

Breakfast

Continental

Orange Juice, Grapefruit Juice, Tomato Juice, Cranberry Juice
Sliced Seasonal Fresh Fruit with Berries
Assorted Breads, Croissants, Danish Pastries and Assorted Muffins
Bagels with Cream Cheese
Butter with Selection of Jams and Marmalades
Regular and Decaffeinated Coffee
Selection of Fine Tea, Herbal tea

\$30 per person

Bahamian Sunrise

Mango Juice, Pineapple Juice, Orange Juice
Tropical Fruit Platter
Assorted Breads, Croissants, Danish Pastries and Assorted Muffins
Bagels with Cream Cheese
Butter and a Selection of Jams and Marmalades
Regular and Decaffeinated Coffee
Selection of Fine Tea, Herbal Tea

\$30.00 per person

Mediterranean

Orange Juice, Grapefruit Juice, Tomato Juice
Sliced Seasonal Fresh Fruit with Berries
Assorted Breads, Croissants, Danish Pastries and Assorted Muffins
Bagels and Cream Cheese
Butter with Selection of Jams and Marmalades
Cereals, Fruit Yoghurt, Bircher Muesli
Smoked Salmon, Smoked Mackerel,
Scrambled Egg, Bacon, Breakfast Sausages
White Beans in Tomato Sauce, Mushroom
Spanish Omelets, Cheese Quiche
Regular and Decaffeinated Coffee
Selection of Fine Tea, Herbal Tea

\$42.50 per person

Breakfast Enhancements

Egg Live Station \$15.00 (\$100.00 Chef Station Charge)
American Pancake \$8.00
French Toast \$8.00
Vegetable Quesadilla \$8.00
Taco with Scrambled Egg, Bacon and Cheddar \$10.00
Home-Fried Potatoes \$8.00
Belgian Waffles \$10.00
Honey Ham Carving \$15.00

Brunch & Lunch

Paradise Brunch

Pastries Selection

Coffee and Assorted Hot Teas

Selection of Chilled Juices

Assorted Cereals with Milk or Yogurt, Orange Juice

Assorted Fruit and Pecans

Cheese Display with Grapes, Berries and Nuts, Water Crackers and Sliced
Baguettes

Salads

Mixed Greens with Flavored Oils and Vinegars and Dressings

Tomato, Mozzarella, Asparagus and Balsamic Syrup

Farfalle Pasta Salad with Ratatouille Roasted Vegetables and Herb Pesto

Watermelon Salad with Feta Crumbles and Baby Arugula

Egg Station

Fried, Scrambled and Omelet Cooked to Order

Individual Spinach and Gruyere Quiche

Hot Dishes

Thick Cut Cinnamon Swirled French Toast

Country Sausage, Bacon and Grilled Tomato

Potato and Crab Cake with and Slow Roasted Tomatoes

Entrées

Seasonal Sautéed Vegetables

Red Snapper Bahamian Style

Seared Chicken Breast with Lemon Caper Cream

Beef Roulade Stuffed with Mustard, Onion and Pickles

Dessert

Crème Brulee, Panacotta, Financier

\$95.00 per person

International Lunch

Light Potato Soup with Smoked Salmon
Bread Selections

Salads

Organic Garden Leaves with Oils, Vinegars and Dressing
Grilled Vegetables with Goat Cheese, Tuna Ceviche, Conch Ceviche
Thai Beef Salad, Chicken and Cinnamon Pumpkin Salad

Imported Cheese Selection

Grapes, Dried Fruit, Quince, Crackers and French Bread

Vegetable Saffron Rice, Sautéed Potatoes with Onion and Bacon

Bahamian Fish Curry, Singaporean Peppered Beef

Chicken Fricassee

Dessert

Guava Cheesecake, Mango Soft Cake,
Coconut Crème Brulee, Key Lime Pie

\$60.00 per person

Bahamian Lunch

Creamy Conch and Coconut Chowder

Johnny Cake, Coconut Raisin Bread

Salads

Salad Leaves with Oils, Vinegars and Dressing
Conch Salad, Jerk Spiced Wahoo Salad, Cole Slaw, Beet Salad

