

# SUNSET GARDENS

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## Reception Menu

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

## ENTRÉES

### Beef & Pork

#### **Prime Rib** GF

– Slow roasted beef with natural au jus & creamy horseradish –  
+ (Carving Station, \$4 per guest) +

#### **Braised Beef Short Ribs** GF

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

#### **Grilled Skirt Steak with Chimichurri** GF

– Marinated skirt steak sliced and topped with a house made chimichurri sauce –

#### **Beef Stroganoff** GF

– Tender beef strips served with a brown cream sauce & your choice of egg noodles or rice –

#### **Grilled Tri-Tip** GF

– Rubbed in a blend of spices & herbs, then grilled, served with a demi glaze –

#### **Pork Loin Roulade** GF

– Marinated pork loin, rolled with a sage apple stuffing –

#### **Glazed Ham** GF

– Roasted with pineapple & cherry glaze –

# ENTRÉES

## Poultry

### **Chicken Piccata** GF V

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

### **Chicken Marsala** GF V

– Sautéed chicken breast with a mushroom & Marsala wine sauce –

### **Sicilian Chicken** GF

– Sautéed chicken breast with a creamy Romano & Parmesan sauce –

### **Tuscan Chicken** GF

– Sautéed chicken breast with roasted tomato, spinach & Parmesan in a light cream sauce –

### **Herb Roasted Chicken Breast** GF

– Roasted marinated chicken breast sliced & served with a natural chicken au jus –

### **Honey Soy Orange Chicken**

– Grilled chicken breast with a honey soy glaze, served over stir-fry vegetables –

### **Herb Roasted Turkey Breast** GF

– Slow roasted turkey breast served with a homemade pan gravy –

# ENTRÉES

## Seafood

### **Maple Bourbon Salmon** GF

- Seared with a maple bourbon glaze –  
+ \$2 per guest +

### **Citrus Grilled Shrimp** GF

- Jumbo shrimp marinated in citrus & spices, then grilled –

### **Shrimp Scampi** GF

- Sautéed shrimp with a lemon garlic butter sauce –  
+ with your choice of linguine or rice +

### **Shrimp with Lobster Cream Sauce** GF

- Sautéed shrimp served with a creamy lobster sauce –

### **Honey Garlic Shrimp**

- Sautéed shrimp with soy, honey, garlic & stir fry vegetables –

## Vegetarian/Vegan

### **Portabella Ratatouille** GF VEGAN

- Portabella mushrooms, eggplant, bell pepper, onion & garlic in a rich tomato sauce –

### **Vegetable Harvest Pyramids** VEGAN

- A rustic medley of zucchini, peppers, carrots, potatoes, onions & peas seasoned with curry, cilantro and garlic, enclosed in a flour tortilla pyramid served with a light red curry sauce –

### **Pasta Primavera** GF VEGAN

- Penne pasta with roasted tomatoes, asparagus and an Italian vegetable blend, served with either marinara or olive oil & garlic –

# PASTA DISHES

## **Penne alla Vodka** GF veggie ✓

– Penne pasta with a pink sauce & sweet green peas –

## **Tricolor Cheese Tortellini** GF veggie ✓

– Tortellini pasta filled with cheese and your choice of Alfredo, marinara, Bolognese, pink or Tuscan sauce –  
+ (Gluten free is subject to availability) +

## **Baked Rigatoni & Bolognese** GF ✓

– Rigatoni pasta, mozzarella & ricotta cheese baked with a beef Bolognese sauce (may substitute chicken or vegetables). Alfredo or Tuscan sauce available upon request. –

## **Spinach & Mushroom Rollatini** veggie

– Rolled pasta filled with a mixture of ricotta, Parmesan, mozzarella, spinach and mushrooms then topped with your choice of Alfredo, marinara, pink sauce, Bolognese or Tuscan sauce –

## **Mac N Cheese** GF veggie

– Cavatappi pasta with a creamy three cheese sauce (Add pancetta \$2 per guest) (Add lobster \$4 per guest) –

