

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 TENDERLOIN

*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

ROSEMARY DIJON ROASTED CHICKEN BREAST

*Chicken breast marinated in dijon, rosemary and other spices, then roasted and sliced *GF**

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 BREAST

Slow roasted turkey breast with a homemade pan gravy

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ENTREES

SEAFOOD

SEARED SALMON FILET

Searched 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 (GF Cheese
available) (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)*

ROSEMARY PARMESAN POTATOES

*Pan seared yukon gold potatoes seasoned with
Olive oil, garlic, parmesan & rosemary*

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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)

SAGE BUTTER CORN

Fresh corn kernels, butter & sage (GF) (VEG)

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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 SALAD

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

BAKED BRIE & RASPBERRY

Puff pastry filled with creamy Brie & a raspberry compote (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, blue cheese, horseradish sauce and caramelized onion

BABY BEEF WELLINGTON

Puff Pastry filled with beef tenderloin and a mushroom duxelle

ASSORTED MINI QUICHE

Lorraine, Broccoli & Cheese, 3-cheese & Garden Vegetable

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

CREAMY ARTICHOKE TARTS

Artichokes, cream cheese, sour cream and spices baked in a phyllo shell

ENCHILADA TARTS

Phyllo Shell stuffed with your choice of chicken or cheese enchilada mix.

VEGAN STUFFED MUSHROOMS

Plant based meat, vegan parmesan, marinara stuffed mushrooms (GF) +\$1 per person

(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.

[EMAIL INFO@SUNSETGARDENS.COM](mailto:INFO@SUNSETGARDENS.COM)

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