

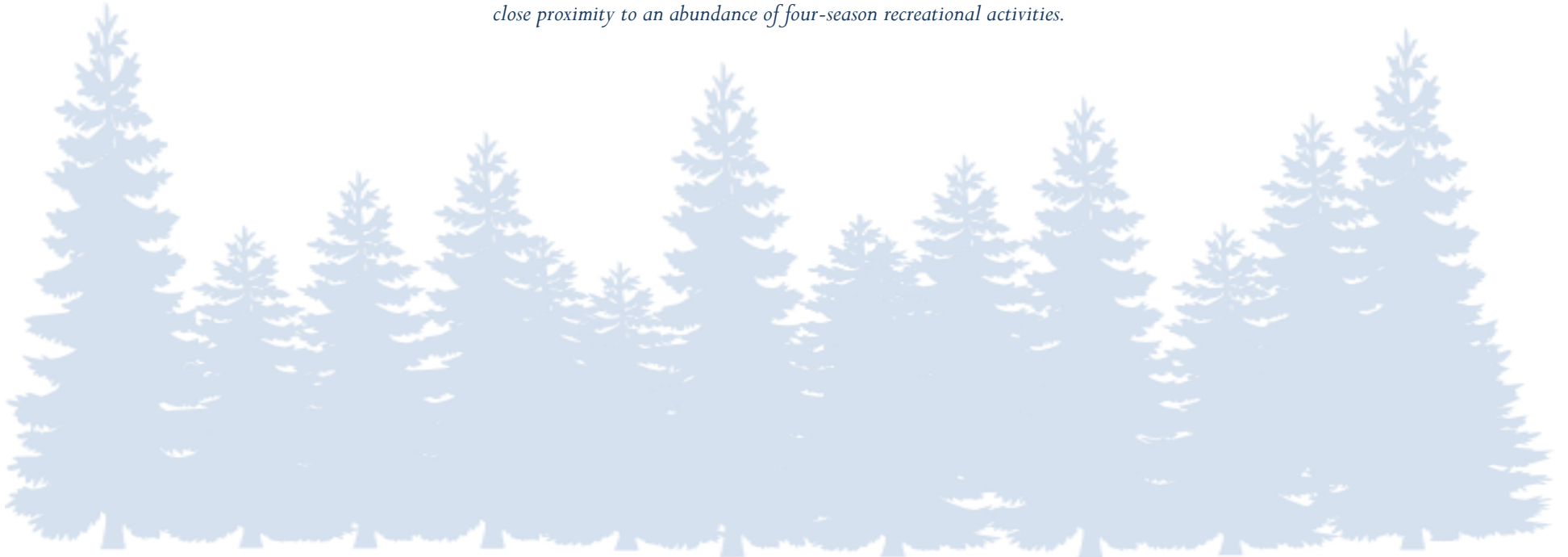


WHITEFACE L O D G E

L A K E P L A C I D • N E W Y O R K

Catering Menu

Inspired by the historic Adirondack Great Camps, the Whiteface Lodge, Lake Placid, New York is ideally located in a woodland setting in the High Peaks region of the Adirondack Park. It is adjacent to the alpine village of Lake Placid, site of two Winter Olympics, and is within close proximity to an abundance of four-season recreational activities.



Welcome!

Menu items are priced per person, unless otherwise noted.

The Whiteface Lodge agrees to provide service or accommodations of 5% over minimum guarantee.

Coffee Break and Continental Breakfast prices represent food and beverage
for one [1] hour time period

