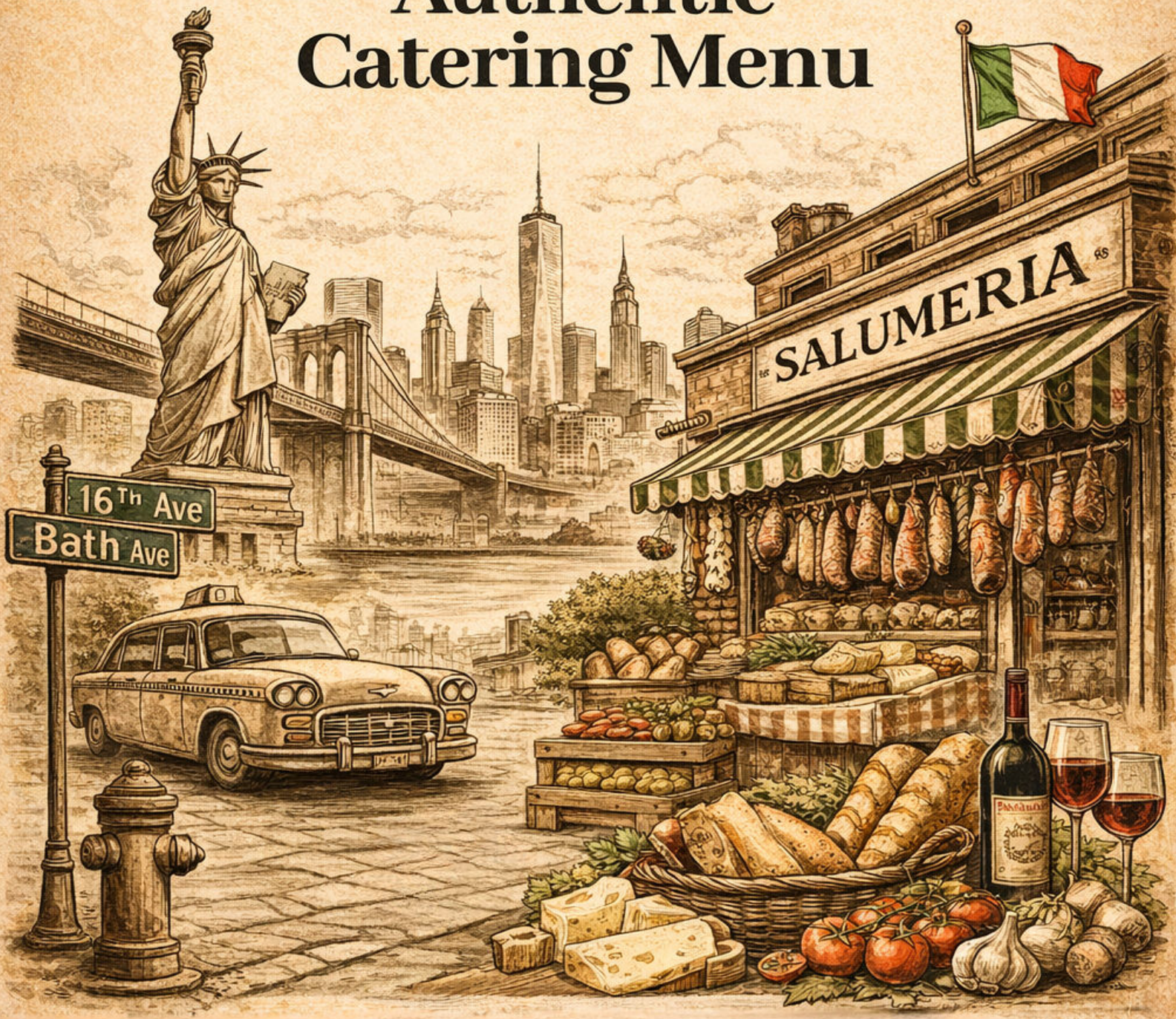
STEVE'S II

Pork Store & Salumeria

Authentic Catering Menu



1602 Bath Avenue Brooklyn , NY 11214

www.stevestwo.com

718-331-3703

Follow Us On Instagram & TikTok @stevestwobk

HEROES

All heroes are prepared on seeded bread. Served with mayonnaise, mustard & balsamic vinegar. Minimum of 3 feet. Serves 3 to 4 people per foot.

