



CATERING MENU

HOME • OFFICE • SCHOOL • EVENT DELIVERY



CATERING INFORMATION

At Sunset Foods, we take great pride in serving the freshest, most delicious dishes for our customers, friends, and family.

We celebrate all of the amazing aspects of food to the latest trends, locally sourced items, or customized family recipes. More and more of our customers are entertaining in their homes and at their places of business. We want to help make those events more manageable, and yes, more delicious. Whether it's a family celebration, a working lunch meeting, an intimate dinner for 10 of your closest friends or an office party for 100 guests, Sunset is here to help take the pressure off.



We want your event to be a success, and we are here to help!

FAQs

How far in advance does the customer have to place an order for catering?

We ask that you give our kitchens at least 48 hours to ensure the best possible preparation and time for scheduling your request.

Does Sunset Foods deliver?

We sure do! Delivery fees are calculated based on your location and whether we need to return to pick up equipment. Delivery area varies by store.

Do you have equipment that we can rent for our event?

We have Hot Boxes, Chafing Dishes, Beverage Tubs, and Decorated Baskets available for a reasonable fee. Our staff can set up these items at your event for an additional fee. All Catering Menu proposals will include all fees and detail any requested setup for your event.

What is included if we don't need equipment?

Whether delivery or pickup, our catering options include beautifully prepared foods displayed on heavy-duty black plastic trays or bowls, along with heavy-duty disposable black plastic serving utensils. Paper goods, cups, eating utensils, or disposable table clothes are available for purchase.

Can I order Catering online?

Yes, we have standard items available for order online. Visit our website at entertaining.sunsetfoods.com to place your order.

Still wondering what to serve or how much to order?

Contact your local Sunset Foods directly and let us guide you through the process. Phone numbers are listed on the back cover of this menu.

BREAKFAST

Traditional Nova Lox Tray

Nova lox, whipped cream cheese, sliced tomato, onion, cucumber, and fresh bagels for a lovely breakfast presentation.

**Minimum 5 persons per order*

Bagel and Cream Cheese Tray

Choose regular size or minis for your group. Assorted sliced bagels served with whipped cream cheeses— plain, chive, or veggie. Also includes sliced tomato, onion, & cucumber.

**Minimum 5 persons per order*

Hot Breakfast Sandwiches (pictured)

Who wouldn't love one of these classics? Served on La Brea Torta Roll (halves). Mix & match for a crowd!

- The Egg and Cheddar
- The Sausage, Egg, and Cheddar
- The Bacon, Egg, and Cheddar
- The Ham, Egg, and Cheddar

**Minimum 5 persons per order*



Mini Breakfast Pastry and Muffin Tray

These bite-sized treats are the perfect way to start your day, or enjoy with a cup of coffee anytime! Includes Mini Muffins, Mini Scones, Mini Danishes, Butter Pats & Jam. Ask us about assorted flavors, & feel free to mix & match!

(Small: 15 pieces; Medium: 22 pieces; or Large: 30 pieces)

Specialty Quiche

Choose from our freshly made:

- Broccoli & Cheese
- Traditional Quiche Lorraine
- Sun-dried Tomato & Spinach
- Asparagus with Brie

(Serves up to 6 guests)

Need a Traditional Hot Breakfast?

Contact our Catering Team to place an order for Scrambled Eggs, Sausages, and Oven Roasted Potatoes. Don't forget our Delicious and Beautiful Fruit Trays to complement your Breakfast Buffet!



Box LUNCHES

Standard Box Lunch

Classic Sandwich with Lettuce & Tomato. Sides include: Pasta Primavera, Fruit Salad, and Two Mini Carol's Chocolate Chip Cookies. Lunch includes Mayo and Mustard Packets with utensils and a napkin.

Breads: White, Nine Grain, or Kaiser Roll.

- Turkey/Havarti
- Chicken Salad
- Roast Beef/Cheddar
- Egg salad
- Ham/Swiss
- Fresh Tomato, Mozzarella, and Basil
- Tuna Salad



The Premium Lunch Box

Premium Sandwich, Pasta Primavera, Fruit Salad, and Two Mini Carol's Chocolate Chip Cookies. Spreads on the side with utensils and a napkin.