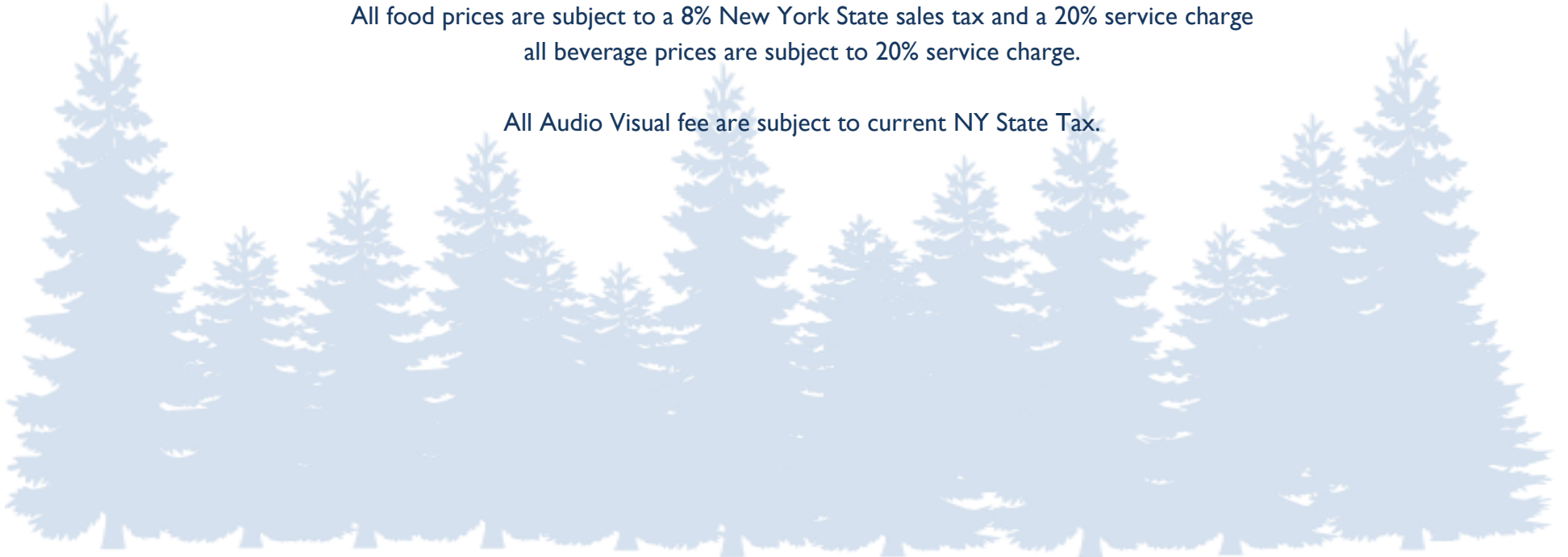
Per Person Food Stations and Buffets represent food for a maximum of two (2) hours and cannot be
broken down for any part under two (2) hours.

All prices are subject to change.

Patron agrees to advise The Whiteface Lodge 5 business days prior to the function of definite
number in attendance, representing guaranteed minimum.

All food prices are subject to a 8% New York State sales tax and a 20% service charge
all beverage prices are subject to 20% service charge.

All Audio Visual fee are subject to current NY State Tax.



Breakfast Buffets

Lodge Continental

Granola, Fruit Yogurt, New York Style Bagels with Traditional Cream Cheese, House-Baked Breakfast Pastries, Sweet Butter, Local Honey, Home-Style Marmalades & Jams, Orange Juice, Grapefruit Juice, Apple Juice, Freshly Brewed Coffee, Hot Chocolate Gourmet Tea

Minimum 15ppl/1hr \$15

Less than 15/hr. \$18

Lodge Buffet Breakfast

Seasonal Sliced Fruit & Berries, Fruit Yogurt, House Baked Breakfast Pastries, Sweet Butter, Local Honey, Home-Style Marmalades & Jam, New York Style Bagels with Traditional Cream Cheese,

Or

House Made Muesli and Granola
A Selection of Cereals: Raisin Bran, Total and Shredded Wheat
Skim, 2%, and Whole Milk
Hot Oatmeal, Brown Sugar
Fluffy Scrambled Eggs

Or

Egg White and Vegetable Frittata
Honey Cured Bacon

Or

Turkey Bacon
Maple Breakfast Sausage

Or

Chicken Sausage
Roasted Breakfast Potatoes,

Orange Juice, Grapefruit Juice, Apple Juice , Cranberry, V8
Freshly Brewed Coffee, Hot Chocolate, Gourmet Tea

