



KEA LANI BREAKFAST BUFFET

Start your day with a full selection from our breakfast buffet offerings at one of our many outdoor or indoor locations. Create your own breakfast experience or enhance your meal with fresh made juices to adding a culinary chef action station. Absolutely, a great way to begin your days adventures. A surcharge of \$300 will apply for groups under 50 guests.

Included:

Chilled Orange, Pineapple, and Guava Juices
Freshly Baked Croissants, Muffins, and Danish,
Island Banana Nut, Mango, Cranberry, and Pineapple Fruit Breads
Sweet Butter, Honey, and Tropical Preserves
Fresh Seasonal Berries, Melons, and Tropical Fruit
Specialty Hawaiian Granola and Milk

Priced \$49 per person.

SIDE TOPPINGS (CHOOSE TWO):

Kamuela Tomato
Scallions
Cheddar Cheese
Mozzarella Cheese
Maui Salsa
Pepper Jack Cheese

MEATS (CHOOSE ONE):

Hickory Smoked Bacon
Turkey Bacon
Grilled Ham
Portuguese sausage
Sausage Links
Turkey Patty

POTATOES (CHOOSE ONE): _____

**Home Style Fried Potatoes
with Maui Onions**

**Country Hash Brown
Potatoes**

**Skillet Potatoes with Sweet
Peppers, Ham and
Cheddar Cheese**

**Steamed White Rice or
Brown Rice**

CONTINENTAL BREAKFAST

All Continental Breakfasts Include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Specialty Blend
Fairmont Lot 35 Teas with Milk, Honey & Lemon.

The Plumeria Continental 35

Breakfast

Chilled Orange, Pineapple, and Guava Juices
Freshly Baked Croissants, Muffins, and Danish
Island Banana Nut, Mango, Cranberry, and
Pineapple Fruit Breads
Sweet Butter, Honey, and Kea Lani Tropical
Preserves
Fresh Seasonal Berries, Melon, and Tropical
Fruit
Individual Fruit Yogurts

The Wailea Continental 40

Breakfast

Chilled Orange, Pineapple, and Guava Juices
Freshly Baked Croissants, French Rolls, and
Muffins
Island Banana Nut, Mango, Cranberry, and
Pineapple Fruit Breads
Sweet Butter, Honey, and Kea Lani Tropical
Preserves
Fresh Seasonal Berries, Melon, and Tropical
Fruit
Individual Fruit Yogurts
Specialty Hawaiian Granola, Assortment of Cold
Cereals, and Milk
Smoked Salmon and Cream Cheese with
Bagels, Red Onions, and Capers
Black Forest Ham, Mortadella, and Salami
Sliced Cheese

PLATED BREAKFAST

Includes fresh orange juice, freshly brewed Caffée Sumba Coffee, Avila Decaffeinated coffee and LOT 35 Teas. Served with freshly baked pastries, your choice of Starter and Entrée.

Priced \$60 per person, minimum of 25 guests.

STARTER (PLEASE SELECT ONE)

Big Island Papaya Half

Filled with yogurt and tropical granola

Cracked Coconut

Chia breakfast pudding, fresh berries and garden mint

Mango and Kula

Strawberry Bake

Steel cut oatmeal and macadamia nuts

ENTRÉE (PLEASE SELECT ONE)

Cage-Free Scrambled Eggs

Portuguese sausage, smoked bacon, homestyle red bliss potato, caramelized kula onion

Hawaiian Sweet Bread

French Toast

Kula strawberries, candied macadamia nuts, coconut syrup, Canadian bacon, grilled pineapple

Baked Organic Egg

with upcountry spinach, sautéed onion, tomato, feta cheese, chicken apple sausage, cranberry relish

BREAKFAST BUFFETS

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All buffets come with Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Specialty Blend Fairmont Lot 35 Teas with Milk, Honey and Lemon.

Kea Lani Brunch

72

2% Milk and Skim Milk

Freshly Baked Croissants, Mango Turnovers, Macadamia Nut Sticky Buns
Banana Nut Bread, Assorted Danish with Sweet Butter, Honey, and Tropical Preserves
Fresh Seasonal Berries, Melons, and Tropical Fruit
Imported and Domestic Cheese Display with Fresh Fruit Garnish and Assorted Crackers and Breads

Salads

Big Island Baby Greens, Shredded Chicken Breast, Cashew Nuts, Crispy Won Ton, Carrot and Cucumber Curls with Sesame Dressing
Orzo Salad with Edamame Beans and Upcountry Vegetables
Rock Shrimp and Artichoke Hearts with Lemon and Parsley Dressing
Cold Grilled Asparagus with Sweet Peppers
Alderwood Smoked Salmon Display Served with Petite Bagels, Cream Cheese, Red Onions, Kamuela Tomato and Capers

Entrées

Scrambled Eggs with Kamuela Tomato and Chives
Penne Pasta with Kula Vegetables in a Sun-Dried Tomato Cream
Macadamia Nut Crusted Island Catch with Lemon Grass Butter
Herb Grilled Chicken Breast with Caramelized Maui Onions
Hawaiian Sweet Bread French Toast with Maple and Coconut Syrup
Applewood Smoked Bacon
Home Style Fried Potato with Maui Onions
Portuguese Sausage

Desserts

Tropical Fruit Tart, Hana Bay Rum Tartlette,

Inspire Your Energy

46

Breakfast

Chilled Orange, Tomato and Pineapple Juices
Fresh Tropical Fruits with Berries
Hawaiian Granola Fruit and Yogurt Parfait
Gluten Free Scones and Muffins
Kula Greens, Cherry Tomatoes, Cucumber and Mushrooms with Passion Fruit Vinaigrette
Steel Cut Oatmeal with Assorted Toppings: Macadamia Nuts, Raisins, Dried Cranberries and Raw Maui Sugar
Organic Almond Milk, Rice Milk and Soy Milk
Tofu scramble with kula tomatoes, mushroom and spinach
Multi-grain pancakes with protein powder, blueberries and agave syrup
Grilled smoked turkey breast