Breads: Croissant, Tuscan Roll, White, or Nine Grain.

- Southwestern Turkey Wrap
- Grilled Vegetable Wrap
- Almond Chicken Salad/Romaine on Croissant
- Cranberry Tuna Salad/Romaine on Croissant
- Italian—Ham, Genoa Salami, Pepperoni, Provolone, Lettuce and Tomato with Oil and Vinegar on Tuscan Roll
- Grilled Chicken Breast/Romaine and Tomato with Lemon Parmesan Mayo on Wheat Roll



The Salad Lunch Box

Premium Salad with house-made dressing on the side. Includes Fruit Salad and Two Mini Carol's Chocolate Chip Cookies.

- Greek Salad
- Cranberry Walnut Salad
- Green Tossed Salad
- Caesar Salad



Add Chips to any Box for an additional cost.

SALADS

Caesar Salad

Traditional favorite with Romaine Lettuce, Fresh Parmesan, and Croutons. Served with Sunset's house-made Caesar Dressing.



Cranberry Walnut Salad

Delicate Baby Greens with Blue Cheese Crumbles, Dried Cranberries, & Toasted Walnuts. Served with house-made Tarragon Vinaigrette.



Garden Tossed Salad

Combination of Leaf and Romaine Lettuces with fresh cut Veggies and served with your choice of dressing.



Strawberry Salad with Poppyseed Dressing

Combination of Leaf and Romaine lettuces with fresh sliced Strawberries, Mandarin Oranges, Caramelized Almonds and Red Onions. Served with Poppyseed Dressing.



Dressing Options

Choose the above paired dressings with our delicious salads or pick any of the following house-made options:

Balsamic Vinaigrette • Caesar • Ranch •
Poppyseed Vinaigrette • Lemon Herb •
Raspberry Vinaigrette • Tarragon Vinaigrette

SALADS available in

Small (serves 5-9)

Large (serves 10-14)

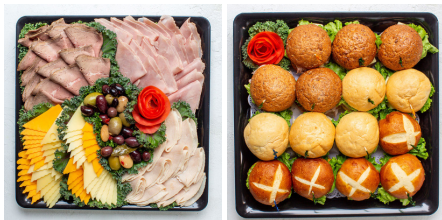
Popular Side Salads

Visit one of our Delis today to try one of these popular side salads!

Angel Hair with Artichokes • Asiago Pasta Salad • Fresh Herb Potato Salad •
Fettuccine with Sun-Dried Tomatoes • Pasta Primavera Salad •
Bowtie Pasta with Asparagus & Goat Cheese • Nadia's Pasta with Broccoli •
Roasted Tomato Penne Pasta Salad • Lemon Pasta with Chicken •
Wild Rice Salad with Cranberries

View Pricing or Order Online: entertaining.sunsetfoods.com

Easy Entertaining **PLATTERS**



Traditional Meat and Cheese Deli Tray *(pictured)*

Sunset's Roasted Turkey, Roast Beef, Ham & Corned Beef paired with Sliced Cheddar & Swiss Cheeses. Served with Kaiser Rolls, Wheat, and Rye Breads.

Sunset also offers a Traditional Meat Only Tray for the same price.

Traditional Cheese Tray

Not fancy, but oh so delicious! Who wouldn't love a tray of cubed or sliced American, Swiss, Muenster, & Cheddar Cheeses?

Water Cracker Tray

Serves up to 12 people.

Condiment Tray

The perfect accompaniment to our Meat and Cheese Trays. We place Sliced Tomatoes, Lettuce, and Sliced Onions on a tray with Mayonnaise, Mustard and Sunset's own Creamy Basil Mayo.

TRAYS available in

Small (serves 10-15)
Medium (serves 15-20)
Large (serves 20-25)

Mini Sandwich Platter *(pictured)*

Mix & Match any combination. Served with Lettuce & Sliced Tomato. Mustard & Mayo Packets on the Side. Breads: White, Whole Wheat, Pretzel Rolls, or Mini Croissants.

