

THE ROOM AT JOHNNYLUKES

5500 MARKET STREET • WILMINGTON, NC • 28405
910-769-1798 • WWW.JOHNNYLUKESKB.COM

BREAKFAST & BRUNCH BUFFET - \$40 PER PERSON

LIGHTER FARE (Please choose one)

FRESH FRUIT A fresh seasonal selection of melon, strawberries, blueberries, pineapple

GARDEN SALAD Mixed greens with aged parmesan, bleu cheese crumbles, cucumbers, tomatoes and red onions. Served with Ranch & Balsamic Vinaigrette

CAESAR SALAD Crisp romaine hearts, parmesan cheese and croutons served with our authentic house-made Caesar dressing

GREEK YOGURT Vanilla Greek yogurt with chef's choice of fruit, granola and honey

SHE CRAB SOUP A family recipe - our rich and creamy blend of Atlantic Crab, seasonings, cream and Sherry

MAIN COURSE (Please choose two)

SHRIMP & GRITS Sautéed shrimp with a tarragon white wine cream sauce and house-made grits

O'BENNIE Poached eggs, oven-roasted corned beef, sautéed spinach, and house-made bacon jam over JL's signature potato cakes and topped with hollandaise

CHICKEN & WAFFLES All-white-meat chicken breast tenders with petite Belgian waffles with syrup (cayenne maple available) or choose to add sausage gravy

EGGS BENEDICT Poached eggs over Canadian bacon served on toasted English muffins topped with hollandaise. Substitute mini crab cakes instead of Canadian bacon for \$5

BISCUITS & GRAVY Baked homestyle buttermilk biscuits with sausage gravy

FRENCH TOAST Thick sliced bread hand dipped in our cinnamon vanilla batter and cooked on a griddle until golden

SIDE OPTIONS

(Please choose two)

BACON

SAUSAGE LINKS

BREAKFAST POTATOES

GRITS

CHOOSE TO ADD WHITE CHEDDAR

ASSORTED BREAD AND PASTRIES

SCRAMBLED EGGS

CHOOSE TO ADD WHITE CHEDDAR

LUNCH BUFFET - \$40 PER PERSON

LIGHTER FARE (Please choose one)

FRESH FRUIT A fresh seasonal selection of melon, strawberries, blueberries, pineapple

GARDEN SALAD Mixed greens, cucumber, tomatoes, red onions, croutons and mixed cheeses

CAESAR SALAD Crisp romaine hearts, parmesan cheese and croutons served with our authentic house-made Caesar dressing

GREEK YOGURT Vanilla Greek yogurt with chef's choice of fruit, granola and honey

SHE CRAB SOUP A family recipe - our rich and creamy blend of Atlantic Crab, seasonings, cream and Sherry

MAIN COURSE (Please choose two)

LUIGI'S MEATBALL SLIDERS Angus beef meatballs smothered with Luigi's Famous Meat sauce and provolone cheese on a Hawaiian rolls

CHICKEN SALAD CROISSANTS All white meat chicken salad with lettuce and tomato on a flaky butter croissant

JANE'S ADDICTION SLIDERS Fresh sliced avocado, goat cheese, baby spinach and melted mozzarella on bit-sized French bread with JL's house-made pesto sauce (add chicken or shrimp for \$6.5 per person)

CHEESEBURGER SLIDERS Seasoned Angus ground beef patties with cheddar cheese and dill pickles on Hawaiian rolls

GRILLED REUBEN Oven-roasted corned beef, Swiss cheese, sauerkraut and thousand island dressing on marbled rye bread

CRAB CAKES Oven-baked jumbo lump crab cakes, served with our house-made remoulade sauce

BOURBON GLAZED SALMON A grilled filet of salmon topped with a ginger honey bourbon glaze

PESTO PENNE PASTA Penne pasta tossed in our house-made pesto cream sauce (add chicken or shrimp for \$6.5 per person)

MARINATED FLANK STEAK Flank steak marinated in our proprietary blend of pineapple, soy sauce, garlic and seasonings grilled to medium and sliced

SIDE OPTIONS

(Please choose two)

RICE PILAF

MACARONI & CHEESE

PESTO PASTA SALAD

COLESLAW

MIXED VEGETABLES

BEER BATTERED FRIES

DINNER BUFFET - \$60 PER PERSON

LIGHTER FARE *(Please choose one)*

GARDEN SALAD Mixed greens, cucumber, tomatoes, red onions, croutons and mixed cheeses