White Chocolate Mousse Cups, Pineapple
Coconut Cheesecake

SPECIALTY BREAKFAST BUFFET ENHANCEMENTS

Natural Fruit Yogurts	6	Buttermilk Pancakes	10
		with Maple and Coconut Syrups	
Blueberry Pancakes	10	Plantation Banana Pancakes	10
with Maple and Coconut Syrups		with Maple and Coconut Syrups	
Hawaiian Sweet Bread	10	Apple Crepes	10
French Toast		with Macadamia Nut Honey Butter	
with Maple and Coconut Syrups			
Toast and Bagel Station	6	Ham and Provolone Cheese	9
with Assorted Breads.		Croissants	
Includes Peanut Butter, Cream Cheese, Sweet Butter and Tropical Preserves		with Honey and Whole Grain Mustard	
Breakfast Burrito with Eggs	8	Paia Spinach Wrap	8
Portuguese Sausage, Cheddar Cheese, Maui Salsa and Sour Cream in a Whole Wheat Wrap		with Scrambled Eggs, Baby Spinach, Tomato, Mushrooms,	
		Pepper Jack Cheese, Maui Salsa, and Sour Cream	
Egg and Ham with Cheese	8	Freshly Scrambled Eggs	7
on Butter Croissant			
Breakfast Meats	7	Eggs Benedict	8
Choice of: Bacon, Link Sausage, Portuguese Sausage, Turkey Sausage, or Turkey Bacon		Poached Egg on an English Muffin with Canadian Bacon and Topped with Hollandaise Sauce	
Eggs Florentine	8	Smoked Salmon	17
Poached Egg on an English Muffin with Sautéed Spinach and Three-Cheese Sauce		Alderwood Smoked Salmon Display Served with Petite Bagels, Cream Cheese, Chopped Red Onions, Chopped Egg, Kamuela Tomato, and Capers	

BREAKFAST TO GO

ENTRÉE FRUITS (PLEASE SELECT ONE)

Half Papaya with Lime

Seasonal Fruit Medley

Pineapple Spears

ENTRÉE (SELECT ONE)

Ham and Provolone

Croissant

with Honey and Whole Grain Mustard

**Bagel and Cream Cheese
with Smoked Salmon**

**Turkey with Cheese on
Croissant**

BEVERAGES (SELECT TWO)

Orange Juice

Guava Juice

Bottled Water

Passion Orange Juice

CHEF'S STATIONS

The following enhancements are designed and priced to accompany your buffet selections and may not be ordered a la carte. Breakfast Stations require a minimum of 50 guests.

Haleakala Sunrise Smoothie 13

Station

Banana, Pineapple, Strawberry, and Mango Smoothies Made-to-Order with Yogurt and Honey
(1 Attendant required per 50 persons)

Island Pancake Station 16

Gluten Free Pancakes Available

Pancakes Prepared to Order and Served with Fresh Berries, Warm Mango Compote, Macadamia Nuts, Whipped Cream, Sweet Butter, Maple, and Coconut Syrups
(1 Chef required per 50 persons)

Omelette Station 18

Omelettes are Prepared and Created your way with the Following: Regular Eggs, Egg Whites, Diced Ham, Rock Shrimp, Mushrooms, Spinach, Sweet Peppers, Tomatoes, Scallions, Maui Salsa, and Cheddar Cheese
(1 Chef required per 50 persons)



SNACK FAVORITES

Whole Fruit	4	Fresh Fruit Kabobs	8.5
Hawaiian Granola Fruit and Yogurt Parfait	9	Natural Fruit Yogurts	6
Chocolate Dipped Strawberries Per dozen	52	Häagen-Dazs Bars	7
Frozen Fruit Bars	7	Assorted Granola Bars	4
Power Bars	4	Assorted King Size Candy Bars	4
Mini Oreos or Chips Ahoy	4	Chips Individual Bags of Assorted Chips	4
Tortilla Chips Per 16oz. Bowl	19	Maui Chips Per 16oz. Bowl	19
Pretzels Per 16oz. Bowl	19	Mixed Nuts Per 16oz. Bowl	24
Bar Snack Mix	17	Dry Roasted Macadamia	24

Per 16oz. Bowl

Nuts

Per 16oz. Bowl

**Maui Onion, Ranch, Salsa or
Spinach Dip** 22
Per 16oz. Bowl

Guacamole or Hummus 27
Per 16oz. Bowl

**Maui Chips and Maui Onion
Dip** 11
Per person

Tortilla Chips and Salsa 11
Per person

BAKED GOODS

ASSORTED BREAKFAST PASTRIES (PLEASE CHOOSE ONE)

Croissants 49 per dozen

Muffins 49 per dozen

Danish 49 per dozen

Fruit Bread 49 per dozen

**Coconut or Pineapple
Turnovers** 49 per dozen

**Maple Walnut, Blueberry or
Cranberry Scones** 49 per dozen

**Cinnamon Rolls or
Macadamia Nut Sticky
Buns** 49 per dozen

**Mango, Banana Nut,
Pineapple, and Cranberry
Breads** 49 per dozen

**Low Fat Cranberry,
Blueberry, Lemon Poppy
Seed, or Bran Muffins** 49 per dozen

**Raspberry and Blueberry
Gluten-Free Fruit Scones** 49 per dozen

**Blueberry and Banana
Gluten-Free Muffins** 49 per dozen

OTHER BAKED GOODS

Bagels With Cream Cheese 49 per dozen

**Fresh Baked Double
Chocolate Brownies** 49 per dozen

ASSORTED COOKIES (PLEASE CHOOSE ONE)

Chocolate Chip 49 per dozen

Oatmeal 49 per dozen

Peanut Butter 49 per dozen

Macadamia Nut Cookies 49 per dozen

Hawaiian Luau Cookies 49 per dozen

JUICES AND BEVERAGES

Minimum Order (1) dozen

Coffee and Tea	89 per gallon	Chilled Beverages	89
Royal Cup Sumba Coffee, Royal Cup Avilla (Decaf) Coffee, Selection of Fairmont Lot 35 Tea		Tropical Iced Tea, Iced Coffee, Lemonade or Tropical Fruit Punch	
Juices	32	Milk	6.5
Orange, Pineapple, Guava Juice, Cranberry, Grapefruit, Apple, Tomato or V-8		1%, 2%, Skim or Soy	
Assorted Soft Drinks	6	Mineral Waters	6
Coca Cola Products			
Bottled Waters	6	Coconut Water	6.75
Gatorade	6.75	Arizona Teas	6.75
Red Bull Energy Drink	6		



BUFFETS

All buffets come with Tropical Iced Tea and Lemonade. All buffets come with Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Specialty Blend Fairmont Lot 35 Teas with Milk, Honey and Lemon. A surcharge of \$300 will apply for groups under 50 guests.