(Small: 15 pieces; Medium: 20 pieces; or Large: 25 pieces)

- Chicken, Egg, or Tuna Salad
- Turkey & Havarti
- Roast Beef & Cheddar
- Ham & Swiss
- Mini Caprese Sandwiches with Tomato, Basil, & Fresh Mozzarella drizzled with Balsamic

Gourmet Mini Sandwich Platter

Mix and Match these delicious Mini Gourmet Sandwiches to impress your guests at your next event.

(Small: 15 pieces; Medium: 20 pieces; or Large: 25 pieces)

- Beef Tenderloin w/ Arugula & Creamy Horseradish Sauce
- Grilled Chicken Breast w/ Arugula & Lemon Basil Mayo
- Mini Lobster Rolls on Buttered & Toasted Bun w/ Fresh Lemon Zest

Decorated Whole Poached Fresh Salmon Platter

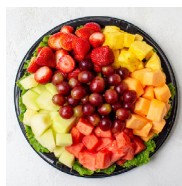
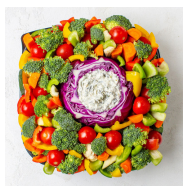
Poached in a Court Bouillon with Wine, Lemon, & Fresh Herbs. Decorated with Fresh Cucumber Slices and served with Mustard Dill Sauce. This impressive and delicious presentation is available between 5 - 10 pounds raw weight.

Requires 72 hours notice for preparation.

Fruit + Vegetable **PLATTERS**

Elegant Fruit Platter

This fresh gourmet selection of Seasonal, Hand-Cut Fresh Fruit, featuring Berries, Pineapple, Melon, Kiwi, & Grapes is always gorgeous and delicious.



Traditional Fruit Tray *(pictured)*

Sunset's Produce Department chooses the freshest seasonal fruit featuring Cut Cantaloupe, Honeydew, Watermelon, Pineapple, & Grapes for this popular tray.

Mixed Berry Tray

A fresh assortment of strawberries, blueberries, raspberries, and blackberries.
(Small size ONLY; serves 15-20)

Traditional Vegetable Tray

This platter features Fresh Carrot & Celery Sticks, Broccoli & Cauliflower Florettes, Grape Tomatoes, and Cucumber Slices from our Produce Department. Comes with your choice of Spinach, Ranch, or Dill dip.



Gourmet Vegetable Crudités *(pictured)*

This beautiful tray of fresh veggies and house-made dips is as delicious as it is beautiful. It features a delicious selection of Squash, Broccoli & Cauliflower Florettes, Asparagus, Jicama, Peppers, and Carrots. Served with your choice of Spinach, Ranch, or Hummus dip.
(Small and Large sizes ONLY)

Seasonal Grilled Vegetable Platter

We take fresh seasonal veggies and grill them to perfection for this flavorful platter, featuring Peppers, Carrots, Asparagus, Zucchini, Squash, and Portobello Mushrooms.

TRAYS available in

Small (serves 10-15)

Medium (serves 15-25)

Large (serves 25-35)

**Unless noted otherwise.*

SEAFOOD

Crab Claw Platters

These savory Alaskan Snow Crab Claws are a hit at any event. They are artfully arranged on a bed of leaf lettuce with fresh mustard sauce for dipping.
(30, 50, 70, or 90 piece platters available)

Gulf Shrimp Platters

Fresh steamed Gulf Shrimp artfully arranged on a bed of leaf lettuce with lemon wedges and our world famous cocktail sauce.
(40, 60, 80, or 100 piece platters available)

APPETIZERS

Roasted Prosciutto Wrapped Asparagus

We wrap our Fresh Asparagus Spears with delicious, salty Prosciutto and roast it in a hot oven for amazing flavor and texture.

Traditional Chicken Wings

We take everyone's favorite game time snack and toss them in the sauce of your choice. Choose from **Buffalo** – Hot or Mild, **BBQ**, or **Teriyaki**.

Accompaniment of celery & carrot sticks with ranch.