Minimum 20ppl/2hr \$24/per person

Less than 20ppl/2hr \$27/per person

Buffet Enhancements

Buffet Enhancements

Fluffy Scrambled Eggs with NY Cheddar & Fresh Herbs \$6

Lodge Style Eggs Benedict \$6

Challah French Toast \$6

Grilled Smoked Ham Steaks \$6

Slow Roasted Pork Shoulder Hash \$6

Gourmet Oatmeal Bar \$8

Quiche \$4

Oatmeal with Brown Sugar \$3

Cold Cereal Selection Skim, 20%, and Whole Milk \$5

Live Action Stations

Uniformed Chef/Attendant Require \$100 fee

Omelets a la Minute \$9

Belgian Waffles \$7

Breakfast Sandwiches \$10

Fresh Fruit Smoothies \$13



Plated Breakfast

House-Baked Breakfast Pastries, Sweet Butter, Local Honey, Home-Style Marmalades & Jams, Orange Juice, Grapefruit Juice, Apple Juice

I

Vanilla Yogurt & Fresh Fruit Parfait

Warmed Grapefruit Half with Glazed Brown Sugar

John McCann's Steel Cut Oats with Brown Sugar and Dried Fruits

II

Fluffy scrambled Eggs with Fresh Herbs & NY Cheddar

Spinach, Peppers, and Cheddar Cheese Breakfast Quiche

Lodge Style Eggs Benedict

Shaved Ham, Buttermilk Biscuits, and Hollandaise Sauce

Cinnamon Fresh Toast

NY Maple Syrup

All options come with choice of :

Honey Cured Bacon, Maple Breakfast Sausage, Roasted Breakfast Potatoes, Pit Ham

\$27/per person



Continuous Break

Includes all day beverage Service and Both Morning & Afternoon Breaks \$30

Beverage Break

Individual Bottled Water

Assorted Soft Drinks

Freshly Brewed Coffee, Hot Chocolate, and

The Whiteface Lodge Fine Selection of Tea

Morning Break

Assorted Pastries

Sliced Fruit Display

Assorted Yogurts

Granola

Afternoon Break

Seasonal Vegetable Tray

Assorted cookies

Individual Bags of Chips and Trail Mix



Signature Breaks

Blue Line Break

Trail Mix
Fireside Adirondack S'mores
Assorted Whole Fruit
Selection of Energy Bars
Individual Bottled Water
Freshly Brewed Coffee, Hot Chocolate, and The Whiteface Lodge
Fine Selection of Tea
\$11

Fresh Veggie Break

V8 Vegetable Juice
Vegetable Crudités, Low Fat Dip
Cucumber Coins, Sour Cream and Chive Dip
Individual Bottled Water
Freshly Brewed Coffee, Hot Chocolate, and The Whiteface Lodge
Fine Selection of Tea
\$12

The Amusement Park Break

Peanuts, Popcorn and Cracker Jacks
Mini Corn Dogs, Dijon Mustard
Soft Pretzels
Tortilla Chips, Salsa, Guacamole
Lemonade, Iced Tea and Assorted Soft Drinks
Individual Bottled Water
\$15

The Ice Creamery

[Minimum 20 guests]
Vanilla and Chocolate Ice Cream
Sprinkles, Mini Chocolate Chips, M&M's, Reese's Pieces
Cherries, Honey Roasted Peanuts, Whipped Cream
Warm Chocolate Sauce and Seasonal Fruits
Lemonade and Iced Tea
Assorted Soft Drinks
\$16

The Spa Break

Assorted Vegetable Juice
Whole Fresh Fruit, Individual Fruit Yogurts
Variety of Granola and Power Bars
Assorted Power Drinks
Individual Bottled Water
The Whiteface Lodge Selection of Fine Tea
\$9



Beverage Breaks

Coffee Break 1

Freshly Brewed Coffee, The Whiteface Lodge Fine Selection of Tea, Hot Chocolate
\$4 half day \$8 Full day

Coffee Break 2

Individual Orange Juice, Grapefruit Juice and V8
Freshly Brewed Coffee, Hot Chocolate, and
The Whiteface Lodge Fine Selection of Tea
\$5 Half Day \$10 Full day

Coffee Break 3

Individual Bottled Water
Assorted Soft Drinks
Freshly Brewed Coffee, Hot Chocolate, and
The Whiteface Lodge Fine Selection of Tea
\$6 Half Day \$12 Full day

Lake Placid Morning Break

Individual Bottled Water
Assorted Bottled Fruit Juice
Freshly Brewed Coffee, The Whiteface Lodge Fine Selection of Tea, Hot Chocolate
Selection of Assorted Pastries, Muffins and Breakfast Breads
\$7 Half Day \$14 Full Day