CAESAR SALAD Crisp romaine hearts, parmesan cheese and croutons served with our authentic house-made Caesar dressing

SHE CRAB SOUP A family recipe - our rich and creamy blend of Atlantic Crab, seasonings, cream and Sherry

MAIN COURSE *(Please choose two)*

CHICKEN MARSALA Lightly breaded chicken breasts served over spaghetti pasta and smothered with sliced mushrooms in a rich marsala sauce

BOURBON GLAZED SALMON A grilled filet of salmon topped with a ginger honey bourbon glaze

CHICKEN PARMIGIANA Lightly breaded chicken breasts served over spaghetti pasta with house-made marinara sauce and melted mozzarella and parmesan cheeses

EGGPLANT ROLLATINI Thinly sliced eggplant, breaded and lightly fried, rolled and stuffed with mixed Italian cheeses, then baked with house-made marinara

BACON WRAPPED MEATLOAF Angus ground beef meatloaf wrapped in applewood smoked bacon and baked

PRIME RIB CARVING STATION* Certified Angus beef prime rib loin, slow-roasted and sliced to order on a chef-manned carving station

CHICKEN POT PIE A creamy blend of chicken, potatoes, corn, peas, carrots and sweet onions topped with puff pastry and baked until golden and flaky

BAKED ZITI Ziti tossed in our house-made marinara sauce, topped with mozzarella and parmesan cheese and baked (add chicken or shrimp for \$6.5 per person)

SPAGHETTI & MEATBALLS Spaghetti smothered with Luigi's famous meat sauce and Angus Beef meatballs and topped with shaved parmesan cheese

SIDE OPTIONS

(Please choose two)

RICE PILAF

MACARONI & CHEESE

CHEESE OR
MUSHROOM RISOTTO

POTATOES AU GRATIN

ROASTED GARLIC
MASHED POTATOES

MIXED VEGETABLES

**This item requires a chef-manned carving station with an additional upcharge of \$15 per person.*

PLATED 3-COURSE DINNER - \$75 PER PERSON

The complete guest list and menu choices are required 2 weeks prior to the event date. Place cards with each guest's name and course selections will be prepared in advance. Please preselect the number of items indicated below to offer to your guests. They may then choose from the items you have chosen to offer.

FIRST COURSE (Offer up to two)

GARDEN SALAD Mixed greens, cucumber, tomatoes, red onions, croutons and mixed cheeses

CAESAR SALAD Crisp romaine hearts, parmesan cheese and croutons served with our authentic house-made Caesar dressing

WEDGE SALAD A wedge of iceberg lettuce with tomatoes, red onions, chopped bacon, and bleu cheese crumbles. Drizzled with balsamic glaze and creamy bleu cheese dressing and topped with crispy onion straws

SHE CRAB SOUP A family recipe - our rich and creamy blend of Atlantic Crab, seasonings, cream and Sherry

MAIN COURSE (Offer up to three)

GROUPE FRANÇAISE Grouper filet dredged in flour and egg, then pan-fried with a white wine, lemon butter sauce

HAND-CUT FILET 4-6 oz cut of oven-roasted filet tenderloin cooked to medium rare/medium, thinly sliced and drizzled with a red wine demi-glace

CHICKEN MARSALA Lightly breaded chicken breast cutlets smothered with sliced mushrooms and a rich marsala sauce

NEW ZEALAND LAMB CHOPS 5 New Zealand lamb chops marinated in our mandarin orange garlic sauce then grilled to medium rare, served with a strawberry horseradish jam

PRIME RIB AU JUS 8-10 oz cut of slow-roasted Angus prime rib drizzled with au jus

CHICKEN FLORENTINE Pan-seared chicken breast cutlets with spinach, sundried tomatoes, mushrooms and melted mozzarella in a white wine garlic cream sauce

CRAB CAKES Two lump crab cakes with house-made remoulade sauce

SIDE OPTIONS (Each entrée will be served with the same two sides of your choice)

BACON ROASTED BRUSSELS SPOUTS
POTATOES AU GRATIN
GRILLED ASPARAGUS
CHEF'S VEGETABLE MEDLEY

ROASTED GARLIC MASHED POTATOES
WHOLE GRAIN WILD RICE MEDLEY
PARMESAN ROMANO RISOTTO
MUSHROOM RISOTTO

DESSERT COURSE (Offer up to two)

VANILLA CRÈME BRULEE
FLOURLESS CHOCOLATE TORTE

LEMONCELLO MASCARPONE CAKE
NEW YORK STYLE CHEESECAKE

STATIONS & FOOD BARS

All stations, food bars, and add-ons are priced per person.
No substitutions please.

