



## CATERING PRICE LIST

**HORS D'OEUVRES** (\*Full platter serves approximately 25-30 people; half platter serves approximately 12-15 people)

*Vegetable Spring Rolls with dipping sauce (H-40, F-80)*

*Cream Cheese Stuffed Jalapeno Poppers with raspberry dipping sauce (H-40, F-80)*

*Mini Cocktail Beef Franks wrapped in puff pastry with honey mustard dipping sauce (H-40, F-80)*

*Spinach & Feta Blossoms with dipping sauce (H-40, F-80)*

*Bacon Wrapped Scallops (H-45, F-90)*

*Bacon Wrapped Filets (H-45, F-140)*

*Breaded Shrimp with tangy cocktail dipping sauce (H-45, F-90)*

*Coconut Shrimp with citrus dipping sauce (H-50, F-100)*

*Breaded Mini Meatballs with cheese center and marinara dipping sauce (H-50, F-100)*

*Chicken Tenders with honey mustard dipping sauce (H-45, F-90)*

*Hamburger Sliders with swiss cheese and Sunshine's honey mustard sauce (H-50, F-100)*

*Mini Pulled Pork Sandwiches (H-50, F-100)*

*Mini BLT Chicken Club Sandwiches (H-50, F-100)*

*Garlic-Cilantro Shrimp (H-50, F-100)*

*Fried Tostones topped with Grilled Shrimp Escovitch (H-60, F-120)*

*Mini Crab Cakes with Sunshine's aioli sauce (H-60, F-120)*

*Fried Chicken Wings-original and/or buffalo style (H-50, F-100)*

*Lemon Pepper Fried Chicken Wings (H-50, F-100)*

*Cilantro Lime Chicken Skewers with Sunshine's honey mustard sauce (H-50, F-100)*

*Jerk Chicken Skewers (H-50, F-100)*

*Tomato bruschetta on toasted crostini drizzled with balsamic glaze (H-40, F-80)*

*Caprese Skewers with mozzarella cheese, tomatoes and fresh basil drizzled with balsamic glaze (H-40, F-80)*

*Fresh Fruit Platter (F-75)*

*Assorted Cheese & Crackers Platter (F-75)*

*Fruit & Cheese Platter (H-50, F-100)*

*Fruit Shish Kabobs (varies by season) (H-40, F-80)*

*Chicken Shish Kabobs with grape tomatoes, bell peppers, zucchini, and red onions (H-45, F-90)*  
*Beef Shish Kabobs made with red potatoes, bell peppers, and onions (H-50, F-100)*  
*Shrimp Shish Kabobs made with bell peppers and red onions (H-55, F-110)*  
*Vegetarian Shish Kabobs with broccoli, grape tomatoes, bell peppers and red onion (H-40, F-80)*  
*Vegetarian Sandwich Platter with iceberg lettuce, tomato, cucumber, bell peppers, avocado, bean sprouts and Provolone cheese (20 per platter) 34.75*  
*Ham Sandwich Platter with iceberg lettuce, tomato, and choice of Cheddar cheese (20 per platter) 39.75*  
*Roast Beef Sandwich Platter with iceberg lettuce, tomato, and Swiss cheese (20 per platter) 39.75*  
*Turkey Sandwich Platter with iceberg lettuce, bacon, tomato, and American cheese (20 per platter) 39.75*  
*Chicken Salad on Mini Crossaints Platter (24 per platter) 60.00*  
*Tuna Salad on Mini Crossaints Platter (24 per platter) 60.00*

**ENTREES** (\*Full tray serves approximately 25-30 people; half tray serves approximately 12-15 people)

*Baked Barbeque Chicken (legs, thighs, and/or breasts) (H-80, F-160)*  
*Brown Stew Chicken (H-80, F-160)*  
*Curry Chicken (H-80, F-160)*  
*Jerk Chicken (legs, thighs, and/or breasts) (H-80, F-160)*  
*Rosemary & Thyme Herb Roasted Chicken (legs, thighs, and/or breasts) (H-80, F-160)*  
*Fried Chicken (legs, thighs, and/or breasts) (H-85, F-170)*  
*Grilled Boneless Chicken in a light citrus sauce (H-90, F-180)*  
*Baked Boneless Chicken Breasts made with roasted oranges, bell peppers, and onions (H-90, F-180)*  
*Cajun-Style Chicken Breasts topped with fresh salsa (H-90, F-180)*  
*Grilled Boneless Chicken Breasts in a white wine sauce (H-90, F-180)*  
*Chicken Parmesan made with breaded chicken breasts, marinara sauce, and parmesan cheese (H-100, F-200)*  
*Chicken Marsala made with breaded chicken breasts, marsala wine sauce, and mushrooms (H-100, F-200)*  
*Herb & Cheese Stuffed Chicken Breasts (H-95, F-190)*  
*Bacon & Cheese Stuffed Chicken Breasts (H-100, F-200)*  
*Bacon-Wrapped Chicken garnished with fresh orange slices (H-95, F-190)*  
*Spicy Chili made with ground beef or ground turkey (H-80, F-160)*  
*Meatloaf made with ground beef or turkey and served with gravy (H-80, F-160)*  
*Beef Stew with celery, onions, peppers, potatoes, carrots, and tomatoes (H-80, F-160)*  
*Grilled Sirloin Steak in a rosemary butter sauce (H-100, F-200)*  
*Sliced Beef Tenderloin in red wine sauce (H-120, F-240)*  
*Grilled Filet Mignon with savory steak sauce (H-125, F-250)*  
*Pulled Pork in a sweet and tangy barbeque sauce (H-80, F-160)*