Peas and Rice, Fried Plantains

BBQ Spare Ribs, Pan-Fried Red Snapper with Lime and Bird Pepper Jus

Mixed Grilled Vegetables

Dessert

Guava Duff with Rum Sauce, Coconut & Raisin Duff with Rum Sauce

Eleuthera Pineapple Tart with Caramelized Pineapple Ice Cream

Jelly Coconut & Gin Shooters

\$65.00 per person

Anti Pasti Lunch

Green Asparagus Soup

Italian Bread Selection

Salads

Salad Leaves with Oils, Vinegars and Dressing

Israeli Cous Cous Salad with Lemon and Mint

Caprese Salad

Marinated Green and Black Olives, Marinated Piccolo Mozzarella
Sun-Dried Tomato, Capers, Pickled Onion, Mixed Nuts, Anchovies
Grilled Peppers, Grilled Zucchini, Grilled Eggplant, Pickled Mushroom

Parma Ham, Salami, Smoked Salmon

Penne Arabiatta

Sautéed Potato with Saffron and Rosemary

Grilled Grouper with Creamy Pesto Sauce

Roasted Chicken with Portobello and Button Mushroom

Dessert

Tiramisu, Biscotti, Espresso Panacotta, Vanilla Panacotta with Berries,
Coffee Brownies

\$75.00 per person

Brunch & Lunch Enhancements

Prime Beef Strip Loin Carving \$35.00

Whole-Roasted Whiskey Pork Leg \$25.00

Whole-Baked Salmon \$35.00

Whole Turkey \$25.00

Whole Bahamian Grouper \$25.00

Risotto Station \$25.00

Chef Station Charge \$100.00

Island Charm

Italian Pomodoro Soup with Basil Croutons

Or

Mixed Green Salad with Sun-Dried Tomato, Olives,
Capers and Poached Prawn

Fondant Potato with Roasted Red Snapper, Asparagus and Mushroom

Coconut Chunky Cheesecake

\$45.00 per person

Caribbean Delight

Bahamian Conch Chowder

Or

Caprese Salad with Basil Pesto

Chicken with Creole Peppers and Peas 'n Rice

Lemon-Passion Meringue Tart

\$50.00 per person

Sunny Shores

Light Potato and Coconut Soup with Cajun Wahoo

Or

Rocket Leaf Salad with Smoked Salmon and Sour Cream Dressing

Roasted Pork Cutlet with Goat Cheese Tagliatelle and Zucchini

Bitter-Sweet Chocolate Tart

With Raspberries and Coconut Anglaise

\$55.00 per person

Serene Seaside

Corn Soup with Crab

Or

Grilled Pork Medallions on Pumpkin Chutney,
Fried Plantain and Curry Oil

Thyme-Roasted Crawfish with Peas and Rice Risotto,
Cabbage Raisin Slaw and Young Tomato Confit

Chocolate Molten Cake
Maple & Cognac Anglaise

\$65.00 per person

Meeting Coffee Breaks

The Caribbean Fruit Break

Assorted Tropical Fruit Smoothies

Fruit Skewers

Whole Fruit

Macademia and Coconut Cookies

Regular and Decaffeinated Coffee

Selection of Teas

\$20.00 per person

The Energy Break

Popcorn, Potato Chips, M&Ms®

Granola Bars

Warm Giant Bread Pretzels with Mustard

Red Bull® and Gatoraid®

Assorted Soft Drinks

Regular and Decaffeinated Coffee

Selection of Teas

\$20.00 per person

The English Tea Break

Selection of Herbal Teas

Warm English Crumpets

White Chocolate & Blueberry Scones

Plain & Raisin Scones with Devonshire Cream

Assorted High Tea Sandwiches

Regular and Decaffeinated Coffee

\$27.00 per person

The Cacao Break

Chocolate Covered Strawberries

Diced Fresh Fruit with Chocolate Dipping Sauce

Mini Chocolate Éclairs

Chocolate Chunk Cookies

Double Chocolate Fudge Brownies

Regular and Decaffeinated Coffee

Selection of Teas

\$28.00 per person

The Coffee Break

Assorted Fresh Doughnuts

Coffee Cake

Coffee Muffins

Chocolate Covered Espresso Beans

Iced Coffee

Regular and Decaffeinated Coffee

Selection of Teas

\$25.00 per person

The Oriental Tea Break

California Roll (2 pieces per person)

Assorted Sushi (2 pieces per person)

