

Los Rios Rancho

Farm to Table

Orchard Dinner Experience

Offered on Wednesday and Thursday nights throughout September

Package provisions:

- Feasting style tables set among our heirloom apple orchards
- Formal table decor
- Classical musician to provide background ambiance
- A microphone and sound system
- Jam and Jelly party favors (1 for each guest)
- Firepit and relaxation area

Food service:

- Beverages~ 2 glasses of hard cider, lavender lemonade or cold cider, apple infused water
- Appetizers~ (1) French baguette, brie, local honey, and apple
(2) Spinach and feta puff pastry
- Starter~ Fall Harvest Soup with cream glaze
Served with fresh locally milled grain bread and assorted olive oil dipping sauce
- Main Course~ Herb roasted chicken and lemon cream sauce
Served with: Balsamic Roasted Fall Veggies & Augratten potatoes
- Dessert~ (1) Strawberry Sorbet with honey lemon glaze

Package Pricing:

- Includes all of the above and set for up to **15 guests**
\$2,800
- Includes all of the above and set for up to **25 guests**
\$3,800
- Includes all of the above and set for up to **35 guests**
\$4,800

Email to confirm a booking: rebekah@losriosrancho.com
Prices and offerings are subject to change