

Sunrise Ranch Culinary Experiences

At Sunrise Ranch Winery, we offer exclusive wine tasting experiences paired by our culinary partner, Fumé. These comprehensive experiences include private use of one of our on-site venues, personalized planning by our Director of Events, comfortable seating, and welcoming décor

DINNERS

20 Guest Minimum

BBQ DINNER

At \$78 ++ per guest

Beginnings

Chopped Little Gem Wedge Salad

*Little Gem Lettuce, Arugula, Heirloom Cherry Tomatoes, Applewood Smoked Bacon, Ranch Dressing, Heirloom Tomato, Prosciutto and Fresh Mozzarella (July - October)
Balsamic Vinaigrette*

Mains

Grilled Tri tip

Layne's Secret Marinade, Chipotle BBQ Sauce

Baby Back Ribs

4-Hour Smoke, Fall Off the Bone Tender, Gume BBQ Sauce

Grilled Rosemary Chicken Breast

Rosemary and Garlic Marinated Organic Chicken Breast, Honey Molasses BBQ Sauce

Sides

Red Skin Potato Salad

Grilled Corn on the Cob

Texas style baked beans

Corn bread

Desserts

Seasonal Cobbler

Double Chocolate Brownies

Silverado Farms Strawberries

Please note all pricing includes use of the facility for three hours for breakfast and lunch, and four hours for dinner. Also included are all tables, chairs, linen, and service items, as well as set up and break down. Prices are subject to 7.75% tax and 23% service charge.



Sunrise Ranch Culinary Experiences

At Sunrise Ranch Winery, we offer exclusive wine tasting experiences paired by our culinary partner, Fumé. These comprehensive experiences include private use of one of our on-site venues, personalized planning by our Director of Events, comfortable seating, and welcoming décor

MAKE YOUR OWN PIZZA

At \$82++ per guest

Choice of Two Beginnings

Chopped Little Gem Wedge Salad, *Little Gem Lettuce, Arugula, Heirloom Cherry Tomatoes, Applewood Smoked Bacon, Ranch Dressing*
Heirloom Tomato, Prosciutto and Fresh Mozzarella, *Basilamic Vinaigrette (July - October)*
Caesar Salad, *Chopped Romaine, Lemon-Garlic Dressing, Parmesan Cheese*
Garden Salad, *Blue Lake Beans, Cucumber, Cherry Tomatoes, House-Made Bleu Cheese, Ranch or Citrus-Shallot Vinaigrette*
Pear Salad, *Mixed Greens, Endive, Sliced Pears, Candied Pecans. Blue cheese, Pear Vinaigrette*

Choice of Four Sauces

Traditional Red, Basil Pesto, Garlic Cream, Fume House-Made Barbecue, Parmesan-Alfredo, Laird Family Estate Olive Oil,

Choose of Three Cheeses

Mozzarella
Parmesan
Goat
Havarti
Gorgonzola
Provolone
Feta

Choose of Eight Toppings

Pepperoni
Sausage
Mushrooms
Olives
Grilled Onions
Bell Peppers
Grilled Chicken
Ham
Artichoke
Bacon
Spinach
Prosciutto
Arugula

Choice of Two Desserts

Double Chocolate Brownies
Mini White Chocolate Cheesecake, *Decadent Chocolate Truffle Topping*
Apple Galette Bites, *Cinnamon Whipped Cream*

Please note all pricing includes use of the facility for three hours for breakfast and lunch, and four hours for dinner. Also included are all tables, chairs, linen, and service items, as well as set up and break down. Prices are subject to 7.75% tax and 23% service charge.



Sunrise Ranch Culinary Experiences

At Sunrise Ranch Winery, we offer exclusive wine tasting experiences paired by our culinary partner, Fumé. These comprehensive experiences include private use of one of our on-site venues, personalized planning by our Director of Events, comfortable seating, and welcoming décor

Mini Chocolate Eclairs, *Vanilla Custard Filling*

DINNER BUFFET OR FAMILY STYLE

At \$95 ++ per person for Buffet and \$100++ per person for Family Style

Choice of Two Beginnings

Chopped Little Gem Wedge Salad

Little Gem Lettuce, Arugula, Heirloom Cherry Tomatoes, Applewood Smoked Bacon, Ranch Dressing

Heirloom Tomato, Prosciutto and Fresh Mozzarella (July-October)