A'la Carte Beverages

Assorted Soft Drinks-\$3 each, based on consumption

Individual Bottled Juices-\$3 each, based on consumption

Bottled Water-\$2 each, based on consumption

Assorted Izzy Sparkling Fruit Drinks, \$3 each, based on consumption



Lake Placid Breaks & Additions

Lake Placid Afternoon Break

Individual Bottled Water

Assorted Soft Drinks

Freshly Brewed Coffee, The Whiteface Lodge Fine Selection of Tea, Hot Chocolate

Selection of Cookies, Chocolate Chip, Oatmeal Raisin and Peanut Butter

Brownies and Blondies

\$7

Lake Placid Night Time Break

Selection of Cookies, Chocolate Chip, Oatmeal Raisin, Peanut Butter

White and Chocolate Milk

\$6

A'la Carte Break Additions

German Soft Pretzels and Mustard \$24/dz

Seasonal Fruit Skewers with Warm Chocolate Sauce \$4 per person

Multi-colored Tortilla Chips, Guacamole and Salsa, \$3.50 per person

Chocolate Dipped Strawberries, \$2.50 each piece

Chocolate Chip, Oatmeal Raisin, and Peanut Butter Cookies, \$24/dz

Assorted Yogurts, \$1.50 each

Individual Bag Potato Chips and Pretzels, \$2.50 per bag

Assorted Candy Bars, \$1.50 each on consumption

Whole Fruit basket \$7.00



Lunch

Boxed Lunch

A choice of more than one sandwich will require a guaranteed count three days prior to event

Black Forest Ham and Swiss, Tomato, Green Leaf Lettuce, Rye Bread

Roast Beef and Provolone, Arugula, Country White Bread

Roasted Turkey and Bacon, Tomato, Green Leaf Lettuce, Sourdough Bread

Tuna Salad, Green Leaf Lettuce, White or Wheat Bread

All Boxes Served With:

Bag of Chips

Whole Fruit

Cookie

Bottled Water

\$18

New York Deli Buffet

Soup of the Day

Mixed Field Greens

Cucumber, Tomato and Red Onion, Ranch and

Balsamic Dressing

Traditional Potato Salad

Fresh Vegetable Coleslaw

Choice of Three Deli Proteins

Roast Beef

Black Forest Ham

Roasted Turkey

Tuna

Chicken Salad

Salami

Assorted Sliced Cheese

Selection of Sliced Bread and Rolls

Pickle, Leaf Lettuce, Tomato, Red Onion, Mayonnaise and Mustard

Seasonal Sliced Fruit

Assorted Cookies and Brownies

Freshly Brewed Coffee, Decaffeinated Coffee

The Whiteface Lodge Fine Selection of Tea

Ice Tea with Lemon

***Choice of three pre-made sandwiches are available for an additional \$3*

\$28

Buffet Lunch

Mixed Greens and Romaine Lettuce
*Peppers, Onion, Cucumber, Cherry Tomatoes, Crispy Celery
and Shredded Carrots*
Ranch and Lemon Vinaigrette
Cheese Tortellini Salad
Artichokes, Feta Cheese, Olive Vinaigrette
Potato Salad, Whole Grain Mustard Dressing
Fresh Sliced Fruit

Hot Selections

Choice of two, three or four

Roasted Pork Loin,
Apple Chutney and Caramelized Root Vegetables
Herb Grilled Free Range Chicken
Honey Glazed Pearl Onions
Roasted Salmon
Spinach and Caper Sauce
Penne Pasta
Portabella Mushroom, Tomato and Red Onion
Beef Sirloin
Forest Mushrooms and Arugula
Seasonal Vegetables, Herb Butter
Au Gratin Potatoes with White Cheddar

Assorted Rolls
Sweet Cream Butter

Vanilla-Strawberry Cake
Assorted Cookies and Brownies
Dark Chocolate Bread Pudding, Vanilla Bean Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, and The
Whiteface Lodge Fine Selection of Tea

