

Janice Vargas
415-974-4048

jvargas@moscone.com

Maritza Parra
415-974-4189

rduncan@moscone.com

Catering Office: 415-974-4040

BEVERAGES

Served individually.

ASSORTED PEPSI SOFT DRINKS

(12oz.)

\$6.50

LifeWTR BOTTLED WATER (20oz)

\$6.50

BOTTLED JUICES (10oz)

\$7.50

SNAPPLE ICED TEA (16 oz)

\$8.50

SPARKLING WATER (18oz.)

\$7.50(flavored available)

GATORADE (20 oz)

\$8.50

ROCKSTAR OR AMP ENERGY DRINK

\$8.50

MILK, (1/3 quart)

\$6.50

ICE

20 lbs. - \$30 40 lbs. - \$40

BREAKFAST

Served with freshly brewed coffee, decaffeinated coffee, a selection of international hot teas and orange juice. Includes compostable service. 25 guest minimum.



Served by the gallon.

ICED TEA OR LEMONADE

\$75

APPLE, CRANBERRY, GRAPE OR TOMATO JUICE

\$98.50

ORANGE OR GRAPEFRUIT JUICE

\$115

PEET'S REGULAR COFFEE

\$110

PEET'S DECAFFEINATED COFFEE

\$110

MIGHTY LEAF TEA SELECTIONS

\$110

INFUSED SPA WATER (Inquire for flavors)

\$30 3 gal minimum order

REFRIGERATED SPRING WATER KIT \$180* (\$60/5 gallon replenishment)

Includes- Water dispenser, 5 gallon bottle of Spring Water, and 5 ounce compostable cups.

Client to provide electrical (110V/20 amp)

*One time fee for the duration of the show

CONTINENTAL

Assorted Breakfast Pastries to include Muffins, Danish, Scones and Croissants with Sweet Butter and Fruit Preserves
\$30

HEART HEALTHY CONTINENTAL

Assorted Nonfat Yogurts and Low-fat Granola, Sliced Seasonal Fresh Fruit, Dried Fruits, Assorted Low-fat Muffins, Low-fat Cream Cheese and Fruit Preserves
\$39.75

BREAKFAST ENHANCEMENTS

Priced per serving. Includes compostable service.

OATMEAL OR CREAM OF WHEAT

Brown Sugar, Raisins and Low-fat Milk

\$9.25

NANA JOE'S GLUTEN FREE GRANOLA

Served with Organic Yogurt and Fruit

\$9.25

SEASONAL FRUIT PARFAIT

Fresh Seasonal Fruit Layered with Granola and Low-fat Yogurt

\$11

BREAKFAST BURRITO

Scrambled Eggs, Chorizo Sausage, Peppers and Jack Cheese or Scrambled Eggs, Peppers and Jack Cheese (vegetarian option)

\$13

CROISSANT SANDWICH

Eggs, Country Ham and Cheddar Cheese or Eggs and Cheddar Cheese (vegetarian option)

\$12

ENGLISH MUFFIN SANDWICH

Eggs with Sausage, Ham or Bacon and Cheddar Cheese or Eggs and Cheddar Cheese (vegetarian option)

\$12

EGG SANDWICH

Eggs with Roasted Tomatoes, Spinach, and Fontina Cheese on Focaccia

\$13.50

All orders are subject to a 22% service charge and 8.5% sales tax. Prices subject to change.

A LA CARTE SNACK AND BREAK ITEMS

Includes compostable service.

Priced per serving. (Serves 10-12 Guests each)

BREAKFAST BREADS or COFFEE CAKE
\$77

Priced per dozen.

ASSORTED MUFFINS OR DANISH
\$77

CHOCOLATE, ALMOND OR BUTTER CROISSANTS
\$77

ASSORTED DOUGHNUTS
\$60

ASSORTED SCONES
\$80

ASSORTED BAGELS AND WHIPPED CREAM CHEESE
\$75

WHOLE FRESH FRUIT
\$66

ASSORTED YOGURTS
\$75

ASSORTED ENERGY BARS
\$80

ASSORTED GRANOLA BARS
\$60

SOFT GOURMET PRETZELS
\$105

Priced per dozen

INDIVIDUAL BAGS OF PRETZELS, SUN CHIPS OR LAYS POTATO CHIPS
\$57 (Please select one)

ASSORTED BAGS OF KETTLE CHIPS
\$75

RICE KRISPIES TREATS
\$68

HÄAGEN-DAZS ICE CREAM BARS
\$95

BROWNIES
\$75

TOFFEE BLONDIES
\$75

ASSORTED BISCOTTI
\$49

SWEET SYDNEY'S GLUTEN FREE COOKIES
Chocolate Chunk, Gingersnap or Salted Caramel
All packaged in a gluten free facility
\$90

FRESHLY BAKED COOKIES
White Chocolate Macadamia, Chocolate Chip, Peanut Butter and Oatmeal Raisin
\$69

CUPCAKES
\$87



DRY SNACKS

Priced per pound. Includes compostable service.

