



970-484-4604



*Catering*

SUNSET EVENT CENTER CUSTOM

The Sunset Event Center is your full-service Custom Caterer. We Design and create a personalized menu with you. We provide everything from Hors d'oeuvres to full dinners.

## Sample Menus

### Sunset Signature Dinner \$24.50

Sunset Salad, Fresh fruit with chocolate fondue, Assorted Fresh Vegetables with Dill Dip Stuffed Chicken Breasts, Prime Rib Rosemary Garlic New Herb Potatoes Penne Pasta with Sun dried Tomatoes and Artichoke hearts Dinner Rolls and Croissants, Unlimited Soda, Coffee, and Tea

### Wedding Reception Special \$30.50

Champagne toast for all guest

Prime Rib served with aujus and horseradish, Baked Salmon with a light dill sauce, Wild rice pilaf, Tri color Potatoes, Fresh fruit with chocolate fondue Assorted fresh crudité with dill dip, Dinner Rolls and focaccia bread, 3 Hand trayed hors d'oeuvres Unlimited Soda, Coffee, and Tea

Add petite Lobster tail for \$2.00

### Create your own menu \$22.50

Choice of salad (select 1) Sunset, Italian, Caesar, Garden, Wild field greens or Spinach  
Choice of sides (select 2) Wild rice pilaf, Scalloped potatoes, Baked ziti, rosemary new herb potatoes, German potatoes salad, Penne pasta with Basil cream alfredo, Garlic mashed potatoes, Penne pasta with sun dried tomatoes and artichoke hearts, Mushroom ravioli with white cream sauce, Cheese tortellini with Alfredo sauce.

Choice of Entrees (select 2) Stuffed chicken Breast, Carved slow roasted top round, Amaretto almond chicken, Cubed top round in a teriyaki glaze, Mediterranean chicken, sliced top round in a mushroom consume, Chicken picata, Carved Pork loin stuffed with cinnamon apples, chicken cordon blue with béarnaise sauce, Marinated flank stake, Green chili skirt stake served with green chili horseradish.

### Special Event Dinner \$21.50

Pre set salad, Dinner Rolls, Fresh fruit with chocolate fondue Carved slow roasted top round with aujus and horseradish sauce Baked chicken parmesan, Rosemary new herb potatoes Unlimited Soda, Coffee, and Tea

Additional side add \$1.00 - Add a hand trayed hors doeuvres \$1.50

### **Italian Special \$19.50**

Italian Salad, Fresh fruit with chocolate fondue, Assorted Fresh Vegetables with Dill Dip Baked Chicken Parmesan, Beef Lasagna or meatballs or Italian sausage, Linguini with Red Pepper marinara and Basil cream alfredo Garlic bread Unlimited Soda, Coffee, and Tea

### **BBQ Buffet \$18.50**

Pulled Pork with pineapple mango BBQ sauce, Grilled chicken breasts, Scalloped potatoes, Seasoned corn or Green Beans, Baked beans Rolls and Corn Bread, Fresh fruit with chocolate fondue Unlimited Soda, Coffee, and Tea

### **Seafood Buffet Surf and turf \$30.50**

Hors doeuvres - Crab pate-a-choux, Crispy asparagus straws, Pre set salad Per set Shrimp cocktail, Baked salmon , Beef tenderloin, Petite Lobster tail Wild rice pilaf, Grilled asparagus, Fresh fruit with vanilla Honey yogurt Unlimited Soda, Coffee, and Tea

### **Midday Dinner \$17.50**

Fresh fruit with chocolate fondue, Black Bean and corn Salad, Blacken Chicken creaser salad Sliced beef in a mushroom consommé, Garlic mashed potatoes, Dinner rolls Unlimited Soda, Coffee, and Tea

### **South of the Border Buffet \$17.50**

Carne Asada, Grilled chicken, Seasoned black beans, Spanish rice Pork Green Chili, Grilled onions and peppers, Shredded cheese, salsa, Sour cream, guacamole, Assorted tortillas, Assorted fresh vegetables, Fresh fruit with chocolate fondue Unlimited Soda, Coffee, and Tea

### **Brunch Buffet \$15.50**

Fresh fruit with vanilla Honey yogurt, Lox bagels and cream cheese, Eggs With ham and red peppers Scrambled eggs, Cheese blintz with fruit to ping, Bacon and sausage, Ranch potatoes Assorted muffins and sweet breads Unlimited Soda, Coffee, and Tea

### **Catering**

You create a menu for your unique individual tastes or We will design a grand buffet for your guests to accommodate your budget.