Cook-Out Luncheon Buffet 62

SALADS

- Organic Upcountry Greens with Ranch Dressing and Orange Sesame Vinaigrette
- Tri-Colored Cole Slaw
- Tropical Fruit Salad
- Potato Macaroni Salad

PICK THREE*

- Black Angus Hamburgers or Cheeseburgers
- All Beef Hot Dogs
- Grilled Island Catch of the Day
- Mango BBQ Chicken Breast
- Garden Burger

ALSO INCLUDES

- Homemade Sesame Buns, Fresh Leaf Lettuce, Jumbo Kosher Pickles, Assorted Sliced Cheeses, Sliced Tomatoes, and Maui Onions, Mustard, Mayonnaise, and Ketchup
- Maui Potato Chips

DESSERTS

- Fresh Baked Macadamia Nut Brownies
- White Chocolate Macadamia Nut Cookies, Peanut Butter Cookies, Oatmeal Raisin Cookies, and Chocolate Chunk Cookies

BEVERAGES

Wailea Grill Lunch Buffet 66

SALADS

- Maui Cole Slaw
- Broccoli and Almond Salad
- Fresh Fruit Salad
- Baby Spinach and Radicchio with Pine Nuts, Sun-Dried Cranberries, and Citrus Vinaigrette

GRILL STATION*

- Medallions of Beef with Garlic and Herbs
- Grilled Chicken Breast with Tomato, Onion, and Kalamata Relish
- Chef's Selection of Grilled Fish with Hamakua Mushrooms and Garlic Butter
- Roasted Potato and Maui Onions
- Upcountry Roasted Vegetables

ALSO INCLUDES

- Assorted Rolls and Rustic Rolls, Oil and Balsamic Vinegar

DESSERTS

- Fresh Fruit Tarts
- Waialua Estates Chocolate Mousse Tulip Cup with Fresh Fruit
- Hawaiian Salted Caramel Cheesecake with a Macadamia Nut Graham Cracker Crust
- Kula Strawberry and Cream Cake
- Local Lilikoi French Macaron
- Maui Vanilla Bean Brulee

Tropical Iced Tea and Lemonade

*One grill Chef required at \$350 per Chef

Executive Aloha Deli 52

SALADS

Local Baby Greens, Kamuela Tomato, Upcountry Cucumbers
with Bleu Cheese and Balsamic Vinaigrette Dressings
Local Harvest Roasted Vegetables
Curried Shrimp Salad
Spicy Tuna Salad with Corn and Jalapeno
Tropical Fruit Salad

MAKE YOUR OWN SANDWICH

Roast Beef, Grilled Chicken Breast, Gourmet Black Forest Ham, and Oven Roasted Turkey Served with Sliced Swiss, Cheddar, and Provolone Cheese
Jumbo Kosher Pickles, Tomatoes, Lettuce, and Maui Onions
Sliced Whole Grain, Sourdough, Wheat Bread, and French Rolls
Mustard, Mayonnaise and Ketchup
Maui Kettle Chips

DESSERTS

Raspberry Tartlets
Apple Almond Crisp
Double Chocolate No Nut Fudge Brownie

BEVERAGES

Tropical Iced Tea and Lemonade

Taste of Asia Lunch Buffet 62

SOUPS AND SALADS

Miso Soup with Tofu and Green Onion
Bean Sprout and Watercress Salad
Kung Pao Noodle Salad

ENTREES

Sui Mai, Char Sui Bao, Chicken Pot Sticker, and Edamame Pot Sticker
Hot Mustard Dipping Sauce and Thai Sweet Chili Sauce
Stir Fried Chicken with Upcountry Vegetables
Steamed Fish Chinese Style with Julienne Ginger, Lupchong,
Cilantro, Scallions, Soy Sauce, and Hot Sizzling

BEVERAGES

Tropical Iced Tea and Lemonade

*One grill Chef required at \$350 per Chef

Mediterranean Lunch Buffet 60

SALADS

Hearts of Romaine, Parmesan Cheese, Garlic Croutons, and Caesar Dressing
Orzo Salad with Kalamata Olives, Edamame, and Feta Cheese
Teardrop Tomatoes and Baby Mozzarella Broccoli and Almond Salad with Raspberry Vinaigrette
Tropical Fruit Salad

HOT ENTREES

Sauteed Breast of Chicken with Hamakua Alii Mushrooms and Roasted Garlic
Grilled Island Catch with Tomatoes, Maui Onions, and Caper Butter Sauce
Whole Grain Penne Pasta with Shrimp Scampi
Oven Roasted Upcountry Vegetables with Pesto

ALSO INCLUDES

Italian Salt and Pepper Focaccia and Maui Onion Focaccia
Balsamic Vinegar and Olive Oil

DESSERTS

Traditional Tiramisu
Cannoli Filled with Mascarpone Cheese
Key Lime Posset
Lilikoi Cheesecake

BEVERAGES

Tropical Iced Tea and Lemonade

Oil

Jasmine Rice with Spinach

DESSERTS

Fortune Cookie

Coconut Tapioca Served in Sake Cup

Yuzu Meringue Tart

Green Tea Cheesecake

Yuzu Tartlet with Fresh Raspberry

BEVERAGES

Tropical Iced Tea and Passion Orange Juice

BOXED LUNCHES

Our lunches are ready to go and conveniently packed in a barn box with handles.

All pricing is per person. Each meal includes either Maui Chips, Whole Fruit & Fresh Baked Cookie Fairmont Still Bottled Water.

Appropriate Condiments are included for your convenience.

The Italian Box Lunch 45

The Italian
Salami, Ham, Mortadella, and Provolone Cheese
with Olive Relish on Basil Feta Bread
Tomato and Mozzarella Salad
Maui Kettle Potato Chips
Pepperoncini, Olives, Assorted Pear Tomatoes,
Sweet Peppers
Macadamia Nut and White Chocolate Chip
Cookie, and Fresh Whole Fruit
Bottled Spring Water

Kea Lani Pesto 45

Kea Lani Pesto
Oven Roasted Turkey and Provolone in a Whole
Wheat Wrap
Served with Local Tomatoes, Lettuce, Pesto, and
Mayonnaise
Tortellini Salad
Maui Kettle Potato Chips
Pepperoncini, Olives, Assorted Pear Tomatoes,
Sweet Peppers
Chocolate Macadamia Nut Brownie and Fresh
Whole Fruit
Bottled Spring Water

Volcano Veggie 45

Grilled Eggplant, Yellow Squash, Zucchini,
Lettuce, Tomato,
Red Onion, and Olive Relish Served on Herb
Bread
Broccoli Almond Salad
Pepperoncini, Olives, Assorted Pear Tomatoes,
Sweet Peppers
Oatmeal Cookie and Fresh Whole Fruit
Bottled Spring Water

Upcountry Chicken 45

Honey Dipped Fried Chicken
Red Potato and Dill Salad
Pepperoncini, Olives, Assorted Pear Tomatoes,
Sweet Peppers
Granola Oatmeal Raisin Bar and Fresh Whole
Fruit
Bottled Spring Water

PLATED LUNCH

All Served Lunches Include: Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Specialty Blend Fairmont Lot 35 Teas with Milk, Honey & Lemon.