GOLDFISH CRACKERS
\$27.50

DELUXE MIXED NUTS
\$61.75

TRAIL MIX OR PARTY SNACK MIX
\$33

FIESTA SNACK MIX
\$36

HONEY ROASTED PEANUTS
\$32

PRETZELS
\$26.50

PREPARED SNACKS

Priced per serving. Includes compostable service. 25 guest minimum.

CRISPY PITA BREAD
with roasted pepper hummus, traditional hummus, and babaganoush
\$12.75

POTATO CHIPS with french onion dip
\$10.50

TORTILLA CHIPS
with salsa
\$11

TORTILLA CHIPS
with guacamole and salsa
\$18.25

ELOTE CORN CUPS
with Cotija Cheese, Cilantro and Chilli
\$12.50

CRUDITE CUPS
Ranch Dressing, White Bean Puree or Red Pepper Hummus
12

REFRESHMENT BREAKS

Prices listed are per guest. Minimum order of 25 guest. Includes compostable service.

MORNING COFFEE BAR

Freshly Brewed Coffee, Decaffeinated Coffee, Selection of Hot Teas, Orange Juice
\$16.50

SWEET & SALTY

Haagen-Dazs Ice Cream Bars, Chocolate Covered Espresso Beans, Almond Clusters, Bagged Peanuts and Popcorn, Assorted Soft Drinks, Bottled Water
\$28.50

SPA BREAK

Assorted Bottled Fruit Smoothies, Oatmeal Cookies, Granola Bites, Assorted Fruits and Berries, Trail Mix, Assorted Sparkling Flavored Mineral Waters
\$30

MISSION DOLORES

Tri-Colored Tortilla Chips, Guacamole, Salsa, Spicy Jalapeños, Mexican Wedding Cookies, Assorted Soft Drinks, Bottled Water
\$32

NORTHERN CALIFORNIA CHEESE BREAK

Laura Chenel Goat Cheese, Sonoma Cheddar, Point Reyes Bleu, Brie and Monterey Jack. Served with Artisan Breads and Crackers, Dried Figs, Roasted Almonds, Grapes, Assorted Soft Drinks and Bottled Water
\$30

AFTERNOON BEVERAGE BREAK

Assorted Soft Drinks, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee, Selection of International Hot Teas
\$18.25

SPECIALTY PLATTERS

Includes compostable service.

DELUXE IMPORTED AND DOMESTIC CHEESE TRAY

Serves 100
Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers. Garnished with Seasonal Fresh Fruit.
\$1,100



ANTIPASTO PLATTER

Serves 100
Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts.
\$1,200



FRESH SLICED FRUIT TRAY

Serves 100
Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple.
\$1,200

DELUXE CRUDITÉS ASSORTMENT

Serves 100
Chef's selection of Fresh Seasonal Vegetables served with Ranch Dressing.
\$775



CHARCUTERIE BOARD

Serves 50
A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments.
\$800

EXECUTIVE BOX LUNCH - \$47

Prices listed are per guest. Minimum order of 25 guest. Four compartment box. Includes compostable service.

Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit. To accompany your box lunches, we suggest adding assorted bottled soft drinks and water.

SANDWICHES

MESQUITE TURKEY WITH SMOKED BACON

Mesquite Turkey, Smoked Bacon, Sharp Cheddar, Basil Aioli and Red Onion on Focaccia

ROAST BEEF

Slow Roasted Beef with Crumbled Bleu Cheese, Balsamic Onion Jam and Watercress on Dutch Crunch

VEGETARIAN WALDORF

Crunchy Waldorf Tofu Salad, Sharp Cheddar, Celery, Apples and Walnuts on Organic Whole Grain Bread

WRAPS

GREEN CHILI PORK WRAP

Roasted Pork Loin, Cilantro Rice, Tomatillo Salsa, Shredded Jack Cheese, Avocado, Purple Cabbage, Spinach Tortilla

CRISPY CHICKEN WRAP

Southern Fried Chicken, Buttermilk Ranch, Spicy Cole Slaw, Tomatoes, Chipotle Tortilla