Wasabi, Pickled Ginger, Soy Sauce

Vegetarian Spring Rolls

Mango Custard

Green Tea

Regular and Decaffeinated Coffee

Selection of Teas

\$35.00 per person

Cocktail Receptions

Versailles

Cold Hors d' Oeuvres

Trout Rillettes with Caper Mayonnaise

Flour Tortilla Roll with Sun-Dried Tomato Pesto and Pepperoni

Tomato and Asian-Spiced Tofu

Hot Hors d' Oeuvres

Seafood Risotto Fritters

Mini Pizza with Truffle Oil

Chicken Spring Rolls

\$45.00 per person

Paradise

Cold Hors d' Oeuvres

White Asparagus Rolled in Smoked Salmon
Almond-Crusted Goat Cheese
Vietnamese Chicken Rice Paper Hand Rolls

Hot Hors d' Oeuvres

Tuna and Coconut Patty
Indian Potato Samosa
Lamb Kofta with Mint Sauce

\$47.00 per person

Seabreeze

Cold Hors d' Oeuvres

Tuna Ceviche
Stuffed Cherry Tomato with Feta
Roasted Peppers on Belgian Endives and Parmesan Cheese

Hot Hors d' Oeuvres

Tostones with Chili Dip
Peking Duck Spring Roll with Tamarind Dip
Crab Quesadillas

\$52.00 per person

Crescent

Cold Hors d' Oeuvres

Californian Roll
Scallop Ceviche on Japanese Spoon
Duck Liver Mousse in Martini Glass with Crostini

Hot Hors d' Oeuvres

Scallops Wrapped in Pancetta
Bahamian Crab Cakes
Corn and Chive Cookies

\$57.00 per person

Oceanview

Cold Hors d' Oeuvres

Ibérico Ham on Tomato Bread
Venison Carpaccio with Mushroom Tapenade
Cherry Tomato and Piccolo Mozzarella Skewer
Enoki with Seared Tuna and Soy Glaze

Hot Hors d' Oeuvres

Prawn in Kadaiffi Pastry with Sweet and Sour Dip
Earth-Nut Crusted Goat Cheese with Honey Dip
Lobster Medallions with Tarragon Hollandaise
Lamb Cutlet with North African Spices

\$65.00 per person

Reception Enhancements

Conch Fritters

Traditional Crispy Fried Conch Fritters
Served with Local Lime and Spicy Calypso Sauce

\$15.00 per person

Conch Salad

Traditional Conch Salad
Served with Onions, Sweet Peppers, Tomato,

Local Limes and Goat Pepper

\$15.00 per person

Caviar with Condiments
Beluga, Sevruga and Ossetra Caviar
With Traditional Condiments
Vodka

Market Price

Vietnamese Rice Paper Hand Rolls
Prawn, Vegetarian and Chicken
Peanut Sauce, Nuc Mam, Chili Sauce

\$20.00 per person

Seafood Tempura
Lobster, Prawns, Mussels, Conch, Squid
Variety of Dipping

\$30.00 per person

Asian BBQ
Minced Prawns, Chicken on Sugar Cane
Indonesian Beef Sate, Korean Pork Ribs
Variety of Sauces

\$30.00 per person

Artisan Cheese Selection
Imported Cheeses in Season from France, Spain, England,
Belgium and Netherlands
Crackers, French Bread, Grapes, Dried Fruits, Quince, Aged Balsamic

\$20.00 per person

Ibérian Ham and Chorizo
Pan con Tomato
Marinated Olives
Aberquina Olive Oil

\$45.00 per person

Fruit de Mer
Chilled Lobster, Jumbo Prawns, Stone Crab Claws, Mussels, Clams
Variety of Sauces

\$55.00 per person

Oyster Bar
Oysters in Season
With Traditional Condiments

Market Price

Buffet Dinners

Caribbean Buffet
Caribbean Fish Soup with Dumplings

Bread Selection
Miniature Coconut Johnny Cakes, Bahamian Potato Bread,
Banana Bread & Assorted Rolls

Salads
Green Salad Leaves with Oils, Vinegar and Dressing
Conch Salad
Chicken Cajun Salad
Jerk Wahoo Salad
Plantain Salad

Cabbage Slaw with Pineapple & Raisins
Crab Salad with Caramelized Ginger and Scallions

