



Event Catering Menu

**Sunset Coastal Catering
602 Monument Avenue
Port St Joe, FL. 32456**

**(850) 227-7900
(850) 227-7707 (fax)**

We accept all major credit cards

Visit our website at www.sunsetcoastalgrill.com Contact us at Info@sunsetcoastalgrill.com

Sunset Coastal Catering

Thank you for your interest in Sunset Coastal Catering.

We have put together a sampling of our most popular menu items to help you with your catering decisions. If you would like an item that is not listed, please feel free to discuss it with us; as we are limited only by your imagination. We are happy to assist you in customizing our menu to suit every occasion.

Sunset Coastal Catering specializes in intimate private events but can easily cater a function for 500. We offer private chef dinners in your home, drop off catering for friend and family gatherings, wedding receptions of all sizes and charity event food management.

Our commitment to excellence enables us to offer you a unique, high quality selection of savory foods, backed by our exceptional service.

At this time, catering menus are also available through fax or email. We look forward to the opportunity to work with you on your next event.

Event Planning

At Sunset Coastal Catering we help you plan the perfect day. If you need a recommendation for a function facility, we can give you one...or two and we would be happy to introduce you to a great event coordinator to facilitate tents, tables, chairs, plates and glasses rental.

Allow Sunset Coastal Catering the opportunity to make your upcoming events delectably memorable by calling 850-227-7900.

**Everything you need for a successful party!
You supply the guests and we will supply the fabulous food!**

Hors d'oeuvres Suggestions

- Crab & Artichoke Dip** - Lump blue crab, artichoke hearts and a blend of cheeses served warm with crostini
- Fresh Bruschetta** - Fresh tomatoes and basil with our special balance of flavors served with grilled crostini
- Fresh Pico de Gallo** - Fresh tomatoes and cilantro blended with great southwestern flavors served with crispy tortilla chips
- Roasted Red Pepper Hummus** - SCG made hummus flavored with roasted red bell pepper served with grilled Naan flatbread
- Ratatouille** - A combination of your favorite grilled vegetables served on grilled crostini
- Caprese Pops** - Fresh mozzarella, basil and grape tomatoes on a pick with balsamic glaze drizzle
- Crab Stuffed Mushrooms** - Baked mushrooms filled with our crabmeat stuffing
- Sausage and Cheese Stuffed Mushrooms** - Baked mushrooms filled with chorizo or sage sausage and cheddar cheese
- Spanikopita's** - Bite-sized phyllo with spinach and feta cheese filling
- Mini Quiche** - Choice from: Smoked Gouda, Florentine, Spicy Southwestern, Artichoke and Swiss or fully loaded with 3 Cheeses, ham, bacon, peppers and onions
- Asparagus Roll-ups** - Asparagus spears rolled in pancetta or prosciutto
- Shrimp Cocktail** - Already peeled and deveined shrimp with SCG cocktail sauce and lemons
- Peel N Eat Shrimp** - Perfectly seasoned shell-on shrimp served with SCG cocktail sauce
- Bacon Wrapped Sea Scallops** - Sea scallops wrapped in applewood smoked bacon
- Tuna Tartar Cups** - Spicy tuna tartar served in cups made from cucumbers. May be served with fresh sockeye salmon or smoked salmon
- Tuna Tataki** - Ahi tuna crusted in black & white sesame seeds and seared rare. Served sliced with wasabi, pickled ginger, soy glaze and wakami salad.
- Thai Chicken Satay** - Grilled chicken breast meat served on skewers with our tasty thai peanut sauce
- Mini chicken salad croissants** - Homemade curried chicken salad on mini croissants
- Beef Roll-ups w/Teriyaki dipping sauce** - Marinated grilled steak rolled into bite-sized servings with teriyaki dipping sauce
- Assorted Finger Sandwiches** - Choice from - sliced pork w/mango chutney, roasted turkey with brie, curried chicken salad, shrimp salad with dill, cucumber & cream cheese, salmon mousse