Succulent Vegetarian Mini Skewers

Choose from one of the following delicious vegetarian options:

- Antipasto with Kalamata Olives, Roasted Red Peppers, Artichoke Hearts and Marinated Feta Cheese
- Marinated Caprese with Fresh Basil, Baby Mozzarella & Crisp Cherry Tomatoes.

Open Faced Cocktail Sandwiches

These are simple, elegant, and sure to disappear before your very eyes.

We start with Grilled Baguette Slices and top them with one of the following options:

- Beef Tenderloin with Wasabi Mayo Spread topped with Red Pepper Slices
- Smoked Salmon & Creamy Boursin topped with Fresh Dill
- Marinated Caprese

ORDER BY *the dozen.*

Bacon Wrapped Medjool Dates

The ultimate sweet and salty treats stuffed with crunchy Marcona Almonds and coated with a maple brown sugar glaze for an **EXPLOSION** of flavor and texture.

Franks in a Blanket

These crowd favorites are wrapped in puff pastry to fancy them up just a little bit. Served with a side of ketchup & mustard for dipping, but not double dipping!

Gourmet Stuffed Mushrooms

Stuffed with spinach and parmesan cheese.

Truffle Risotto Packets

Creamy Risotto is mixed with delicious truffles and wrapped in Phyllo Dough for bite-sized explosions of amazing flavor.

Gourmet Deviled Eggs

These classic favorites are always the first thing to be devoured! **(6 pieces)**

- Classic filled Hard Boiled Eggs with Fresh Herbs
- Pimento Cheese Deviled Eggs for a Southern Treat

Pinwheel Platter

Fun and Festive platter of Sliced Flour Tortillas stuffed with delicious fixings. Three Dozen Slices, mix & match.

- Turkey, Lettuce, Onion, Avocado and Cilantro
- Grilled Veggies with Baby Spinach
- Roast Beef and Cheddar with Horseradish Sauce

(Small: 24 pieces OR Large: 36 pieces)

Hashi Deluxe

- 6 Rolls (66 pieces):
- 2 California
 - 2 Spicy Tuna
 - 1 Spicy Salmon
 - 1 Rainbow
 - 18 pieces Mixed Nigiri Sushi

Hashi Special

- 7 Rolls (66 pieces):
- 2 California
 - 1 Spicy Tuna
 - 1 Spicy Salmon
 - 1 BBQ Eel
 - 1 Tuna
 - 1 Cucumber
 - 10 pieces Mixed Nigiri Sushi

Vegetarian Platter

- 8 Rolls (64 pieces):
- 3 Vegetarian
 - 2 Asparagus
 - 2 Cucumber
 - 1 Avocado

Custom Made Trays

Prices vary by assortment, quantity, and ingredients.

- Edamame • Seaweed Salad**
- Squid Salad • Miso Soup**
- Potstickers** (Chicken or Vegetable)
- Shumai** (Chicken, Pork or Shrimp)
- Spring Rolls** (All Natural - Vegetable)

Spicy Salmon Roll

California Roll

Tuna Avocado Roll

Spicy California Roll

Shrimp Roll

Vegetarian Roll

Salmon Avocado Roll

Spicy Tuna Roll

Salmon Roll

Sushi Trio Combo

Tuna Roll

Cucumber Roll

Avocado Roll

Mixed Nigiri Sushi (6 pieces)

Mixed Sushi Combo

Rainbow Roll

Dragon Roll

Caterpillar Roll

Shrimp Tempura Roll

Brown Rice is available for an additional charge.



Sushi Catering Service is also available.

Contact Hashi Sushi
CALL YOUR LOCAL SUNSET FOODS
 hashicatering@gmail.com

MADE FRESH DAILY AT SUNSET FOODS

All Locations
 Please allow 24 hours notice.

SIDES

Green Beans Almondine Pan

Fresh green beans with a simple lemon butter sauce and toasted almonds make a healthy and flavorful side dish.

Grilled Vegetable Pan

Fresh assortment of seasonal vegetables including Bell Peppers, Asparagus, Zucchini, Portobello Mushrooms and red onions.

