

BREAKFAST BUFFETS

CONTINENTAL BREAKFAST

Assorted Pastries, Whole Fruit, Coffee, Decaf Coffee and Tea

DELUXE CONTINENTAL BREAKFAST

Assorted pastries, Fresh Fruit Display, Assorted Yogurts, Coffee, Decaf Coffee and Assorted Teas

SUNRISE BREAKFAST BUFFET

Assorted Pastries

Sliced Fresh Fruit Display

Scrambled Eggs

Hash Brown Potatoes or Cottage Potatoes (choose one)

Bacon and Sausage links

Coffee, Decaf Coffee, Assorted Juices and Teas

EXECUTIVE BREAKFAST BUFFET

Assorted Pastries

Sliced Fresh Fruit Display

Scrambled Eggs and Cheese

Hash Browns or Cottage Fries

French toast or Pancakes with Syrup

Assorted Cereal and Milk

Coffee, Decaf Coffee, Assorted juices and teas

Beverage Bar

Coffee, Decaf Coffee and Assorted Teas

**Sunrise Park Resort can also work with individual clients to meet any dietary needs and or special requests. Inquire with the Hotel Manager or the Executive Chef.*

PLATED LUNCHEON MENU OPTIONS

WHITE MOUNTAIN APACHE TACO

House made White Mountain Apache Frybread topped with Beans, Seasoned Ground Beef, Shaved Lettuce, Diced Tomatoes, Onions and Cheddar Cheese

Cheeseburger with Fries

Served with Lettuce, Tomato, Onions and Pickles

Deli Sandwich with Fries

Delicious cold-cuts of Turkey and Ham, served with Lettuce, Tomato, Cheddar Cheese, Shaved Onions and Pickles on an 8" Hoagie Roll.

Oven Roasted Turkey and Avocado Sandwich

Sliced Turkey, Avocado, Tomato, Bacon and Provolone Cheese served on Toasted Sourdough Bread Served with French Fries

Grilled Chicken Caesar Wrap and Fries

Marinated and Grilled Chicken, Caesar Salad, Croutons and Parmesan Cheese wrapped in a large flour tortilla and served with crispy French fries.

Deluxe Sunrise Club Sandwich

*Sliced Turkey, Smoked Ham, Bacon, Avocado, Lettuce and Tomato
Served with crispy French Fries.*

Pasta and Salad

*Penne Pasta with Chunky Marinara Sauce
Crisp Caesar Salad w/ Parmesan and Croutons
Garlic Bread*

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LUNCHEON BUFFET SELECTIONS

"Backyard Barbeque Party"

*Grilled Hamburger Patties and Grilled Beef Franks
Lettuce, Tomato, Onions, Pickles and condiments
Potato Salad
Buttered Corn on the Cob
Tortilla Chips and Guacamole*

Southwestern Taco Bar

*"Tacos your way!"
Choice of Seasoned Taco Meat, Grilled Chicken, and Pulled Pork
Served with Lettuce, Tomato, Onions, Cheddar Cheese, Pepper Jack Cheese,
Sour Cream and Fresh Pico de Gallo
Accompanied by Spanish rice and Refried Beans*

Soup and Salad Bar

*Choice of Two Soups
Choose from, Green Chili Pork Hominy, Hearty Beef Stew, Clam Chowder, Minestrone, White
Bean and Ham soup or Chef's Soup of the Day.
Salad Bar, Accompaniments and Rolls*

Italian Pasta and Salad Lunch

*Classic Spaghetti with Bolognese Sauce
Chicken Fettuccini Alfredo
Garlic Bread
Salad Bar and Accompaniments*

Sunrise Park Resort Executive Lunch Buffet

*Sunrise Soup and Salad Bar
Herb Roasted Chicken served with Marsala Wine Mushroom Sauce
Carved New York Strip served with Au jus and Horseradish
Roasted Potatoes or Rice Pilaf (Choose One)
Sunrise Vegetable Medley sautéed with Lemon and Herbs
Rolls and Butter
Chocolate Mousse Cake or White Chocolate Raspberry Cheesecake (choose one)*

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PLATED DINNER MENU OPTIONS

All plated dinners are served with your choice of Dinner Salad or Chef's Soup of the Day

New York Strip Steak

Herb Marinated 12 oz. Grilled New York Strip Steak

Roasted Garlic Mashed Potatoes, Sautéed Vegetables and a Peppered Cabernet Wine Sauce