# SIDE DISHES

## **Red Roasted Potatoes** GF VEGAN

– Red potatoes roasted with paprika, salt, pepper & oil –

## **Mashed Potatoes** GF veggie

– Yukon gold potatoes with butter, garlic & parsley, served with a demi glace –

## **Potatoes Au Gratin** GF veggie

– Sliced russet potatoes tossed in a creamy 3-cheese sauce topped with cheese and baked (Add pancetta \$2 per guest) –

## **Rosemary Parmesan Potatoes** GF veggie

– Yukon gold roasted in a rosemary Parmesan garlic sauce –

## SIDE DISHES

### Wild Rice Pilaf GF Veggie

– Long grain wild rice with herbs and seasonal vegetables –

### White Rice GF Veggie New

– White rice lightly seasoned with parsley & butter –

### Vegetable Lo Mein Veggie

– Noodles with Asian style vegetables & soy sauce (add beef, chicken or shrimp to make entrée or \$2 per guest) –

## VEGETABLES (SIDES)

### Grilled Asparagus GF VEGAN

– Seasoned with fresh garlic and olive oil –

### Garlic Green Beans GF VEGAN

– Fresh green beans roasted with garlic & olive oil –

### Glazed Carrots & Green Peas GF Veggie

– French style carrots & peas with a honey, brown sugar & butter glaze –

### Roasted Root Vegetables VEGAN

– Roasted purple & gold heirloom potatoes, carrots, sweet potatoes and yuca lightly seasoned –

### Roasted Zucchini & Squash GF VEGAN

– with garlic & olive oil –

### Broccoli & Cauliflower Florets GF VEGAN

– Roasted & lightly seasoned –

### Creamy Spinach & Wild Mushrooms GF Veggie

– Fresh spinach & wild mushrooms sautéed in a light Parmesan cream sauce –

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# SALADS

## **Mixed Green Leaf Salad** veggie

– Tender greens & romaine with cucumber, grape tomato & red onion (choice of Ranch, Italian Herb, Balsamic, Feta, Asian Sesame, Raspberry Vinaigrette, Chipotle Ranch or oil & vinegar) –

## **Caesar**

– Chopped Romaine, shaved Parmesan, croutons & Caesar dressing –

## **Harvest Salad** veggie

– Spring mix & romaine with dried cranberries, sunflower seeds, feta, avocado, cucumber, red onion & balsamic vinaigrette –

## **Southwest Chopped Salad** veggie

– Chopped romaine, mixed cheese, grape tomatoes, red onions, corn, black beans, roasted bell peppers & tortilla strips with a Chipotle ranch dressing –

## **Greek Salad** veggie

– Cucumber, red onion, black olives, tomato, feta cheese, pepperoncini with a Greek dressing, served over a bed of Romaine –

## **Caprese Salad** veggie

– Fresh mozzarella, grape tomato, basil, olive oil & balsamic glaze –

## **Asian Chopped Salad** veggie

– Broccoli stalks, kohlrabi, Brussels Sprouts, kale, radicchio, mandarin oranges, sliced almonds and colored carrots with a sesame Asian dressing –

## **Seasonal Fruit Salad** VEGAN

– Assorted melons, pineapple, strawberry & grapes –

## APPETIZERS & HOR D'OEUVRES

(\$4 per guest for each additional appetizer)

### Quesadilla Cones Vegetarian ✱

- Tortilla cones filled with choice of cheese or chicken, jalapeno, mixed cheese cilantro & salsa -

### Potato Pancakes w/ Pancetta Crema Vegetarian ✱

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

### Mini Italian Meatballs GF VEGAN ✱

- All beef meatball with garlic, basil, Parmesan & mozzarella cheese served with marinara -

### Mini Egg Rolls Vegetarian ✱

- Choice of vegetable or pork, wrapped in a egg roll wrapper & served with Thai chili sauce -