Salads Suggestions

- Tossed Caesar Salad** - With croutons and shaved parmesan cheese and creamy roasted garlic dressing
- Fresh Spinach Salad** - With apples, pecans and red onions and citrus vinaigrette dressing
- Sunset Spring Salad** - With dried cranberries and wonton crisps
Dressing choices are citrus vinaigrette, balsamic vinaigrette, blue cheese
- Greek Salad** – with kalamata olives, cucumbers and crumbled feta cheese
- Assorted Salads** - Greek pasta salad, Caesar pasta salad, Southern potato salad

Side Item Suggestions

Risotto - Wild Mushroom or Pesto Asiago

Roasted Herbed Potatoes - with Rosemary, Basil and Roasted Garlic

Loaded up Mashed Potatoes - Creamy mashed potatoes topped with cheddar cheese, crisp bacon and green onions

Sweet Potato Soufflé - Buttery baked sweet potatoes mixed up with cream and brown sugar to be super light

Wild Rice Pilaf – A great accompaniment to any of our entrée choices.

Grits - Cheddar Cheese or Cajun Andouille

Asparagus Bundles - Grilled Asparagus wrapped in prosciutto or flank steak with green onion ties

Haricot Verts - Seasoned with roasted garlic on sweet onions

Zucchini Ribbons - Served with braised mushrooms and lightly seasoned

Ratatouille - Perfect combination of eggplant, tomatoes, onions and seasoning to enhance any entrée

Grilled Vegetables – Seasonal mixture of squash, zucchini, mushrooms, eggplant

Honeyed Brussels Sprouts – roasted Brussels sprout halves with a light touch of tupelo honey

Fried Green Tomatoes - Cooked on site only and served with homemade remoulade sauce

Entrée Suggestions

Carved Prime Rib of Beef -Served with cabernet glaze and horseradish cream sauce

Carved Beef Tenderloin Mornay – Choice beef tenderloin topped with a savory mornay sauce

Rack of Lamb - Served with mint cabernet glaze

Carved Pork Loin - Served with red grape cabernet glaze

Red Wine Braised Chicken – Fall off the bone fantastic w/carrots and onions

Turkey Roulade - Turkey breast stuffed with spinach, pancetta, fresh herbs and Arborio rice, baked and served sliced in a beautiful pinwheel presentation for individual serving

Flounder filet - Served with lemon caper cream sauce

Jambalaya - Cajun rice dish with andouille sausage. Chicken or Shrimp is an additional charge

Low Country Boil – Seasoned to perfection shell-on shrimp cooked with red potatoes, corn on the cob, andouille sausage and mushrooms

Fresh Local Seafood – Let's Talk!

Soups

Lobster Bisque	Seafood Gumbo
Oyster & Artichoke	Chicken Tortilla
Corn and Crab Chowder	Crawfish Chowder
Salmon Cheddar	

**If you would like an item that is not listed, please feel free to discuss it with us;
as we are limited only by your imagination.**

Sweets

Whole Cheesecake – 12 slice - \$50

Chocolate Bourbon Pecan, Pink Lemonade, White Chocolate Raspberry, Kiwi Passion, New York Style, Triple Chocolate, Mango Passion, Carrot Cake Cheesecake

Whole Flourless Chocolate Cake – 12 slice - \$60

Key Lime Pie – 8 slice - \$24

Chocolate Bourbon Pecan Pie – 8 slice - \$32

Chocolate Dipped Strawberries – in season Market Price

Trays

Cheese Tray for 30 guests

Gourmet Cheese tray for guests to carve their own portion includes blue cheese, cheddar, gruyere, and fontina. Served with grapes and crackers

Pesto, Sundried Tomato, Cream Cheese Torta

A cracker spread presented in layers of green (pesto cream cheese), red (sundried tomato cream cheese) and white (garlic cream cheese) served with assorted gourmet crackers or flatbread.

Fruit Tray for 30 guests

A variety of in-season fresh fruit served with fresh fruit yogurt dip

Vegetable Tray for 30 guests

The usual variety of veggies including bite sized carrots, celery, marinated eggplant, broccoli, cauliflower, zucchini and other seasonal vegetables. Availability changes with the seasons. Served with your choice SCG Blue Cheese or Italian Vinaigrette Dipping Sauce

Antipasti Platter for 30 guests

Cubed cheeses, variety of olives, sweet and dill pickles, grilled artichoke hearts and marinated mushrooms

We are happy to assist you in customizing our menu to suit every occasion.