



SUNSET GARDENS RECEPTION MENU

(ALL DINNERS INCLUDE: ARTISAN ROLLS WITH BUTTER & FRESH BREWED COFFEE)

ENTREES

BEEF AND PORK

PRIME RIB

*Slow roasted beef with natural au jus and creamy horseradish
(Carving Station, \$4 per guest) (GF)*

HERB ROASTED BEEF

*Encrusted tenderloin of beef with a peppercorn gravy
(Carving Station, \$6 per guest) (GF)*

BRAISED BEEF SHORT RIBS

*Beef short ribs braised in herbs, vegetables & red wine
(Carving Station, \$4 per guest) (GF*)*

BISTRO BEEF TIPS

*Tender beef medallions with sauteed mushrooms & onions
with a red wine demi gravy*

GRILLED TRI TIP

*Rubbed in a blend of spices & herbs with a demi glaze
(GF)*

ROASTED PORK TENDERLOIN

*Marinated & roasted, served with a sage apple chutney
(GF)*

SMOKED HAM

*Served with a pineapple & cherry glaze
(GF)*

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ENTREES

POULTRY

CHICKEN PICCATA

Egg battered chicken breast with capers & a white wine lemon butter sauce

CHICKEN MARSALA

Sauteed chicken breast with mushrooms & a marsala wine sauce

SICILIAN CHICKEN

Sauteed chicken breast with a creamy Romano & parmesan sauce

HERB ROASTED CHICKEN BREAST

*Roasted boneless marinated chicken breast sliced and served with a natural chicken au jus *GF**

TERIYAKI CHICKEN STIR FRY

Grilled chicken breast with Asian style vegetables (GF)

HERB ROASTED TURKEY

Slow roasted turkey breast with a homemade pan gravy

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ENTREES

SEAFOOD

SEARED SALMON FILET

Seared with choice of a lemon herb seasoning or miso glaze (\$2 per guest)

SHRIMP FRA DIAVOLO

Sauteed shrimp served over linguini with a spicy marinara (GF)

SHRIMP SCAMPI

Sauteed shrimp with a garlic butter sauce served over your choice of linguini or rice

SHRIMP CREOLE

Sauteed shrimp with a creole tomato sauce, served over rice

VEGETARIAN/VEGAN

GRILLED PORTOBELLO

Stuffed with Ratatouille & a vegan pesto sauce (V)(GF)

PASTA PRIMAVERA

Penne pasta & seasonal fresh vegetables with either marinara or olive oil & garlic (V)(GF)

LASAGNA

Zucchini & squash noodles with pulled oats, seasonal vegetables, vegan cheese & marinara sauce (V)(GF)

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PASTA SIDE DISHES

PENNE ALLA VODKA

*Penne Pasta with a pink sauce & sweet green peas
(VEG)*

TORTELLINI

*Your choice of tri-colored cheese or meat with
alfredo, marinara or pink sauce (VEG*) (E)*

RAVIOLI

*Your choice of cheese or meat with alfredo, marinara or
pink sauce (VEG*)*

HOMEMADE LASAGNA

*Lasagna noodles layered with ricotta, mozzarella &
marinara sauce with your choice of meat or vegetable
(VEG*) (E)*

MAC N CHEESE

*Bowtie pasta w/ a creamy three cheese sauce
(VEG) (V*)*

SIDES

ROASTED RED POTATOES

*Red potatoes roasted with garlic, paprika &
herb seasoning (GF)(V)*

MASHED POTATOES

*Yukon gold potatoes with butter, garlic, parsley & a
demi gravy (GF)(VEG)*

POTATOES AU GRATIN

*Sliced red potatoes with a cream 3-cheese sauce
(VEG)*

TWICE BAKED POTATO

*Baked potatoes filled with bacon, cheese chives
& sour cream (VEG*)(GF)*

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SIDES (CONT.)

SWEET POTATO PUREE

*Creamy sweet potatoes with cinnamon, butter & brown sugar
(GF) (VEG)*

WILD RICE PILAF

*Long grain wild rice with herbs and seasonal vegetables
(GF) (VEG*) (V*)*

WHITE RICE

*White rice with parsley & butter
(GF) (VEG*) (V*)*

VEGETABLE LO MEIN

*Noodles with asian style vegetables & soy sauce
(GF) (VEG*) (V*)*

VEGETABLES (SIDES)

ROASTED ASPARAGUS

With garlic & olive oil (GF) (V)

GARLIC GREEN BEANS

*Fresh green beans roasted with garlic &
butter (GF) (V)*

GLAZED CARROTS & GREEN PEAS

*French style carrots & peas with a honey, brown sugar &
butter glaze (GF) (VEG)*

