Thank you for considering The Johns Hopkins Club for your upcoming event. We are pleased to assist you in creating an experience in the Grand Tradition that is over a century strong.

This Catering Packet is designed to assist you in planning your special event. In addition to the suggestions in this packet, we have an extensive list of more Individualized selections. We are happy to customize a menu specific to your desires.

On behalf of everyone at The Johns Hopkins Club, we look forward to exceeding your expectations. For more information about catering please contact The Catering Office at 410-235-0188. To take a virtual tour of the Hopkins Club, please visit our web site at www.jhuclub.jhu.edu
Information and Guidelines

Use of the Johns Hopkins Club

The Johns Hopkins Club consists of a Main Dining Room, four smaller Private Dining Rooms, a Cocktail Lounge, and several banquet rooms. You must be a member of the Johns Hopkins Club or be sponsored by a member in order to use any of the banquet spaces. The Sponsor member assumes full responsibility for the event. A letter of sponsorship will be sent to any member sponsoring an event, and the Club must receive a signed authorization before the event is definite.

Booking an Event

Our Catering Staff is available to assist you in booking and planning your event. Arrangements can be made by calling 410-235-0188. The Johns Hopkins Club does not require a signed contract. Once a date, time, and menu have been confirmed a “party sheet” will be drawn up and sent to you. This will outline all details of your event including the date, time, menu, expected number of guests, and quoted prices. This sheet will also serve as a confirmation for your event.

Guarantees

We require an estimated guest count in order to book your event and a guaranteed count no less than forty eight hours (48) in advance unless otherwise noted. If one cannot be provided, the highest estimated number will be used as a minimum for billing purposes. The sponsor of the event must agree to pay for this number plus any additional guests.

Surcharge and State Tax

A 22% surcharge will be added to all food and beverage sales. Maryland State Tax will be applied to all food, beverage and service charge unless a tax exempt number is given to the catering office prior to the event or the sponsoring party is a university departmental account.

Pricing

Prices in this packet are subject to meet any substantial increase in food cost. You grant the Club rights to adjust prices or make reasonable substitutions on the menu to cover cost.

Billing

All events will be billed to the sponsoring member’s account. A separate bill may be sent to another party if arrangements are made in advance. Itemized statements are sent to members each month. Any billing questions may be directed to the business office Monday through Friday at 410-235-3435.

Specialty Cakes

Specialty Cakes may be provided by the host if arrangements for delivery are discussed with the Catering Office in advance. The Club will display, slice, and serve any cake provided by the host at an additional charge of $1.00 per person. Specialty Cakes may also be ordered by the Catering Office, with a minimum notice of five days and minimum charge $100. An Additional charge of 25% will be added to cakes ordered by the Catering Office.
Information and Guidelines

**Flowers**
The Catering Office can assist you in the selection of a florist if you wish to provide flowers for your event. Flowers may also be ordered by the Catering Office, with a minimum notice of five days and a minimum charge of $100. An additional charge of 25% will be added to flowers ordered by the Catering Office.

**Additional Miscellaneous Charges**
There is a nominal room charge for all private rooms. The Club charges a guest fee of $1.50 per person for any non-member of The Club. In addition, there is an attendant charge of $52 for parties of 25 or fewer.

**Dress Code**
After 5:00 p.m. Tuesday through Saturday, our dress code is business casual for both men and women in the Lounge, Main Dining Room, and Banquet Rooms. While jackets are encouraged, men are not required to wear a jacket and tie. Jeans and denim, tee shirts, shorts, athletic shoes, flip flops and other extremely casual attire will not be permitted. The Tap Room on Tuesday through Friday is the only area the dress code does not apply.

**Parking**
The Club’s lot is available for use by members and their guests dining at the Club and parking is complimentary. After obtaining a ticket when entering the lot, you must have your ticket validated at the hostess stand before exiting. The Club’s lot has a limited number of spaces and when it is full, guests should park on the lower level (after 6:00 p.m. weekdays and all hours on weekends). In addition, the Sam Martin Garage may be used, however, it is a pay lot and tickets cannot be validated at the Club. By you supplying the directions, your guests will easily find alternative parking. If your group is already on campus, we ask that they walk to the Club when possible. Multiple copies of parking information are available upon request.