LOCOS FOR TACOS \$11

Your choice of two: beef, chicken, BBQ pulled pork, shrimp (+\$1pp), or mahi(+ \$1pp) with flour tortillas (2 per person), shredded lettuce, Monterey Jack & cheddar cheese, queso fresco, house-made Pico de Gallo, sriracha lime crema. Choose to add a 3rd protein option (+\$4), yellow rice (+\$4pp) or refried beans (+\$4pp)

GET YOUR MAC ON \$12

JL's signature mac and cheese with your choice of two: chicken, shrimp, or BBQ pork, served with chopped bacon, scallions, diced tomatoes and buffalo sauce. (Add Bleu cheese crumbles for \$1pp or a 3rd protein for \$4pp)

SLIDER STATION \$8 for 2 proteins or \$12 for 3 proteins

Choose from: Cheeseburger, BBQ Pulled Pork, Janes Addiction or Luigi's Meatball with dill pickle spears, kettle chips and ranch dressing. Sliders are portioned at 2 per person (Add chicken or shrimp to Jane's Addiction sliders for \$4pp)

THE DOUBLE DIPPER \$12

Your choice of two: Spinach & Artichoke Dip, Crab Dip or Buffalo Chicken Dip with corn tortilla chips, toasted crostinis, and carrots and celery sticks

SHRIMP THE BEST GRITS \$14

Blackened shrimp with a tarragon white wine sauce, white cheddar grits, and sides of chopped bacon, diced tomatoes, scallions, hot sauce, Old Bay and sliced lemon

PICK YOUR PASTA \$12

Spaghetti and Cavatappi Pasta with your choice of two sauces: Luigi's Famous Meat Sauce, Alfredo Sauce or Pesto Cream with sides of toasted garlic bread, shaved parmesan, fresh basil, red pepper flakes and olive oil. Add Luigi's Meat Balls(\$5), grilled chicken(\$4), Italian sausage(\$5) or sauteed vegetables (\$3)

A LA CARTE BUFFET OPTIONS

A la carte menu items are offered buffet style and provide the opportunity for clients to build a fully custom buffet or simply enhance an existing buffet package. Menu items are priced per portion with a minimum of 15 portions required for each item. Items can be prepared in varying amounts.

LIGHTER FARE (\$6 PER PORTION)

ASSORTED BREAD & PASTRIES Chef's assortment of breads, rolls, danishes, muffins and various pastries.

FRESH FRUIT A fresh seasonal selection of melon, strawberries, blueberries, pineapple

GARDEN SALAD Mixed greens, cucumber, tomatoes, red onions, croutons and mixed cheeses

CAESAR SALAD Crisp romaine hearts, parmesan cheese and croutons served with our authentic house-made Caesar dressing

GREEK YOGURT Vanilla Greek yogurt with chef's choice of fruit, granola and honey

SHE CRAB SOUP A family recipe - our rich and creamy blend of Atlantic Crab, seasonings, cream and Sherry

DIPS & PLATTERS (\$7 PER PORTION)

CRAB DIP A blend of lump crab meat and cheeses spiced to perfection, topped with seasoned breadcrumbs and baked. Served with toasted crostini

SPINACH & ARTICHOKE DIP House-made creamy Parmesan spinach and artichoke dip served with seasoned tortilla chips

BUFFALO CHICKEN DIP Shredded chicken breast with cheddar, cream cheese, hot sauce and scallions served with seasoned tortilla chips

GRILLED VEGETABLE CRUDITÉ Chef's assortment of seasonal vegetables, lightly grilled and served with house-made hummus and ranch dressing

HORS D'OEUVRES

SHRIMP COCKTAIL \$5 PER 3-PIECE PORTION

Chilled shrimp served with our zesty house-made cocktail sauce and lemon

LUIGI'S MEATBALLS \$3 PER 2-PIECE PORTION

Angus beef meatballs smothered in Luigi's Famous Meat Sauce and topped with shaved parmesan cheese