Italian **$25.99/ Foot**
Ham Cappocollo, Soppressata, Genoa Salami, Pepperoni, Fresh Mozzarella, Provolone, Lettuce, Tomatoes, Roasted Peppers & Italian Dressing

American **$25.99/ Foot**
Boar's Head Ham, Boars Head Oven Gold Turkey Breast, Boar's Head American Cheese, Homemade Roast Beef , Lettuce & Tomatoes

Fried Chicken Cutlet **$25.99/ Foot**
Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet **$25.99/ Foot**
Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Vegetable **$25.99/ Foot**
Freshly Grilled Eggplant, Zucchini, Roasted Peppers & Homemade Fresh Mozzarella

Fried Eggplant **$25.99/ Foot**
Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

Roast Beef **$25.99/ Foot**
Homemade Roast Beef, Homemade Fresh Mozzarella, Caramelized Onions over Arugula

Create Your Own ***PRICES VARY***
Your Choice of Freshly Sliced Meats, Cheeses & Specialties

SPECIALTY HEROES

The Brooklyn Boy **$29.99/ Foot**
Freshly Fried Chicken Cutlets, Fresh Mozzarella Broccoli Rabe & Roasted Peppers

The Steve Special **$29.99/ Foot**
Freshly Fried Chicken Cutlets, Arugula, Prosciutto, Fresh Mozzarella & Roasted Peppers

The Sunrise **$29.99/ Foot**
Freshly Fried Eggplant, Broccoli Rabe, Fresh Mozzarella & Sundried Tomatoes

Lucky Ladies **$29.99/ Foot**
Freshly Fried Eggplant, Arugula, Prosciutto, Fresh Burrata & Fig Spread

The Big Louie **$29.99/ Foot** NEW
Fried Eggplant, Fried Chicken Cutlet, Prosciutto Di Parma, Fresh Mozzarella, Roasted Peppers & Balsamic glaze

WRAPS

All wraps are prepared on a variety of tortilla wraps.
Small Platter 8-10 Servings | Large Platter 12-15 servings.

Fried Chicken Cutlet $75 | $110
Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet $75 | $110
Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Roasted Vegetable $75 | $110
Freshly Roasted Eggplant, Zucchini & Roasted Peppers with crumbled Goat Cheese

Fried Eggplant $75 | $110
Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

Roast Beef $75 | $110
Homemade Roast Beef, Fresh Mozzarella, Sautéed onions & Homemade Brown Gravy

Homemade Turkey $75 | $110
Homemade Turkey Breast, Jarlsberg Swiss or American Cheese & Lettuce

Chicken Caesar $75 | $110
Freshly Grilled Chicken Cutlets, Chopped Romaine Lettuce, Shaved Parmigiana & Caesar Dressing

PANINIS

All paninis are prepared on a variety of tortilla wraps.
Small Platter 8-10 Servings | Large Platter 12-15 servings.

Fried Chicken Cutlet $75 | $110
Freshly Fried Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Grilled Chicken Cutlet $75 | $110
Freshly Grilled Chicken Cutlets, Fresh Mozzarella & Roasted Peppers

Roasted Vegetable $75 | $110
Freshly Roasted Eggplant, Zucchini, Roasted Peppers & Homemade Fresh Mozzarella

Fried Eggplant $75 | $110
Freshly Fried Eggplant, Fresh Mozzarella & Roasted Peppers

The Cuban $75 | $110
Roasted Pork, Sliced Ham, Pickles, Swiss cheese & Homemade Mustard

GARDEN SALADS

Small 15-20 Servings | Large 30-35 servings.

