

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

LUNCHES

18 Guest Minimum

TACO BAR

At \$45 ++ per guest

Arrival

Chips with Salsa and Guacamole

~ On the Buffet ~

Proteins

Carne Asada, Cilantro-Lime Chicken, Carnitas

Accompaniments

Fresh Corn Tortillas, Cheeses, Shredded Lettuce, Grilled Vegetables, Diced Onions
Crema, Black Beans, Pico de Gallo Salsa, Authentic Rice

Dessert

House-Made Churro Cookies & Double Chocolate Brownies

SANDWICH BUFFET

At \$55 ++ per guest

Choice of One Salad

Chopped 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)*

Caesar Salad, *Chopped Romaine, Lemon-Garlic Dressing, Parmesan Cheese*

Seasonal Garden Salad, *Blue Lake Beans, Cucumber, Cherry Tomatoes, Vinaigrette*

Choice of Two Sandwiches

Chicken BLT, *Garlic Aioli, Grilled Chicken, Swiss Cheese, Avocado, Tomato,*

Applewood-Smoked Bacon on a French Roll

Prime Rib, *Whole-Roasted Thinly Sliced Prime Rib, Caramelized Onions, Mushrooms, White Cheddar,*

Rosemary Aioli on a Soft French Roll

Veggie-Time, *Bell Peppers, Onions, Cucumber, Avocado, Tomato, Goat Cheese Spread on Sliced Wheat Bread*

Artisan Ham, *Ham, White Cheddar, Arugula, Dijonnaise, Pickled Red Onion on a French Roll*

Desserts

Double Chocolate Brownie

Lemon Bars

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.



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MAKE YOUR OWN PIZZA

At \$58 ++ 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, *Basilic 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 Three Sauces

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

Choose of Two Cheeses

Mozzarella
Parmesan
Goat
Havarti
Gorgonzola
Provolone
Feta

Choose of Six Toppings

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

Choice of One Dessert

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

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BBQ LUNCH BUFFET

At \$62 ++ per guest

Choose Two Beginnings

Chopped Little Gem Wedge Salad

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

Caesar Salad

Chopped Romaine, Lemon-Garlic Dressing, Parmesan Cheese

Heirloom Tomato, Prosciutto and Fresh Mozzarella

Balsamic Vinaigrette (July - October)

Choose Two Mains

Grilled Tri Tip

Layne's Secret Marinade, Chipotle BBQ Sauce

Baby Back Ribs

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

Grilled Rosemary Chicken Breast

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

Choose Two Sides

Red Skin Potato Salad

Grilled Corn on the Cob

Texas style baked beans

Corn bread

Choose Two Desserts

Seasonal Cobbler

Double Chocolate Brownies

Silverado Farms Strawberries

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LUNCH BUFFET OR FAMILY STYLE

At \$65 ++ per person for Buffet

At \$70 ++ per person for Family Style

Choice of One Beginning

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

Sunrise Chopped Salad

Iceberg and Butter Lettuce, Apples, Candied Pecans, Dried Cherries, Slivered Celery, Cherry Tomatoes,

Blue Lake Green Beans, White Cheddar, Grilled Chicken, Creamy Herb Dressing

Note: You May Add Chicken or Shrimp to Any Salad For An Additional \$5 ++ Per guest

Choice of Two Mains

Certified Angus Flat Iron Steak, *Sauce Au Jus*

Skuna Bay Salmon

Grilled Rosemary Chicken Breast

Pasta Primavera

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

Choose of Two 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 One Dessert

Double Chocolate Brownies

Mini White Chocolate Cheesecake, *Decadent Chocolate Truffle Topping*

Apple Galette Bites, *Cinnamon Whipped Cream*

Mini Chocolate Eclairs, *Vanilla Custard Filling*

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LUNCH STATIONS

Please choose a minimum of three 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*

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