**Club Hours**
- **Lunch:** Tuesday–Saturday 12:00 to 2:00 p.m.
- **Dinner:** Tuesday–Thursday 6:00 to 8:00 p.m.
- **Friday & Saturday** 6:00 to 9:00 p.m.
- **Sunday** 5:30 to 7:30 p.m.
- **Brunch:** 11:30 to 2:00 p.m.
- **Tap Room:**
  - Tuesday–Thursday 5:30 to 8:00 p.m.
  - Friday 5:30 to 9:00 p.m.
The Johns Hopkins Club, Incorporated
3400 North Charles Street
Baltimore, Maryland 21218-2698
410-335-6435 Office/ 410-467-0816 Fax
410-235-0188 Catering
www.jhuclub.jhu.edu
clubofc@jhu.edu

Private Room Reservations for Lunch, Dinner, and Sunday Brunch or for a private banquet ranging 6-125 may be made by contacting the Catering Department at 410-235-0188.

Hours of Operation
Main Dining Room:
Lunch: Tuesday- Saturday 12:00pm- 2:00pm
Sunday Brunch- 11:30am- 2:00pm
Dinner: Tuesday-Thursday 6:00pm- 8:00pm
Friday & Saturday 6:00pm - 9:00pm
Sunday 5:30pm- 7:30pm

Tap Room
Casual Dining Attire
Dinner: Tuesday- Thursday 5:30pm- 8:00pm
Friday 5:30pm-9:00pm

Cocktail Lounge
Tuesday- Sunday 11:00am- 2:00pm/ 5:00pm- 9:00pm
Friday & Saturday 5:00pm- 10:00pm
Sunday 4:30pm-8:30pm

Prices: (Subject to Change)
Guest Fee: $1.5- (for each non-member of The Club)
Surcharge: 20%- (Lunch & Dinner)
Surcharge: 22%- (Banquets)
Sales Tax: 6 %-( Food) 9 %-( Liquor, Wine & Beer)

Private Rooms

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<thead>
<tr>
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General Directions

From Johns Hopkins Hospital
- Take Madison Street into the City to I-83 North and take the 28th Street exit.
  - Go straight to North Calvert Street and turn left
  - Go to University Parkway and turn left. See * below

From Washington D.C. Area
- Take 295 North into Baltimore City (turns into Russell Street)
  - At Pratt Street turn right
  - Go to North Calvert and turn left
  - Go to University Parkway and turn left. See * below

From Inner Harbor Area
- Take Pratt or Lombard Street to North Charles.
  - Turn onto North Calvert Street.
  - Go to University Parkway and turn left. See * below

From Outer Beltway (695) Area
- Take 695 (Towson) to Exit 25 (Charles Street).
  - Follow Charles Street South for some Distance to University Parkway.
  - Turn right. See * below

*Go to second traffic light (Sam Martin Drive on the left and 39th Street on the right). Turn Left. Proceed approximately ¼ mile to the Brick entrance onto the Campus. Turn left and proceed to the upper level Deck of the West Gate parking garage. If the lot is full, parking is available on the lower level parking deck after 6:00 p.m. week nights and all hours on the weekends.
Hors D’oeuvre

Hopkins Cornucopia $6 per person
Fresh Fruit, Vegetable Crudite, Cheeses, Dip, assorted Crackers and Flat Breads

Hot Spinach and Artichoke Dip $3.75 per person
Assorted Crackers and Flat Breads

Grand Cornucopia $9 per person
Fresh Fruit, Vegetable Crudite, Olives, Hummus, Cured Italian Meats, Roasted Peppers, Marinated Artichokes, Marinated Tomato and Mozzarella Salad, Marinated Feta, Swiss and Pepperjack, Dip, assorted Crackers and Flat Breads