House Salad $55 | $75
Spring Mix Lettuce with Black Olives, Grape Tomatoes & Cucumbers. Served with Balsamic Vinaigrette

Caesar Salad $55 | $75
Romaine Lettuce with Garlic Croutons, Shaved Parmesan Cheese & Grape Tomatoes. Served with Caesar Dressing **Add Grilled Chicken for $5 | $10**

Greek Salad **$55 | $75**
Romaine Lettuce with Imported Kalamata Olives, Cucumbers, Red Onions, Stuffed Grape Leaves & Crumbled Feta Cheese. Served with Balsamic Vinaigrette

Arugula Salad **$55 | $75**
Baby Arugula with Sweet Apples, Crispy Walnuts, Dried Cranberries Shaved Parmesan Cheese & Grape Tomatoes. Served With Raspberry Vinaigrette.

Spring Salad **$55 | $75**
A mix of Baby Spinach & Arugula with Crumbled Goat Cheese, Strawberries & Red Onions Served with Balsamic Vinaigrette.

STARTERS

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Fried Ravioli **$55 | $90**
Authentic Ricotta Cheese Ravioli's, Breaded and Fried to a Golden Crisp with a side of Marinara Sauce

Fried Zucchini **$55 | $90**
Sliced & Seasoned Zucchini, Breaded and Fried to a Golden Crisp

Stuffed Mushrooms **$55| $95**
Portobello Mushrooms Stuffed with Seasoned Breadcrumbs

Mini Hot Dogs **$65 | $110**
Boar's Head Hot Dogs, Wrapped in Homemade Dough and Baked to a Golden Crisp

Potato Croquettes **$15 per dozen**
Potatoes Mixed with Ricotta, Prosciutto & Mozzarella, Breaded & Fried to a Golden Crisp

Prosciutto Balls **$18 per dozen**
Rice Mixed with Ricotta, Prosciutto & Mozzarella, Breaded & Fried to a Golden Crisp

Rice Balls $15 per dozen
Rice Mixed with Ricotta & Mozzarella, Breaded & Fried to a Golden Crisp

Sicilian Rice Balls **$18 per dozen**
Rice Mixed with Tomato Sauce, Peas, Beef & Mozzarella, Breaded & Fried to a Golden Crisp

Garlic Knots **$35 | $55** NEW
Traditional Garlic Knots Generously Coated with a Savory Mixture of Olive Oil, Garlic, Grated Cheese & Herbs.

COLD & HOT PLATTERS

Small Platter 8-10 Servings | Large Platter 15-18 servings.

Mozzarella Carrozza Platter **$55 | $85** NEW
A Trio of Mozzarella in Carrozza Featuring a Classic Mozzarella, Prosciutto Stuffed, and Pesto & Sundried Tomato Stuffed Varieties.
Served with Homemade Vodka Sauce, Pesto, and Marinara for dipping.

Asian Fusion Platter **$60 | $110**
Spring Rolls, Coconut Shrimp & Pork Steamed Dumplings

Caprese Platter $60 | $90
Homemade Salted Mozzarella Served with Thinly Sliced Beefsteak Tomatoes, Roasted Peppers, Homemade Mozzarella Bocconcini. Drizzeled with Extra Virgin Olive Oil & Garlic

Riceball Trio Platter $60 | $90
Assortment of Mini Plain, Prosciutto & Sicilian Riceballs Served with a Side of Marinara Sauce .

Chicken Wing Platter $60 | $100
Bone In Wings | Boneless Wings
Spicy Fried Boneless Chicken Served with a side of Ranch or Blue Cheese Dressing and Your Choice of 3 Marinades
• Buffalo • BBQ • Spicy Honey • Sweet Chili

Tailgate Sampler Platter $65 | $95 NEW
Assortment of Pigs in a Blanket, Crispy Bone In Wings, Mozzarella Sticks, Potato Knishes & Cheese Quesadillas. Served with Honey Mustard & Ranch

Classic Quesadilla Platter $60 | $90
Flour Tortillas Filled with Grilled Chicken, Diced Tomatoes, Onions, Cilantro & a Four Cheese Blend

Exclusive Cheese Platter $65 | $90
Imported Aurrichio Provolone, Aged Vermont Cheddar, Creamy Smoked Gouda, Aged Asiago, Complimented with Fresh Grapes, Strawberries & Groumet Crackers

Mini Fried Food Platter $65| $110
Homemade Riceballs, Potato Croquettes, Fried Ravioli's, Mozzarella Sticks. Served with Homemade Marinara Sauce.