Ice Tea with Lemon

Two Entrees: \$32

Three Entrees: \$38

Four Entrees: \$44



Plated Lunch

Soup

Tomato Bisque

Corn Chowder

Country Chicken & Vegetable

Salad

Lodge Caesar Salad

Butter Lettuce

Apple, Candied Pecans, Honey Lemon Vinaigrette

Field Greens

Crisp Vegetables, Tomato Wedges, Herb- Sherry Vinaigrette

Sliced Tomato & Mozzarella

Basil and Balsamic Vinaigrette

Entree

served with chef's choice of sides, and seasonable vegetables

Sliced Pork Loin, Apple Reduction \$44

Organic Airline Chicken Breast, Rosemary Jus \$42

Organic Salmon, Lemon Thyme Butter Sauce \$41

Roasted Mountain Trout, Almonds, Mustard Sauce \$42

NY Sirloin Steak, Field Mushrooms, Shallot Demi-glace \$50

Petite Filet, Caramelized Onions, Red Wine Reduction \$54

Spinach & Cheese Tortellini, Portabella, Tomato, Arugula & Mushroom Sauce \$39

Dessert

Chocolate flourless cake, Raspberry Sauce

Vanilla Strawberry Cake

NY Cheese Cake, Fruit Sauce

All Entrees priced to include 3 courses

Additional course \$5 per person

Minimum 15 guests required.

Receptions

Mt. Skylight Reception One Hour of Hosted Bar with a Selection of Three Passed & Two Stationed Hors d'oeuvres \$48.00

Mt Colden Reception One Hour of Hosted Bar with a Selection of Four Passed & Three Stationed Hors d'oeuvres \$69.00

Pass Hors d'oeuvres

Chicken Salad Phyllo Cup, Grape, Cashew \$4.00

Brie, Apricot Chutney on a Toast Crisp \$3.00

Pastrami Smoked Salmon , Dill Crème Fraiche, Cucumber Round \$5.50

Chilled Cocktail Shrimp, Homemade Horseradish Sauce \$4.75

Beef Wellington, Mushroom Duxelle \$5.00

Sesame Chicken Bites \$3.75

Crispy Vegetable Spring Roll, Spicy Asian Mustard \$2.25

Bacon Wrapped Potato Bites, Crème Fraiche & Chive \$3.25

Goat Cheese, Caramelized Onion & Spinach Tartlet \$3.50

Peanut Crusted Chicken Skewer, Green Curry \$4.00

Artichoke & Boursin Beignet \$4.00

Fig, Onion & Blue Cheese Tart \$3.00

Additional \$1.50/per person

- ◆ Truffle Fries with Malt Vinegar Aioli
- ◆ Bacon Wrapped Sea Scallops, Maple Glaze
- ◆ Venison Skewer with Caramelized Pearl Onions
- ◆ Duck Confit and Pistachio Wonton, Avocado Mousse
- ◆ Spicy Tuna Roll, Assorted Accoutrements

Stationed Hors d'oeuvres

Artisan Cheese Display, Assorted Breads & Crackers
Seasonal Fruit Garnish, quince Paste, NY Honeycomb
\$13.00

Sliced Fresh Seasonal Fruit Display \$10.00

Fresh Vegetable Display with Two Dipping Sauces \$10.00

Grilled Vegetable Display, Marinated in Herb Vinaigrette
\$10.00

Antipasto of Imported Cured Italian Meats & Cheeses, Herb
Infused Olive Oils & Warm Breads \$14.00

Baked Brie in Puff Pastry, Dried Fruit & Pecan Compote
\$10.00

Additional \$2.50/per person

- ◆ Shrimp Cocktail With Assorted Sauces \$14.00
- ◆ Oysters On the Half Shell with Assorted Sauces \$14.00
- ◆ Hand Rolled Assorted Bar with Pickled Ginger, Soy Sauce, Wasabi \$15.00

Buffet Dinner

Lake Placid Dinner Buffet

Field Greens with Vine Ripe Tomatoes, Cucumbers, Red Onion & Croutons, Champagne Vinaigrette

