

# Sunset Gardens

## Menu

### Entrees

#### Beef and Pork Dishes

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 Beef Tips	<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 (GF*)</i>
Roasted Beef Tri-Tip	<i>Tender Tri-Tip Dry-Rubbed In A Blend Of Spices And Herbs, Roasted to Perfection (GF*)</i>
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>

#### Poultry Dishes

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</i>
Chicken Piccata	<i>Sautéed Chicken Breast, Served With A White Wine Lemon Butter Sauce And Capers</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>

#### Fish/Seafood Dishes

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 (\$2 per guest)</i>
Grilled Mahi Mahi	<i>Served with Pineapple Salsa (\$2 per guest)</i>
Louisiana Shrimp	<i>Served with Rice in a Spicy Creole Sauce (\$2 per guest)</i>
Linguini with Clam Sauce (Red or White)	<i>Flavored with Parmesan, Romano and Garlic Butter (\$2 per guest)</i>

#### Vegetarian/Vegan Dishes

Grilled Portobello Mushrooms	<i>Stuffed With Ratatouille and Vegan Pesto (VEG) (V)</i>
Pasta Primavera	<i>Mixed with Seasonal Fresh Vegetables, Tossed in Olive Oil (VEG) (V)</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 Sauce (VEG) (GF\*)**

**Homemade Mashed Potatoes with Roast Beef Gravy (VEG\*)**

**Homestyle Rice Pilaf (VEG) (GF\*)**

**Sweet Potato Puree (VEG)**

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

**Penne Alla Vodka (VEG)**

**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)**

**Mac-n-Cheese (VEG) (E)**

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

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

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

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

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

**Roasted Brussel Sprouts, with Wild Mushrooms (VEG) (V)**

## 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

*Romaine Lettuce, Parmesan Cheese, with Caesar Dressing Served on  
the Side*

### Spinach Salad

*Served with Onion, Egg and Mushrooms Accompanied by Warm  
Bacon Dressing*

### Harvest Salad

*Spring Mix, with Cranberries, Sunflower Seeds, Crumbled Bleu Cheese,  
Avocado, Cucumber, Red Onion, and Vinaigrette (VEG)*

### Tri-colored Pasta Salad

*Feta Cheese, Red Onion, Black Olives, Tomato, and Italian Vinaigrette)  
(VEG) (GF\*)*

### Italian Cobb Salad

*Spring Mix, with Grilled Chicken, Bacon, Egg, Roasted Tomatoes,  
Pepperinis, Fontina Cheese and Italian Vinaigrette*

### Old Fashioned Red Potato Salad

*Served 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

*Served with Pasta in a Lemon and Herb Seasoning (GF\*)*

### Baby Bay Shrimp Salad

*Served with Celery and Cucumber Sauce (GF\*)*

**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\*)

### Seasonal Crudité

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

### Mini Italian Meatballs

All Beef Meatball with Garlic, Basil, and Fontina Cheese

### Egg Rolls (Vegetable or Pork)

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

### Baked Tri-shaped Filos (Spanakoptias)

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

### Light Flaky Pastry Shells

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

### Mini Crab Cakes

Lump Crab, Peppers, Green Apple, Served With Lemon Garlic Aioli

### Coconut Shrimp

Jumbo Shrimp, Deep Fried in Coconut Shavings, Served with Sweet Thai Chili  
Sauce

### Shrimp Cocktail

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

### Artisan Cheese and Cracker Display

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

### Chicken Fingers

Breaded and Seasoned, Deep Fried Served with Homemade Ranch Dressing

### Bruschetta

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

### Original Stuffed Mushrooms

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

### Assorted Quiches

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

### Baby Beef Wellington

Filet Mignon, Onion, Mushrooms, Wrapped in a Puff Pastry

### Beef or Chicken Satay

Choice of BBQ Beef, Teriyaki Beef, Garlic Sriracha Chicken, or Sweet Thai Chili  
Chicken

## 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

Other Menu Items Available upon Request.

Prices May Vary Depending on Availability.

### Allergen Warning:

Although Sunset Gardens makes an effort to accommodate our guests' dietary needs, it is important to know that all of our food is prepared in a common kitchen. Be aware that our food may contain or come into contact with other allergens. If you have any allergies, please let Sunset Gardens know.