



---

# 2025 CATERING MENU

---



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!***



# ***Table of Contents***

***Page 3-5***

***Page 6-8***

***Page 9***

***Page 10-15***

***Page 16***

***Page 17***

***Page 18***

***Page 19-21***

*Breakfast*

*Lunch*

*Hors D' Oeuvres*

*Food Stations*

*Plated Dinner*

*Children's Menu*

*A La Carte*

*Bar Service*

# ***Breakfast Buffet***

## **Express Continental**

Seasonal Fresh Fruit  
Assorted Muffins and Danish  
Freshly Brewed Regular and Decaffeinated Coffee  
Assorted Tea  
Chilled Fruit Juices  
**\$27.00 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  
**\$28.00 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  
**\$38.00 Per Person**

36+5

# ***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  
**\$35.00 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  
**\$41.00 Per Person**

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

### **Omelet Action Station**

Made to Order Omelets  
Chef Carved Ham  
**\$15.00 Per Person**

### **Warm Sandwiches**

Bagel, Canadian Bacon, Egg, and Cheese  
Croissant, Ham, Egg, and Cheese  
English Muffin, Sausage Patty, Egg, and Cheese  
**\$11.00 Per Person**

### **Breakfast Burritos**

Chorizo, Egg, Potatoes, Beans, and Cheese  
Diced Ham, Egg, Beans, and Cheese  
**\$11.00 Per Person**

# ***Breakfast A La Carte***

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

Freshly Baked Muffins	<b>\$38.00 Per Dozen</b>
Freshly Baked Cheese and Fruit Danish	<b>\$41.00 Per Dozen</b>
Bagels with Cream Cheese	<b>\$41.00 Per Dozen</b>
Freshly Baked Cinnamon Rolls	<b>\$41.00 Per Dozen</b>
Coke Products	<b>\$6.00 Each</b>
Assorted Bottled Fruit Juices	<b>\$6.00 Each</b>
Freshly Brewed Coffee & Tea Bar (1Gallon)	<b>\$44.00 Per Station</b>
Hot Spiced Apple Cider	<b>\$42.00 Per Gallon</b>
Hot Chocolate with Mini Marshmallows	<b>\$42.00 Per Gallon</b>
Spa Water with Fruit	<b>\$23.00 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

**\$33.00 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  
Chicken served with a Garlic Breadstick

### Chocolate Mousse Cake

**\$33.00 Per Person**

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

### Greek Salad

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

### House Herb Marinated Chicken

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

### Fresh Fruit Tart

**\$38.00 Per Person**

## **Grilled Salmon & Asian Cabbage Salad**

### Asian Cabbage Salad

Cabbage, Carrots, Edamame, Bell  
Peppers, Fried Wontons, Sesame  
Dressing

### Fresh Sustainable Salmon

Fresh Sustainable Salmon with  
Teriyaki Glaze and Rice Pilaf

### Flourless Chocolate Cake

**\$40.00 Per Person**

# ***Lunch Buffet***

## **Classic Favorites**

### Starter

Caesar Salad

### Entrees

Cranberry Turkey Croissants

Ham and Swiss Croissants

### Sides

Macaroni Salad, Chips, and

Fresh Fruit Cups

### Dessert

Fresh Cookie Assortment

### Drinks

Assorted Soda and Water Station

**\$38.00 Per Person**

## **All-American**

### Starters

Potato Salad with Dill and Sour  
Cream

Tossed Green Salad

### Entrees

Angus Beef Sliders

Pulled Pork Sliders

### 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

**\$40.00 Per Person**

# Lunch Buffet

## Baja

### Starters

Caesar Salad  
Fresh Fruit Cups with Tajin

### Entrees

Build your own Tacos:  
Carne Asada  
Fresh Sustainable Fried Fish  
Flour and Corn Tortillas  
Lettuce, Cheese, Sour Cream,  
Guacamole  
Assorted Salsas  
Cheese Quesadillas  
Spanish Rice  
Mexican Pinto Beans