Stuffed Bread Platter $70 | $100
16 Pieces | 28Pieces Your Choice of 3 Add Ons
- Broccoli & Mozzarella
- Artichoke & Mozzarella
- Sausage, Peppers & Mozzarella
- Eggplant & Mozzarella
- Spinach & Mozzarella

Slider Sandwich Platter $75 | $100
24 Pieces | 36 Pieces Your Choice of 3 Varieties
- Chicken Cutlet, Mozzarella & Roasted Peppers
- Fried Eggplant, Mozzarella & Roasted Peppers
- Roast Beef & Cheddar
- Ham & Swiss
- Prosciutto & Mozzarella
- Salami & Provolone
- Create Your Own (Choice of 1 Meat & 1 Cheese)

Tramezzini Platter $70 | $90 | $120
30 Pieces | 45 Pieces | 65 Pieces
Assorted Italian Cold Cuts on Thinly Sliced Bread with our Famous House Dressing

Signature Hot Antipasto Platter $80 | $120
Homemade Eggplant Rollatini, Mozzarella Carrozza, Baked Clams, Stuffed Mushrooms, Fried Shrimp. Served with Homemade Marinara Sauce

Cold Antipasto Platter $80 | $120
Roasted Red Peppers, Imported Mixed Olives, Marinated Artichoke Hearts, Aged Aurrichio Provolone, Homemade Mozzarella Bocconcini, Hot & Sweet Soppressata and Pepperoni, Hot & Sweet Stuffed Italian Peppers

Charcuterie Board $85 |$120
Imported Prosciutto Di Parma, Imported Salami, Hot Soppressata, Hot Cappocollo, Grana Padano Cheese, Ricotta Salata, Imported Olives. Fig Spread, Garlic Crostini & Gourmet Crackers

Shrimp Cocktail Platter $85 | $130
45 Pieces | 90 Pieces
Fresh Jumbo Shrimp, Cleaned & Peeled, Served with Fresh Lemon & Cocktail Sauce

PASTA ENTREES

Small Platter 8-10 Servings | Large Platter 15-18 servings.

Linguini, Garlic & Oil $50| $70
Fresh Linguini with Roasted Garlic & Extra Virgin Olive Oil

Stuffed Shells $55 | $85
Stuffed with Seasoned Ricotta Cheese with Homemade Marinara Sauce & Shredded Parmesan Cheese

Pasta Primavera $55 | $85
Fresh Farfalle Pasta with Seasonal Vegetables, Tossed in a Heavy Cream Sauce with Freshly Grated Pecorino Romano Cheese

Cavatelli & Broccoli $55 | $85
Fresh Cavatelli Pasta Sautéed with Fresh Broccoli, Extra Virgin Olive Oil & Roasted Garlic

Spicy Vodka Rigatoni $55 | $85
Fresh Rigatoni Pasta Tossed in a Pink Tomato Cream Sauce with Prosciutto & Calabrian Chili Peppers & Topped with Fresh Grated Pecorino Romano Cheese

Add Grilled Chicken for $5 | $10

Penne alla Vodka $55 | $85
Fresh Penne Pasta Tossed in a Pink Tomato Cream Sauce with Prosciutto, Topped with Freshly Grated Pecorino Romano Cheese

Add Grilled Chicken for $5 | $10

Manicotti $55| $85
Stuffed with Seasoned Ricotta Cheese with Homemade Marinara Sauce & Shredded Parmesan Cheese

Baked Ziti $55 | $85
Fresh Ziti Pasta with Homemade Marinara Sauce, Ricotta & finished with Fresh Mozzarella and Parmesan Cheese Baked to Golden Perfection

Cavatelli Pomodoro $55| $85
Fresh Cavatelli Pasta with Our Light Tomato Basil Sauce

Creamy Pesto $55| $85 NEW
Fresh Rigatoni Pasta with Our Homemade Creamy Pesto Sauce, Sautéed Zucchini and Pancetta & Topped with Fresh Ricotta