Entrée prices include fresh baked bread rolls, sweet butter and your choice of a soup or salad and a dessert. Add an additional course for \$12 per person.

SOUPS AND SALADS

Upcountry Chilled Tomato Gazpacho

All Vegetable Minestrone

Miso Soup

Baby Spinach and Tofu

Kale Salad

with Sun-Dried Cranberries, Toasted Almonds and Raspberry Honey Vinaigrette

Maui Chopped Salad

Romaine Lettuce, Avocado, Maui Onion, Cucumber, Kalamata Olives and Caper Vinaigrette

Upcountry Baby Spinach

Island Tomato, Macadamia Nuts, Gorgonzola Crumbles and Balsamic Vinaigrette

ENTRÉES

Assorted Mini Sandwiches 64

Turkey and Provolone with Pesto Mayonnaise, Ham and Swiss with Honey Mustard, Herb Grilled Kula Vegetable (Minimum order (2) dozen)

Spicy Ahi Poke Bowl 55

Sushi Rice, Tempura Crisp, Ogo-Sprout Salad and Wasabi Vinaigrette

Macadamia Nut Crusted 56

Catch of the Day

Coconut Sweet Potato and Tomato Ginger Butter

Teri-Miso Glazed Salmon 54

Grilled Tiger Prawns, Edamame Soba Noodles and Asparagus

Seared Breast of Chicken 52

Tarragon

Hamakua Mushroom Ragou and Jasmine Rice

Braised Boneless Short 55

Rib

Asian Greens, Ginger Carrots and Shiitake Rice

Grilled Korean Chicken 52

Baby Bok Choy and Kim Chee Fried Rice

Paniolo New York Steak 58

Caramelized Kula Onions and Roasted Smashed Red Potatoes

Thai Coconut Curry 51

Kula Squash, Shiitake Mushroom, Molokai Sweet Potato and Kabocha Brown Rice

DESSERT

Classic Tiramisu

Served with Maui Vanilla Bean Crème Anglaise

**Island Style Coconut Cake
and Coconut Cream****Keanae Lilikoi White****Chocolate Mousse Bombe**

Served with Fresh Tropical Fruit

Lemon Meringue Pie

Served with Honey Lemon Basil Sauce

Kula Strawberry Shortcake

with Fresh Kula Strawberries

Citrus Chiffon Cheesecake

on a Coconut Graham Cracker Crust, served with
Fruit and Mango Sauce



ECO CUISINE PLATED DINNER

The featured items used to create this menu reflect our commitment to provide local and sustainable food options and reduces the overall carbon footprint on the environment. All Entrées Served with Moloka'i Sweet Potatoes and Locally Grown Asparagus or Otani Local Broccoli).

All buffets come with Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Specialty Blend Fairmont Lot 35 Teas with Milk, Honey and Lemon. A minimum of 20 guests is required for plated meals. An additional surcharge of \$300.00 will apply if under the minimum guarantee.

Price varies based on chosen entrée and includes one starter and one dessert.

STARTER (PLEASE SELECT ONE)

Upcountry Mesclum Greens with Maui Onions, Kamuela Tomato, Toasted Macadamia Nuts, and Orange Wasabi Vinaigrette

Roasted Kula Tomato Bisque with Surfing Goat Cheese Crostini

Local Baby Greens with Pohole Fern Shoots, Hearts of Palm, and Lilikoi Vinaigrette

DESSERTS (PLEASE SELECT ONE)

Kula Berries with Organic

ENTRÉES

GRILLED LOCAL CATCH 130 per person
with Macadamia Nut Butter

MAUI CATTLE COMPANY 140 per person
FILLET OF BEEF AND LOCAL ISLAND CATCH
with Pahole Fern Shoot & Tomato-Ginger Butter

GRILLED ISLAND FRESH 129 per person
CATCH
with Roasted Kamuela Tomatoes and Maui Onions, Steamed Moloka'i Sweet Potato with Pineapple-Cane Sugar Glaze and Upcountry Vegetable Medley

Tedeschi Wine Zabaglione

**Roasted Pineapple Cream
Cake with Kula Strawberry
Compote**

**Wailua Chocolate Terrine
with Local Berries and
Lilikoi Cream**

PLATED DINNER

Your dinner entrée includes Fresh Baked Rolls and Sweet Butter, and Royal Cup Sumba Coffee, Royal Cup Avilla (Decaf) Coffee, and Selection of Fairmont Lot 35 Teas. Entrées also include Chef's Selection of Fresh Seasonal Vegetables and Starch to complement your dinner.

A minimum of 20 guests is required for plated meals.

An additional surcharge of \$300.00 will apply if under the minimum guarantee.

Minimum of three (3) courses required to include soup, salad or appetizer, entrée and dessert.

SALADS AND SOUPS

Upcountry Salad 18 per person

Kale Salad with Sun-Dried Cranberries, Toasted Almonds, and Raspberry Honey Vinaigrette

Big Island Heart of Palm Salad 18 per person

Pohole Fern Shoots with Big Island Heart of Palm, Kula Baby Lettuce, Macadamia Nuts, and Passion Fruit Vinaigrette

Caprese Island 19 per person

Island Vine Ripened Tomato and Fresh Mozzarella with Evanuk Farm Basil, Evoo and Aged Balsamic

Maui Onion Soup Gratinee 13 per person

Island Seafood Chowder 14 per person

Kabocha Curry Bisque 14 per person with Coconut Milk

INTERMEZZO COURSE

Sorbet 8 per person

Select from Mango, Lemon, Lilikoi or Raspberry Sorbet Served with Prosecco Granite

APPETIZERS

Sesame Crusted Ahi 22 per person

Daikon

With Carrot Julienne, Sea Salad, Gari Shoga and Wasabi Aioli

Wailea Shrimp Ceviche 22 per person

With Mango and Avocado

Hamakua Mushroom and 20 per person

Spinach En Crouete

With Tomato Concasse and Kula Herb Sauce

Hokkaido Scallop 23 per person

With Wilted Baby Tatsoi, Pan Roasted Tomato, and Ginger Beurre Blanc

Spiny Lobster and Shrimp 24 per person

Cakes

With Garlic Sautéed Spinach and Thai Coconut Curry

Island Spinach Salad 18 per person

Craig Nihei Farms Baby Spinach with Kula Strawberries, Sweet Red Onion, Candied Macadamia Nuts, and Alii Lavender Honey-Sesame Balsamic Vinaigrette