Salmon Two Ways $250-
Cucumber Scales, Herb Cream Cheese, Chilled

$2.00 per piece
- Crostini with Marinated Tomatoes, Basil and Mozzarella, Vegetarian
- Crisp Pita Chips with Hummus and Roasted Peppers, Vegan
- Spinach and Feta in Phyllo, Vegetarian
- Skewered Chicken Satay with Peanut Sauce

$2.75 per piece
- Smoked Salmon Blini, Horseradish Cream and Red Onion
- Artichoke with Imperial Crab
- Tarragon, Lemon and Spiced Shrimp in Mushroom Caps
- Baked Oysters with Garlic, Herbs, White Cheddar and Applewood Bacon

$3.00 per piece
- Crostini with Beef Steak, Horseradish Steak Sauce, Smoky Bleu Cheese and Chives
- Seared Tuna Crostini with Sesame and Chili
- Miniature Crab Cakes with Creole Remoulade Sauce

Cocktail Sandwiches
Open Faced on Petit Croissants

Selection of Three

Tuna Salad
Roast Beef and Bleu Cheese Salad
Shrimp Salad
Egg Salad (Vegetarian)

$3.50 Per Piece

Smoked Fish Platter $225-
Smoked Salmon, Whitefish Salad, Trout and Mackerel, Capers, Onions, Tomatoes, Scallion and Chive Whipped Cream Cheese, Horseradish Cream, assorted Crackers and Flat Breads- per side (30-35 people)

Chilled Poached Salmon (Two Sides) $250

$3.50 Per Piece
- Crostini with Bleu Cheese Mousse and Red Grapes, vegetarian
- Crostini with Herb Salmon Mousse and Capers
- Crispy Sweet Potato Latke with Sour Cream and Chives, Vegetarian
- Coconut Chicken, Raspberry Horseradish Sauce
- Oysters on the Half Shell with Lemon and Cocktail Sauce (Seasonal)
- Crostini, Grilled Chicken, Brie, Cranberry
- Curried Sea Scallops with Orange Tarragon Mayonnaise on Wafer

Deviled Ham
Smoked Turkey
Bleu Cheese Butter and Cinnamon Roasted Apple or Pear (Vegetarian)

Chicken Salad
Smoked Whitefish Salad
Smoked Salmon and Herb Cream Cheese
Herb Cream Cheese and Cucumber (Vegetarian)

Jumbo Gulf Shrimp,
Lemon and Creole Cocktail Sauce

Herb Marinated Lamb Chops with Mint Pesto
Breakfast Meetings

Breakfast Meetings are available for up to 16 people.

Food Service

Coffee Service Only
$5.00 per person

Continental Breakfast
An Assortment of Breakfast Breads, Fresh Cut Fruit, Juices and Coffee Service
$16.00 per person

Lunch
Lunch is required to be purchased for any room staying past 11:00 am
Lunch service may include the Lunch Buffet (if available) or a la carte items from the Lunch Menu

Please contact Catering for special Lunch Requests
Buffets

$30 per person
Buffets are available for Parties of 35 or more

Choose One:
- Crispy Fingerling Potatoes
- Roasted Red Potatoes
- Whipped Yukon Gold Mashed Potatoes
- Twice Baked Potato
- Brown and Wild Rice Pilaf
- Sweet Potato Hash
- Bacon, Onion and Potato Hash

Choose One:
- Zucchini, Yellow Squash, Carrot, Red Pepper Medley
- Fresh Asparagus
- French Beans
- Broccolini
- Baby Carrots
- Braised Greens

