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# 2024 CATERING MENU

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SEAWORLD PARKS & ENTERTAINMENT  
SPECIAL EVENTS

[www.SeaWorldGroupEvents.com](http://www.SeaWorldGroupEvents.com)



***Let us exceed your expectations with uncompromising quality and exceptional service, no matter the occasion.***

***Presentations, product launches, awards banquets, convention kick-off or closing events— We offer a sea of possibilities with a wide range of menu selections to suit your budget.***

***Formal or casual, picnics to gourmet, the only limitation is your imagination.***

***Experience SeaWorld's culinary cuisine from a whole new perspective.***

***Your guests will thank you for it!***



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# ***Breakfast Buffet***

## **Express Continental**

Seasonal Fresh Fruit  
Assorted Muffins and Danish  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Tea  
Chilled Fruit Juices  
**\$26.00 Per Person**

## **Deluxe Continental**

Seasonal Fresh Fruit  
Assorted Muffins and Danish  
Steel Cut Oatmeal Bar  
Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts  
Yogurt Cups with Crunchy Granola  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Tea  
Chilled Fruit Juices  
**\$27.00 Per Person**

## **Sunrise Buffet**

Seasonal Fresh Fruit  
Assorted Muffins and Danish  
Steel Cut Oatmeal Bar  
Blue Agave Syrup, Brown Sugar, Raisins, Chopped Walnuts  
Yogurt Cups with Crunchy Granola  
Scrambled Eggs  
French Toast with Maple Syrup and Powdered Sugar  
Crisp Bacon and Country Sausage Links  
Home-style Potatoes  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Tea  
Chilled Fruit Juices  
**\$36.00 Per Person**



# ***Breakfast Plated & Add-Ons***

## ***Plated***

Seasonal Fresh Fruit  
Scrambled Eggs, Chorizo,  
and Cheese  
Refried Beans  
Ortega Potatoes  
Salsa  
Freshly Brewed Regular and  
Decaffeinated Coffee  
Assorted Tea  
Chilled Fruit Juices  
**\$33.00 Per Person**

Seasonal Fresh Fruit  
Scrambled Eggs  
Country Link Sausage and  
Crisp Bacon  
Home-style Potatoes  
Assorted Pastries  
Freshly Brewed Regular and  
Decaffeinated Coffee  
Assorted Tea  
Chilled Fruit Juices  
**\$39.00 Per Person**

## ***Breakfast Add-Ons***

### **Omelet Action Station**

Made to Order Omelets  
Chef Carved Ham  
**\$14.00 Per Person**

### **Warm Sandwiches**

Bagel, Canadian Bacon, Egg, and Cheese  
Croissant, Ham, Egg, and Cheese  
English Muffin, Sausage Patty, Egg, and Cheese  
**\$10.00 Per Person**

### **Breakfast Burritos**

Chorizo, Egg, Potatoes, Beans, and Cheese  
Diced Ham, Egg, Beans, Potatoes, and Cheese  
**\$10.00 Per Person**

# ***Breakfast A La Carte***

## ***Breakfast A La Carte Selections***

Freshly Baked Muffins	<b>\$36.00 Per Dozen</b>
Freshly Bakes Cheese and Fruit Danish	<b>\$39.00 Per Dozen</b>
Bagels with Cream Cheese	<b>\$39.00 Per Dozen</b>
Freshly Baked Cinnamon Rolls	<b>\$39.00 Per Dozen</b>
Coke Products	<b>\$5.75 Each</b>
Assorted Bottled Fruit Juices	<b>\$5.50 Each</b>
Freshly Brewed Coffee & Tea Bar (1Gallon)	<b>\$42.00 Per Station</b>
Hot Spiced Apple Cider	<b>\$40.00 Per Gallon</b>
Hot Chocolate with Mini Marshmallows	<b>\$40.00 Per Gallon</b>
Spa Water with Fruit	<b>\$22.00 Per Gallon</b>

# Lunch Plated Entrees

## **Cheese Enchiladas & Caesar Salad**

### Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese, and Caesar Dressing

### Cheese Enchiladas

Corn Tortillas filled with Mexican Cheeses and topped with a Red Enchilada Sauce. Served with Rice, Refried Beans, and Pico de Gallo