ENTREES

Fresh Island Fish Fillet 79 per person

Sautéed with Tiger Prawns and Cilantro Lemon Grass Beurre Blanc

Grilled Black Angus New 81 per person

York Steak

With Miso Grilled Tiger Prawns

Medallion of Beef and Grilled Chicken Breast 93 per person

Beef served with Maui Onion Confit
Chicken topped with Two Tiger Prawns, Cilantro
Lemon Grass Beurre Blanc

Grilled Beef Tenderloin and Macademia Nut Crusted Mahi Mahi 91 per person

Beef served with Oyster Mushrooms
Mahi Mahi served with Tomato Ginger Butter
Sauce

Grilled Filet of Beef and Spiny Lobster Tail 104 per person

Beef served with Red Wine, Maui Onion and
Mushroom Ragout
Lobster Tail served with Herbed Butter Sauce

Pan Seared Fresh Island Catch and Spiny Lobster Tail 99 per person

with Ginger Scallion Sauce

Beef Tenderloin 85 per person

with Hamakua Alii Mushroom Demi Glace

Sake Glazed Chicken Breast and Island Catch 88 per person

with Two Tiger Prawns and Maui Gold Pineapple
and Mint Salsa

Spicy Japanese Soba Noodles 78 per person

with Seasonal Upcountry Vegetables, Eggplant,
and Hamakua Alii Mushroom with Toasted
Sesame and Sambal

Crispy Garden Phyllo Wrap 78 per person

with Marinara and Basil Oil, Eggplant, Baby
Spinach, Shiitake Mushrooms, Yukon Gold
Potato, and Sun-Dried Tomato Baked in a Phyllo
Wrap

Spicy Thai Coconut Curry 78 per person

with Kula Squash, Shiitake Mushroom, Molokai
Sweet Purple Potato, Kabocha Pumpkin, Red
Bell Pepper, Maui Onion, and Brown Rice

Whole Wheat Penne Pasta 78 per person
with Grilled Vegetables, Hamakua Alii
Mushrooms, Baby Spinach, Pesto, and Shaved
Parmesan

DESSERTS

**Kona Mocha Marble
Cheesecake** 17 per person
Kona Mocha Marble Cheesecake with Chocolate
Crumble Crust and
Burned Salt Caramel Sauce

**Waialua Estates Milk
Chocolate Mousse Bombe** 17 per person
with Lilikoi Cream Center and Hawaiian Salted
Caramel Sauce

**White Chocolate Flourless
Lemon Almond Cake** 17 per person
with Zesty Lemon and Vanilla Sauces

**Fresh Kula Strawberry
Shortcake** 17 per person
with Fresh Cream and Tropical Fruit Sauce

**Fresh Maui Pineapple and
Coconut Cream Cake** 17 per person
Served with Haupia, Coconut Snow and Fresh
Fruit

**Rum Soaked Roasted
Banana Cheesecake** 17 per person
on a Macadamia Nut Linzer Crust with Salted
Caramel Sauce and Fresh Vanilla Bean Cream

Trio of Desserts 21 per person
Kona Mocha Marble Cheesecake with Chocolate
Crumble Crust and Burned Salt Caramel Sauce,
White Chocolate Flourless Lemon Almond Cake
with Zesty Lemon and Vanilla Sauces, and
Fresh Maui Pineapple and Coconut Cream Cake
Served with Haupia,
Coconut Snow and Fresh Fruit

Trio of Desserts 21 per person
Waialua Estates Milk Chocolate Mousse Bombe

with Lilikoi Cream Center and
Hawaiian Salted Caramel Sauce, Fresh Kula
Strawberry Shortcake with
Fresh Cream and Tropical Fruit Sauce, and Rum
Soaked Roasted Banana Cheesecake on a
Macadamia Nut Linzer Crust with Salted Caramel
Sauce and Fresh Vanilla Bean Cream

BUFFETS

Our buffets are made with the freshest ingredients and locally bought produce from many of our local farms on Maui. Each buffet was specifically designed to offer a well-balanced selection of menu items to satisfy most any craving. Add a musical trio to your dinner to create that perfect dining experience.

All buffets come with Royal Cup Café Sumba Coffee & Decaffeinated Coffee, Specialty Blend Fairmont Lot 35 Teas with Milk, Honey and Lemon.

Kea Lani Signature Bento Box Dinner 147 per person

Grilled Tiger Prawns with Kung Pao Noodles and Sugar Snap Peas
Sweet Kula Tomato with Buffalo Mozzarella, Capers, Kalamata Olives, and Micro Basil
Seasoned Rice and Vegetable Sushi with Sake Glaze and Toasted Sesame Seeds
Volcano Spiced Tenderloin with Hamakua Ali'i
Mushrooms and Balsamic Glazed Bliss Potatoes
Fire Roasted Spiny Lobster Tail with Maui Lavender Honey and Tarragon-Mustard Dipping Sauce
Mango Phyllo Purse, Brown Butter Banana Cake, Macadamia Nut Toffee Bar

Kea Lani Welcome 145 per person

A two-hour journey of our island inspired cuisine
Japanese Station
Spicy Tuna, Cucumber, and California Sushi Rolls with Wasabi, Soy, and Pickled Ginger
Shrimp Tempura with Traditional Dipping Sauce and Cucumber Namasu
Chicken Lemongrass Pot Sticker with Chili Vinegar Dipping Sauce
Chinese Station
Chinese Barbecue Steamed Buns
Edamame Pot Sticker
Pork and Shrimp Siu Mai with Soy and Mustard Sauce
Stir Fried Chicken and Peppers with Toasted Cashews
Jasmine Rice
Hawaiian Station
Pulehu Beef Sirloin with Hawaiian Sea Salt and Volcano Spices
Big Island Ahi Tuna Poke Shoyu Style
Mauka Harvest Salad with Pohole Fern Shoots, Hearts of Palm, Roasted Macadamia Nuts, and Lilikoi Vinaigrette
Kalua Pork Served with Mango Barbecue Sauce
Valley Isle Seafood Station
Chilled Tiger Prawns with Lemon and Cocktail Sauce (3 pieces per person)
Crab Claws on Ice (2 pieces per person)
Garlic Steamed Clams with Wine and Parsley
Fresh Island Catch with Coconut Curry Sauce
Upcountry Vegetable Medley
Dessert Station
Almond Florentine, Coconut Cream Pie, Mango Beggars Purse, White Chocolate Lilikoi Mousse Cup,
Chocolate Financier with Organic Milk Chocolate Ganache