Balsamic Vinaigrette

Caesar Salad

Chopped Romaine, Lemon-Garlic Dressing, Parmesan Cheese

Garden Salad

Blue Lake Beans, Cucumber, Cherry Tomatoes, House-Made Bleu Cheese, Ranch or Citrus-Shallot Vinaigrette

Pear Salad

Mixed Greens, Endive, Sliced Pears, Candied Pecans. Blue cheese, Pear Vinaigrette

Roasted Beet Salad

Mixed greens, Red and Gold Beets, Avocado, Haricot Verts, Laura Chenel Goat Cheese, Roasted Shallot Vinaigrette

Choice of Three Mains

Certified Angus New York Steak

Sauce Au Jus

Cabernet-Porcini Braised Short Ribs

Grilled Rosemary Chicken Breast

Pasta Primavera

Penne Pasta with Roasted and Grilled Seasonal Vegetables, Fresh Tomato, Basil Pesto, Shaved Parmesan

Skuna Bay Salmon Filet

Choose of Three Sides

Roasted Garlic Mashed Potatoes

Mushroom Risotto

White Cheddar Scalloped Potatoes

Grilled Asparagus with Roasted Red Pepper Relish

Broccolini served with Olive Oil, Crispy Fried Leeks and Garlic

Brussels Sprouts with Bacon Vinaigrette

Haricot Vert Green Beans

Choice of Two Desserts

Double Chocolate Brownies

Mini White Chocolate Cheesecake

Decadent Chocolate Truffle Topping

Apple Galette Bites

Cinnamon Whipped Cream

Traditional Cannolis

Please note all pricing includes use of the facility for three hours for breakfast and lunch, and four hours for dinner. Also included are all tables, chairs, linen, and service items, as well as set up and break down. Prices are subject to 7.75% tax and 23% service charge.



Sunrise Ranch Culinary Experiences

At Sunrise Ranch Winery, we offer exclusive wine tasting experiences paired by our culinary partner, Fumé. These comprehensive experiences include private use of one of our on-site venues, personalized planning by our Director of Events, comfortable seating, and welcoming décor

PLATED DINNER

At 115 ++ per guest

Choose One Beginning

Little Gem Wedge Salad, Little Gem Lettuce, Arugula, Heirloom Cherry Tomatoes, Applewood Smoked Bacon, Ranch Dressing

*Heirloom Tomato, Prosciutto and Fresh Mozzarella, Balsamic Vinaigrette (July - October)
Garden Salad, Blue Lake Beans, Cucumber, Cherry Tomatoes, House-Made Bleu Cheese, Ranch or Citrus-Shallot Vinaigrette*

*Prawn, Avocado and Tomato Salad, Butter Lettuce, Heirloom Tomatoes, Diced Avocado, Citrus-Shallot Vinaigrette
Harvest Salad, Baby Spinach, Mixed Greens, Thinly Sliced Fuyu Persimmons, Julienne Apples, Roasted Gold Beets, Laura Chenel Goat Cheese, Marcona Almonds, Pomegranate Vinaigrette
Tomato and Roasted Pepper Soup, Focaccia Croutons, Basil Pesto*

Choose One Main

*New York Steak, Roasted Garlic Mashed Potatoes, Delta Asparagus, Mushroom Demi-Glace
Petrale Sole, Sauteed Haricot Verts, Mashed Potatoes, Lemon-Caper Butter Sauce*

Skuna Bay Salmon Filet, Vancouver Farm-Raised Salmon, Pan Sauteed, Roasted Garlic Mashed Potatoes, Grilled Asparagus, Cherry Tomatoes, Lemon Tarragon Butter Sauce

Cabernet Braised Short Ribs, Mushroom and Asparagus Risotto, Cabernet-Porcini Reduction, Gremolata, Shaved Pecorino, Roasted Broccolini

Seared Muscovy Duck Breast, Wild Rice, Haricot Verts, Pinot Demi-Glace

*Grilled Organic Chicken Breast, Mary's Organic, Free Range Chicken Breast, Lemon Parsley Risotto, Broccoli Raab
Sundried Tomato Cream Sauce, Parmesan Cheese*

*Grilled Fumé Pork Chop, Brined and Marinated 10oz Center Cut Pork Chop, Whole Grain Mustard Sauce, Brussels
Sprouts with Bacon Vinaigrette, White Cheddar Scalloped Potatoes*

