

Sunshine Foods Catering Selections

All Catering orders require 48 to 72 hours notice Prices are subject to change

Special Reserve Cheese Tray

Mini: \$69.99 Serves 3 to 4 people: includes one sliced sweet baguette

Small: \$119.99 Serves 8 to 10 people: includes two sliced sweet baguettes

Medium: \$169.99 Serves 12 to 16 people: includes three sliced sweet baguettes

Large: \$199.99 Serves 18 to 24 people: includes four sliced sweet baguettes

Indulge in a selection of premium cheeses:

Domaine du Vallage: triple creme cow's milk cheese

Chevre: goat's milk cheese

Prima Donna: Italian cow's milk cheese

Manchego: cheese made from Spanish sheep milk

Comte: French cheese made from unpasteurized cow's milk

Humboldt Fog: cheese crafted from goat milk by Cypress Grove in Arcata, California

Accompanied by quince paste, Marcona almonds, Castelvetrano olives, dried apricots, dried cranberries, fresh grapes, and sliced sweet baguette.

Special Reserve Meat and Cheese Tray

Mini: \$69.99 Serves 3 to 4 people: includes one sliced sweet baguette

Small: \$119.99 Serves 8 to 10 people: includes two sliced sweet baguettes

Medium: \$169.99 Serves 12 to 16 people: includes three sliced sweet baguettes

Large: \$199.99 Serves 18 to 24 people: includes four sliced sweet baguettes

Selection Includes:

Prosciutto

Sopressata

House Roast Beef

Domaine du Vallage: Triple Creme Cow's Milk Cheese

Chevre: Goat's Milk Cheese

Piave: Italian Cow's Milk Cheese

Quince Paste

Marcona Almonds

Castelvetrano Olives

Dried Apricots

Dried Cranberries

Fresh Grapes

Sliced Sweet Baguette

James Tray \$23.99 per person

Rosemary ham

Prosciutto

Sopresatta

House roast beef

Domaine du Vallage: triple creme cow's milk cheese

Chevre: goat's milk cheese

Piave: cheese Italian cow's milk

Quince paste

Marcona almonds

Castlevatrano olives

Dried apricots

Dried cranberries

Fresh grapes

Sliced sweet baguette

Strawberry per person

Piece of dark chocolate per person

Basic meat and cheese tray

Small \$69.99 Serves 8 to 10 people

Medium \$99.99 Serves 12 to 16 people

Large \$119.99 Serves 18 to 24 people

Selection includes:

Turkey

Ham

House roast beef

Cheddar cheese

Pepper jack cheese

Swiss cheese

Bread not included, but available for separate purchase

White Wine Tray

Mini: \$69.99 Serves 3 to 4 people: includes one sliced sweet baguette

Small \$119.99 Serves 8 to 10 people: includes two sliced sweet baguettes

Medium \$169.99 Serves 12 to 16 people: includes three sliced sweet baguettes

Large \$199.99 Serves 18 to 24 people: includes four sliced sweet baguettes

This White Wine Tray offers a selection of cheeses and accompaniments:

Point Reyes Toma: soft or semi-hard Italian cow's milk cheese

Humboldt Fog: a goat milk cheese by Cypress Grove from Arcata, California

Domain du Vallage: triple creme cow's milk cheese

Raschera: a natural-rind, semi-firm, pressed-curd cow's milk cheese

Prairie Breeze: 9 month old white cheddar, cow's milk cheese

Manchego: Semi firm cheese made from Spanish sheep milk

Accompanied by:

Grapes

Greek Olives

Dried apricots

Dried cranberries

Quince paste

Marcona almonds

Sweet, sliced baguette

Antipasto Tray:

Small \$69.99 Serves 8 to 10 people

Medium \$99.99 Serves 12 to 16 people

Large \$129.99 Serves 18 to 24 people

Your choice of 6 of the following:

Artichoke hearts

Dolmas

Feta stuffed roasted sweet peppers *Vegan option available

Olives

Assorted bell peppers

Portobello mushrooms

Marinated mushrooms

Marinated zucchini

Caprese Skewers

Local Artisanal Tray

Mini: \$69.99 Serves 3 to 4 people: includes one sliced sweet baguette

Small: \$119.99 Serves 8 to 10 people: includes two sliced sweet baguettes

Medium: \$169.99 Serves 12 to 16 people: includes three sliced sweet baguettes

Large: \$199.99 Serves 18 to 24 people: includes four sliced sweet baguettes

Included in this artisanal tray are a variety of exquisite cheeses:

Fiscalini Cheddar: A cow's milk cheddar wrapped in bandages, boasting a soft, buttery texture with a sweet, pleasant aroma. It is aged between 18 to 30 months.

