

**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*

*\*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.*

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**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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