Roasted Sweet Potatoes Pan

We hand cut these heart-healthy root vegetables and toss them with olive oil and spices, then roast them to perfection for a tasty side dish.



Wild Rice with Cranberries Pan *(pictured)*

White and Wild Rice with sun-dried cranberries, scallions, and an orange vinaigrette.

Rosemary Roasted Red Potatoes Pan *(pictured)*

This classic side dish is a real crowd pleaser for breakfast, lunch, or dinner.



Roasted Cauliflower Pan *(pictured)*

Cauliflower has made a triumphant comeback! We are thrilled to present this roasted vegetable with fresh garlic, olive oil, and tangy capers. Your guests will stand up and cheer!

Yukon Gold Mashed Potatoes Pan

The creamiest, butteriest, most fantastic potatoes are combined with butter and cream for a decadent delicious companion to your next entrée selection.

Greek Spinach Rice Pan

We cook long grain rice with a delightful combination of chopped spinach, diced onion, chicken stock and fresh butter for a savory and colorful accompaniment.



ALL SIDES
serve 6-8

**Suggested Portion of 4-6 oz.*

ENTRÉES

Grilled Beef Tenderloin *(pictured)*

We take the most flavorful & tender section of beef and grill it to perfection, seared on the outside and lightly pink on the inside. We then cut it into slices for you and your guests and serve it either room temperature or warm, with a delicious sauce accompaniment. Includes Horseradish Sauce.

Grilled Chicken Breast Platter *(pictured)*

One of our most popular items! We take whole fresh Chicken Breasts and grill them for a tasty and simple entrée selection.



Chicken Parmesan Platter

This classic Italian dish is another favorite among Sunset customers - lightly breaded Chicken Breast cooked with fresh Marinara and topped with Mozzarella, it may just be the perfect dinner selection.

ALL ENTRÉES

serve 6-8

**Unless noted otherwise.*



Grilled Hidden Fjord Salmon Platter

Naturally raised salmon from the Faroe Islands is grilled to perfection to highlight its unique delicious taste and firm texture. Available **simply Grilled, Teriyaki style, OR Grecian Lemon style**. It is impossible to make a bad choice here!

Spinach and Sun-dried Tomato Stuffed Salmon Platter

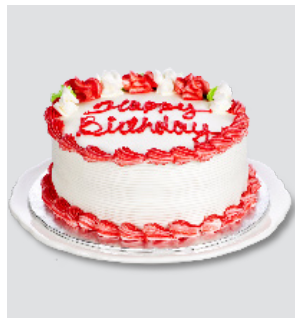
Looking for the perfect dish to impress your guests? This is it! We stuff our fresh salmon fillets with spinach, lemon, and pine nuts, then bake it for a healthy and beautiful presentation.

Traditional Lasagna Tray *(pictured)*

This traditional favorite is layered with sheets of pasta and cheese. Complete with your choice of classic marinara, hearty meat sauce, or marinara with layers of fresh vegetables. (Serves 10-12)



Custom **CAKES**



Round Cakes	Servings
6 inch	6
8 inch	8-12
10 inch	15-25
12 inch	25-35

Sheet Cakes	Servings
1/4 Single Layer	8-12
1/4 Double Layer	14-24
1/2 Single Layer	16-24
1/2 Double Layer	26-40
Full Single Layer	32-48
Full Double Layer	50-75



FLAVORS	FILLINGS	ICINGS
Chocolate	Custard	White Buttercream
Yellow	Lemon	Chocolate Buttercream
1/2 and 1/2	Chocolate Fudge	Chocolate Fudge Whipped Cream (Chocolate or Fruit Flavored)
White	Chocolate Mousse	Cream Cheese
Marble	Whipped Cream	
Carrot	Custard w/ Bananas and/or Strawberries*	
	Raspberry Preserves	

*Prices listed online are for a basic decoration cake with floral designs and/or balloons. Decopac licensed designs and photocakes available at an additional cost. Additional layers and/or fillings may be ordered for an extra charge. Additional charge for fresh fruit fillings and toppings.

