

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)*

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
demi gravy (GF*)*

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*

Email info@sunsetgardens.com

www.sunsetgardens.com

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)(V*)*

Honey Soy Orange Chicken

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

Herb Roasted Turkey Breast

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

Email info@sunsetgardens.com

www.sunsetgardens.com

Entrees

Seafood

Maple Bourbon Salmon

Seared with a maple bourbon glaze (GF) (\$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) (\$2 per guest)

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) (GF)

Email info@sunsetgardens.com

www.sunsetgardens.com

Pasta Side Dishes

Penne alla Vodka

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

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 (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) (VEG)

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)

Email info@sunsetgardens.com

www.sunsetgardens.com

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 (VEG) (V)*

Vegetables (Sides)

Roasted Asparagus

With garlic & olive oil (GF) (V)

Garlic Green Beans

Fresh green beans roasted with garlic & olive oil (GF) (V) (VEG)

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) (VEG)

Roasted Brussel Sprouts & Wild Mushrooms

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

Broccoli & Cauliflower

Roasted & lightly seasoned (GF) (V) (VEG)

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*)*

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 (GF)

Seasonal Fruit Salad

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

Email info@sunsetgardens.com

www.sunsetgardens.com

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

Potato Pancakes w/ Pancetta Crema

Mini potato pancakes topped with sour cream, pancetta, honey & chives

Mini Italian Meatballs

All beef meatball with garlic, basil & fontina cheese & served with marinara (GF)(V*)*

Egg Rolls

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

Spankies

Baked tri-shaped phyllo 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

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

Caprese Skewers

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

Crab Cakes

Served with a blackened lemon aioli

Greek Skewers

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

Baby Beef Wellington

Puff Pastry filled with beef tenderloin and a mushroom duxelle

Jalapeno Cilantro Hummus Cup

Jalapeno cilantro hummus served with a carrots

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 (GF)*

Creamy Artichoke Tarts

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

Enchilada Tarts

Phyllo Shell stuffed with a cheese enchilada mix (VEG)

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

Email info@sunsetgardens.com

www.sunsetgardens.com



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)
www.sunsetgardens.com