Mauka and Makai 147 per person

Mauka and Makai
From the Land and the Sea
Taste of Hawaii

Taste of Kea Lani 137 per person

Kula Baby Greens with Orange Wasabi Vinaigrette
Cold Grilled Asparagus with Roasted Macadamia

Big Island Ahi Tuna Poke Shoyu Style
 Fern Shoot Salad with Tomato and Maui Onions
 Fresh Island Catch with Shrimp Basil Butter
 Sauce
 Roast Suckling Pig with Taro Rolls, Red and
 Yellow Tomato Chili Relish
 Carver at \$150.00, per carver, per hour,
 minimum of two (2) hours
 Island Spice Hibachi
 Kula Baby Greens with Orange Wasabi Dressing
 Carousel of Fresh Tropical Fruit with Local Kula
 Strawberries
 Beef Teriyaki Steak with Green Onions and
 Sesame Seeds
 Portuguese Style Chicken Sausage with Sautéed
 Maui Onions
 Grilled Asparagus, Sweet Peppers with
 Macadamia Nuts
 Wok Stir Fry
 Kung Pao Noodle and Vegetable Salad
 Steamed Vegetable Dumpling in Spinach Wrap
 with Chili Vinegar and Soy Sauce
 Schezuan Chicken with Sweet Peppers and
 Onions
 Shrimp Fried Rice with Edamame
 Tropical Temptations
 Mango Cobbler, Coconut Cream Pie, Pineapple
 Upside-Down Cake,
 Molokai Sweet Potato Pie with Coconut, Guava
 Chiffon Mousse Cake

Kea Lani Luau 151 per person

Organic Upcountry Greens, Papaya Seed
 Dressing and Herb Vinaigrette
 Hawaiian Fern Shoot Salad with Maui Onion and
 Tomato
 Carousel of Fresh Tropical Fruit
 Lomi Lomi Salmon
 Poi
 Fresh Island Style Poke
 Maui Onions and Rock Salt
 Taro Rolls and Butter
 Grilled Hawaiian Waters Catch of the Day with
 Macadamia Nut Butter
 Hawaiian Style Huli Huli Chicken
 Kalua Pig
 Pulehu Beef Steak with Pipikaula Steak Rub and
 Caramelized Maui Onion
 Island Style Rice
 Maui Sweet Potatoes with Pineapple Coconut
 Glaze
 Stir Fry Fresh Island Vegetables
 Gluten-Free Chocolate Mousse Cake, Coconut
 Cake, Apple and Mango Cobbler,

Nuts
 Marinated Mushroom Salad
 Kula Tomato, Sweet Basil and Fresh Mozzarella
 Salad
 Rock Shrimp and Pasta Salad
 Tropical Fruit Salad
 Basket of Rolls and Sweet Butter
 Maui Onion Soup with Parmesan Croutons
 Steamed Island Snapper with an Oriental Ginger
 Glaze
 Medallions of Angus Beef with Shiitake
 Mushrooms and Kea Lani Herbs
 Grilled Breast of Chicken with Caramelized Maui
 Onions and Roasted Peppers
 Garlic Au Gratin Potatoes
 Steamed Kula Vegetable Selection
 Kula Strawberry Mousse, Fresh Fruit Tarts,
 Macadamia Nut Raspberry Financier, Waialua
 Estates Chocolate Cheesecake

Whalers Spree 144 per person

Wailea Seafood Chowder with Parmesan
 Croutons
 Island Style Cole Slaw
 Organic Upcountry Greens with Maui Onions,
 Cherry Tomatoes and Cucumbers with Papaya
 Seed Dressing and Herb Vinaigrette
 Roasted Vegetable Salad
 Calamari Salad with Sweet Peppers and Maui
 Onions
 Rock Shrimp and Artichoke Hearts with Lemon
 and Olive Oil
 Tropical Fruit Salad
 Basket of Dinner Rolls and Sweet Butter
 Filet of Hukilau Catch with Macadamia Nut Butter
 Seafood Medley with Shrimp, Scallops and
 Island Catch with a Lobster Cream Sauce
 Garlic and Herb Marinated Grilled Angus Steak
 with Red Wine Demi Glace
 Coconut Curry Breast of Chicken
 Steamed Red Potatoes with Fresh Kea Lani
 Garden Herbs
 Stir Fry Vegetables

Pineapple Upside-Down Cake, Banana Cream
Pie, Lilikoi Mousse Cake,
Mini Chocolate Bavarian Crème Filled Eclairs

Fresh Raspberry Tarts, Pineapple Coconut
Cheesecake, Mango Mousse Cup,
Baked Chocolate Macadamia Nut Tart,
Macadamia Nut Praline

MENU ENHANCEMENT

A surcharge of \$300 will apply for groups under 50 guests.

Spiny Lobster Tail 37 per person
with Melted Butter and Sea Salt (1 per person)

Hawaiian Imu Ceremony 2800
Traditionally, Hawaiians used imu (under-ground oven) to cook everything including whole pigs, chickens, fish, and all varieties of fruits and vegetables. In modern times, imu are reserved for special occasions. Over time an imu collects the mana (spiritual power) of the food and the chefs.
(Includes MC & Sound System)



COLD HORS D'OEUVRES

Brie Cheese
with Strawberry on Sliced Baguette

88 per dozen

Gorgonzola and Pear
Crostini
with Walnut and Honey

88 per dozen

Roasted Eggplant Pita
with Tomato Basil Salsa

88 per dozen

Roasted Mushroom Cap 88 per dozen
with Goat Cheese, Sun-Dried Tomatoes and
Chives

Thai Curried Chicken
in Cucumber Cup

88 per dozen

Blackened Shrimp 88 per dozen
on Cucumber

Crab and Papaya Salsa
in Tomato Basil Tart

88 per dozen

Roasted Tenderloin and
Asparagus Wrap 88 per dozen
with Herb Cheese

Mozzarella and Basil Skewer

88 per dozen

Pipikaula and Pineapple
Skewer

88 per dozen

Spiny Lobster Medallions
topped with Wasabi Tobiko Caviar

105 per dozen

Spicy Asian Ahi Tartar
in Crispy Won Ton Cone

105 per dozen

HOT HORS D'OEUVRES

Wild Mushroom Purse in Puff Pastry	88 per dozen	Chicken Lemongrass Pot Sticker	88 per dozen
Kalua Pork Quesadilla	88 per dozen	Grilled Chicken Quesadilla	88 per dozen
Vegetable Spring Roll	88 per dozen	Pork and Shrimp Shumai	88 per dozen
Chinese Barbecue Pork Bun	88 per dozen	Crispy Asiago Asparagus	88 per dozen
Edamame Pot Sticker	88 per dozen	Parmesan Artichoke Hearts	88 per dozen
Brie En Croute	88 per dozen	Petite Beef and Mushroom Wellington	92 per dozen
Citrus-Cilantro Bacon Wrapped Scallop	92 per dozen	Chicken Satay with Thai Peanut Sauce	92 per dozen
Beef Teri Skewer	92 per dozen	Shrimp Tempura	92 per dozen
Shrimp Spring Roll	92 per dozen		