### Tres Leches Cup

**\$31.00 Per Person**

## **Chicken Penne Pasta & Caesar Salad**

### Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese, and Caesar Dressing

### Chicken Penne Pasta

Penne Pasta, Creamy Basil Pesto, and Tender Strips of Chicken served with a Garlic Breadstick

### Chocolate Mousse Cake

**\$31.00 Per Person**

## **Cilantro Marinated Chicken & Greek Salad**

### Greek Salad

Crisp Romaine, Fresh Tomatoes, Cucumbers, Olive, Red Onions, and Feta Cheese

### Cilantro Marinated Chicken

Tender Breast of Chicken Marinated and Sauteed in a Cilantro Herb Sauce served with Mashed Garlic Potatoes

### Fresh Fruit Tart

**\$36.00 Per Person**

## **Grilled Salmon & Edamame Salad**

### Edamame Salad

Spring Mix, Edamame, Bell Peppers, and Miso Dressing

### Fresh Sustainable Salmon

Freshly Grilled Salmon with Teriyaki Glaze and Rice Pilaf

### Flourless Chocolate Cake

**\$38.00 Per Person**



# Lunch Buffet

## Classic Favorites

### Starter

Caesar Salad

### Entrees

Mesquite Turkey Chipotle Wrap

Pulled BBQ Beef Sliders

### Sides

Macaroni Salad, Chips, and

Fresh Fruit Cups

### Dessert

Fresh Cookie Assortment

### Drinks

Assorted Soda and Water Station

**\$36.00 Per Person**

## All-American

### Starters

Potato Salad with Dill and Sour  
Cream

Tossed Green Salad

### Entrees

Angus Beef Sliders

Hot Dogs

### Sides

Mac & Cheese Bar: Bacon Bits,  
Shredded Cheese, Chives, Blue  
Cheese, Buffalo Sauce, Breadcrumbs,  
Diced Jalapeno, Vegetarian Baked  
Beans

### Desserts

Miniature Fruit Tarts and  
Cheesecakes

### Drinks

Assorted Soda and Water Station

**\$38.00 Per Person**



# Lunch Buffet

## **Baja**

### Starters

Caesar Salad  
Fresh Fruit Cups with Tajin

### Entrees

Build your own Tacos:  
Carne Asada  
Fresh Sustainable Fish  
Flour and Corn Tortillas  
Lettuce, Cheese, Sour Cream,  
Guacamole

Assorted Salsas  
Cheese Quesadillas  
Spanish Rice  
Cuban Black Beans

### Desserts

Caramel Cheesecake  
Flourless Chocolate Cake

### Drinks

Assorted Soda and Water Station  
**\$42.00 Per Person**

## **Gourmet**

### Starters

Build your own Chopped Salad  
Havarti Cheese on Pretzel Bun

### Entrees

Chef Carved Tri-Tip & BBQ Chicken  
Open Face Sandwiches & Wraps  
Grilled Chicken Caesar Flatbread  
Mesquite Turkey Chipotle Wrap  
Smoked Salmon on Olive Baguette

### Toppings:

Bell Pepper, Red Onion, Green Apple,  
Cucumber, Tomato, Edamame, Sliced  
Almonds, Olives, Feta Cheese, Dried  
Cranberries, Shrimp

### Dressings

Italian, Balsamic, Ranch

### Desserts

Pot a Crème Cups  
Pepper Lime Marinates Strawberries

### Drinks

Assorted Soda and Water Station  
**\$49.00 Per Person**

# Hors D 'Oeuvres

## A La Carte

### Cold Selections

Hummus with Grilled Pita Bread  
 Crab Salad on Cucumber Cup  
 Olive Tapenade Crostini  
 Smoked Salmon Canape  
 Ahi Tuna Canape  
 Heirloom caprese Skewer  
 Avocado Mousses Crostini  
 Tomato Asiago Basil Bruschetta  
 Fresh Fruit Skewer, Mint Syrup  
 Marinated Seafood Salad  
 Grilled Watermelon and Manchego  
 Vegetable Skewer with Yogurt Raita