Choose Two:
- House Made Soup of the Day –
  - Maryland Crab Soup
  - Cream of Crab Soup
  - Watercress Salad
    - Fresh Berries, Goat Cheese, Balsamic Vinaigrette
  - Hopkins Caesar Salad
    - Hearts of Romaine, Brioche Croutons, Reggiano Cheese, Garlic Anchovy Dressing
  - Baby Spinach Salad
    - Chopped Egg, Bacon, Sliced Mushrooms, Country Dijon Vinaigrette
- Traditional Greek Salad
  - Feta Dressing
- Mesclun Greens Salad
  - Toasted Walnuts, Red Grapes, Red Wine Vinaigrette
- Baby Arugula Salad
  - Spiced Apples, Toasted Hazelnuts, Brie Cheese, Champagne Vinaigrette
- Asparagus and Roasted Red Onion Salad
  - Bleu Cheese, Red Wine Vinaigrette
- Curry Roasted Baby Carrot Salad
  - Lime and Cilantro Yogurt and Pistachios
- Artichoke Hearts, Roasted Peppers, Hearts of Palm
- Chick Peas, Tomatoes, Capers, Italian Vinaigrette
- Broccoli Salad
  - Red Onion, Red Pepper, Olives, Herb Ranch Dressing
Buffets

Choose Two-
Hopkins Herb Marinated Club Steak
  Red Wine, Pearl Onion Sauce
Chicken Breast Piccata
  White Wine, Capers and Lemon
Hopkins Fried Chicken
  Honey and Biscuits
Shrimp, Scallops and Andouille Sausage
  Creole Sauce
Petit Jumbo Lump Crab Cakes
  Grainy Mustard Sauce
Cheese Tortellini
  Artichokes, Roasted Peppers, Roasted Mushrooms, Creamy Tomato, Basil and Reggiano Sauce
Tuscan Roast Pork
  Sliced with exotic Mushrooms and Sundried Tomato Marsala Jus
Fresh Fish Selections
  Salmon, Mahi Mahi, Catfish, Brook Trout, Striped Bass, Snapper, Chilean Sea Bass
Choice of one Garnish
  Artichoke Hearts and exotic Mushrooms, Mustard Sauce
  Lemon, Chive and Caper Butter Sauce
  Cucumber, Tomato and Olive Relish
  Fruit Salsa, Citrus Olive Oil
  Bok Choy, Fennel and Mushrooms, Ginger Butter and Truffle Essence
  Capers, Green Onions, Pine nuts and Lemon Butter Sauce
Carvery Selections
  London Broil, Roasted Turkey Breast with Sage, Spiced Roasted Ham or Herb Roasted New York Strip Loin
  Roast Prime Rib of Beef add $3- per person
  Roast Beef Tenderloin add $5- per person

If you wish to have three entrees please add $10 per person

Beverage Service- $2.5
  Coffee, Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas
Luncheons

SEATED LUNCHEON
Entrees include Soup of the Day, Caesar Salad or Mesclun Greens, Warm Rolls and Butter.

1st course -
Additional Selections

House Made Soup of the Day
Maryland Crab Soup $6 **
Cream of Tomato Soup with Crab $6 **
Mesclun Greens Salad
    Toasted Walnuts, Red Grapes, Red Wine Vinaigrette
Hopkins Caesar Salad
    Hearts of Romaine, Brioche Croutons, Reggiano Cheese, Garlic Anchovy Dressing
Baby Spinach $5 **
    Chopped Egg, Bacon, sliced Mushrooms, Country Dijon Vinaigrette
Traditional Greek Salad $5 **
    Feta Dressing
Asparagus and Roasted Red Onion Salad $6 **
    Bleu Cheese and Red Wine Vinaigrette
Curry Roasted Baby Carrot Salad $6 **
    Lime and Cilantro Yogurt, Toasted Pistachios
Field Lettuces and Watercress $6 **
    Cucumbers, Carrots, Red Onion and Tomato, Bleu Cheese and Champagne Vinaigrette

** These items may be substituted as your first course, for an additional $2.00

Main Course -
You May Choose up to Two Main Courses for your Party

Petit Filet Mignon $24
    Exotic Mushrooms and Red Wine Pearl Onion Sauce
Classic Maryland Stuffed Flounder $23-
    Imperial Crab with Green Onion and Red Pepper
Chicken Breast Piccata $20-
    White Wine and Capers
Jumbo Lump Crab Cake $22
    Grainy Mustard Sauce
Cheese Tortellini $19
    House Made Arugula and Hazelnut Pesto, Reggiano Cheese
Goat Cheese and Rattatouille Ravioli $19-
    Garlic, Herbs, Tomatoes and Spinach
Hopkins Trio Salad $17
    Petite scoops of Tuna, Chicken and Shrimp Salads with
    Hard Boiled Egg, Tomato, Salad Greens & Fresh Fruit
Luncheons