SWEDISH MEATBALLS \$3 PER 2-PIECE PORTION

Angus beef meatballs smothered our savory beef-based cream sauce

ASIAN CHICKEN SKEWERS \$6 PER 2-PIECE PORTION

All-white-meat chicken breast skewers marinated in soy, sweet chili and our proprietary blend of seasonings then grilled. Served with sweet Thai chili sauce and Thai peanut sauce for dipping

A LA CARTE BUFFET OPTIONS - CONTINUED

HORS D'OEUVRES (CONTINUED)

CRAB-STUFFED MUSHROOMS \$6 PER 2-PIECE PORTION

Mushroom caps stuffed with minced crab meat, savory herbs and vegetables and baked

SESAME ENCRUSTED AHI TUNA \$7 PER 4-PIECE PORTION

Sushi grade Ahi, seasoned and seared rare, topped with sesame seeds. Served with seaweed salad, pickled ginger, wasabi and our signature soy sauce

OYSTERS ROCKEFELLER \$6 PER 2-PIECE PORTION broiled oysters on the half shell topped with spinach, bacon, parmesan, cream and buttered panko breadcrumbs.

MINIATURE CRAB CAKES \$9 PER 3-PIECE PORTION

Bite-sized portions of our signature oven-baked jumbo lump crab cakes, served with house-made remoulade sauce

MARINATED LAMB LOLLIPOPS \$10 PER 2-PIECE PORTION

New Zealand lamb chops marinated in our mandarin orange garlic sauce then grilled to medium rare, served with a strawberry horseradish jam

CHARCUTERIE BOARD MARKET PRICE – AVERAGES \$15-\$18 PER PORTION

Chef's choice featuring a variety of the following:

Cheeses – Manchego, Cheddar, Swiss, Gouda, Gruyere, Brie, Goat, Havarti, or Burrata

Meats – Prosciutto, Salami, Ham, Chorizo, Capicola, or Summer Sausage

Nuts – Almonds, Candied Cinnamon Pecans, Cashews, Peanuts

Assorted Olives, Pepperoncini, Pickles

Spreads/Dips – Whole grain mustard, hummus, strawberry & horseradish jam, blackberry jalapeño jam

SEAFOOD TOWER PRICING VARIES BY SELECTION

Chilled raw items include clams, oysters, or mussels

Chilled cooked options include crab legs, lobster, shrimp, tuna tartare, or caviar

Served with cocktail sauce, lemon, fresh dill, soy sauce or drawn butter

SLIDERS & SANDWICHES (\$7 PER PORTION)

LUIGI'S MEATBALL SLIDERS Angus beef meatballs smothered with Luigi's Famous Meat sauce and provolone cheese on a Hawaiian rolls

CHICKEN SALAD CROISSANT All white meat chicken salad with lettuce and tomato on a flaky butter croissant

JANE'S ADDICTION SLIDERS Fresh sliced avocado, goat cheese, baby spinach and melted mozzarella on bite-sized French bread with JL's house-made pesto sauce (add chicken or shrimp for \$6.5 per person)

CHEESEBURGER SLIDERS Seasoned Angus ground beef patties with cheddar cheese and dill pickles on Hawaiian rolls

GRILLED REUBEN Oven-roasted corned beef, Swiss cheese, sauerkraut and thousand island dressing on marbled rye bread

A LA CARTE BUFFET OPTIONS - CONTINUED

MAIN ENTREES

THE FOLLOWING ENTREE ITEMS ARE PRICED PER PORTION, NOT FINAL HEADCOUNT

CRAB CAKES (2) \$25

Oven-baked jumbo lump crab cakes, served with our house-made remoulade sauce

BOURBON GLAZED SALMON \$18

A grilled filet of salmon topped with a ginger honey bourbon glaze

SPAGHETTI & MEATBALLS \$18

Spaghetti smothered with Luigi's famous meat sauce and Angus Beef meatballs and topped with shaved parmesan cheese

CAVATAPPI ALFREDO \$16

Cavatappi (corkscrew) pasta smothered in our house-made parmesan cream sauce with sauteed spinach, mushrooms and caramelized onions (add grilled vegetables \$5, chicken or shrimp for \$6.5 per person)

BAKED ZITI \$15

Ziti tossed in our house-made marinara sauce, topped with mozzarella and parmesan cheese and baked (add chicken or shrimp for \$6.5 per person)

PESTO PENNE PASTA \$18

Penne pasta tossed in our house-made pesto cream sauce (add chicken or shrimp for \$6.5 per person)