### Hot Selections

Mini Beef Wellingtons  
 Brie and Raspberry Wellingtons  
 Truffle Mushroom & Ricotta Puffs  
 Crispy Spanakopita, Tzatziki Sauce  
 Thai Chicken in Phyllo Triangle  
 Citrus Cilantro Bacon Wrapped Scallops  
 Duck and Vegetable Lumpia, Sweet Chili  
 Shrimp and Pork Pot Stickers  
 Cheese and Pepper Quesadillas  
 Grilled Beef Brochettes, Chimichurri  
 Crab Cakes, Mango Salsa  
 Tandoori Chicken Skewer

<i>2 Cold/2 Hot Selections</i>	<i>\$48 Per Person</i>
<i>3 Cold/2 Hot Selections</i>	<i>\$52 Per Person</i>
<i>3 Cold/3 Hot Selections</i>	<i>\$54 Per Person</i>
<i>Priced Per Person for 1<sup>st</sup> Hour.</i> <i>\$9.50 Per Person for Each Additional ½ Hour</i>	

# ***Food Stations – SeaStreet***

## **Station 1**

### Kahlua Pulled Pork Slider

Cilantro Cabbage Slaw, House-made Hawaiian Rolls

### Spam Fried Rice

Cabbage, Carrot, Egg, Scallion, Soy Ginger Sauce

## **Station 2**

### Loaded Tortilla Chips

Jack Cheddar Cheese, Guacamole, Pico de Gallo, Chipotle Aioli

### Elote en Vaso

Roasted Corn Kernels, Tahini Crema, Micro Cilantro

## **Station 3**

### California Roll in a Bowl

Rice, Krab Salad, Avocado, Cucumber, Wakame, Furikake

### Little Gem Cobb Salad

Diced Chicken, Hard-boiled Egg, Bacon Tomato, Avocado, Red Onion, Blue Cheese Crumbles

## **Station 4**

### Mini S'more Cup

Graham Cracker and Marshmallow

### Strawberry Mascarpone Cannoli

Chocolate Drizzle

### Assorted Mousse

*Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment  
Flavored Creamers and Specialty Sugars*

**\$83.00 Per Person**



# ***Food Stations – Savor***

## **Station 1**

### **Chef-Carved Choice Angus Tri-Tip**

Silver Dollar & Seeded Rolls, Creamed Horseradish, Chimichurri

### **California Salad**

Spring Baby Greens, Cranberry, Toasted Almonds, Feta, Balsamic Vinaigrette

### **Roasted Potato Salad**

Dill, Sour Cream, Bacon

### **Marinated & Grilled Vegetables**

## **Station 2**

### **Penne Pasta OR Farfalle Pasta**

Choice of 2: Marinara, Bolognese, Alfredo, Pesto  
Freshly Grated Parmesan Cheese & Red Pepper Flakes

### **Caesar Salad**

Romaine Lettuce, Italian Croutons, Parmesan Cheese and Caesar Dressing

### **Garlic Breadsticks**

## **Station 3**

### **Sustainable Fresh Fish Tacos**

Shredded Cabbage, Fresh Tomatoes & Onions, Crema, Limes  
Trio of Salsas, Flour and Corn Tortillas, Fiesta Rice Black Beans

## **Station 4**

### **Ultimate Cheesecake Bar**

Trio of Cheesecakes with Chocolate Sauce, Caramel Sauce, Raspberry Sauce,  
Toffee Crunch, Cookie Crumbles, Whipped Cream

*Freshly Brewed Coffee, Decaffeinated Coffee & Tea Assortment  
Flavored Creamers and Specialty Sugars*

**\$90.00 Per Person**



# ***Food Stations – Land & Sea***

## **Station 1: Land**

Braised Boneless Beef Short Ribs, Demi-Glace

French Chicken Garlic Thyme Beurre Blanc

Roasted Fingerling Potatoes, Rosemary  
Tofu Toss, Broccoli, Edamame, Peppers

## **Station 2: Sea**

Fresh Coastal Paella

Bay Shrimp, Mussels, Squid & Bay Scallops  
Saffron Infused Spanish Rice

## **Station 3: Charcuterie**

California Crudit  & Artisan Cheese

Fresh Garden Crudit , Avocado Vinaigrette  
Marinated Olives, Heirloom Tomatoes, Fresh Basil, Mozzarella Cheese  
Chevre, French Brie, Lavash Crackers  
Smoked Gouda, Spanish Manchego, Mini Breadsticks