Orecchiette & Broccoli Rabe $65 | $90
Fresh Orecchiette Pasta with Sautéed Broccoli Rabe, Sweet Ground Sausage in a White Wine Garlic Sauce

Rigatoni alla Domenico $65 | $90
Fresh Mezzi Rigatoni Pasta in a Homemade Marinara Sauce with Sautéed Eggplant, Onions & Topped with Freshly shaved Ricotta Salata

Analetti al Forno $65 | $110
Fresh Analetti Pasta in a Homemade Bolognese Sauce with Fresh Peas, Ricotta Cheese & Fresh Mozzarella Baked to Golden Perfection

Lasagna $65 | $110
A Rich Creamy Pasta Dish Layered with Pasta Sheets, Ricotta Cheese, Ground Beef, Fresh Mozzarella, & Homemade Marinara Sauce

Cavatelli Bolognese $65 | $110
Fresh Cavatelli Pasta in a Homemade Bolognese Sauce with Ground Beef & Topped with Freshly Grated Pecorino Romano Cheese

Short Rib Rigatoni $70 | $110 NEW
Fresh Rigatoni Pasta in a Homemade Plum Tomato Sauce with Braised Short Ribs & Topped with Fresh Ricotta

CHICKEN ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Chicken Parmigiana $60 | $90
Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Marinara Sauce

Vodka Chicken Parmigiana $60 | $90
Crispy Fried Chicken Cutlets with Fresh Mozzarella & Homemade Vodka Sauce

Chicken Francaise $60 | $90
Floured White Meat Chicken in a Lemon Butter Sauce, Topped with Fresh Lemon & Parsley

Chicken Marsala $60 | $90
Floured White Meat Chicken with Sautéed Mushrooms in a Marsala Wine Sauce

Chicken & Artichokes $60 | $90
White Meat Chicken, Sun-dried Tomatoes & Marinated Artichoke Hearts in a Homemade White Wine Sauce

Chicken Victoria $60 | $90
Crispy Fried Chicken, Marinated Artichoke Hearts & Roasted Peppers, Tossed in a Homemade Fresh Herb Dressing

Chicken Scarpariello $60 | $90
Cut Up Chicken Thighs, Sweet Pork Sausage, Sautéed Onions & Sliced Hot Cherry Peppers in a Light Butter Sauce

Chicken Rollatini $60 | $90
Crispy Baked Chicken with Your Choice of Spinach & Fresh Mozzarella or Ham & Fresh Mozzarella with a Drizzle of Homemade Pesto

Stuffed Chicken Breast $65 | $90 NEW
Bell & Evan's Chicken Breast Stuffed with Ground Sausage, Rice, Freshly Grated Cheese & Onions with a Homemade Brown Gravy

PORK ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Sausage & Peppers $55 | $90
Homemade Sweet Pork Sausage Mixed with Sautéed Vidalia Onions & Bell Peppers

BBQ Ribs $55 | $90
Homestyle Cooked Pork Mixed in our Smoked BBQ Sauce & Paired with Potato Sliders Rolls

Pulled Pork **$60 | $95**
Homestyle Cooked Pork Mixed in our Smoked BBQ Sauce & Paired with Potato Sliders Rolls

Stuffed Loin of Pork **$60 | $95** NEW
Stuffed with Prosciutto di Parma, Freshly Grated Cheese & Roasted Peppers

Stuffed Pork Chops **$65 | $110** NEW
6 Pieces | 12 Pieces
Your Choice of Prosciutto & Mozzarella or Spinach & Mozzarella
Sliced Over a Bed of Rice Topped with Mushroom Gravy

BEEF ENTREES
Half Tray 8-10 Servings | Full Tray 12-15 servings.

