

Sunset Gardens

Menu

Entrees

Beef Dishes

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| Roast Prime Rib | <i>Prime Rib of Beef with Natural Au Jus and Homemade Horseradish Sauce (Carving Station, \$2 per guest) (GF)</i> |
| Roast Tenderloin | <i>Tenderloin of beef with a side of green peppercorn gravy (Carving Station, \$4 per guest)</i> |
| Roast Sirloin Tip | <i>Sliced Sirloin Beef Served in Natural Juices w/ Peppercorn Style Gravy</i> |
| Braised Short Ribs | <i>Served with your Choice of Balsamic, Teriyaki, or BBQ</i> |
| Beef Stroganoff | <i>Sautéed Beef Served w/ Egg Noodles, Mushrooms and a Creamy White Sauce</i> |
| Pepper Steak | <i>Peppered Beef Strips with Green Peppers and Onions Served on a Bed of Steamed White Rice</i> |
| Roasted Beef Tri-Tip | <i>Tender Tri-Tip Dry-Rubbed In A Blend Of Spices And Herbs, Roasted to Perfection</i> |

Poultry Dishes

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| The Chef's Special Chicken | <i>The Garden's Traditional Chicken Breast with Lemon, Garlic and Mushrooms in a Wine Sauce</i> |
| Sicilian Chicken | <i>Boneless Chicken Breast with Lemon, Herb and Garlic Seasoning with a Rich Creamy Romano and Parmesan Sauce (GF)</i> |
| Chicken Parmigiana | <i>Baked Boneless Chicken Breast in a Marinara Sauce Topped with Mozzarella Cheese</i> |
| Chicken Marsala | <i>Boneless Breast of Chicken Served With Delicate Mushrooms and Marsala Wine</i> |
| Chicken with an Asian Flair | <i>Boneless Breast of Chicken with Snow Peas, Onion and Water Chestnuts in a Asian Style Sauce Served over Steamed White Rice</i> |
| Oven Roasted Turkey | <i>Delicately Sliced Tender White Turkey Breast with Natural Gravy</i> |

Pork/Lamb Dishes

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|------------------------------|---|
| Roasted Pork Loin | <i>Medallions of Roasted Pork Served in a Natural Gravy or Spicy Barbecue Sauce</i> |
| Virginia Smoked Ham | <i>Tender Smoked Virginia Ham Sliced to Perfection</i> |
| Sausage, Peppers, and Onions | <i>Served with your Choice of Pasta or Potato Dish</i> |

Fish/Seafood Dishes

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| Orange Roughy | <i>Complimented with a Butter, Lemon and Herb Sauce (GF) (\$2 per guest)</i> |
| Salmon Filet | <i>Baked with a Lemon and Herb Seasoning (GF) (\$2 per guest)</i> |
| Shrimp Diablo | <i>Fresh Sautéed Shrimp Prepared with a Red Sauce over Linguini (\$2 per guest)</i> |
| Shrimp Primavera | <i>Fresh Sautéed Shrimp over Fettuccini, Mixed with Seasonal Fresh Vegetables in a Creamy White Sauce (VEG*) (\$2 per guest)</i> |

Side Dishes

Red Roasted Potatoes with a Blend of Parsley, Garlic, Paprika and Onion Seasoning (V) (GF)

Potatoes Au Gratin with a Mild Cheese and Sauce (VEG)

Homemade Mashed Potatoes with Roast Beef Gravy (VEG*)

Homestyle Rice Pilaf

Mosticcolli Pasta with Meat or Marinara Sauce (VEG*)

White Rice Flavored with a Parsley Butter (VEG) (GF)

Rice and Shrimp in a Spicy Creole Sauce (E)

Tri-colored Tortellini Alfredo (Donut Shaped Pasta Stuffed with Meat or Cheese) (VEG*) (E)

Fettuccini with Creamy Parmesan Alfredo Sauce (Your Choice or Regular and/or Spinach Noodle) (VEG) (E)

Linguini with Clam Sauce (Red or White), Flavored with Parmesan, Romano and Garlic Butter (E)

Mac-n-Cheese (VEG) (E)

Ravioli (Meat or Cheese with Marinara or Meat Sauce) (VEG*) (E)

Lasagna (Meat or Vegetable) (VEG*) (E)