## **Station 3: Desserts**

Strawberry Shortcake

Shortcake Layered with Fresh Strawberries and Whipped Cream

Cheesecake Trio

Trio of Cheesecakes with Chocolate Sauce, Caramel Sauce, Raspberry Sauce,  
Toffee Crunch, Cookie Crumbles, Whipped Cream

Tiramisu Cups

Ladyfingers Soaked with Coffee layered with Mascarpone  
and Sprinkled with Cocoa

Fresh Fruit Cups

*Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Tea  
Flavored Creamers and Specialty Sugars*

**\$105.00 Per Person**



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# Food Stations – Interactive

*(Add To Any Existing Menu)*

<p><b>Carving Station</b></p>	<p>Ham <b>\$16 Per Person</b>  Pork Tenderloin <b>\$18 Per Person</b>  Turkey <b>\$20 Per Person</b>  Tri-Tip <b>\$22 Per Person</b>  Beef Tenderloin <b>\$22 Per Person</b></p>
<p><b>Build Your Own Tacos</b></p>	<p>Deluxe: Chicken, Fish, Barbacoa  <b>\$22 Per Person</b>  Premium: Shrimp, Steak, Chayote  <b>\$26 Per Person</b></p>
<p><b>Sustainable Seafood</b></p>	<p>Mussels, Clams, Oyster, Poached Shrimp, Crab Claws,  Poached Salmon, and Wakame Salad  <b>\$77 Per Person</b></p>
<p><b>Slider Station</b></p>	<p><i>Choice of 2:</i>  Pulled Kahula Pork, BBQ Brisket, Jerk Chicken, Angus,  or Lamb  <b>\$29 Per Person</b></p>
<p><b>Mashed Bar</b></p>	<p>Creamy Mash Served with Shredded Cheese, Chives,  and Bacon Crumbles  <i>Mash Choice of 1:</i>  Yukon Gold, Cauliflower, Beets  <i>Hot Toppings Choice of 2:</i>  Ratatouille, Beef Bourguignon, Curry Shrimp, or  Chicken Mushroom  <b>\$17 Per Person</b></p>
<p><b>Build Your Own Gourmet Mac &amp; Cheese</b></p>	<p>Gourmet Mac &amp; Cheese Served with Shredded Cheese,  Chives, Blue Cheese Crumbles, Parmesan Gratine  <i>Hot Toppings Choice of 2:</i>  Crunchy Chicken, Smoked Sausage, Butternut Squash,  or Bacon  <b>\$19 Per Person</b></p>

# Food Stations – Interactive (Continued)

*(Add To Any Existing Menu)*

<p><b>Stir Fry in a Box</b></p>	<p>Yaki Soba Noodles Served with Bok Choy, Ginger Soy Sauce, Scallions &amp; Black Sesame Seeds Topped with Chicken, Shrimp, and Tofu. Served in a To-Go Box with Chopsticks <b>\$20 Per Person</b></p>
<p><b>Build Your Own Risotto Bar</b></p>	<p>Make it your own with Mushrooms, Butternut Squash, Gouda, Fontina Cheese, Beef Bourguignon &amp; Parmesan Gratine <b>\$22 Per Person</b></p>
<p><b>Build Your Own Pasta Bar</b></p>	<p>Penne or Farfalle Pasta Served with Parmesan and Red Pepper Flakes <i>Sauces Choice of 2:</i> Bolognese, Alfredo, Marinara, or Pesto. <b>\$18 Per Person</b></p>
<p><b>Sushi Station</b></p>	<p>Hand Rolled Maki Sushi- Spicy Tuna, Crab, Unagi, Ebi Shrimp, Avocado, Cucumber, Daikon Sprouts <b>\$20 Per Person</b></p>
<p><b>Build Your Own Crazy Chips or Tots</b></p>	<p>Tortilla Chips or Tots with Guacamole, Pico de Gallo, Pepper Jack Cheese, SO-Cal Sauce, Nacho Cheese, Bacon Crumbles, Green Onions, Cilantro <i>Meat Choice 1:</i> Carne Asada or Carnitas <b>\$19 Per Person</b></p>