Traditional Caesar Salad

Garden Vegetable Pasta Salad

Grilled Seasonal Vegetables

Seared Medallions of Beef, Red Wine Reduction

Roasted Breast of Chicken, Rosemary Jus

Organic Salmon with Chive Butter Sauce

Creamy Au Gratin Potatoes

Seasonal Vegetables

Rolls & Sweet Cream Butter

Chocolate Flourless Cake,

Vanilla Strawberry Cake

Freshly Brewed Coffee, Hot Chocolate, Gourmet Tea

\$69 per person, minimum 20 ppl for 2 hours

Less than 20 people \$75 per person for 2 hours



Buffet Dinner

Mirror Lake Dinner Buffet

Hearts of Iceberg Lettuce with Sweet Red Onions, Smoked Bacon

Field Greens. Cucumber, Cherry Tomatoes & Crotons

Couscous and Vegetable Salad, Fresh Herbs

Champagne Vinaigrette

Blue Cheese Dressing

Sliced Fresh Fruit

Domestic & Imported Cheese Display with Baguette & Crackers

Sliced New York Sirloin with Red Wine Reduction

Roasted Free Range Chicken Breast, Rosemary Jus

Atlantic Sea bass, Lemon Butter Sauce

Penne Pasta with Pomodoro Sauce and Black Olives

Steamed Seasonal Vegetables

Roasted Potatoes

Rolls & Sweet Cream Butter

Chocolate Flourless Cake

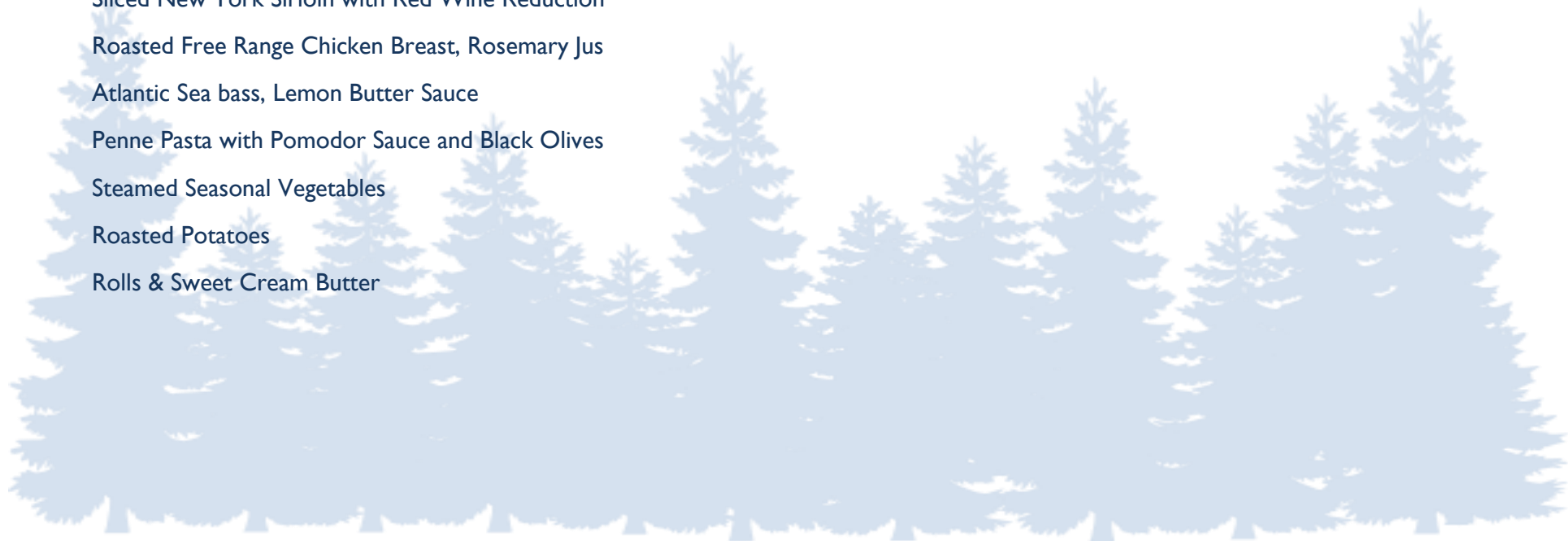
Vanilla Cake with Strawberry Filling

Tiramisu

Freshly Brewed Coffee, Hot Chocolate, Gourmet Tea

\$79 per person, minimum 30ppl for two hours

Less than 30ppl \$85 per person for 2 hours



BBQ Buffet Dinner

Fresh Fruit Salad, Citrus Juices & Honey

Baby Field Greens Salad, Roasted Sunflower Seeds, Selection of Dressings

Creamy Red Potato Salad Lodge

Creamy Cole Slaw

Roast Grain Fed Chicken

Sweet and Spicy Chipotle Marinade

Grilled Black Angus Burgers Challah Buns

Kosher All Beef Hot Dogs, New England Style Buns

Steamed Seasonal Vegetables Chef's

Homemade Desserts

BBQ ENHANCEMENTS

Hearts of Iceberg Lettuce, Sweet Red Onions Apple Wood Smoked Bacon & Gorgonzola Dressing \$8