Pasta Primavera (VEG) (V*) (E)

French Green Bean Almondine with Butter and Sliced Almonds (VEG) (GF)

Fresh Steamed Asparagus with a Zesty Cheese Sauce on the Side (VEG) (GF)

Glazed Carrots and Green Peas with Brown Sugar and Butter Sauce (VEG) (GF)

Garden Fresh Cauliflower and Broccoli with Butter or Cheese Sauce on the Side (VEG) (GF)

Seasonal Fresh Vegetable Medley (VEG) (V*) (GF)

Salads

Mixed Green Leaf Salad Tossed with Cucumbers, Tomatoes and Sweet Red Onions

Choice of Dressings: Ranch, Italian, Caesar, and Raspberry Vinaigrette (VEG) (V) (GF)*

Caesar Salad with Romaine Lettuce, Parmesan Cheese (Caesar Dressing Served on the Side) (VEG)

Tri-colored Pasta Salad with Black Olives, Baby Red and Green Peppers, in a Creamy Italian Dressing (VEG)

Old Fashioned Red Potato Salad with Egg, Onion and Celery (VEG) (GF)

Caprese Salad (Cherry Tomato and Buffalo Mozzarella, tossed in a Olive Oil and Balsamic Vinegar Dressing and garnished with Basil) (VEG) (GF)

Crab Salad with Pasta in a Lemon and Herb Seasoning

Baby Bay Shrimp Salad with Celery and Cucumber Sauce (GF)

Spinach Salad with Onion, Egg and Mushrooms Accompanied by Warm Bacon Dressing

Seasonal Fresh Fruit Salad (V) (GF)

All Dinners Include: assorted dinner rolls with butter, garlic toast, fresh brewed coffee (regular and decaffeinated), and iced tea.

Appetizers and Hor D'oeuvres

(Two included with our Outdoor Packages)
(\$3 per guest for each additional appetizer)

Quesadilla Cones (Cheese or Chicken)

Melted Cheeses, mixed with Bell, Poblano, and Jalapeño Peppers,
With a Hint of Cilantro and Garlic. (VEG*)

Shrimp Cocktail

Three Jumbo Tiger Shrimp Served with Homemade Cocktail Sauce
(Add \$6.00 per person)

Assorted Fresh Vegetable Platter

Includes Carrots Broccoli Cauliflower Cherry Tomatoes Celery Sticks
Choose: Homemade Ranch Dressing or Hummus (VEG) (V*) (GF)

Assorted Cheese and Cracker Platter

Pepper Jack, Cheddar, Swiss, and Muenster, Displayed with a Variety of Crackers
(VEG)

Cocktail Franks (Pigs in a Blanket)

Juicy All Beef Frankfurters Rolled in Delicate Puff Pastry Blankets.

Chicken Fingers

Breaded and Seasoned, Deep Fried Served with Homemade Ranch Dressing

Egg Rolls (Vegetable or Pork)

Gently Rolled in an Authentic Chinese Wrap. Served with Sweet Chile Tai Sauce.
(VEG*)

Bruschetta

A tomato and olive oil blend served with sliced baguette with Parmesan Cheese
(VEG) (V*)

Baked Tri-shaped Filos (Spanakoptias)

Filled with Spinach, Feta Cheese, Onion and Dill. (VEG)

Original Stuffed Mushrooms

Filled with Sausage, Cream, Garlic Lemon and Delicately Seasoned.

Light Flaky Pastry Shells

Filled w/ choice of 2 Fillings: Chicken, Ham, Turkey, Crab, Tuna, Roast Beef or Egg

Assorted Quiches

Filo Pastry Cups filled w/ Ham & Monterey Jack Cheese and Spinach w/ Swiss Cheese

Key

(GF) = Gluten
Free

(VEG) =
Vegetarian

(VEG*) = Can be
Made
Vegetarian

(V) = Vegan

(V*) = Can be
Made Vegan

(E) = Can be
Made as an
Entree

Additional Options

Additional Entrees: \$4.00 per Person

Additional Sides/Salads: \$3.00 per Person

Sit down Dinners Available upon Request: Add \$15.00 per Person (Garden Room Only)

Other Menu Items Available upon Request.

Prices May Vary Depending on Availability.

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