SEATED LUNCH ENTREES CONTINUED

Mediterranean Cobb Salad with Soup of the Day $19
  Rosemary Ham, Genoa Salami, Provolone Cheese, Tomato, Avocado,
  Italian Herb Vinaigrette
Spinach, Caesar or Mesclun Salads $16
  Served with Grilled Chicken

Sides-
For Appropriate Main Courses, Choose One Option
  Brown and Wild Rice Pilaf and Baby Carrots
  Whipped Yukon Gold Potatoes and French Beans
  Crispy Fingerling Potatoes and Asparagus
  Bacon, Onion and Potato Hash and Wilted Spinach
  Sweet Potato Hash and Broccolini

Beverage Service- $2.5
  Coffee, Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas
DINNER

SEATED DINNER
Entrees include Soup of the Day, Caesar Salad or Mesclun Greens, Sorbet Intermezzo and Warm Rolls and Butter.

1st Course~
Additional Selections

House Made Soup of the Day
Maryland Crab Soup $6 **
Cream of Crab Soup $6 **
Mesclun Greens Salad
  Toasted Walnuts, Red Grapes, Red Wine Vinaigrette
Hopkins Caesar Salad
  Hearts of Romaine, Brioche Croutons, Reggiano Cheese, Garlic Anchovy Dressing
Baby Spinach $5 **
  Chopped Egg, Bacon, sliced Mushrooms, Country Dijon Vinaigrette
Traditional Greek Salad $5 **
  Feta Dressing
Asparagus and Roasted Red Onion Salad $6 **
  Bleu Cheese and Red Wine Vinaigrette
Curry Roasted Baby Carrot Salad $6 **
  Lime and Cilantro Yogurt, Toasted Pistachios
Field Lettuces and Watercress $6 **
  Cucumbers, Carrots, Red Onion and Tomato, Bleu Cheese and Champagne Vinaigrette

** These items may be substituted as your first course, for an additional $2.00

Main Course~
You May Choose up to Two Main Courses for your Party

Sautee Chicken Breast $25-
  Smoky Bleu Cheese, Rosemary Butter and Leeks
Classic Maryland Stuffed Flounder $25-
  Imperial Crab with Green Onion and Red Pepper
Chilean Sea Bass $37-
  Capers, Toasted Pine nuts, Green Onions, Lemon Butter
Jumbo Lump Crab Cake $25-
  Grainy Mustard Sauce
Grilled Filet Mignon $36-
  Red Onion Marmalade, Red Wine Syrup
The Perfect Pair $36-
  Petit Filet & Crab Cake, Red Wine, Garlic and Herbs
Hopkins Fried Chicken $20
  Honey and Buttermilk Biscuit
SEATED DINNER ENTREES, CONTINUED

Grilled Lamb Chops $35-
Mint and Mustard Jus

Sautee Chicken Breast Piccata $25-
Lemon, White Wine, and Capers

Cheese Tortellini $22-
House made Arugula and Hazelnut Pesto, Reggiano Cheese, Wilted Spinach

Goat Cheese Rattatouille Ravioli $21-
Garlic, Herbs, Tomatoes, Spinach

Spiced Jumbo Sea Scallops $35-
Creole Sauce, Rice Pilaf and Spinach

Curry Roasted Salmon $32-
Fruit Salsa and Citrus Olive Oil

Sides-
For Appropriate Main Courses, Choose One Option
Brown and Wild Rice Pilaf and Baby Carrots
Whipped Yukon Gold Potatoes and French Beans
Crispy Fingerling Potatoes and Asparagus
Bacon, Onion and Potato Hash and Wilted Spinach
Sweet Potato Hash and Broccolini