ROASTED ZUCCHINI & SQUASH

With garlic & olive oil (GF) (V)

ROASTED BRUSSEL SPROUTS & WILD MUSHROOMS

*with olive oil, butter & garlic
(GF) (VEG) (V*)*

BROCCOLI & CAULIFLOWER

Roasted & lightly seasoned (GF) (V)

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SALADS

MIXED GREEN LEAF SALAD

Mixed greens with cucumber, grape tomato & red onion (Choice of Ranch, Italian Herb, Balsamic or Raspberry Vinaigrette) (VEG) (V*) (GF*)

CAESAR

Chopped Romaine, parmesan, croutons & Caesar dressing

HARVEST SALAD

Spring Mix & romaine, with cranberries, sunflower Seeds, crumbled bleu cheese, avocado, cucumber, red onion, and balsamic vinaigrette (VEG)

TRI-COLORED PASTA SALAD

Rotini pasta, cheddar & jack cheese, red onion, cucumber, banana peppers, grape tomato & Italian herb dressing (GF*) (VEG)

OLD FASHIONED RED POTATO SALAD

Red potatoes with egg, onion & celery (GF) (VEG) (V*)

GREEK COUSCOUS SALAD

Couscous with cucumber, red onion, black olives, tomato, feta cheese & a greek dressing (VEG) (V*)

CAPRESE SALAD

Fresh mozzarella, grape tomato, basil, olive oil & balsamic glaze (VEG)

CRAB SALAD

Surimi crab with fire roasted corn, mixed cheese, jalapeno, red onion & tri-colored tortilla chips

SHRIMP SALAD

Bay shrimp with avocado, lime, red onion, cilantro & garlic

SEASONAL FRUIT SALAD

Assorted melons, pineapple, strawberry, & grapes (V) (GF)

APPETIZERS & HOR D'OEUVRES

(\$3 PER GUEST FOR EACH ADDITIONAL APPETIZER)

QUESADILLA CONES

Choice of chicken or cheese with jalapeno, bell pepper & cilantro served with homemade salsa (VEG)*

MINI ITALIAN MEATBALLS

All beef meatball with garlic, basil & fontina cheese & served with marinara

EGG ROLLS

Your choice of vegetable (VEG) or pork with a sweet Thai chili sauce

SPANKIES

Baked tri-shaped filo filled with spinach, feta, onion & dill (VEG)

GARLIC SHRIMP SKEWERS

Marinated in garlic & olive oil

BUFFALO CHICKEN POPPERS

Chicken meatball with celery, carrots & a mild buffalo glaze

ZUCCHINI "MEATBALLS"

Zucchini, parmesan, mozzarella & breadcrumb with a Pomodoro sauce (VEG)

STUFFED MUSHROOMS

Button mushrooms stuffed with sausage, parmesan & spinach

BRUSCHETTA

Diced tomato, red onion, garlic, fresh basil & a balsamic glaze over a parmesan toasted baguette (VEG) (V)*

BISTRO BEEF CROSTINI

Sliced tender beef, horseradish sauce and caramelized onion

BABY BEEF WELLINGTON

Puff Pastry filled with filet mignon and a mushroom duxelle

MINI CRAB CAKES

Lump crab, bell pepper, green apple with a lemon sriracha aioli

COCONUT SHRIMP

Butterflied shrimp, fried in coconut, panko & served with a sweet thai chili sauce

SESAME CHICKEN SKEWERS

Grilled chicken skewers with a sesame teriyaki glaze

CHICKEN FRITTERS

Breaded chicken breast, fried & served with your choice of dipping sauce (Ranch, BBQ, Buffalo)

BAKED BRIE & RASPBERRY

Puff pastry filled with creamy Brie & a raspberry compote (VEG)

(GF) = GLUTEN FREE (*GF) = CAN BE GLUTEN FREE (VEG) = VEGETARIAN
(VEG/V*) = CAN BE VEGETARIAN/VEGAN (V) = VEGAN (E) = CAN BE AN ENTREE

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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

FULL VEGAN MENU AVAILABLE UPON REQUEST: PRICE VARIES BY MARKET VALUE

OTHER MENU ITEMS AVAILABLE UPON REQUEST

PRICES MAY VARY 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 OUR FOOD MAY CONTAIN OR COME INTO CONTACT WITH OTHER ALLERGENS. IF YOU HAVE ANY ALLERGIES, PLEASE LET SUNSET GARDENS KNOW.

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