### Desserts

Caramel Cheesecake  
Flourless Chocolate Cake

### Drinks

Assorted Soda and Water Station  
**\$44.00 Per Person**

## Gourmet

### Starters

Build your own Chopped Salad  
Havarti Cheese on Pretzel Bun

### Entrees

Chef Carved Tri-Tip & BBQ Chicken  
Classic Italian Sandwich  
Caprese Sandwich  
Smoked Salmon on Olive Baguette

### Toppings:

Bell Pepper, Red Onion, Cucumber, Tomato,  
Edamame, Sliced Almonds, Olives, Feta  
Cheese, Dried Cranberries, Bacon

### Dressings

Italian, Balsamic, Ranch

### Desserts

Pot a Crème Cups  
Strawberry Shortcake

### Drinks

Assorted Soda and Water Station  
**\$51.00 Per Person**

# Hors D 'Oeuvres

## A La Carte

### Cold Selections

Hummus with Grilled Pita Bread  
 California Roll in a Bowl  
 Olive Tapenade Crostini  
 Smoked Salmon Canape  
 Ahi Tuna Canape  
 Heirloom Caprese Bowl  
 Avocado Mousses Crostini  
 Tomato Asiago Basil Bruschetta  
 Fruit Cup with Tajin Rim  
 Shrimp Cocktail  
 Grilled Seasonal Fruit  
 Vegetable Skewer with Yogurt Raita

### Hot Selections

Mini Beef Wellingtons  
 Brie and Cranberry Grilled Cheese  
 Truffle Mushroom & Ricotta Puffs  
 Crispy Spanakopita, Tzatziki Sauce  
 Thai Chicken in Phyllo Triangle  
 Butterfly Shrimp with Sweet Chili  
 Vegetable Lumpia, Sweet Chili  
 Pork Pot Stickers  
 Grilled Cheese  
 Grilled Beef Brochettes, Chimichurri  
 Crab Cakes  
 Tandoori Chicken Skewer

<i>2 Cold/2 Hot Selections</i>	<i>\$50 Per Person</i>
<i>3 Cold/2 Hot Selections</i>	<i>\$55 Per Person</i>
<i>3 Cold/3 Hot Selections</i>	<i>\$57 Per Person</i>
<i>Priced Per Person for 1<sup>st</sup> Hour.</i> <i>\$10.00 Per Person for Each Additional ½ Hour</i>	

# ***Food Stations – SeaStreet***

## **Station 1**

### Kahlua Pulled Pork

Kahlua Pulled Pork, Hawaiian Rolls on Side

### Kimchi Fried Rice

Kimchi, Rice, Peas, Carrots

### Hawaiian Mac Salad

Macaroni, Shredded Carrots

## **Station 2**

### Tortilla Chips

Jack Cheddar Cheese, Avocado Crema, Pico de Gallo

### Elote en Vaso

Roasted Corn Kernels, Lime Crema, Cotija, Chili Powder

### Black Beans

Onion, Bell Pepper

## **Station 3**

### California Roll in a Bowl

Rice, Krab Salad, Avocado, Cucumber, Seaweed Salad, Furikake

### Cobb Salad

Diced Chicken, Hard-boiled Egg, Bacon Tomato, 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*

***\$87 Per Person***

# ***Food Stations – Savor***

## **Station 1**

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

Bread 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**

Choice of 2: Marinara, Bolognaise, 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, Spanish 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*

**\$95.00 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, Broccolini, Edamame, Peppers

## **Station 2: Sea**

Fresh Coastal Paella

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

## **Station 3: Crudit **

California Crudit  & Artisan Cheese

Fresh Garden Crudit , Green Goddess Dressing  
Marinated Olives, Caprese Salad  
Chevre, French Brie, Lavash Crackers  
Smoked Gouda, Spanish Manchego, Mini Breadsticks

## **Station 4: 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*

**\$110.00 Per Person**



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

Prices Do Not Include Service Charge and Applicable Taxes  
Prices Are Subject to Change