# Food Stations – Specialty

## Desserts

*(Add To Any Existing Menu)*

<p><b>Ultimate Cheesecake Station</b></p>	<p>Trio of Cheesecake Flavors, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Cookie Crumbles, and Whipped Cream</p> <p><b>\$16 Per Person</b></p>
<p><b>Sweets Table</b></p>	<p>Mini Fruit Tarts, Cream Puffs, Assorted Mousse in Chocolate Cups, Chocolate Truffles, Dark and White Chocolate, Covered Strawberries, Mini Cannoli, Imported Cheese Display with Lavash Crackers</p> <p><b>\$20 Per Person</b></p>
<p><b>Build Your Own S'mores</b></p>	<p>Graham Crackers, Marshmallow, Chocolate</p> <p><b>\$18 Per Person</b></p>
<p><b>Assorted French Macaron Display</b></p>	<p>Assorted French Macaron Display Assortment of Flavors- Sea Salt Caramel, Pistachio, Chocolate</p> <p><b>\$18 Per Person</b></p>
<p><b>Waffles on a Stick</b></p>	<p>Waffles on a Stick with an Assortment of Sweet and Salty Toppings</p> <p><b>\$16 Per Person</b></p>
<p><b>Charcuterie</b></p>	<p>A Display of International and Domestic Cheese Served with fresh fruits and seasonal berries French Bread and assorted crackers</p> <p><b>\$25 Per Person</b></p>



# Plated Dinner

## **Chicken Dijon and Fresh Alaskan Salmon**

### Classic Caesar Salad

Crisp Romaine, Toasted Croutons, Grated Parmesan Cheese, and Caesar Dressing

### Chicken Dijon and Fresh Alaskan Salmon

Dijon Marinated Chicken Breast and Alaskan Salmon served with Quinoa Pilaf

### Fresh Fruit Tartlet

**\$50.00 Per Person**

## **Chicken Dijon and Filet Mignon**

### Wedge Salad

Iceberg Lettuce, Tomatoes, Blue Cheese, and Balsamic Glaze

### Chicken Dijon and Filet Mignon

Dijon Marinated Chicken Breast and Seared Filet Mignon served with Roast Garlic Mashed Potatoes and Broccolini

### Strawberry Shortcake

**\$58.00 Per Person**

## **Filet Mignon and Bacon Wrapped Shrimp**

### California Salad

Spring Baby Greens, Cranberry, Toasted Almonds, Feta, and Balsamic Vinaigrette

### Filet Mignon and Bacon Wrapped Shrimp

Sauteed Filet Mignon with Port Wine Demi-Glace served with Crispy Bacon wrapped Shrimp and

### Tiramisu

**\$80.00 Per Person**

### **Vegetarian Options**

1. Roasted Vegetables en Croute
2. Creamy Polenta with Caponata

*Vegan Alternatives Available\**

# Children's Menu

## Create Your Own Kids Meal

### Entrée (Select 1)

Cheese Quesadilla

Hot Dogs

Chicken Nuggets

Grilled Cheese Sandwich

Penne Pasta and Meatballs  
with Marinara

Cheese Pizza

### Side Item (Select 2)

Macaroni and Cheese

Corn on the Cob

Green Peas and  
Carrots

Tater Tots

Mixed Vegetables

### Dessert (Select 1)

Jell-O Cup

Chocolate Chip Cookie

Rice Krispy Treat

Fresh Fruit

Cupcake

*\*All Meals Are Plated. A Minimum of 50 Children is Required for a Buffet Set-up*

**\$16 Per Person**

*Vegetarian and Vegan Alternatives Available\**

# A La Carte

## **Beverages** (\*Per Gallon/1 Gallon=16-18 Cups)

Milk	\$5
Freshly Brewed Coffee & Tea Bar*	\$42
Coffee Bar Upgrade 1 Flavored Creamer and Specialty Sugars	\$6
Coffee Bar Upgrade 2 Whipped Cream, Cinnamon Sticks, Orange Peels, Shaved Chocolate	\$7
Soda	\$4
Bottled Water	\$4
Sparkling Water	\$4
Unlimited Soda Bar	\$12
Assorted Bottled Juices- Orange, Apple, Cranberry	\$4
Ice Water*	\$7
Spa Water with Fruit*	\$18
Iced Tea*	\$26
Lemonade*	\$26
Fruit Punch*	\$26
Hot Spiced Apple Cider*	\$30
Hot Chocolate with Marshmallows	\$42