STATIONARY HORS D'OEUVRES

Spicy Tuna Roll 92 per dozen

California Roll 92 per dozen
with Wasabi Mustard, Soy Sauce, and Ginger

Crab Claw on Ice 92 per dozen
with Cocktail Sauce and Lemon Wedges

Prawns Over Ice 92 per dozen
with Cocktail Sauce

Crab Cakes 92 per dozen
with Chive Mustard

Tangled Tiger Prawns 105 per dozen
with Chili Garlic Cilantro Sauce

Miniature Lamb Chops 102 per dozen
with Mint Pesto

AFTER PARTY SNACKS

**Maui Cattle Company Beef
Sliders**

105 per dozen

Kalua Pork Sliders

105 per dozen

Franks in a Blanket
with Bikini Blonde Beer Mustard

75 per dozen

Spicy Chicken Wings
with Celery Sticks and Ranch Dressing

88 per dozen

ACTION STATIONS

SPECIALTY STATIONS

Create Your Own Garden 22
Salad Station (per person)
Baby Spinach, Kula Greens, Mushrooms,
Tomatoes,
Cucumbers, Sweet Peppers, Sprouts, Red
Onions,
Kalamata Olives, Pine Nuts, Parmesan, and Feta
Cheese
Balsamic Vinaigrette, Ranch Dressing and
Papaya Seed Dressing
Parmesan Bread Sticks and Maui Onion
Focaccia

CARVING STATIONS AND DISPLAYS

Five-Spiced Roasted Tom 24 per person
Turkey

With Mango Chutney Served with Rolls &
Condiments

Prime Rib 29 per person
Served with Hawaiian Sweet Rolls and
Condiments

Whole Baked Island 28 per person
Snapper
Wrapped in Ti Leaf with Asian Sausage,
Ginger Scallions and Soy Sauce

Roasted Suckling Pig 27 per person
With Taro Rolls, Red and Yellow Tomato Chili
Relish

Herb Roasted Tenderloin 30 per person
with Shiitake Mushroom
Sauce
Served with Rolls & Condiments

Garlic and Rosemary 28 per person
Roasted New York Strip
Loin
With Green Peppercorn Demi Glace. Served with
Rolls and Condiments

Hawaiian Glazed Ham 26 per person
With Pineapple Passion Sauce Served with Rolls
& Condiments

Imported and Domestic 19 per person
Cheese Display
With Fresh Fruit Garnish and Assorted Crackers
and Breads

Baked Brie En Croute 16 per person
With Sliced French Baguettes

Fresh Vegetable Crudit  14 per person
With Artichoke Spinach Dip

**Tropical and Seasonal
Fruit Display** 16 per person

Antipasto Platter 17 per person
Sliced Prosciutto, Mortadella, Salami,
Mozzarella,
Roma Tomatoes, Provolone, Sweet Peppers,
Pepperoncini, Olives, and Focaccia Bread

Displays - Desserts 25 per person
Macadamia Financier, Assorted French
Macarons,
Assorted Chocolate Truffles, Lemon Posset, and
Tropical Fruit Tart
Based on three (3) per person

Displays - Sundae Station 27 per person
(attendant required)
Lapperts Island Made Ice Cream with
Macadamia Nut Brownies, Waffle Cones,
Kula Strawberry Sauce, Caramelized Pineapple,
Hot Fudge, Oreo Cookie Crumbs,
Macadamia Nuts, M&M's, Gummi Bears, and
Whipped Cream
(Minimum of 50 persons)

Displays - Chocolate 26 per person
Fondue Station
Pineapple, Strawberries, Honeydew Melon,
Angel Food Cake, Donut Holes,
Pretzel Rods, Large Marshmallows, and Rice
Crispy Squares.
Served Fondue Style with Skewers and
Chocolate Sauce



SIGNATURE COCKTAIL MENU

Kea Lani Mai Tai 17

Lahaina Dark Rum with Kea Lani's special Mai Tai Mix

Hawaiian Breeze 17

Grey Goose L'orange, Pineapple and Cranberry Juice over Ice

Palomita 17

Patron Silver, St. Germain Elderflower Lime and Grapefruit Juice

Lilikoi Mule 17

Belvedere Vodka and Island POG Juice with a Ginger Beer Float

Hala Kahiko Mojito 17

Bacardi Pineapple with a Blend of Lime and Pineapple Juice

Coconut Old Fashion 17

Woodford Reserve & Toasted Coconut Rum. Gently Stirred

BEVERAGES

House Selections

Jack Daniels Tennessee Whiskey
 Famous Grouse Blended Scotch Whisky
 Beefeater Gin
 Finlandia Vodka
 Bacardi Superior White Rum
 Bacardi Oakheart Spiced Rum
 Lahaina Hawaiian Dark Rum
 Canadian Club Whisky
 Sauza Blue Blanco Tequila
 Budweiser
 Bud Light
 Coors
 Coors Light
 MBC Bikini Blonde

Premium Selections

Woodford Reserve Bourbon
 Black Grouse Blended Scotch Whisky
 Plymouth Gin
 Grey Goose Vodka
 Bacardi Maestro White Rum
 Bacardi Oakheart Spiced Rum
 Bacardi Black Dark Rum
 Crown Royal Canadian Whisky
 Tres Generaciones Blanco Tequila
 Budweiser
 Bud Light
 Coors
 Coors Light
 MBC Bikini Blonde

Heineken
 Amstel Light
 O'Doul's (Non-Alcoholic)
 Baileys Irish Cream
 Kahlua
 Drambuie
 Grand Mariner
 Amaretto Disaronno
 Remy V.S. Cognac
 B and B
 Sambuca

Heineken
 Amstel Light
 O'Doul's (Non-Alcoholic)
 Baileys Irish Cream
 Kahlua
 Drambuie
 Grand Mariner
 Amaretto Disaronno
 Remy V.S. Cognac
 B and B
 Sambuca

HOSTED BAR

There will be a minimum guarantee of \$400.00 in revenue, per hour, for all bars. In the event that the minimum is not reached (average of total hours), a bartender charge of \$75.00 plus tax, per bartender, per hour will be charged to the Master Account. One bartender is staffed per every 100 guests.