BAKERY



Mini Cupcakes

Who doesn't love a good cupcake? Includes **Chocolate, Vanilla, or combination of both.** Topped with buttercream icing & sprinkles

Fancy Mini Cupcake Tray (pictured)

Assorted flavors: S'mores, Cookies & Cream, Raspberry, Lemon, Red Velvet, Triple Chocolate, and Coconut.

Killer Brownie® Tray

We take our decadent brownies and cut them into quarters so you can sample all of the delicious flavors. **Butter Spritz cookies** also included. Features **Original, Triple Chocolate, Cookie Dough, Confetti, and Salted Caramel.** Good luck choosing your favorite!



Assorted Carol's Mini Cookie Tray (pictured)

Carol is a Chicago institution and hails from Sunset's neighborhood. Taste one of her cookies and you will see why! Assortment of **Chocolate Chips, Oatmeal Raisin, Snickerdoodle, Sugar, and Toffee Cookies.**



Assorted Bar and Tea Cookie Tray

This classic tray of various flavored bars is sure to please all of your guests! Features **Lemon, Raspberry, Brownie, Turtle, and Cream Cheese Bars,** with **Assorted Butter Spritz Cookies** too.

Young at Heart Tray (pictured)

We take childhood favorites and put them all together for this deliciously fun tray. Featuring **Rice Krispie Treats, S'mores Bars,** and **Mini Carol's Chocolate Chip Cookies.**



TRAYS available in

Small (serves 10-15)

Large (serves 15-25)

**See in store or online for price*



BEVERAGES

Your menu would not be complete without some refreshing beverages for your guests. We offer the following standard soft drinks, but can always customize your preference upon request. All beverages are chilled and delivered nice and cold for your event.

Cans of Coca Cola, Diet Coke, or Sprite

12 ounce cans

Pure Leaf Unsweetened Iced Tea

18.5 ounce bottles

Ice Mountain Natural Spring Water

16.9 ounce plastic bottles

Don't Forget the Ice!

Small Bag (7 lbs)

Large Bag (22 lbs)

We also have a great selection of beer and wine that we can deliver to your next cocktail party. Just contact your local store with any questions or special requests.



PAPER GOODS *and* EATING UTENSILS

Need paper goods and eating utensils for your gathering? We've got you covered there too.

Place Setting

Includes a heavy duty disposable plate, a napkin, & plastic dinnerware. Just let us know how many you need!



View Pricing or Order Online: entertaining.sunsetfoods.com

QUANTITY INFORMATION

We are often asked about how much food our customers should order for their events to ensure that they have plenty for their guests without having too many leftovers. Our first answer is this: You know your guests better than we do, and we will default to what you think is best. We want you and your guests to be satisfied, so please feel free to use this chart as a simple guideline when ordering Sunset's delicious offerings. And of course, give your local store a call or send an email to catering@sunsetfoods.com for further assistance.

APPETIZERS *by the piece*

For appetizers before dinner, we recommend 3-4 pieces per person. For an event serving only appetizers, we recommend 6-8 pieces per person.

CHEESE/CHARCUTERIE

We recommend 2-4 ounces per person.

DIPS/SPREADS

We recommend 2-4 ounces per person, but you should have as many chips and veggies as you would like!

SALADS

We recommend 8-10 ounces per person for an entree serving, and 4-5 ounces per person as side items.

VEGETABLES *and* SIDE DISHES

We recommend 4-6 ounces of each item, allowing for 2-3 side dish items available.

ENTREES

We recommend 6 ounces per person for a lunch portion and 8-10 ounces per person for a dinner portion.

DESSERTS

We would *never* limit this...

BEER *and* WINE

There are 4-5 servings for each bottle of wine, and we recommend 1-2 twelve ounce bottles of beer per person per hour.





View Current Pricing
or Order Online at:
entertaining.sunsetfoods.com

Contact Your Local Store:

HIGHLAND PARK

847-432-5500

NORTHBROOK

847-272-7700

LAKE FOREST

847-234-8380

LIBERTYVILLE

847-573-9570

LONG GROVE

847-478-8150

*PLEASE ALLOW 48 HOURS NOTICE
FOR ALL ORDERS.