

Sunshine Foods Specialty Selection



Roasted Chicken Quarters

Chicken quarters with a cajun rub, barbecue sauce or a lemon herb rub,

Grilled Green Beans

Grilled green beans tossed in a balsamic vinaigrette

Sunshine Tri Tip

Your choice of Sunshine plum rosemary, ginger teriyaki or rubbed with a blend of fresh herbs and garlic, paired with garlic roasted potatoes and seasonal roasted vegetables

Pork Spareribs

Natural pork spareribs, slow roasted and coated with BBQ sauce, with mashed potatoes and seasonal roasted vegetables

Sunshine Meatloaf or Stuffed Bell Peppers

House made meat loaf or stuffed bell peppers served with mashed potatoes and seasonal vegetables

Vegetable or Meat Lasagna

Meat or vegetable lasagna, a mixed baby green salad with balsamic vinaigrette and fresh baked garlic bread

Sunshine Baked Ham

Boneless sweet sliced ham with a mustard glaze, scalloped potatoes and seasonal roasted vegetables

Braised Beef Short Ribs

All natural beef short ribs braised in red wine, with roasted potatoes and a vegetable medley

Grilled King Salmon

Grilled king salmon fillet pan-grilled served with saffron risotto and seasonal vegetables

Sunshine Citrus Chicken

boneless skinless chicken breast marinated in our very own citrus herb marinade, specialty pasta and seasonal vegetables

Plum Rosemary Pork Tenderloin

Succulent pork tenderloin marinated in Sunshine's own plum rosemary sauce, served with wild rice and grilled green beans

Stuffed Chicken Breast

Boneless skin-on chicken breast stuffed with prosciutto and fontina with our special pasta and an eggplant gratin

Chicken Mole Enchiladas

Authentic house made mole sauce over hand made chicken enchiladas, Spanish rice and beans are added to make this meal complete.

