

# Sunset Gardens Reception Menu

(All dinners include: Artisan rolls with butter & fresh brewed coffee)

## Entrees

### Beef and Pork

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#### Prime Rib

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

#### Braised Beef Short Ribs

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

#### Bistro Beef Tips

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

#### 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*

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## Entrees

### Poultry

#### Chicken Piccata

*Egg battered chicken breast with capers &  
a white wine lemon butter sauce  
(GF\*)(V\*)*

#### Chicken Marsala

*Sauteed chicken breast with mushrooms  
& a marsala wine sauce (GF\*)(V\*)*

#### Sicilian Chicken

*Sauteed chicken breast with a creamy  
Romano & parmesan sauce (GF)*

#### 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\**

#### Honey Soy Orange Chicken

*Grilled chicken breast with a honey soy  
glaze and stir-fry vegetables*

#### Herb Roasted Turkey Breast

*Slow roasted turkey breast with a  
homemade pan gravy (GF)*

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## Entrees

### Seafood

#### Maple Bourbon Salmon

*Seared with a Maple Bourbon 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*

#### Honey Garlic Shrimp

*Sauteed shrimp with Soy, Honey, Garlic & Stir fry vegetables*

### Vegetarian/Vegan

#### Plant Based Pesto Chicken

*Grilled plant based chicken topped with a wild mushroom pesto ratatouille (V)(GF)*

#### Pasta Primavera

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

#### Plant Based Beef Stir Fry

*Plant Based Beef Strips & stir-fry vegetables (V)*

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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)*

### Baked Rigatoni & Bolognese

*Rigatoni pasta, mozzarella & ricotta cheese baked with a bolognese sauce (VEG\*)(V\*)(E)*

### 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

*Roasted fingerling potatoes with a rosemary parmesan garlic sauce (VEG)*

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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\*)*

### Vegetable Lo Mein

*Noodles with asian style vegetables & soy sauce (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)*



## Salads

### Mixed Green Leaf Salad

Tender Greens & romaine with cucumber, grape tomato & red onion (Choice of Ranch, Italian Herb, Balsamic or Raspberry Vinaigrette)  
(VEG) (V\*) (GF\*)

### Greek Salad

Cucumber, red onion, black olives, tomato, feta cheese & a greek dressing  
(VEG) (V\*)

### Caesar

Chopped Romaine, parmesan, croutons & Caesar dressing

### Caprese Salad

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

### Harvest Salad

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

### Crab Salad

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

### Tri-colored Pasta Salad

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

### Shrimp Salad

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

### Old Fashioned Red Potato Salad

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

### Seasonal Fruit Salad

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

# Appetizers & Hor D'oeuvres

*(\$3 per guest for each additional appetizer)*

## Quesadilla Cones

*Tortilla cones with chicken, jalapeno, mixed cheese & cilantro served with homemade salsa*

## 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*

## Spankies

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

## Garlic Shrimp Skewers

*Marinated in garlic, soy, sweet thai chili & olive oil*

## Honey Sriracha Chicken Meatballs

*Chicken meatball with a honey sriracha glaze*

## Baked Brie & Raspberry

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

## Stuffed Mushrooms

*Button mushrooms stuffed with sausage & parmesan*

## Bruschetta

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

## Caprese Skewers

*Mozzarella, grape tomatoes & basil topped with a balsamic reduction (VEG)*

## Greek Skewers

*Olives, Cucumber, Sun Dried Tomatoes, & Red Onion marinated in a feta dressing (VEG)*

## Baby Beef Wellington

*Puff Pastry filled with beef tenderloin and a mushroom duxelle*

## Assorted Mini Quiche

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

## Boom Boom Shrimp

*Beer battered shrimp topped with a sweet thai boom boom 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

*Phylo Shell stuffed with a 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.*

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