# Food Stations – Add-Ons

*(Add To Any Existing Menu)*

<b>Carving Station</b>	<p>Ham <b>\$18 Per Person</b>  Pork Tenderloin <b>\$19 Per Person</b>  Turkey <b>\$21 Per Person</b>  Tri-Tip <b>\$25 Per Person</b>  Prime Rib <b>\$32 Per Person</b></p>
<b>Build Your Own Tacos</b>	<p>Deluxe: Chicken, Fish, Barbacoa  <b>\$23 Per Person</b>  Premium: Shrimp, Steak, Chayote  <b>\$31 Per Person</b></p>
<b>Sustainable Seafood</b>	<p>Poke, Tahitian Possin Cru, Shrimp Ceviche, Shrimp Cocktail  <b>\$81 Per Person</b></p>
<b>Slider Station</b>	<p><i>Choice of 2:</i>  Pulled Kahula Pork, BBQ Brisket, Jerk Chicken, Angus, or Lamb  <b>\$30 Per Person</b></p>
<b>Mashed Bar</b>	<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>\$18 Per Person</b></p>
<b>Build Your Own Gourmet Mac &amp; Cheese</b>	<p>Gourmet Mac &amp; Cheese Served with Shredded Cheese, Chives, Toasted Breadcrumbs, Parmesan Cheese, Bacon  <i>Hot Toppings Choice of 2:</i>  Buffalo Chicken, Butternut Squash, Seasonal Vegetable, BBQ Pork  <b>\$20 Per Person</b></p>

# Food Stations – Add-Ons (Continued)

<i>(Add To Any Existing Menu)</i>	
<b>Stir Fry in a Box</b>	Yaki Soba Noodles Served with Ginger Soy Sauce, Scallions, Carrots, and Cabbage with Chicken, Shrimp, and Tofu. Served in a To-Go Box with Chopsticks  <b>\$21 Per Person</b>
<b>Build Your Own Pasta Bar</b>	Penne or Farfalle Pasta Served with Parmesan and Red Pepper Flakes <i>Sauces Choice of 2:</i> Bolognaise, Alfredo, Marinara, or Pesto.  <b>\$19 Per Person</b>
<b>Sushi Station</b> <i>Max 150 People</i>	Hand Rolled Maki Sushi- Spicy Tuna, Krab, Shrimp, Avocado, Cucumber, Daikon, Carrots  <b>\$21 Per Person</b>
<b>Build Your Own Crazy Chips</b>	Housemade Potato Chips 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>\$20 Per Person</b>

# ***Food Stations – Specialty Desserts***

*(Add To Any Existing Menu)*

<b>Ultimate Cheesecake Station</b>	Trio of Cheesecake Flavors, Chocolate Sauce, Caramel Sauce, Raspberry Sauce, Toffee Crunch, Cookie Crumbles, and Whipped Cream  <b>\$17 Per Person</b>
<b>Sweets Table</b>	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  <b>\$21 Per Person</b>
<b>Build Your Own S'mores</b>	Graham Crackers, Marshmallow, Chocolate  <b>\$19 Per Person</b>
<b>Assorted French Macaron Display</b>	Assorted French Macaron Display Assortment of Flavors- Sea Salt Caramel, Pistachio, Chocolate  <b>\$19 Per Person</b>
<b>Sweet Belgium Waffles</b>	Sweet Belgium Waffles with an Assortment of Sweet and Salty Toppings  <b>\$17 Per Person</b>
<b>Charcuterie</b>	A Display of International and Domestic Cheese Served with fresh fruits and seasonal berries, French Bread, and assorted crackers  <b>\$26 Per Person</b>

# ***Plated Dinner***

*Max 500 People*

## **Dijon Crusted Chicken and Fresh Sustainable Salmon**

### Classic Caesar Salad

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

### Dijon Crusted Chicken and Fresh Sustainable Salmon

Dijon Crusted Chicken Breast and Fresh Sustainable Salmon served  
with Rice Pilaf, Seasonal Vegetables

### Fresh Fruit Tartlet

**\$53.00 Per Person**

## **Dijon Crusted Chicken and Filet Mignon**

### Wedge Salad

Iceberg Lettuce, Tomatoes, Blue Cheese, and Bacon

### Dijon Crusted Chicken and Filet Mignon

Dijon Crusted Chicken Breast with Beurre Blanc and Seared Filet  
Mignon with Demi-Glace served with Roast Garlic Mashed Potatoes  
and Seasonal Vegetables