Live Conch Station

Cracked Conch and Fritters with Goombay Sauce

Curry Station

Coconut Curried Lamb and Chicken with Grilled Pita Bread, Fried
Papardoms

Condiments, Tomato Chutney, Plain Yogurt & Mint, Mango Chutney and
White Rice

Island-Spiced Pork with Pineapple

Pan-Roasted Snapper with Nassau-Style Sauce

Bahamian Macaroni and Cheese

Fried Plantains & Peas and Rice

Junkanoo Vegetables (Brocolini, Corn on Cob, Baby Carrots, Red Onion,
Tri-Colored Bell Peppers)

Dessert

Assorted Petit Fours with a Caribbean flair

Mango Cheese Cake, Passion Mousse & Coconut Crème Brulee

\$195.00 per person

International Buffet

Asparagus Soup

International Bread Selection

Salads

Green Salad Leaves with Oils, Vinegar and Dressings

Smoked Salmon and Potato with Capers and Tarragon

Smoked Duck Breast with Citrus Fruits

Chickpea Salad with Onion, Coriander, Olives and Sun-Dried Tomato

Tomato and Mozzarella Salad

Grilled Zucchini, Cherry Tomato and Goat Cheese

Mixed Seafood Salad

Smoked Mackerel, Italian Ham, Smoked Trout, Smoked Salmon

Vegetable Lasagna

Grilled New Potato

Mixed Vegetable in Season
Grilled Salmon with Caribbean sauce
Lamb Cutlet with Sautéed Mushroom
Roasted Chicken with Pineapple Salsa

Whole Strip Loin Carving with selection of Sauces

Live Pasta Station

Penne, Farfalle and Spaghetti, Tomato Sauce, Cream
Mushroom, Tomato, Asparagus, Zucchini, Onion, Peppers, Olives,
Mussel, Shrimp
Anchovies, Bacon, Ham, Parmesan Cheese

Selection of international cheeses

Grapes, Quince, Crackers, French Bread

Dessert

Tiramisu, Strawberry Shortcake, French Vanilla Crème Brulee, Chocolate
Pot de Crème

\$210.00 per person

Mediterranean Buffet

Bouillabaisse

Mediterranean Bread Selection

Salads

Salad Leaf Selection with Oils, Vinegar and Dressing

Greek Salad

Grilled Vegetable Salad

Egyptian Cucumber and Tomato with Sumac

Salad Niçoise

Caprese Salad

Moroccan Chicken Salad

Spanish Chorizo and Potato Salad

Hummus, Tahini, Roasted Pine Nuts,
Marinated Olives, Marinated Artichoke, Parmesan cheese

Salami Platter, Parma Ham

Pesto Marinated Prawns

Tunisian Fish Stew
North African Spiced Potato
Vegetable Ratatouille
Grilled Chicken Breast with Creamy Chive and Sun-Dried Tomato Sauce
Vegetable Cous Cous
French Provençal Beef Stew
Live Falafel Station
Pita, Onion, Cucumber, Tomato, Tahina, Hummus, Chili
Live Seafood Risotto Station
Lobster, Prawn, Mussels, Clam
Parmesan Cheese, Fresh Herbs
Dessert
Cookies, Crema Catalana, Biscottis, Chocolate-Pistachio Mousse,
Chocolate Brulee
\$210.00 per person

Asian Buffet
Tom Yam Goong Soup
Selection of Breads
Salads
Green Salads with Oils and Vinegar
Saigon Beef Salad
Thai Chicken Salad with Cashew
Fried Fish Salad with Nam Pla
Phuket Shredded Fish Salad
Tofu Salad with Spring Onion, Bamboo Shoots Red Chili
Green Papaya Salad with Lotus and Shitake
Spicy Curried Prawn Platter
Lime and Fish Sauce Mussel Platter
Seared Tuna
Vietnamese Vegetable Rice Paper Hand Rolls
Asian BBQ
Korean Beef Short Ribs & Hanoi Pork Ribs
Teriyaki Chicken Breast, Curried Lobster Tail,

Sesame Beef & Grilled Chili Squid

Peanut Sauce, Chili Sauce, Sweet and Sour, Nam Pla Soy

Whole Coconut Curried Grouper

Steamed Rice & Stir-Fried Singapore Noodles

Black Pepper Coconut Prawns with Asparagus

Sweet Indonesian Beef Stew

Sajoer Lodeh (Coconut Vegetables)

Live Station

Pad Thai Noodles

Dessert

Petit Four Selection with an Asian Flair

Ginger Brulee, Chocolate Mousse with 5 Spice Struessel Topping,

Green Tea Financier

\$230.00 per person

Plated Dinners

Choice of One appetizer, entrée and dessert (choices must be received 72 hours in advance)

