

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

HORS D'OEUVRES

*Four Tray Passed Hors d'oeuvres at \$30 ++ per guest
Each additional Hors d'oeuvres at \$8 ++ per guest*

Stationed

Spinach and Artichoke Dip, *Cumin-Scented Tortilla Chips*
Spicy Chicken Wings, *House-made ranch dipping sauce*
Crudite, Assorted Dips
Grilled Chicken Skewers, *Artichoke Heart, Olive, Basil Pesto*
Oyster on the Half Shell, *Citrus Mignonette (additional \$2 ++ per person)*
Chicken Satay, Spicy Peanut Sauce
Mini Chipotle Chicken Quesadillas, *Creamy Pepper Jack, Guacamole*
Mini New York Sandwiches, *Balsamic Onions and Gorgonzola*
Braised Short Rib Slider, *Mushrooms, Garlic Aioli, Two Bite Bun*
Caesar Romaine Spears with Grilled Chicken
Flat Iron Steak "Wraps", *Butter Leaf Lettuce, Bleu Cheese Mascarpone, Roasted Red Peppers*
Fig, Caramelized Onions and Gorgonzola Flatbread

Tray Passed Warm

Asiago Souffle Potatoes, *Roasted Garlic Aioli and Asiago Cheese*
Four cheese and Mushroom Polenta Bites, *White Truffle Oil, Fresh Chive Sour Cream*
Duck Confit Spring Rolls, *Apricot Chili Dipping Sauce (additional \$2 ++ per person)*
Black Pepper Braised Duck, *Cherry-Pinot Noir Relish, Crostini*
Grilled New Zealand Lamb Chops, *Mint Pesto (additional \$2 ++ per person)*
Smoked Pork Tenderloin, *Apple Chutney, Garlic Aioli, Grilled Artisan Crouton*
Stuffed Crimini Mushrooms, *Spinach, Sundried Tomato Pesto, Pine Nuts and Goat Cheese*
Arancini, Fontina, Saffron, Chive Aioli

Tray Passed Cold

Ahi Tuna Poke Tacos, *Napa Slaw, Mango Salsa, Sriracha Coulis*
Seared Salmon, *Crisp Won Ton, Tropical Salsa*
Coconut Prawns, Grilled Pineapple Sauce
Shrimp Cocktail Skewers, *Spicy Cocktail Sauce, Guacamole*
Smoked Salmon, *White Corn Cake, Avocado Sour Cream*
Mojo Shrimp, *Smoked Shrimp, Spicy-Garlic Mojo Sauce*
Smoked Chicken and Brie on Crostini
Grilled Chicken Bruschetta, *Goat Cheese and Lemon Parsley Ricotta, Oven Dried Tomatoes*
Prosciutto Wrapped Asparagus, Sage Vinaigrette
Asian Vegetable Salad, *English cucumber "Crouton" Spicy Rice Wine Vinaigrette*
Belgian Endive Spears, Diced Chiogga Beets, Bleu Cheese
White Bean and Mushroom Bruschetta, Walnut Sage Pesto
Grilled Pear, *Goat Cheese, Port Honey Glaze, Toasted Pecans, Crostini*
Iceberg Wedge Bite, *Heirloom Cherry Tomato, Radish Slice, Blue Cheese Drizzle*

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.