### Boom Boom Shrimp

- Beer battered shrimp with boom boom sauce -

### Crab Rangoon Empanadas

- Surimi & cream cheese served with sweet & sour -

### Sausage Stuffed Mushrooms

- Mushrooms stuffed with sausage & Parmesan topped with Alfredo -

### Garlic Shrimp Skewers

- Marinated in garlic, soy, sweet Thai chili & olive oil -

### Sesame Chicken Satay

- Chicken skewers marinated in citrus, soy, & garlic -

### Jalapeno Cilantro Hummus Cup GF VEGAN

- Jalapeno cilantro hummus & tri-color bell peppers -

### Bacon Wrapped Scallop Skewer GF

- Scallop wrapped in hickory smoked bacon -

### Baby Beef Wellington

- Puff Pastry beef tenderloin & a mushroom duxelles -

### Mini Chicken Cordon Bleu

- Chicken breast, Swiss Cheese & ham rolled in seasoned bread crumbs with a Dijon cream sauce -

### Crispy Asiago Asparagus Vegetarian

- Asparagus, with Asiago cheese, wrapped in phyllo -

### Buffalo Chicken Spring Rolls

- Chicken, carrots & celery, with a buffalo sauce in a crispy spring roll wrapper & served with a Buffalo ranch sauce -

### Goat Cheese & Honey Crisp Vegetarian

- Creamy goat cheese & honey, wrapped in phyllo with a brown sugar coating -

### Edamame Potsticker VEGAN

- Edamame, Napa cabbage, scallions, carrots & corn with Asian inspired herbs & spices -

### Greek Skewers Vegetarian V GF

- Olives, cucumber, roasted tomatoes & red onion in a Feta dressing -

### Spankies Vegetarian

- Baked phyllo filled with spinach, feta, onion & dill -

### Caprese Skewers Vegetarian GF

- Mozzarella, tomato & basil topped with a balsamic reduction -

### Bruschetta GF V Vegetarian

- Diced tomato, red onion, garlic, fresh basil & a balsamic glaze served on a Parmesan toasted baguette -

- Vegetarian - Vegetarian
- Vegan - VEGAN
- Can be vegetarian - Vegetarian ✱
- Gluten Free - GF
- Can be vegan - V
- Can be an entrée -
- Can be gluten free - GF

# LATE NIGHT SNACKS

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## Sunset Street Tacos

- Choice of 2 meats: (Carne Asada, Chicken Carnitas, Pork Carnitas, Garlic Shrimp, Chorizo & Vegan), \$8 per guest -  
+ Served with corn tortillas, salsa verde & roja, cilantro, limes & onions +
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## Fast Food Fun

- House made smash burger sliders, all-beef slider hot dogs & house made crispy chickens sliders wrapped up grab n' go style, \$8 per guest -  
+ Served with assorted chips & condiments +
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## Wings N Things

- Buffalo wings, beer battered onion rings, smoked gouda mac n cheese bites with a sriracha aioli & beer battered mozzarella sticks with marinara sauce, \$8 per guest -  
+ Served with all the fixins +
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## Happily Ever After-nadas

- Choice of 2 homemade empanadas with sauces, \$8 per guest
    - Classic Beef (seasoned beef, onion, chilis & shredded cheese with a Mexican crema)
    - Poblano Chicken (ground chicken, roasted poblanos, shredded & cream cheese with salsa verde)
    - The Philly (thin-sliced ribeye, grilled onion, roasted poblano & american cheese with a horseradish ranch)
    - Blackened Boom Boom Shrimp (blackened shrimp, boom boom sauce, Fresnos & cheese with a cilantro lime aioli)
    - Mushroom & Gruyere (wild mushrooms, caramelized onions & Gruyere cheese with a roasted red pepper aioli) -
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## Til Death Do Us Ramen

- Assorted ramen noodle cups and bowls Includes sliced chicken, pork, hardboiled eggs, \$6 per guest -  
+ Condiments included: green onions, bell peppers, carrots, corn, chili oil & sriracha +
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# ADDITIONAL OPTIONS

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**Additional Entrées: \$5.00 per person**

**Additional Appetizers/Sides/Salads: \$4.00 per person**

**Sit-down dinners available upon request: add \$15.00 per person**

**Full Vegan menu available upon request: price varies by market value**

**Custom Menus available: \$10.00 per person**

**Other menu items available upon request**

**Prices may vary on availability**

## **Allergen Warning**

– Although Sunset Gardens makes an effort to accommodate our guest's 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 allergies, please let Sunset Gardens know. –

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