## **Snacks** (\*Per Dozen/Per Pound)

Whole Fruit	\$5
Caramel Corn	\$6
Popsicle	\$5
Hot Pretzel Bites With Mustard and Cheese	\$7
Ice Cream Cookie Sandwich	\$5.5
Nachos	\$7
Cheddar Fish*	\$18
Assorted Cookies*	\$26
Mixed Nuts*	\$29
Granola Bars*	\$29
Assorted Chocolate Dipped Cookies*	\$33
9" 3 Layer Chocolate Cake	\$44
Cupcakes*	\$40



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# Bar Service

*A complete bar can be set-up in select reception and dining areas. This requires a \$600 cumulative bar guarantee per bar. The bar can be set-up as host or no-host (cash) basis with beverage prices charged per drink.*

*On all hosted bars a service charge and sales tax will be added. Kegs of beer or bottled wine served at the table will not be considered part of your bar guarantee. If the bar guarantee is not met, you will be charged the difference. A bar inventory will be taken before and after your event. You are welcome to be present during the inventory.*

## **Hosted Bar Packages** By the Hour/Drink Ticket

<b>Beer, Wine &amp; Non-Alcoholic</b>	<b>Standard Cocktails</b>	<b>Premium Cocktails</b>
<i>1 Hour - \$20</i>	<i>1 Hour - \$24</i>	<i>1 Hour - \$30</i>
<i>2 Hour - \$28</i>	<i>2 Hour - \$34</i>	<i>2 Hour - \$43</i>
<i>3 Hour - \$36</i>	<i>3 Hour - \$43</i>	<i>3 Hour - \$54</i>
<i>4 Hour - \$43</i>	<i>4 Hour - \$51</i>	<i>4 Hour - \$64</i>
<b>Drink Ticket \$10</b>	<b>Drink Ticket \$11</b>	<b>Drink Ticket \$14</b>



# Full-Service Bar

## Standard

### Spirits

Milagro  
Smirnoff  
Bacardi  
Jack Daniel's  
Black Label  
Zack Harris

### Cordials

Grand Marnier  
Kahlua  
Bailey's

### Wine

William Hill Chard  
Leese-Fitch Cab  
Blackstone Merlot  
SIP Moscato  
Ecco Domani Pinot Grigio

### Champagne

Wycliff Brut

## Premium

### Spirits

Herradura  
Titos  
Malibu/Captain Morgan  
Bombay Sapphire  
Crown Royal  
Black Label  
Woodford Reserve

### Cordials

Grand Marnier  
Kahlua  
Bailey's  
Disaronno  
Courvoisier Vs Cognag  
Madori Melon

### Wine

Frei Brothers Chard  
Frei Brother Cab  
McMurray Pinot Noir  
SIP Moscato  
Ecco Domani Pinot Grigio

### Champagne

Chandon Brut

# ***Bar Service-Wine List***

## **CHARDONNAY**

House White William Hill, Napa CA...27

Kendall Jackson, Sonoma CA...30

Frei Brothers, Russian River, Sonoma CA...35

## **SPARKLING & CHAMPAGNE**

SIP, Moscato, CA...32

William Wycliff Brut, CA...34

Roederer Estate Brut, CA...42

Louis Roederer Champagne, Brut Premier, Reims France...70

## **FOOD FRIENDLY & INTERESTING WHITES**

Ecco Domani Pinot Grigio, Tre Venezie Italy...27

MacMurray Ranch Pinot Gris, Russian River, Sonoma CA...32

## **CABERNET SAUVIGNON**

House Red Leese-Fitch, Sonoma CA...30

Turning Leaf Coastal Reserve, Central Coast...31

Kendall Jackson, Sonoma CA...32

Frei Brothers, Alexander Valley, Sonoma CA...40

## **MERLOT**

Indigo Hills, San Francisco Bay CA...29

Frei Brothers, Dry Creek CA...34

## **FOOD FRIENDLY & INTERESTING REDS**

McWilliams Hanwood Estate Shiraz, Australia...29

Rancho Zabaco Heritage Vines Zinfandel, Sonoma CA...32

Anapamu Syrah, Paso Robles CA...35

MacMurray Ranch Pinot Noir, Sonoma Coast CA...36