A maximum of two (2) entrées

Hibiscus

Chef's Amuse Bouche

Appetizers

Sweet & Sour Tamarind Soup with Chicken

Or

Seared Yellow Fin Tuna with Gingered Tomato and Key Lime Oil

Sorbet

Entrée

Garlic-Roasted Red Snapper with Mashed Potato, Asparagus and Tomato oil

Or

Corn-Fed Chicken with Parmesan Artichoke, Eggplant, Zucchini and

Tarragon Jus

Or

18

One&Only

Ocean Club, Bahamas

Lamb Filet with Fondant Potato, Glazed Pearl Onions and Roasted Peppers

Dessert

Bourbon Vanilla Panacotta with Red Wild Berries

Or

Grand Marnier Crème Brulee served with Home-Made Orange Compote

\$225.00 per person

Frangipani

Chef's Amuse Bouche

Appetizers

Bahamian Crab Cakes with Guava Marmalade

Or

Chorizo Risotto with Rocket Lettuce Leaves

Sorbet

Entrée

Roasted Grouper with Spanish Potato, Green Beans and Black Olive Oil

Or

Grilled Swordfish with Cajun Spiced Polenta and Mango and Chili Relish

Or

Braised Angus Beef Short Ribs on Saffron-Crushed Potato, Sun-Dried
Tomato and Zucchini

Dessert

White Chocolate Mousse, Raspberry Gelatin Insert Served
with Balsamic Marinated Strawberries & Mint Syrup

Or

Warm Almond-Pineapple Tart Served with Blueberry Marmalade

19

*Please note: **Minimum 30 guests for all Buffets.** Pricing is subject to change. Food & Beverage prices do not include 20% gratuity

\$250.00 per person

Bougainville
Chef's Amuse Bouche

Appetizers

Asparagus and Feta Salad with Saffron Vinaigrette

Or

Scallop Tartar with Tomato, Fresh Coriander, Chili and Lemon Oil

Soup

Asian Lamb Broth with Shitake and Scallions

Sorbet

Entrée

Grilled Salmon with Mushroom Crust Truffle Mashed Potato

Or

Roasted Prawns with Rice Paper Filled with Shitake, Bokchoi and Ginger jus

Or

Giant Beef Ravioli with Asparagus and Duck Liver Sauce

Dessert

Chocolate Molten Cake, Frangelico Crème Anglaise
and Pineapple Comfit

Or

Chocolate Cup Filled with Lemon Cream and Tropical Fruits,

Grand Marnier Sabayon

\$ 325.00 per person

Orchid
Chef's Amuse Bouche

Appetizers

Home-Made Veal Pastrami with Dried Fruits and Fig Vinaigrette

Belgian Endive Salad with Grilled Zucchini, Red Peppers, Blue Cheese and
Hazelnut Vinaigrette

Soup

Pumpkin Soup with Shrimps

Sorbet

Entrée

Grilled Lobster on Vanilla Buttered Tagliatelle & Asparagus

Or

Giant Beef Ravioli with Asparagus & Duck Liver Sauce

Or

Lamb and Crawfish with Crushed Potato, Yellow Beets, Haricot Vert
& Forest Mushroom Jus

Dessert

Pavlova Meringue Shell Filled with Tropical Fruits & Served with
Cognac Crème Anglaise

Or

Mango Ginger Mousse with Red Fruits Coulis
& Champagne Gelatin

\$ 390.00 per person

Yellow Elder
Champagne toast

Chef's Amuse Bouche

Appetizers

Lobster Medallion with Potato Salad & American Caviar Dressing

Warm Mushroom Tapenade with Iberian Ham & Green Olive Relish

Soup

Light Asian Chicken Broth with Lemon Grass, Shiitake, Spring Onion, & Tofu

Sorbet

Entrée

Sea Bass with Parsley Cous Cous, Braised Baby Fennel
& Sun-Dried Tomato Pesto

Or

Veal Entrecote Served with Duck Liver, Tagliatelle, Olives, Basil,
& Sun-Dried Tomato

Or

Roasted Beef Tenderloin & Lobster with Wild Mushroom & Potato Crumble,
Snow Peas & Roasted Cherry Tomato