### Strawberry Shortcake

**\$61.00 Per Person**

## **Filet Mignon and Shrimp Beurre Blanc**

### California Salad

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

### Filet Mignon and Shrimp Beurre Blanc

Sauteed Filet Mignon with Shrimp Beurre Blanc Roasted Garlic  
Mashed Potatoes and Seasonal Vegetables

### Tiramisu

**\$84.00 Per Person**

## **Vegetarian Options**

1. Eggplant Rotini
2. Creamy Polenta with Caponata

*Vegan Alternatives Available\**

# Children's Menu

## Create Your Own Kids Meal Kids 12 and under

### 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*

**\$17 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*	\$44
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	\$13
Assorted Bottled Juices- Orange, Apple, Cranberry	\$4
Ice Water*	\$7
Spa Water with Fruit*	\$19
Iced Tea*	\$27
Lemonade*	\$27
Fruit Punch*	\$27
Hot Spiced Apple Cider*	\$32
Hot Chocolate with Marshmallows	\$44

## **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	\$6
Nachos	\$7
Cheddar Fish*	\$19
Assorted Cookies*	\$27
Mixed Nuts*	\$30
Granola Bars*	\$30
Assorted Chocolate Dipped Cookies*	\$35
9" 3 Layer Chocolate Cake	\$46
Cupcakes*	\$42

# Bar Service

*A complete bar can be set-up in select reception and dining areas. This requires a \$775 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 - \$21</i>	<i>1 Hour - \$25</i>	<i>1 Hour - \$32</i>
<i>2 Hour - \$29</i>	<i>2 Hour - \$39</i>	<i>2 Hour - \$45</i>
<i>3 Hour - \$38</i>	<i>3 Hour - \$45</i>	<i>3 Hour - \$57</i>
<i>4 Hour - \$45</i>	<i>4 Hour - \$54</i>	<i>4 Hour - \$67</i>
<b>Drink Ticket \$11</b>	<b>Drink Ticket \$12</b>	<b>Drink Ticket \$15</b>

# Full-Service Bar

## Standard

### Spirits

Svedka Vodka  
Calypso Silver Rum  
Calypso Spiced Rum  
Bombay Gin  
Torada Gold Tequila

### Spirits Cont.

Jim Beam Bourbon  
Dewar's White Label Scotch

### Wine

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

### Champagne

Wycliff Brut

## Premium

### Spirits

Tito's Vodka  
Bacardi Superior Rum  
Bacardi Gold Rum  
Malibu Rum  
Bombay Sapphire Gin  
Patron Silver Tequila

### Spirits Cont.

Makers Mark Bourbon  
Jameson Irish Whiskey  
Jack Daniel's Whiskey  
Monkey Shoulder Scotch

### 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...28

Kendall Jackson, Sonoma CA...32

Frei Brothers, Russian River, Sonoma CA...37

## SPARKLING & CHAMPAGNE

SIP, Moscato, CA...34

William Wycliff Brut, CA...36

Roederer Estate Brut, CA...44

Louis Roederer Champagne, Brut Premier, Reims France...74

## FOOD FRIENDLY & INTERESTING WHITES

Ecco Domani Pinot Grigio, Tre Venezie Italy...28

MacMurray Ranch Pinot Gris, Russian River, Sonoma CA...34

## CABERNET SAUVIGNON

House Red Leese-Fitch, Sonoma CA...32

Turning Leaf Coastal Reserve, Central Coast...33

Kendall Jackson, Sonoma CA...34

Frei Brothers, Alexander Valley, Sonoma CA...42

## MERLOT

Indigo Hills, San Francisco Bay CA...30

Frei Brothers, Dry Creek CA...36

## FOOD FRIENDLY & INTERESTING REDS

McWilliams Hanwood Estate Shiraz, Australia...30

Rancho Zabaco Heritage Vines Zinfandel, Sonoma CA...34

Anapamu Syrah, Paso Robles CA...37

MacMurray Ranch Pinot Noir, Sonoma Coast CA...38