Rolls and Butter

Chef's Dessert

"Sunrise Park Resort Surf n Turf"

Grilled 8oz. Sirloin Steak and Garlic Herb Jumbo Shrimp

White Cheddar Potato Leek Gratin

Sunrise Vegetable Medley sautéed with Lemon and Herbs

Rolls and Butter

Dessert

White Mountain Apache Cattleman's Steak

8 oz. Grilled Sirloin and Roasted Green Chili

Roasted Zucchini Squash and Corn

Served with Roasted Potatoes and Apache Tortilla

Dessert

Herb Roasted Half Chicken

Choice of Garlic Mashed Potatoes w/ Gravy or Baked Potato

Sautéed Vegetable Medley

Rolls and Butter

Apple Cobbler and Vanilla Ice Cream

Pan Roasted Lemon Chicken w/ Lemon Butter Sauce

Roasted Red Potatoes or Buttery Rice Pilaf (Choose one)

Sunrise Vegetable Medley

Rolls and Butter

Dessert

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PLATED DINNER MENU OPTIONS

All plated dinners are served with your choice of Dinner Salad or Chef's Soup of the day.

Southwestern Spice Rubbed Pork Chop w/ Salsa Verde

Roasted Red Potatoes or Baked Potato (Choose One)

Sunrise Vegetable Medley

Rolls and Butter

Dessert

BBO Baby Back Ribs

Half a rack of baby back ribs

Roasted Red Potatoes or Baked Potato (choose one)

Fresh Seasonal Vegetable Medley or Steamed Buttered Corn on the Cob (Choose One)

Rolls and Butter

Dessert

Pan Roasted Salmon and Lemon Butter

"Three Sisters Corn Succotash" of Zucchini, Yellow Squash, Navy Beans, Sweet Corn and Tomatoes

Roasted Red Potatoes or Baked Potato (choose one)

Rolls and Butter

Dessert

Grilled Chicken Fettuccini Alfredo

Pesto Marinated Chicken Breast, Roasted Mushrooms,

Alfredo Sauce over Fettuccini Pasta

Garlic Bread

DESSERT SELECTIONS

Chocolate Mousse Cake

Cheese Cake

White Chocolate Raspberry Cheesecake

Apple Cobbler and Vanilla Ice Cream

Peach Cobbler and Vanilla Ice Cream

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DINNER BUFFET MENU OPTIONS

WESTERN BBO

Salad Bar or Chef's Soup of the Day (Choose One)

BBQ Chicken

BBQ Memphis Style Baby Back Pork Ribs

Corn on the Cob

Roasted Red Potatoes or Garlic Mashed Potatoes (Choose One)

Rolls and Butter

Assorted Desserts

PRIME RIB DINNER BUFFET

Build your own salad or Chef's Soup of the Day (choose one)

Carved Prime Rib with Creamy Horseradish Sauce and Au Jus

Herb Roasted Lemon Chicken with Brown Chicken Jus

Sliced Roasted Pork Loin with Mushroom Cream Sauce

Roasted Garlic Mashed Potatoes and Gravy

Sunrise Vegetable Medley

Dinner Rolls and Butter

Assorted Premium Desserts

Backyard Cookout Party

Grilled Hamburgers

Grilled Beef Franks

Potato Salad

Pasta Salad

Grilled Italian Sausage or Beer Bratwurst (Choose one)

Baked Beans

Potato Chips

Assorted Desserts

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*American Regional Wedding Dinner Buffet
Sunrise Park Resort
minimum of 50 people*

Buffet Dinner

Soup and Salad Bar

Soup

Hearty Beef Barley Soup with Vegetables

Salad Bar with Accompaniments

*Mixed Greens, Cucumbers, Tomatoes, Olives, Chesses, Scallions, Croutons
Ranch, Tangy Caesar Dressing, Bleu Cheese, Raspberry Vinaigrette, Italian Dressing*

Vegetable Crudité Platters

*Grilled Zucchini, Scallions, Red Peppers, Marinated Mushrooms, Yellow Squash, Carrots,
Artichokes, Tomatoes, Broccoli, Cauliflower*

Main Course

Herb Roasted Prime Rib of Beef and Au Jus

Roasted Chicken Lemon Butter and Madeira Chicken Jus

Baked Rigatoni with Classic Bolognese Sauce, Mozzarella and herbs

Buttery Rice Pilaf

Roasted Garlic Mashed Potatoes and Gravy

Sunrise Vegetable Medley Sautéed with Lemon and Herbs

Dessert

Assorted Cheese Cakes, Vanilla Ice Cream

Hot Fudge, Almonds, Sprinkles, Chocolate Chips, Cherries, Peanuts and Cookie Crumbs