Marinated Tomato Salad \$6

Black Bean & Roasted Corn Salad \$6

Roasted Herb Potatoes \$5 * Adirondack Pork Ribs \$9

Grilled Medallions of Salmon & Lemon Butter Sauce \$13

\$49 (minimum 40 people)



Clambake Buffet Dinner

Sliced Seasonal Fruit & Berries, Yogurt Honey Mint Sauce

Lodge Creamy Cole Slaw

Caesar Salad Market Garden

Baby Field Greens Salad

New England Clam and Corn Chowder Steamed Clams, Lake Placid Hefeweizen

Black Mussels, Garlic Saffron Sauce

Roasted Corn on the Cob, Sweet Cabot Butter

Steamed Red Potatoes, Chive Butter

Assorted Artisan Rolls & Creamery Butter Chef's

Homemade Desserts

CLAMBAKE ENHANCEMENTS

Steamed Maine Lobsters, Drawn Butter Market Price

Roast Sirloin, Caramelized Onion & Veal Jus \$14

Jumbo Shrimp, Cocktail Sauce \$11

Seasonal Buttered Vegetables \$5

Creamy Penne Pasta with Three Cheeses \$7

Orzo Pasta Salad, Feta, Grilled Vegetables \$6

\$68 (minimum 40 People)



Plated Dinner

Soup

Potato-Leek Soup

Chicken & Rice

Tomato Bisque

Salads

Traditional Caesar Salad,

Butter Lettuce, Pancetta, Blue Cheese, Confit Cherry Tomatoes, Herb Aioli Dressing

Field Greens, Cranberries, Goat Cheese, Red Wine Vinaigrette

Chilled Jumbo Prawn Cocktail (Additional \$10/per person)

Entrees

Grilled Tenderloin of Beef, Roasted Shallots, Truffle Sauce \$64

Organic Salmon, Herb Crust, Mustard Emulsion \$54

Roasted Airline Chicken Breast, Corn Coulis \$48

NY Strip Steak, Field Mushrooms, Red Wine Sauce \$60

“Steak & Cake” Petite Filet and Crab Cake, Caper Remoulade and Demi Glace \$68

Penne Pasta with Roasted Vegetable Arrabiata, Parmesan Cheese \$46

Dessert

Dark Chocolate Bread Pudding, Chocolate Sauce

Vanilla n 'Strawberries, Vanilla Cake, Strawberry Bavarian Whipped Cream

NY Cheese Cake, Berry Compote

All Entrees are priced to include 3 courses

Additional Course: \$5 per person



Dinner Stations

Add a carving or specialty station to enhance any function

Chef Attendant fee \$100/per hour

Minimum 25 guests

Carving Stations

Herb Crusted Whole Roasted Tenderloin of Beef, Red wine Demi Glace, Miniature Rolls \$20.00

Maple Honey Glazed Smoked Ham, Several Mustards, Buttermilk Biscuits \$10.00

Whole Roasted Free- Range Turkey Breast, Cranberry Mayonnaise, Several Mustards, Miniature Rolls \$12.00

Roasted Prime Rib of Beef Natural Pan Jus, Creamy Horseradish Sauce \$14.00

Rock Salt Roasted Herb Stuffed Boneless Leg Of Lamb Herb Lamb Jus, tzatziki Sauce \$18.00

Live Action Stations

Mediterranean Pasta Station

Assorted Cured meats, Cheeses, Tomato Basil & Creamy Garlic Parmesan Sauces

\$12.00

Grilled Assorted Kebobs

(Choose Two) Beef, Chicken, Shrimp, or Vegetable with assorted sauces

\$15.00

(Only Available During the Warmer Months)