Meatballs **$55 | $90**
Homemade Meatballs in our Homemade Marninara Sauce, Topped with Freshly Grated Pecorino Romano Cheese

Meatballs Parmigiana **$55 | $90**
Homemade Meatballs in our Homemade Marinara Sauce, Topped with Freshly Grated Pecorino Romano Cheese & Homemade Fresh Mozzarella

Roast Beef & Mushrooms **$55 | $90**
Perfectly Sliced Roast Beef with Sautéed Onions & Mushrooms in our Homemade Brown Gravy

Beef & Broccoli Teriyaki **$55 | $90** NEW
Asian Inspired Stir Fry with Bite Size Tender Beef Pieces & Broccoli Florets Tossed in a Teriyaki Marinade

Stuffed Peppers **$55 | $90** NEW
Traditional Stuffed Peppers with Marinated Ground Sirloin, Marinara Sauce & Rice.
Topped with Homemade Fresh Mozzarella

EXCLUSIVE ENTREES
Half Tray 8-10 Servings | Full Tray 12-15 servings.

Steak & Onions **$75 | $120**
Perfectly Sliced Prime Rib Eye with Caramelized Onions

Braised Short Ribs **$75 | $120** NEW
Slow Cooked Short Ribs Braised in a Plum Tomato Sauce with Potatoes, Carrots & Celery

Veal Parmigiana **$80 | $120**
Crispy Fried Veal Cutlets with Fresh Mozzarella & Homemade Marinara Sauce

Veal Spiedini **$80 | $120**
Crispy Fried Veal Cutlets Stuffed with Prosciutto di Parma, Shredded Mozzarella, Grated Pecorino Romano Cheese, Pignoli Nuts & Topped in our Homemade Pesto

Veal Marsala $80 | $120
Floured Veal Cutlets with Sautéed Mushrooms in a Marsala Wine Sauce

Veal Sorrentino $80 | $120
Lightly Fried Veal Cutlets with Eggplant, Prosciutto & Fresh Mozzarella

Lobster Mac & Cheese $80 | $125
Fresh Pasta Tossed in our Homemade Cheese Sauce, Topped with Seasoned Breadcrumbs & Fresh Maine Lobster

Surf & Turf $85 | $145 NEW
Thinly Sliced Skirt Steak with Marinated Grilled Shrimp & Seasoned Asparagus

SEAFOOD ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Lobster Tails Oreganata *Market Price* NEW
6 Pieces of 8oz Tails
Prepared Oreganata Style with Butter, Lemon, Garlic, Parsley, White Wine & Topped with Toasted Seasoned Breadcrumbs.

Linguini & Shrimp $65 | $95 NEW
Fresh Linguini Pasta Tossed in an Extra Virgin Olive Oil with Sauteed Spinach, Seasoned Shrimp & Grape Tomatoes

Linguini & Clams $65 | $110
Fresh Linguini Pasta with Little Neck Clams Tossed in Clam Juice, White Wine, Garlic, Extra Virgin Olive Oil & Fresh Parsley

Shrimp Scampi $70 | $120
Butterflied Shrimp Served in a Butter Sauce over Al Dente Linguine Pasta

Zuppa Di Mussels $75 | $120
Steamed Mussels Served in our Homemade Fra Diavolo Sauce over Al Dente Linguine Pasta

Seafood Fra Diavolo $75 | $120
Fresh Jumbo Shrimp, Little Neck Clams, Mussels Served in our Homemade Fra Diavolo Sauce over Al Dente Linguine Pasta

Baked Clams $75 | $120
20 Pieces | 40 Pieces
Little Neck Clams Mixed with Fresh Garlic, Parsley & White Wine with Seasoned Breadcrumbs

Sautéed Calamari $75 | $120
Sautéed Rings & Tentacles of Calamari. Served in Your Choice of Homemade Marinara Sauce or Fra Diavolo Sauce

Crispy Calamari $80 | $120
Tender Rings & Tentacles of Calamari, Lightly Battered & Fried, Served with Fresh Lemon & Homemade Marinara Sauce

Shrimp Parmigiana $80 | $120
Butterflied Shrimp, Lightly Breaded & Fried with Fresh Mozzarella & Homemade Marinara Sauce

Fire Cracker Shrimp $80 | $120
Light Battered & Fried Jumbo Shrimp Tossed in our Homemade spicy Honey Aioli

Shrimp Oreganata $80 | $120
Butterflied Shrimp in our Homemade Garlic White Wine Sauce Topped with Seasoned Breadcrumbs

VEGETABLE ENTREES

Half Tray 8-10 Servings | Full Tray 12-15 servings.