EGGPLANT ROLLATINI \$16

Thinly sliced eggplant, breaded and lightly fried, rolled and stuffed with mixed Italian cheeses, then baked with house-made marinara

LEMON PESTO CHICKEN \$16

Grilled chicken breast drizzled with a lemon-butter pesto sauce

CHICKEN PARMIGIANA \$17

Lightly breaded chicken breasts served over spaghetti with house-made marinara sauce and melted mozzarella and parmesan cheeses

CHICKEN MARSALA \$17

Lightly breaded chicken breasts served over spaghetti pasta and smothered with sliced mushrooms in a rich marsala sauce

CHICKEN POT PIE \$18

A creamy blend of chicken, potatoes, corn, peas, carrots and sweet onions topped with puff pastry and baked until golden and flaky

NEW ZEALAND LAMB CHOPS \$20

4 New Zealand lamb chops marinated in our mandarin orange garlic sauce then grilled to medium rare, served with a strawberry horseradish jam

MARINATED FLANK STEAK \$16

Flank steak marinated in our proprietary blend of pineapple, soy sauce, garlic and seasonings grilled to medium and sliced

BACON WRAPPED MEATLOAF \$14

Angus ground beef meatloaf wrapped in applewood smoked bacon and baked

PRIME RIB CARVING STATION \$25

Certified Angus beef prime rib loin, slow-roasted and sliced to order on a chef-manned carving station (Minimum 30 portions)

FILET TENDERLOIN WITH RED WINE DEMI-GLACE \$32

oven-roasted filet tenderloin cooked to medium rare/medium, thinly sliced and drizzled with a red wine demi-glaze (Minimum 30 portions)

A LA CARTE BUFFET OPTIONS - CONTINUED

SIDE DISHES

GREEN BEANS \$5 PER PORTION

Whole green beans sauteed with butter, minced garlic and red bell pepper

MACARONI AND CHEESE \$7 PER PORTION

Cavatappi pasta smothered in our signature cheese sauce

POTATOES AU GRATIN \$7 PER PORTION

Thinly sliced potatoes and onions baked in a rich cheddar cheese cream sauce

BACON ROASTED BRUSSELS SPOUTS \$7 PER PORTION

Halved brussels sprouts, oven-roasted with bacon and drizzled with balsamic glaze and shredded parmesan cheese

CHEF'S VEGETABLE MEDLEY \$5 PER PORTION

Oven-roasted blend of broccoli, carrots, red onion, bell peppers and cauliflower

ROASTED GARLIC MASHED POTATOES \$5 PER PORTION

Scratch-made mashed potatoes with roasted garlic, butter and cream.

WHOLE GRAIN WILD RICE MEDLEY \$5 PER PORTION

A seasoned blend of brown, long grain and wild rice

PARMESAN ROMANO RISOTTO \$7 PER PORTION

Arborio rice sauteed with onions, chicken stock, and a blend of parmesan and Romano cheeses

MUSHROOM RISOTTO \$7 PER PORTION

Our Parmesan Romano risotto with sauteed sliced mushrooms

FRESH FRUIT \$5 PER PORTION

A fresh seasonal selection of melon, strawberries, blueberries, pineapple

BACON \$5 PER PORTION

Crispy sliced Applewood-smoked bacon

GRITS \$5 PER PORTION

Stone-ground grits with butter and cream, choose to add white cheddar

SAUSAGE LINKS \$5 PER PORTION

Oven-roasted pork sausage links

ASSORTED BREAD AND PASTRIES \$5 PER PORTION

Chef's selection of bread, rolls, pastries and muffins

BREAKFAST POTATOES \$5 PER PORTION

Diced potatoes sauteed with onion and bell peppers

SCRAMBLED EGGS \$5 PER PORTION

Choose to add cheddar

COLESLAW \$5 PER PORTION

Sliced cabbage and carrots tossed in a creamy Duke's Mayonnaise-based dressing

PESTO PASTA SALAD \$5 PER PORTION

Cavatappi pasta, bell peppers, red onion, cucumbers, tomatoes, parmesan and mozzarella tossed in a creamy pesto vinaigrette dressing

BEER BATTERED FRIES \$5 PER PORTION

JL's signature beer-battered fries

DESSERT

ASSORTED CAKES & PASTRIES \$7 PER PORTION

Chef's selection of cakes, pastries, cookies or brownies

LIMONCELLO MASCARPONE CAKE \$8 PER PORTION

Lemon cake topped with mascarpone frosting and tart lemon curd, served by the slice