Quesadilla Station \$12

Crab Cake Station \$15

Salsa Station \$10



Bar Packages

Premium Hosted Bar

Pride and Clark, Beefeaters Gin, Cruzan 2 year Light Rum, Jim Beam Whiskey, Bank Note Blended Scotch, Pueblo veijo Gold Tequila,, Korbel Brandy
One White Wine, One Red Wine
Bailey's Irish Cream or Kahlua
Choice of Two Beer Selections
Bar Package Includes Appropriate Mixing Liquors, Fruits, Juices, Mixers & Garnish

Priced Per Person Per Hour \$15 for first hour, \$12 for second hour & \$10 for all additional hours

Ultra Premium Hosted Bar

Grey Goose & Absolut Vodka, Bombay Sapphire & Tanqueray Gin, Cruzan 2 year & Captain Morgan's Rum, Basil Hayden & Rough Rider Rye, Oban 14 Year Old Scotch & Macallan 12 Year Old Scotch, & Siembra Azul Reposado Tequila, Siembra Azul blanco, Hennessy VSOP Cognac
Two White Wine, Two Red Wine
Bailey's Irish Cream, Grand Marnier, Sambuca & Kahlua
Choice of Three Beer Selections
Bar Package Includes Appropriate Mixing Liquors, Fruits, Juices, Mixers & Garnish

Priced Per Person Per Hour \$19 for first hour, \$16 for second hour & \$13 for all additional hours

Local Hosted Bar

Lake Placid Spirits "46 Peaks" & Exclusive Vodka, Breuckelen Distilling Co. NYS Gin & Beefeaters Gin, McKenzie Bourbon Whiskey by Finger Lakes Distillery, Jim Beam Whiskey, Dewar's White Label Scotch, Jose Cuervo, Laird's Apple Jack Brandy
Bailey's Irish Cream or Kahlua
One NYS White & One NYS Red
Beer Selection (Choice of Two): Lake Placid Pub & Brewery's Seasonal Bottled Selections, Brooklyn Brewery's Seasonal Bottled Selections,
Ommegang Belgian Pale Ale, Butternuts Beer & Ale Co. Seasonal Premium Can Selections
Saranac Root Beer, House Made Cranberry Juice
This Offering Includes Appropriate Mixing Liquors, Fruits, Juices, Mixers & Garnish
Priced Per Person Per Hour \$17 for first hour, \$14 for second hour & \$12 for all additional hours

Bloody Mary Bar

Cucumber Bloody Mary
Thai Bloody Mary
Traditional Bloody Mary

Mimosa Bar

Pearmosa
Wild Rose Berry
Traditional

Priced Per Person Per Hour \$12 for first hour, \$11 for second hour & \$9 for all additional hours

Amenity Offerings

Celebration Package \$103

6 Chocolate Dipped Strawberries
Bottle of Henriot, Brut Souverain Champagne

Taste of New York, \$66 Wine or \$29 Water

New York State Cheese, Grapes & Crackers
Bottle of Fulkerson Cab Franc Wine
or
Bottle of Saratoga Water (Sparkling or Still)

Gentleman's Selection \$65

Cigar Sampler:
Arturo Fuente Grand Reserva, Rothschild
Zino Platinum Pudge
With a choice of Jonnie Walker Black Scotch 200ml
or
Chivas Regal 12yr Scotch 200ml

Sweet Indulgence \$40

House Made Confections
Michele Chiarlo, "Nivole"
Moscato D'Asti 2010, Italy 375 ml

Sports Amenity \$22

Mixed Nuts & Pretzels
Potato Chips & Popcorn
2 Bottles of Local Beer

On the Healthy Side \$25

Fresh Vegetable Assortment with Ranch Dressing
Bottle of Saratoga Water (Sparkling or Still)

Adirondack Trailblazer \$29

Trail Mix
Fresh Whole Fruit
Assorted Energy Bars
Harmony Hills Farm Pork Jerky
Bottled Water

House Made Celebration Cake

Cake selections available upon request. 72 hour notice required.

Prices are subject to 8% sales tax and 18% gratuity.



Audio Visual

Flip Chart with Easel & Markers \$25

Flat Screen Television \$50

DVD Player \$25

LCD Projector & Screen \$50 With laptop \$75

Podium \$20

Wireless Lapel Microphones \$150/per day

Conference Phone \$35

Computer Speakers set of 2 \$20

Easel Tripod, Poster Size \$5

*Prices are per unit

