



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)
Sautéed 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 vinaigrette (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