BELGIAN CHOCOLATE MOUSSE CAKE \$8 PER PORTION

Chocolate sponge cake topped with Belgian mousse and chocolate shavings, served by the slice

NEW YORK STYLE CHEESECAKE \$8 PER PORTION

Cool and creamy cheesecake on a crisp graham cracker crust, drizzled with raspberry sauce, served by the slice

BAR PACKAGES & PRICING

In accordance with NC ABC laws, outside liquor is not permitted on premises. Liquor selections are subject to availability. Comparable substitutions may be made without advanced notice. Clients have the option to bring outside wine for a \$25 corkage fee per bottle. Any unfinished wine from purchases by the bottle may be re-corked and taken at the conclusion of your event.

Special order items and requests will be sold at restaurant pricing.

PREMIUM-TIER LIQUOR

\$9 PER DRINK

TITO'S HANDMADE VODKA

TANQUERAY GIN

MAKER'S MARK BOURBON

JAMESON IRISH WHISKEY

DEWARS WHITE LABEL SCOTCH

CAPTAIN MORGAN SPICED RUM

ESPOLON BLANCO TEQUILA

TOP SHELF LIQUOR

\$11 PER DRINK

KETEL ONE VODKA

HENDRICK'S GIN

WOODFORD RESERVE BOURBON

BULLEIT RYE WHISKEY

JOHNNY WALKER BLACK LABEL SCOTCH

ZAYA GRAN RESERVA RUM

PATRON SILVER TEQUILA

BEER SELECTIONS – CANS AND BOTTLES

Pricing and selection may vary based on product availability.

BUD LIGHT

BUDWEISER

CORONA EXTRA

CORONA LIGHT

DOS EQUIS LAGER

DOS EQUIS AMBER

HEINEKEN

MICHELOB ULTRA

MILLER LITE

MODELO ESPECIAL

WHITE CLAW HARD SELTZER

YUENGLING LAGER

DRAFT BEER

WE OFFER A ROTATING SELECTION OF 2 DRAFT OPTIONS.

CUSTOM DRAFT OPTIONS ARE AVAILABLE BUT REQUIRE

PURCHASE OF ENTIRE ½ BARREL KEG.

HOUSE WINES - \$9 PER GLASS/\$35 PER BOTTLE

PROA CAVA BRUT *Spain*

VILLA POZZI MOSCATO *Sicily, Italy*

LA GALOPE CHARDONNAY *Côtes de Gascogne, France*

STONELEIGH SAUGIVNON BLANC *Marlborough, New Zealand*

HAYES RANCH PINOT GRIGIO *California*

LES HAUTS CHATEAU ROSÉ *Champeaux, France*

NOAH RIVER CABERNET *Lodi, California*

WENTE VINEYARDS MERLOT *Livermore Valley, California*

UNSORTED PINOT NOIR *California*

BODINI MALBEC *Mendoza, Argentina*

PREMIUM WINES - \$11 PER GLASS/\$43 PER BOTTLE

PETER WEINBACH REISLING *Nahe, Germany*

SEAN MINOR CHARDONNAY SERIES B *Central Coast, California*

STEMMARI PINOT GRIGIO *Sicily, Italy*

FRENZY SAUGIVNON BLANC *Marlborough, New Zealand*

ELOUAN PINOT NOIR *Oregon*

ARTIZIN ZINFANDEL *California*

WENTE VINEYARDS MERLOT *Livermore Valley, California*

PIERANO HERITAGE CABERNET *Lodi, California*

BOTTLE ONLY SELECTION

CHAMPAGNE LAUREN-PERRIER BRUT, *Champagne, France*..... 80

SAUVAGE BLANC DE BLANCS GRUET, *New Mexico*..... 58

HONIG VINEYARD & WINERY CABERNET SAUVIGNON, *Napa Valley, California*.....75

HAHN "SLH" PINOT NOIR, *Santa Lucia Highlands, California*.....62

SPELLBOUND PETITE SIRAH, *Santa Lucia Highlands, California*.....54

MELINI CHIANTI RESERVA, *Tuscany, Italy*..... 40

MURRIETA'S WELL "THE SPUR" RED BLEND, *Livermore Valley, California*..... 62