*Filet Mignon, 8 oz Certified Black Angus Filet Mignon, Rosemary Demi-glace with Sauteed Mushrooms, Gorgonzola
Cheese Garnish, Roasted Potatoes and Grilled Asparagus*

Mushroom Risotto, Trio of Wild Mushrooms, Caramelized Onions, Shaved Parmesan, Fresh Thyme

Dessert

*Milk Chocolate Cheesecake, Chocolate Graham Cracker Crust, Milk Chocolate and Cream Cheese Filling, Chocolate and
Caramel Sauces, Raspberry Coulis, Vanilla Whipped Cream*

*German Chocolate Cake, Rich Chocolate Cake Layered with Coconut Frosting, Glazed with Chocolate,
Vanilla Whipped Cream*

*Chocolate, Chocolate Chocolate Cake, Sinfully Rich, Flourless Chocolate Cake, Chocolate Gelato, Mocha Crème Brulée
Apple and Cherry Crisp, Honey Crisp Apples and Plumbed Cherries, Brown Sugar Topping,*

Fiorello's Vanilla Bean Gelato, Caramel Sauce

Classica Vanilla Crème Brulée, Super Creamy Vanilla Bean Custard, Crispy Sugar Crust

Seasonal Chef's Selection of Sorbet

Please note all pricing includes use of the facility for three hours for breakfast and lunch, and four hours for dinner. Also included are all tables, chairs, linen, and service items, as well as set up and break down. Prices are subject to 7.75% tax and 23% service charge.



Sunrise Ranch Culinary Experiences

At Sunrise Ranch Winery, we offer exclusive wine tasting experiences paired by our culinary partner, Fumé. These comprehensive experiences include private use of one of our on-site venues, personalized planning by our Director of Events, comfortable seating, and welcoming décor

DINNER STATIONS

Please choose a minimum of five stations

Salad Station

At \$18 ++ per guest

Mini "Inside out BLT"
*Heirloom Tomatoes Stuffed with Chopped Romaine,
Bacon, Ranch Dressing, Breadstick Garnish
Caesar Salad
Chopped Romaine, Lemon-Garlic Dressing,
Parmesan Cheese
Oliveri Farms Blue Lake Bean Salad
Sliced Heirloom Tomato, Fresh Mozzarella, Basil
Vinaigrette*

Pasta Station

At \$26 ++ per guest

Penna Pasta
*Mushrooms, Spinach, Roasted Shallots, Sundried tomato
Pesto Cream Sauce, Parmesan Cheese
Mushroom Risotto
Grilled Mushrooms, Parmesan
White Cheddar Mac N Cheese
Elbow Pasta, Creamy Cheese Sauce, Parmesan Bread
Crumb Topping*

Chilled Seafood Station

At \$78 ++ per guest

Raw Oysters
*Onion Mignonette
Prawns
Cocktail Sauce
Ahi Tuna Tartare
Mango Salsa, Won Ton Chips*

Slider Station

At \$36++ per person

Mini New York Steak Slider, *Balsamic Onions, Gorgonzola
Pulled Pork Slider, Hawaiian Roll, Cole Slaw
Fried Chicken Slider, Toasted Bun, Mayonnaise, Pickles*

From the Grill

At \$38++ per person

Grilled Medallions of Pork,
*Mushrooms, Cabernet Demi-Glace, Garlic Mashed Potatoes
Grilled Flat-Iron Steak, Demi-Glace,
White Cheddar Scalloped Potatoes
Grilled Halibut Filet, Lemon Cream Sauce*

Dessert

At \$18++ per person

Double Chocolate Brownies
*Mini White Chocolate Cheesecake, Decadent Chocolate
Truffle Topping
Apple Galette Bites, Cinnamon Whipped Cream*

Please note all pricing includes use of the facility for three hours for breakfast and lunch, and four hours for dinner. Also included are all tables, chairs, linen, and service items, as well as set up and break down. Prices are subject to 7.75% tax and 23% service charge.



Sunrise Ranch Culinary Experiences

At Sunrise Ranch Winery, we offer exclusive wine tasting experiences paired by our culinary partner, Fumé. These comprehensive experiences include private use of one of our on-site venues, personalized planning by our Director of Events, comfortable seating, and welcoming décor

Please note all pricing includes use of the facility for three hours for breakfast and lunch, and four hours for dinner. Also included are all tables, chairs, linen, and service items, as well as set up and break down. Prices are subject to 7.75% tax and 23% service charge.