ENTRÉE SALADS

THAI BEEF SALAD

Seared Strips of Beef with Thai Spice, Bean Sprouts, Carrots, Cucumber, Spinach, Arugula, Mint, Basil, Sesame Ginger Dressing, Onion Flatbread

FAJITA SPICED TRI-TIP

Beef Tri-Tip with Peppers, Onions, Chipotle Mayonnaise, Jack Cheese, Arugula, Tomato on Ciabatta

CALIFORNIA CHICKEN

Grilled Chicken Breast, Chive Cream Cheese, Smoked Mozzarella, Artichoke Spinach Aioli, Organic Eight Grain Roll

HULI HULI CHICKEN

With Roasted Pineapple, Crunchy Slaw, & Sriracha Aioli

COBB SALAD WRAP

Turkey, Ham, Bacon, Cheddar Cheese, Mixed Greens, Tomato, Cream Cheese Spread, Tomato Tortilla

ASIAN VEGETABLE WRAP

Soba Noodles, Shredded Carrots, Red Peppers, Ginger Marinated Mushrooms, Napa Cabbage, Hoisin Sauce, Spinach Tortilla

MEDITERRANEAN CHEF SALAD

Sliced Cucumbers, Roasted Peppers, Garbanzo Beans, Crumbled Feta Cheese, Cherry Tomatoes, Red Wine Oregano Vinaigrette

CHOOSE ONE SALAD, ONE DESSERT AND ONE FRUIT OPTION

SIDE SALADS

Roasted Sweet Potato Salad
Southwest Black Bean Salad
Red Quinoa Tabbouleh
Orzo Pasta Salad
Rye Berry Salad

DESSERTS

Dark Chocolate Brownie
Apple Cranberry Bar
Lemon Bar
Apricot Bar
Chocolate Orange Bar

FRUIT

Fresh Fruit Salad
Fresh Whole Fruit

VALUE EXPRESS BOX LUNCH - \$35.50

Prices listed are per guest. Minimum order of 25 guest. Four compartment box. Includes compostable service.

Sandwich, wrap or entrée salad includes a choice of side salad, dessert and fruit. To accompany your box lunches, we suggest adding assorted bottled soft drinks and water.

ROASTED TURKEY SANDWICH

Roasted Turkey with Sun Dried Tomato Aioli, Monterey Jack Cheese, Romaine and Tomato on a Baguette

HAM AND CHEESE SANDWICH

Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

ROAST BEEF SANDWICH

Slow Roasted Beef with Cheddar, Horseradish Aioli, Lettuce and Tomato on a Baguette

VEGETARIAN WRAP

Hummus, Cucumbers, Roasted Peppers and Mixed Greens wrapped in a Spinach Tortilla

PLEASE CHOOSE ONE SALAD AND ONE DESSERT ONLY, FOR ALL BOX LUNCHES

SIDE SALADS

Red Bliss Potato Salad
Penne Pasta Salad
Orzo Pasta Salad

DESSERTS

Apple
Chocolate Chip Cookie
Old Fashioned Oatmeal Cookie

**All orders are subject to a 22% service charge and 8.5% sales tax. Prices subject to change.

RECEPTION

Prices listed are per serving. 50 pieces minimum per selection. Includes compostable service.

COLD HORS D'OEUVRES



CUCUMBER CUPS

Mini Chickpeas Roasted Peppers and Mint
Herbed Goat Cheese with Lemon Zest
Curried Chicken with Currants
\$7.50

BELGIAN ENDIVE SPEARS

Chicken Caesar
Roquefort Cheese and Glazed Walnuts
Grilled Shrimp and Fennel Aioli
\$8.50

PROSCIUTTO DI PARMA

Seasonal Fruit
\$8.25

HOT HORS D'OEUVRES

MINI QUICHE (one selection per 50 pieces)

Artichoke and Parmesan
Spinach Florentine
Lorraine (with Ham)
Mushroom and Swiss Cheese
Tomato and Basil
\$7.50

CRISPY SPRING ROLLS

Chicken, Shrimp or Vegetarian
with Sweet and Sour, Hot Mustard
and Soy Dipping Sauces
\$8.50

RASPBERRY BRIE EN CROUTE

\$7.50

ARTICHOKE AND PARMESAN FRITTERS

Baby Artichoke Hearts, Parmesan Crust
\$7.50

PORTOBELLO MUSHROOM PUFFS

Roma Tomatoes, Roasted Peppers,
Jack and Goat Cheeses
\$7.50

SPICY CHICKEN WINGS

Ranch Dressing and Celery Sticks
\$7.50

PARMESAN CRISP

Parmesan Baked Crostini with Seasonal Vegetables,
Basil Puree, and Chives
\$7.50

GRILLED THAI LETTUCE WRAPS

Thinly Sliced Thai Marinated Beef
with Red Peppers in a Lettuce Cup
\$9

ROASTED VEGETABLE SKEWERS

Roasted Zucchini, Peppers, Onions, and Mushrooms
Served with a Balsamic Reduction
\$8