### **Hors d`oeuvres**

Assorted Cold Canapé, Fresh Fruit with Warm Chocolate Amaretto Fondue, Baked Brie with Toasted Baguettes, Stuffed Mushroom Caps, Spanakopita, Assorted Cheeses served with Gourmet Wafers, Focaccia Bread, Fajitas, Chicken & Pineapple Brochettes, Teriyaki Beef Brochettes, Spanakopita, Smoked Salmon with Dill, Salmon mousse with herbed bread, Crab Pate A Choux, Petite Calzones (pepperoni, sausage or Spinach and Sun dried tomato), Snow Peas stuffed with Herb Cream Cheese, Smoked Salmon with dill sauce, Petite salmon baked baguettes, Yakitori sesame chicken, Mediterranean chicken, Amaretto almond chicken, Stuffed chicken breasts, Spring rolls, Jalapeno poppers, Tempura shrimp, Fried mozzarella sticks, Buffalo wings, Fried mushrooms, Beef burgundy, Petite carved beef sandwiches, Cubed beef with fresh peppers, Petite Beef Wellington, Vegetable stuffed pastries, Cocktail Shrimp, Peel-n-eat Shrimp served with a spicy cocktail sauce (Market Price), Baked Mussels, Oysters Rockefeller, Assorted Shrimp Canapé, Glazed scallops, Crispy Asparagus straws, Stuffed cherry tomatoes, Assorted Smoked Sushi,

## **Entrees**

Slow Roasted Seasoned Prime Rib, Broiled Salmon with Dill Sauce, Pork Tenderloin Stuffed with Cinnamon Apples, Marinated Quail, Amaretto Almond Chicken, Choice Cut Top Round Sautéd in a Burgundy Mushroom Sauce, Chicken Breasts with Wild Rice Stuffing or an Apricot Almond Stuffing, Basil Alfredo Penne Pasta, Carved Choice cut Top Round of Beef, Grilled Vegetable Skewers, Chicken Cordon Bleu with a Light Béarnaise Sauce, Bowtie Pasta with a lightly spicy alfredo with Artichoke hearts and Sun dried tomatoes,

## **Desserts**

New York Style Cheesecake, Chocolate Dipped Strawberries, Carrot Cake, Chocolate and Strawberry Mousse Served in Chocolate Cups, Cinnamon Apple Petite Tarts, Homemade truffles Assorted Petite Desserts, Tiramisu Torte.  
Many more items available upon request.

### **\*Sunset Hors d`oeuvre Buffet\***

Fresh Fruit with Chocolate Fondue, Fresh Vegetable with Dill dip, Assorted Cheese and crackers with Brie and Toasted Herbed Baguettes, Assorted Cold Canapé, Crab Pate A Choux, Stuffed Mushroom Caps, Crispy Asparagus Straws Includes - Unlimited soda, tea and coffee  
\$18.50 Per Person

### **\*Bar Services\***

Host Bar Prices

Domestic Kegs \$300.00

Micro-Brew Kegs \$360.00

House Wine \$18.00 / Bottle

Champagne \$18.00 / Bottle

Soda, Coffee & Tea \$2.00/ Person

Custom Host Bar

Host the bar to a set amount or  
purchase drink coupons for \$5.00 each

Champagne Toast

\$4.50 per person

(Includes Champagne glass rental)

Current Cash Bar Prices

House Wine \$6.00

Wines \$6.00 - \$9.75

Well Drinks \$5.00

Beers \$4.000-\$6.50

Pricing is subject to change