Cheese Platters

Artisan Cheeses with Dried Fruits, Grapes, French Bread & Crackers

Dessert

70% Valrhona Dark Chocolate Dome Served with Fresh Strawberries
& Passion Fruit Coulis

Or

Pistachio Mousse Served with Raspberry Coulis & Minted Chantilly

\$475.00 per person

Vegetarian Options
Spanish Potato with Seasonal Vegetables

Israeli Cous Cous with Roasted Eggplant and Roasted Cherry Tomato

Grilled Zucchini with Cream Cheese and Roasted Peppers

Braised Portobello Mushroom with Saffron Risotto and Parsley Oil

Giant Vegetable Ravioli with Cottage Cheese Seasonal Vegetables
and Tomato Sauce

Kosher Options

One&Only Ocean Club is delighted to accommodate kosher meal requests. Meals are prepackaged and heated at the resort. Although we are unable to cook 100% kosher, we can cook kosher style, whereby we adhere to the rules of kosher cooking. Please note: we do not have a kosher kitchen.

Note:

Some items may not be available due to the season and may be replaced with a similar product.

Beverage Service

Deluxe Brands

Open Bar – hourly per guest

1 hour	\$36.00
2 hours	\$42.00
3 hours	\$48.00
4 hours	\$52.00

Beefeaters Gin, Absolut Vodka, Bacardi 8 Rum, Seagrams Vo, Dewars Scotch Amarula Cream, Campari Bitters, Jim Beam Borbon, Sweet Vermouth, Dry Vermouth, Courvoisier vs. Cognac, House White Wine, Stone Cellars Cabernet Sauvignon, Stone Cellars Chardonnay, Domaine St. Michele Champagne, Miller Light, Heineken, Kalik Light Beer, assorted Soda & Juices

Premium Brands

Open Bar – hourly per guest

1 hour	\$48.00
2 hours	\$54.00
3 hours	\$60.00
4 hours	\$66.00

Tanqueray Gin, Grey Goose Vodka, Jack Daniels, Bacardi Anejo Rum, Remy Martin Cognac, Crown Royale Whiskey, Bailey's Irish Cream, Johnny Walker Black, Jose Cuervo Gold, Campari, Sweet Vermouth, Dry Vermouth, Bristol Cream, Stone Cellars Cabernet Sauvignon, Stone Cellars Chardonnay, Domaine St. Michele Champagne, Kalik Beer, Kalik Light, Heineken, Miller, Assorted Sodas & Juices, Fruit Punch

Consumption Bar prices per drink

Premium Cocktails \$15.00	Cocktails \$12.00
Champagne \$20.00	Domestic Beer \$10.00
Imported Beer \$10.00	Sodas \$4.00
Freshly Squeezed Juice \$8.00	Regular Juice \$5.00
Fruit Punch \$5.00	Rum Punch \$14.00
Courvoisier VSOP \$13.00	Amaretto \$9.75
Remy Martin VSOP \$11.00	Kahlua \$9.75
Bailey's Irish Cream \$9.75.00	

The standard bar has single serving for up to 50 guests. Bartender's Fee \$100.00 per bar.

Cordials

After Dinner Drinks & Cigars

Liqueurs

(\$14.00 each)

Amaretto Di Saronna	Bailey's Irish Cream
Benedictine	B & B
Cointreau	Drambuie
Grand Marnier	Tia Maria
Nassau Royale	

Cigars

Aficionado's Selection

Bolivar

Royal Corona	\$36.00
Belicoso Fino	\$42.50

Montecristo

No. 2	\$46.00
No. 4	\$25.50
Petit Edmundo	\$38.00

Partagas

Serie D No. 4	\$35.00
Serie P No. 2	\$46.00
Lusitanias	\$59.00

Punch

Fruit Punch	\$37.00
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Hoyo de Monterrey

Epicure No. 2	\$35.00
Epicure No. 1	\$37.00

Cohiba

Siglo VI Tubos	\$85.00
Siglo IV	\$55.00
Siglo II	\$42.00

Trinidad

Robusto Extra	\$76.50
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Romeo y Julieta

Churchill Tubos	\$58.00
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Cigars

Aficionados Selection Limitada

Cohiba

Parimides 2006 Limited Edition \$85.00

Hoyo de Monterrey

Regalos 2007 Limited Edition \$50.00

Montecristo

Robusto 2006 Limited Edition \$60.00

Romeo y Julieta

Escudos 2007 Limited Edition \$59.00

(Types based on availability)