TEA SANDWICHES

Smoked Salmon with Cream Cheese
Cucumber with Watercress
Egg Salad
\$10

CROSTINIS (one selection per 50 pieces)

Prosciutto, Seasonal Fruit, Crescenza Cheese
Roasted Lamb, Goat Cheese, Fig Jam
Smoked Duck, Pear Ginger Chutney, Radicchio
Herb Crusted Beef, Roasted Peppers, Salsa
Verde
\$10.50



BEEF SLIDERS

Mini Cheeseburgers with Condiments
\$9.50

POT STICKERS

Chinese Chicken and Vegetarian Dumplings
Soy and Rice Wine Vinegar Dipping Sauce
\$7.50

WILD MUSHROOM BEGGARS PURSE

Savory Seasonings and Buttery Phyllo
\$8.75

KABOBS (one selection per 50 pieces)

Chicken, Garlic, Ginger, Spices, Lime Juice
Szechuan Beef, Garlic, Ginger, Teriyaki Sauce
Spicy Shrimp, Onion, Peppers, Tomato, Oregano
\$9.25

**All orders are subject to a 22% service charge and 8.5% sales tax. Prices subject to change.

BOOTH TRAFFIC BUILDERS

Includes compostable service.



POPCORN MACHINE

Nothing beats the aroma of fresh popcorn in your booth using our traditional tabletop machine or the whimsical antique cart. Package includes pre-measured popcorn kernels, butter and seasoning to make 250-300 bags and staff to operate.

Tabletop Popcorn Machine \$1,325/day

Antique Popcorn Cart (limited availability) \$1,430/day

\$715/pack for additional snack pack.

Client to provide: 110 volt/20 amp dedicated circuit, 6 foot table and trash removal

BAKED IN THE BOOTH COOKIES

Baked right in your booth, the smell of fresh cookies is a sure fire way to keep customers lingering! Choose up to 3 flavors from Chocolate Chip, Peanut Butter, Oatmeal-Raisin, and White Chocolate and Macadamia Nut cookies. A portion of the cookies will be pre-baked and served on a platter. Rental of small cookie oven includes one booth attendant and 500 cookies. \$2,915

\$98 per dozen for additional servings

Client to provide: 110 volt/20 amp dedicated circuit, 6 foot table and trash removal

ICE CREAM CART

Choose from our premium Häagen-Dazs ice cream bars: vanilla, chocolate, or vanilla almond crunch to hand out to special guests and potential clients.

Service includes rental of ice cream cart and Savor server \$1,760/200 bars

\$98 per dozen for additional servings

Client to provide: 110 volt/20 amp dedicated circuit and trash removal

SOFT GOURMET PRETZELS

These delicious soft pretzels come with a tabletop warmer to keep your pretzels fresh during the show. Package include four dozen pretzels in three flavors: Bavarian, Asiago Cheese and Cinnamon & Sugar. Server also included.

\$800

\$105 per dozen for additional servings

Client to provide: 6 foot table and trash removal

BAR FOOD PACKAGE

Serves approximately 100.

The bar food package will provide your guests with the classic finger foods that everyone loves. Package includes 3 pounds each of Pretzels, Deluxe Mixed Nuts, Party Snack Mix, and 100 pieces each of Crispy Chicken Spring Rolls, Spicy Chicken Wings and Vegetable Pot Stickers.

\$2,350

Client to provide: 6 foot table/counter and trash removal

BOOTH TRAFFIC BUILDERS

Includes compostable service. Client must provide 6 ft table or counter space for catering services

CALIFORNIA WINE HARVEST

Serves approximately 100.
Sample some of the best wines from throughout California right in your own booth. Prospective clients will delight in tasting wines from the Central Coast and Napa Valley while snacking on an assortment of cheese and crackers. Service includes 36 bottles of wine, 1 Deluxe Import & Domestic Cheese Tray, server, and compostable cups.
\$2,720
Client to provide (2) 6 foot tables and trash removal