Humboldt Fog: This goat milk cheese is crafted by Cypress Grove in Arcata, California.

Seascape: cheddar-like blend of Cow and Goat milk

Oakdale Gouda: This cows milk gouda has a creamy texture and dynamic nutty bite.

Point Reyes Toma: A soft to semi-hard Italian cow's milk cheese.

Mt. Tam: A triple cream cow's milk cheese, bloomy rind, with a washed curd

Accompaniments: Grapes, strawberries, Marcona almonds, Quince paste, dried apricots, and olives.

Red Wine Tasting Tray

Mini: \$69.99 Serves 3 to 4 people: includes one sliced sweet baguette

Small: \$119.99 Serves 8 to 10 people: includes two sliced sweet baguettes

Medium: \$169.99 Serves 12 to 16 people: includes three sliced sweet baguettes

Large: \$199.99 Serves 18 to 24 people: includes four sliced sweet baguettes

Includes:

Domaine du Vallage : triple creme cow's milk cheese

Red Rock : American style, naturally bloomy rinded cheddar cheese with a slight blue vein

Prima Donna: a relatively mild style of Dutch Gouda cow's milk cheese aged for one year

Comte: French cheese made from unpasteurized cow's milk

Drunken Goat: Spanish goat cheese that's aged in the region's traditional Doble Pasta red wine

Seascape: cheddar-like blend of Cow and Goat milk

Grapes

Greek Olives

Dried apricots

Dried cranberries

Quince paste

Marcona almonds

Cheese Monger's Medley Tray

Mini: \$69.99 Serves 3 to 4 people: includes one sliced sweet baguette

Small: \$119.99 Serves 8 to 10 people: includes two sliced sweet baguettes

Medium: \$169.99 Serves 12 to 16 people: includes three sliced sweet baguettes

Large: \$199.99 Serves 18 to 24 people: includes four sliced sweet baguettes

Includes:

Campo de Montalbán: semi-firm to firm Spanish cheese made from a blend of cows', sheeps' and goats' milk

Avonlea Cheddar: Aged for at least 12 months, this English-style Cheddar is made from the milk of local cows from small farms.

Fleur Verte: A mousse-like goat cheese coated in tarragon and pink peppercorns

Blu de Bufala: a unique, semi-firm, blue-veined cheese made from pasteurized buffalo mil

Sneek Gouda: 1,000 day aged gouda, made with cows' milk

Domain du Vallage: triple creme cows' milk cheese

Grapes

Greek Olives

Dried apricots

Dried cranberries

Quince paste

Marcona almonds

Condiment Platter

Ideal for creating your own sandwiches or hamburgers, includes lettuce, tomato, pickles, onions, mayonnaise, and mustard.

Small: \$29.99 Serves 8 to 10 people

Medium: \$59.99 Serves 12 to 16 people

Large: \$79.99 Serves 18 to 24 people

Create Your Custom Sandwich Platter

Indulge in our classic meat and cheese platter paired with a selection of condiments and sandwich rolls, including lettuce, tomato, pickle, onion, mayonnaise, and mustard.

Price: \$14.99 per sandwich.

Seasonal Fruit Tray

Enjoy seasonal fresh fruit served with our honey yogurt dip, a popular choice to complement our specialty cheese trays.

Small: \$59.99 Serves 8 to 10 people

Medium: \$89.99 Serves 12 to 16 people

Large: \$129.99 Serves 18 to 24 people

Seasonal Vegetable Tray

Treat yourself to a selection of freshly sliced seasonal vegetables, served with your choice of ranch dressing or hummus – perfect for any event.

Small: \$49.99 Serves 8 to 10 people

Medium: \$79.99 Serves 12 to 16 people

Large: \$99.99 Serves 18 to 24 people