

Sunshine Foods Starter Menu

Beginning a meal with an appetizer is a great way to get your event started.



Sunshine Crab Cakes

Fresh Dungeness crab meat with bell peppers, green onions, lemon, garlic and breading, cooked to a golden brown served with Sunshine's roumaloude sauce (Available in regular size and bite size) (We recommend 1 per person)

Arancini

Risotto with onions, and herbs blended with chicken stock is wrapped around a tidbit of cheese, and then rolled in our breading mix and fried to perfection (We recommend 2 per person)

Stuffed Mushrooms

Large white mushrooms stuffed with onions, sausage, parsley, garlic, parmesan, celery, bacon, bread crumbs and mushroom pieces topped with parmesan cream cheese (We recommend 2 per person)

Chicken or Beef Satay

Thinly sliced chicken or beef with coconut and lime, threaded on a skewer, grilled and served with peanut sauce (We recommend 2 per person)

Shrimp Skewer

Butterflied tiger prawns cooked in a lemon herb butter

Coconut Prawns

Fresh prawns butterflied, dipped in coconut milk and rolled in panko. Cooked to a golden brown (We recommend 3 to 4 per person)

Hot Wings

Spicy buffalo style or teriyaki chicken drumettes

Asparagus Wrapped in Prosciutto

Fresh blanched asparagus wrapped in Prosciutto di Parma and then drizzled with truffle oil (We recommend 2 per person)

Stuffed Roma Tomatoes

Fresh Roma tomatoes stuffed with your choice of orzo, chicken or tuna salad

Shrimp Cocktail Platter

Cooked tiger prawns served with lemon and a tangy cocktail sauce

Egg Rolls

Authentic Asian-style chicken or vegetarian egg rolls

Roasted Garlic Bulb

Whole fresh garlic roasted in olive oil, simply seasoned with salt & pepper