ESPRESSO AND CAPPUCCINO CART

Experienced staff will serve up fresh Cappuccinos, Lattes, Espresso, Mochas and Americanos for your guests. Complete your coffee shop scene by adding an assortment of fresh pastries and crispy biscotti for dipping.
Rental of espresso machine includes cart, supplies and staff to prepare and serve beverages.
300 cup service - \$3000 - \$9/each additional serving
600 cup service - \$4,800 - \$7/each additional serving
900 cup service - \$5,500 - \$5.50/each additional serving
Client to provide 208 volt/30 amp- 3phase dedicated circuit and trash removal

SENSATIONAL SMOOTHIE STAND (NON ALCOHOLIC)

Freshly blended smoothies may include banana, piña colada, mojito, strawberry, mango, passion fruit, cappuccino or raspberry. Service includes rental of smoothie machine, staff to operate and 9 oz. compostable cups.
300 smoothies - \$2,970
600 smoothies - \$4,870
900 smoothies - \$6,340
\$6.25 each for additional servings
Client to provide 110 volt/20 amp dedicated circuit, 6 foot table and trash removal

HOT CHOCOLATE BAR

Serves approximately 200
The hot chocolate bar puts a new twist on this drink as visitors choose from a variety of toppings. Whipped cream, marshmallows, chocolate shavings and peppermint sticks add flavor and flare!
The hot chocolate bar also includes hazelnut, vanilla and caramel flavored syrups.
\$2,300
Client to provide 110 volt/20 amp dedicated circuit, 6 foot table and trash removal

MARGARITA MADNESS

Choose either classic or strawberry flavored margaritas to serve your guest. Our Margarita Madness package makes approximately 225 servings and includes rental of the machine, staff to operate and compostable cups.
\$4,200
\$14 each for additional servings
Client to provide 110 volt/20 amp dedicated circuit, 6 foot table and trash removal

MARTINI LOUNGE

Requires a minimum guarantee of \$1,500 (100 martinis)
Build a lounge right in your booth! Guests won't want to leave as they sip on Dirty Martinis, Apple-Tinis and Cosmopolitans. Service includes premium liquors, bartender, plastic martini glasses, napkins and bar accoutrements.
\$16 each for additional drink
Client to provide 6 foot table and trash removal

MIMOSA BAR

A mimosa bar is the perfect way to start the morning! Service includes champagne, orange juice, Martinelli's Sparkling Cider, plastic champagne flutes and orange slices for garnish.
\$3,000/200 mimosas
\$15 each for additional servings
Client to provide 6 foot table and trash removal



BAR PACKAGES

Clients are assigned portable bars on a first come, first served basis as requested. Exhibitors must order a draped table from the convention service General Service Contractor. All Full Bars include bartender for three hours, additional hours are available at a fee of \$140 per hour per bartender. Bar packages also include compostable glassware, beer, non-alcoholic beer, soft drinks, water and basic bar accoutrements.

VALUE BRANDS

Requires a minimum guarantee of \$1,200
\$300 Per Bottle
SVEDKA Vodka, Beefeaters Gin, Jim Beam Whiskey,
Bacardi Rum, Cuervo Gold Tequila, Courvoisier VS Cognac.
House Select Wines \$45 per bottle
Soft Drinks Pepsi Products \$6.00 per can
Please review our beer list for selection and pricing

PREMIUM BRANDS

Requires a minimum guarantee of \$1,500
\$400 per Bottle
Please select one per category
Vodka - Ketel One, Stolichnaya, Grey Goose
Gin - Bombay Sapphire, Hendricks, Zephyr
Whiskey - Old Forester, Wild Turkey, Crown Royal,
Scotch - Johnnie Walker Black, Chivas Regal
Rum-Mt Gay
Tequila - 1800, Herradura
Wine and Beer - Please review our list for selection and pricing
Soft Drinks Pepsi Products \$6.00 per can



HOUSE WINES*
(Full wine list available upon request)
Cabernet Sauvignon or Chardonnay
\$45/bottle

DOMESTIC BEER*
(Additional options available on request)
Coors, Coors Light, Miller High Life, Miller Lite,
Pabst Blue Ribbon
\$825/keg**
\$9.25/bottle

MICROBREWED BEER*
(Additional options available on request)
Sierra Nevada Brewing, 21st Amendment Brewery,
Anchor Brewing Company
\$925/keg **
\$10.25/bottle

IMPORTED BEER*
(Additional options available on request)
Heineken, Modelo Especial, Sapporo,
Corona Light, Peroni
\$925/keg**
\$10.25/bottle

*SAVOR server required at \$140 plus tax for up to 4 hour service

** Client to supply electrical 110v/20amp

NOTE - Special order wines, beers and champagnes are sold by the case only and are not based on consumption