*Grilled Sausage (mild or spicy) with sautéed onions and peppers (H-85, F-170)*  
*Spicy Pork Ribs (H-90, F-180)*  
*Sauteed Pork Chops with peach pepper sauce (H-90, F-180)*  
*Baked Ham with pineapple slices and brown sugar-honey glaze (F-160)*  
*Lemon Pepper Tilapia Fillets (H-90, F-180)*  
*Fried King Fish (H-90, F-180)*  
*Blackened Mahi Mahi (H-110, F-220)*  
*Grilled Salmon Fillets (H-110, F-220)*  
*Shrimp and Vegetable Stir Fry with lemon pepper sauce or sesame ginger sauce (H-85, F-170)*  
*Garlic & Cilantro Shrimp Skewers (H-95, F-190)*  
*Spicy Cajun Shrimp Skewers with orange garnish (H-95, F-190)*  
*Jerk Shrimp Skewers with lime garnish (H-95, F-190)*  
*Grilled Chicken with Alfredo sauce and penne pasta (H-70, F-140)*  
*Grilled Vegetable Pasta with roasted broccoli, capers, artichoke hearts and sun dried tomatoes in a white wine sauce (H-70, F-140)*  
*Grilled Chicken Pasta with roasted broccoli, capers, artichoke hearts and sun dried tomatoes in a white wine sauce (H-80, F-160)*  
*Baked Ziti made with ground beef or ground turkey (H-70, F-140)*  
*Stuffed Shells made with marinara (H-60, F-120) or with meat sauce (H-70, F-140)*  
*Vegetarian Lasagna made with carrots, spinach, bell peppers, zucchini, and squash (H-70, F-140)*  
*Baked Lasagna made with ground beef or ground turkey (H-80, F-160)*

### **SIDE DISHES**

*(\*Full tray serves approximately 40-50 people; half tray serves approximately 20-25 people)*

*Fried Sweet Green Plantains (H-45, F-90)*  
*Callaloo with tomatoes, onion, and garlic (H-45, F-90)*  
*Steamed Cabbage and Carrots with light seasoning (H-50, F-100)*  
*Steamed Broccoli (H-50, F-100)*  
*Kernel Corn Medley with bell peppers and red onions (H-50, F-100)*  
*Buttered Sweet Green Peas (H-50, F-100)*  
*Roasted Corn on the Cob (H-50, F-100)*  
*Seasonal Vegetables made with olive oil and fresh herbs (H-55, F-110)*  
*Pan Sautéed Baby Spinach with Shallots and roasted garlic (H-55, F-110)*  
*Grilled Asparagus in a lemon butter sauce (H-55, F-110)*  
*Baked Potatoes with butter packets, sour cream, and sprinkled with chives (H-50, F-100)*  
*Roasted Red Potatoes (H-55, F-110)*

*Garlic Mashed Potatoes (H-55, F-110)*

*Loaded Mashed Potatoes with diced bacon, cheese, and scallions (H-65, F-130)*

*Scalloped Red Potatoes with fresh thyme and rosemary (H-65, F-130)*

*Roasted Red Potatoes with grape tomatoes, red onions, bell peppers, and fresh herbs (H-70, F-140)*

*White Rice (H-40, F-80)*

*Island-style rice and peas made with coconut milk (H-50, F-100)*

*Yellow Rice Pilaf with bell peppers and scallions (H-50, F-100)*

*Jasmine Rice Pilaf with carrots, celery, thyme and sweet onion (H-55, F-110)*

*Black Beans with garlic, tomatoes, green olives and bell peppers (H-40, F-80)*

*Baked Macaroni and Cheese made with diced bacon (H-55, F-110)*

*Pasta Salad with cherry tomatoes, olives, peppers, green peas, and corn (H-45, F-90)*

*Potato Salad with eggs, diced celery, diced onion, diced carrots and sprinkled with paprika (H-45, F-90)*

*Lemon Basil Pasta Salad with diced ham, fresh lemon slices, basil, grape tomatoes and red onion (H-55, F-110)*

*Chicken and Egg Salad with eggs, diced celery, diced onion, and red grapes (H-55, F-110)*

*Shrimp Pasta Salad with red bell peppers, green onion, celery, capers, and fresh dill (H-60, F-120)*

**SALADS** (\*Full tray serves approximately 40-50 people; half tray serves approximately 20-25 people)

*House Salad with romaine lettuce and arugula lettuce, red onions, tomatoes, carrots, and bell peppers with Italian or French dressing (H-40, F-80)*

*Caesar Salad with romaine lettuce, croutons, Parmesan cheese and Cesar dressing (H-50, F-100)*

*Arugula and spinach lettuce, grape tomatoes, red onions, cucumbers and Raspberry or Balsamic dressing (H-50, F-100)*

*Quinoa Salad with black beans, chickpeas, parsley, mint, and red onion in a lemon vinegarette (H-55, F-110)*

*Caprese Spinach Salad with mozzarella cheese, tomatoes, basil, and balsamic vinaigrette dressing (H-60, F-120)*

*Mediterranean Salad with romaine lettuce, tomato, cucumber, kalamata olives, feta cheese and Balsamic dressing (H-60, F-120)*

*Southwest Salad with romaine lettuce, roasted corn, tomato, onions, black beans, avocado, crispy tortilla strips, and Chipotle Dressing (H-65, F-130)*

*Strawberry Walnut Salad with strawberries, candied walnuts, spring mix, red onions, gorgonzola cheese, and raspberry balsamic dressing (H-65, F-130)*

*\*Many items can be adjusted for level of spiciness, allergies, or to accommodate dietary restrictions.*

*\*\*Pricing & menu effective July 18, 2018*