*Thank you for supporting Native American Culinary Culture
White Mountain Apache Culinary Staff*

*Italian Wedding Dinner Buffet
Sunrise Park Resort
minimum of 50 people*

Buffet Dinner

Soup and Salad Bar

Soup

Tuscan White Bean Soup with Cured Ham

Spicy Minestrone with Scallions and Parmesan

Salad Bar with Accompaniments

*Classic Caesar Salad, Croutons, Parmesan, Grilled Chicken
and Tangy Caesar Dressing*

Italian Antipasto Platters

*Grilled Zucchini, Scallions, Red Peppers, Marinated Mushrooms, Yellow Squash, Carrots,
Artichokes, Tomatoes, Prosciutto, Salami and Olives
Balsamic Vinaigrette and Pesto*

Main Courses

Roasted Chicken Saltimbocca with Lemon Butter and Capers

Baked Rigatoni with Classic Bolognese Sauce, Mozzarella and herbs

Creamy Chicken Fettuccini Alfredo with Roasted Mushrooms and Herbs

Tri-Color Tortellini, Marinara Sauce and Asiago Cheese

Ratatouille Vegetables with Extra Virgin Olive Oil and Lemon

Dessert

Tiramisu and Vanilla Ice Cream and Buttered Rum

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White Mountain Apache Culinary Staff*

HORS D OEUVRES AND RECEPTIONS

Hor D Oeuvres are sold in designated amounts only; please choose what is best for you gathering. Our Chef is able to accommodate any special dietary needs and assist with questions.

SMALL BITES

Buffalo wings with Hot Sauce, Bleu Cheese Dressing and Celery Sticks

Mozzarella Sticks, served with House Made Marinara Sauce

Crispy Herb Risotto Stuffed with Mozzarella with lemon (Delicious!)

Jalapeno Poppers, served with Chipotle Ranch Dipping Sauce

Pork Egg Rolls served with Sweet and Sour Sauce

Miniature Indian Tacos: Stuffed with sharp white cheddar, beans, romaine lettuce, tomato and cheddar cheese

Southwestern Spiced Chicken Satays, Boneless White Meat Chicken Skewers served with an Avocado Mousse and Lime.

House-smoked Salmon on Potato Cakes, Crème Fraiche and Chives

**Our Executive Chef can work with clients to meet any special dietary concerns and/or create an individualized menu selection.*

HORS D OEUVRES AND RECEPTIONS

Hors D Oeuvres are sold in designated amounts only; please choose what is best for you gathering. Our Chef is able to accommodate any special dietary needs and assist with questions.

ON THE COLD SIDE

Jumbo Pacific Shrimp Cocktail

Served on Ice with Cocktail Sauce and Lemon Wedges

Assorted Cold Canapés

Fresh Vegetable Crudité

Large Vegetable Platter with Broccoli, Carrots, Celery, Peppers, Cucumbers, Olives, Tomatoes and Ranch Dipping Sauce

Italian Antipasto Platter

Marinated and Grilled Vegetables: Zucchini, Yellow Squash, Roma Tomatoes, Scallions, Peppers, Carrots, Mushrooms, Red Onions, Artichokes, Olives, Sliced Prosciutto, Sliced Salami and Parmesan Cheese

International Cheese Display

A variety of Domestic and Imported Cheeses, Including Sliced Cheeses and Cheese Balls, Served with nuts, grapes and crackers

International Cheese and Charcuterie (sliced meats)

Cheese display with the addition of Sliced Prosciutto, Salami, Capriole Ham and Summer Sausage and Whole Grain Mustard

Fresh Seasonal Fruit Display (Fresh and Delicious!)

Sliced Watermelon, Cantaloupe, Honeydew Melon, Pineapple, Citrus Fruits, Stone Fruits, Grapes and Berries

SNACKS AND BEVERAGES

Assorted Jumbo Cookies
Chewy White Chocolate Macadamia Nut Cookies
Double Chocolate Chip Cookies
Home-style Chocolate Chip Cookies
Minimum of 3 Dozen

Chewy Chocolate Fudge Brownies
Minimum of 3 Dozen

Popcorn

Canned Soda

Bottled Water

20 oz. Gatorade

Regular or Decaffeinated Coffee

Hot or Iced Tea

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