Beverage Service- $2.5
Coffee, Decaffeinated Coffee, Iced Tea and Assorted Herbal Teas
Desserts

Hopkins Sundae $6-

Hopkins Seasonal Fruit Cup $5-

Ice Cream Sundae Bar $7-

Dessert Bars and Assorted Banquet Cakes (Buffets only) $7-

Assorted Cookies and Brownies $6-

Assorted Petit Fours $9-

Taharka Bros. Vanilla Bean Ice Cream $6-
  Blueberry Compote

Boston Cream Pie $6-
  Chocolate Glaze, Sponge Cake, Vanilla Custard

Warm Apple Crisp $7-
  Spiced Apples and Sultanas with Pecan Streusel Topping,
  Taharka Bros. Butter Pecan Ice Cream

Warm Fudge Brownie $7-
  Cannoli Cream and House Made Chocolate Sauce

Flourless Chocolate Cake $7-
  Raspberry Sauce and fresh Raspberries

Hopkins Crème Brulee $6-

Tiramisu Torte $7-
  Vanilla Sponge in Espresso Mascarpone Cream and Cocoa

Custom Cake (Please see Catering For Pricing)
Cake Menu

Cakes are Available for parties of 25 or more with Two Weeks' Notice. Cake orders include an Inscription, and your choice of Icing Flowers or Balloons.

Specialty Cake Flavors

- Black Forrest
- Carrot
- German Chocolate
- Lemon Mousse
- Tiramisu
- Strawberry Shortcake
- Chocolate Truffle
- Red Velvet

Custom Cake Flavors:

- Please Choose One Flavor
  - Devils Food
  - Almond
  - Lemon
  - Rum
  - Vanilla

- Please Choose One Filling
  - Vanilla Butter Cream
  - Chocolate Butter Cream
  - Fudge Icing
  - Whipped Icing
  - Fruit Filling – Apple, Banana, Blueberry, Cherry, Lemon, Peach, Pineapple or Strawberry
  - Chocolate Mousse
  - Chocolate Fudge
  - Custard
  - White Chocolate Mousse
### WINES BY THE GLASS

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<td>Gloria Ferrer, Blanc de Noirs</td>
<td>California</td>
<td>42</td>
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<tr>
<td>Moet &amp; Chandon, Imperial - Brut</td>
<td>France</td>
<td>85</td>
</tr>
<tr>
<td>La Marca Prosecco, Sparkling Wine</td>
<td>Italy</td>
<td>35</td>
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</tbody>
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### RED WINES

<table>
<thead>
<tr>
<th>Year</th>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>2013</td>
<td>Black Opal, Shiraz</td>
<td>South Eastern Australia</td>
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<tr>
<td>2013</td>
<td>Acacia, Napa Valley-Carneros, Pinot Noir</td>
<td>California</td>
<td>48</td>
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<tr>
<td>2012</td>
<td>Mac Murray Ranch, Sonoma Coast, Pinot Noir</td>
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<tr>
<td>2012</td>
<td>Clos du Bois, Merlot</td>
<td>California</td>
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<tr>
<td>2012</td>
<td>Francis Coppola, Blue Label, Merlot</td>
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<tr>
<td>2011</td>
<td>Santa Rita, Reserva, Cabernet Sauvignon</td>
<td>Chile</td>
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<td>2012</td>
<td>Louis M Martini, Cabernet Sauvignon</td>
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<tr>
<td>2013</td>
<td>Trivento, Golden Reserve, Malbec</td>
<td>Argentina</td>
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<td></td>
<td>House Red - 2013 Albertoni, Cabernet Sauvignon</td>
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<tr>
<td>Beer List</td>
<td>Price</td>
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<tr>
<td>Bass Ale</td>
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<tr>
<td>Becks Dark</td>
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<td>Corona</td>
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<tr>
<td>Killian’s Red</td>
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<td>Michelob</td>
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<tr>
<td>O’Douls (Non-Alcoholic)</td>
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