Should you wish to deviate from our standard staffing guideline, a \$75.00 plus tax, per bartender, per hour charge will apply.

We welcome our clients to inventory the bars before and after the function. All prices are exclusive of 22% service charge and 4.166% Hawaii State Excise tax.

Premium Cocktails	15	House Cocktails	14
Domestic Beer	8	Premium Beer	9
Premium Wine by the Glass	17	House Wine by the Glass	15
Sparkling Wine by the Glass	16	Assorted Soft Drinks (Coca Cola Products)	6
Assorted Fruit Juices	6	Bottled Spring or Sparkling Water, 500 ml	6
Cordials	15	Tropical Blended Cocktails	17

Non-Alcoholic Tropical Blended Cocktails	16	Mai Tai Punch by the Gallon	180
Non-Alcoholic Fruit Punch by the Gallon	110		

CASH BAR

**All Cash Bars are required to have a cashier at \$150.00 plus tax per cashier, per hour with a two-hour minimum. Guests will need to purchase drink tickets at the event to be redeemed at the banquet bar.

Premium Cocktails	16	House Cocktails	15
Domestic Beer	9	Premium Beer	10
Premium Wine by the Glass	18	House Wine by the Glass	15
Sparkling Wine by the Glass	17	Assorted Soft Drinks (Coca Cola Products)	6
Assorted Fruit Juices	6	Bottled Spring or Sparkling Water, 500 ml	7
Cordials	16	Tropical Blended Cocktails	18
Non-Alcoholic Tropical Blended Cocktails	13		

HOSTED BAR BY THE HOUR

Hourly bars include Cocktails, Domestic and Premium Beers, House or Premium Wines by the Glass, Assorted Soft Drinks (Coca Cola Products), and Mineral Water. Tropical Drinks , Cordials and other specialty drinks may be added upon request on consumption at hosted bar prices.

One Hour Hosted - House Cocktails	35	Two-Hour Hosted - House Cocktails	50
Additional Hour - House Cocktails	14	One Hour Hosted - Premium Cocktails	38
Two-Hour Hosted - Premium Cocktails	52	Additional Hour - Premium Cocktails	16

WINE SELECTIONS

Wines may be limited due to availability. Prices are subject to change.

Champagne & Sparkling Veuve Clicquot-Ponsardin France Medium Body/Medium Dry	140	Champagne & Sparkling Moet and Chandon Imperial Brut France Light Body/Medium Fruit	120
Champagne & Sparkling Domaine Carneros Taittinger Brut Carneros Medium Body/Soft	69	Champagne & Sparkling Piper-Sonoma Sparkling Sonoma Medium Body/Crisp Dry	57
Champagne & Sparkling Kenwood Yulupa California Light Body/Crisp Dry	50	Champagne & Sparkling La Marca Prosecco Italy Light Body/Crisp	49
Champagne & Sparkling Apple Tite (Non-Alcoholic) France Light Body/Fruity	32	Chardonnay Frog's Leap Napa Full Body/Buttery/Soft Oak	71
Chardonnay Sonoma-Cutrer Russian River Sonoma Medium Body/Full Oak	69	Chardonnay William Hill Estates Napa Full Body/Creamy/Soft Dry	67
Chardonnay Raymond "R" Napa Full Body/Dry	62	Chardonnay Bonterra Mendocino Medium Body/Tropical Fruit/Buttery	60

Chardonnay	57	Chardonnay	57
Toasted Head California Medium Body/Tropical Fruit		Chateau St. Jean Sonoma Medium Body/Creamy Texture	
Chardonnay	55	Chardonnay	46
Kendall Jackson Vintner's Reserve California Medium Body/Soft Oak		Camelot California Medium Body/Creamy Texture	
Chardonnay	45	Sauvignon Blanc	53
Century Cellars (BV) California Medium Body/Fruit Forward/Crisp		Matanzas Creek Sonoma Medium Body/Soft	
Sauvignon Blanc	51	Sauvignon Blanc	49
Kendall Jackson California Light Body/Tropical Fruit		Mondavi "Private Select" California Light Body/Crisp/Zesty	
White Zinfandel	47	White Zinfandel	45
Nathanson Creek California Light Body/Fruit Friendly		Canyon Road California Light Body/Soft Dry	
Other White Varietals	82	Other White Varietals	61
Louis Jadot Pouilly Fuisse France Medium Body/Oak Finish		"EOS" "Tears of Dew", Moscato Paso Robles Rich Fruit/Pleasant Crispness	
Other White Varietals	51	Other White Varietals	49
Mac Murray Ranch Pinot Gris Russian River Medium Body/Light Peach		Stella Pinot Grigio Italy Light Body/Crisp Fruit/Medium Dry	
Other White Varietals	47	Cabernet Sauvignon	74
Chateau Ste. Michelle Riesling Washington Light Body/Fresh Fruit		Louis M Martini Napa Medium Body/Soft Dry	
Cabernet Sauvignon	62	Cabernet Sauvignon	61
Bonterra Mendocino Medium Body/Soft Tannin/Subtle Spice		Clos du Bois North Coast Full Body/Berries and Cloves	
Cabernet Sauvignon	60	Cabernet Sauvignon	46
Kendall Jackson Vintner's Reserve California Full Body/Medium Dry		Camelot California Medium Body/Soft Tannin	
Cabernet Sauvignon	45	Pinot Noir	58
Century Cellars (BV) California Medium Body/Soft Tannin		Mac Murray Ranch Sonoma Light Body/Red Fruit/Earthy Notes	
Pinot Noir	55	Pinot Noir	51

Parker Station California Light Body/Earthy

Carmel Road California Light Body/Soft Dry

Pinot Noir 45
coastal Estates (BV) California Spicy
Cherry/Medium Body

Merlot 65
Freemark Abbey California Medium Body/Soft
Dry

Merlot 62
Bonterra Mendocino Medium Body/Soft
Fruit/Subtle Spice

Merlot 55
Raymond "R" Collection California Medium
Body/Medium Dry

Merlot 47
Red Rock California Medium Body/Cherry and
Berry

Merlot 46
Camelot California Medium Body/Black Cherry

Merlot 45
Century Cellars (BV) California Medium
Body/Ripe Fruit/Soft Dry

Zinfandel 53
Joel Gott California Full Body/Full Flavor/Soft Dry

Zinfandel 48
Four Vines "Old Vins" California Medium
Body/Sweet and Tart

Other Red Varietals 46
Stella Montepulciano D'Abruzzo Italy Light
Body/Light Tannin

Other Red Varietals 46
Gascon Malbec Argentina Full Body/Deep Violet
Color