Broccoli Oreganata $50 | $85
Freshly Steamed Broccoli in our Homemade Garlic White Wine Sauce Topped with Seasoned Breadcrumbs

Homestyle Mashed Potatoes $50 | $85
Golden Potatoes Mashed with Cream, Butter, Salt & Peppers

Roasted Potatoes $50 | $85
Roasted Golden Potatoes Tossed in Oil with Garlic, Rosemary & Fresh Herbs

Eggplant Parmigiana $55 | $90
Crispy Fried Eggplant with Fresh Mozzarella & Homemade Marinara Sauce

Eggplant Rollatini $55 | $90
Crispy Fried Eggplant Rolled with Homemade Seasoned Ricotta with Fresh Mozzarella & Homemade Marinara Sauce

Stuffed Eggplant Rollatini $55 | $90 NEW
Crispy Fried Eggplant Stuffed with Homemade Seasoned Ricotta, Fresh Spinach & Mozzarella Topped with Homemade Marinara Sauce

Grilled or Roasted Vegetables $55 | $90
Freshly Seasoned Vegetables Drizzled in Olive Oil

Broccoli Rabe $60 | $90
Sautéed Broccoli Rabe Tossed in Garlic & Oil

Stuffed Baby Artichokes $60 | $95
Baby Artichokes Stuffed with Fresh a Homemade Breadcrumb Mix & Baked till Golden Brown

Asparagus Di Parma $60 | $95
Grilled Asparagus with Fresh Mozzarella, Prosciutto di Parma Tossed in a Balsamic Vinaigrette Reductions & Topped with Red Onions & Grape Tomatoes

Twisted Brussel Sprouts $65 | $95
Roasted Brussel Sprouts, with Chopped Fuji Apples, Pancetta & Tossed in a Balsamic & Hot Honey Reduction

THE KIDS TABLE

Half Tray 8-10 Servings | Full Tray 12-15 servings.

French Fries $50 | $80
Sliced Golden Potatoes Fried till Crispy

Chicken Fingers $50 | $85
Crispy Fried Chicken Tenders. Served with Honey Mustard & Ketchup

Macaroni & Cheese $55 | $85
Fresh Pasta Tossed in our Homemade Cheese Sauce, Topped with Seasoned Breadcrumbs & Baked till Crispy

Mozzarella Sticks $50 | $85
Fresh Mozzarella, Breaded with Seasoned Breadcrumbs & Fried till Crispy

BREAKFAST BUFFET

Continental Breakfast $13.99 Per Person
Minimum of 10 People
An Assortment of Muffins, Croissants, Pound Cakes, Crumb Cakes, Biscotti, Rugalach & Fresh Bagels. This Package Includes the Following

- Cream Cheese
- Flavored Cream Cheese
- Butter
- Assorted Jams
- Columbian Coffee
- Decaf Coffee
- Creamers
- Sweeteners
- Orange Juice
- Cutlery
- Cups

Elite Breakfast $17.99 Per Person
Minimum of 15 People
This Package Includes Everything Provided in the Continental Breakfast with the Addition of: Scrambled Eggs, Bacon, Breakfast Sausage, Home Fries & Brioche French Toast

Breakfast On The Go $70 | $100
18 Pieces | 36 Pieces
Your Choice of Flour Tortillas or Slider Rolls. Stuffed with New York's Traditional Bacon, Egg & Cheese

Bagel Platter $25.99 per dozen
An Assortment of Fresh Bagels, Butter, Cream Cheese & Jams

Flavored Cream Cheese Upon Request

Alla Carte

Scrambled Eggs	**$45 | $80**
Maple Brown Sugar French Toast	**$55 | $75**
Smoked Bacon	**$55 | $90**
Breakfast Sausage	**$55 | $100**

Platters

Assorted Danishes	**$55 | $95**
Assorted Fruit	**$60 | $95**
Box of Coffee *10-12 Servings*	**$27.99**

A 50% Deposit is Required at the Time of Order
All Cancellations or Modifications are due 72 Hours Prior to Day of Order
$5 Rack Deposit Per Rack - Will be Reimbursed upon Return



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