

Sunburst Catering

Powered by Davians

Breakfast

SWEETS \$9
Assortment of rich pastries

CONTINENTAL \$11
Petite flaky croissants, muffins, rich pastries and chewy bagels served with fresh seasonal fruit.

PROTEIN BREAKFAST \$14
Fresh sliced fruit, granola, yogurt cups, cottage cheese and hard boiled eggs.

YOGURT PARFAIT BAR \$11.50
Seasonal fruit, yogurt and granola.

AMERICAN \$14.50
Fluffy scrambled eggs with cheesy potatoes, bacon, sausage, fresh seasonal fruit

BREAKFAST BURRITO \$14.50
Scrambled eggs, choice of two meats (chorizo, bacon, sausage or vegetarian) and cheddar cheese wrapped in a warm flour tortilla. Served with a side of breakfast potatoes, sour cream and salsa.

OMELETTE STATION \$10
Watch your own private chef create custom omelets for everyone in your group.

Snack Options

ASSORTED COOKIES \$2.50

BROWNIES \$3

CHEESE BOARD \$5.50
Delicious assortment of domestic Swiss, pepper jack and sharp yellow

CRUDITÉS- CHOICE OF HUMMUS OR RANCH \$4.50

SNACK ATTACK \$8
A large platter of shrimp served with garlic butter

CHIPS AND DIP \$5.50
Your choice of tortilla chips with salsa or Davians chips with dip. Add guacamole for an additional 2.50



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Lunch Options

DELI TO GO **\$14.50**

An assortment of hearty meats breads, and cheese along with lettuce, tomato, and condiments. Served with your choice of side salad and a plate of house-baked cookies.

SANDWICH BOXED LUNCH **\$14.50**

Your choice of premium sandwich on freshly baked bread served with a side salad, a ripe piece of fruit, Davians chips and a house-baked cookie.

Includes

- One premium sandwich of your choice.
- One side salad of your choice
- One piece of ripe whole fruit
- House-made potato chips
- Cookie

SANDWICH BUFFET **\$18.50**

Your choice of three sandwich varieties on freshly baked bread and two side salads, served with a fresh seasonal fruit assortment, house-made potato chips and house-baked cookies

Includes

- Three premium sandwiches of your choice
- Two side salads
- Fresh seasonal fruit
- House-made potato chips
- House-baked cookies

Sandwiches

GRILLED CHICKEN CAESAR WRAP

Sliced grilled herb-marinated chicken wrapped in tortilla with red onion, sliced tomato, fresh romaine lettuce, creamy Caesar dressing and a sprinkle of shredded parmesan.

HAM AND SWISS CIABATTA WITH DIJONNAISE SPREAD

Slices of ham and Swiss cheese in a freshly baked whole-grain ciabatta roll with tomato, baby spinach and a savory spread of Dijonnaise.

CALIFORNIA TURKEY AND PEPPER JACK CIABATTA

Deli sliced turkey breast spiced up with pepper jack cheese, avocado spread, fresh baby spinach and tomato on a rustic ciabatta roll.

(VE) FRESH VEGETABLE WITH PROVOLONE CHEESE ON A CIABATTA ROLL

Refreshing slices of cucumber, tomato, red onion and shredded carrots layered with provolone cheese on a freshly baked ciabatta roll with roasted garlic aioli

ROAST BEEF ON WHOLE WHEAT WITH TARRAGON HORSERADISH

Deli sliced roast beef served with tomato, red onion and cucumber slices on whole wheat bread topped with a tarragon-infused horseradish sauce



Gluten free and other nutritional needs available upon request

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Sandwiches

GRILLED CASHEW CHICKEN SALAD CIBATTA

Creamy grilled chicken salad topped with cashews, fresh grapes and crunchy celery, served with romaine lettuce on a whole-grain ciabatta roll

CURRIED TURKEY WRAP WITH CRANBERRIES & APPLES

Sliced roasted turkey dressed with sweet, and spicy curry mayo, crisp Granny Smith apple slices, baby spinach and tart dried cranberries in a hand-rolled tortilla

(VE) MEDITERRANEAN SALAD WRAP

Classic Mediterranean blend of fresh cucumber, green pepper, red onion, tomato, black olives and crumbled feta cheese wrapped in a flour tortilla with a creamy lemon-garlic feta spread

Side Salad

(VE) BALSAMIC GARDEN SALAD

Slices of garden-fresh cucumber, tomato, green bell pepper and shredded carrot on a bed of fresh greens drizzled with a classic balsamic vinaigrette

BACON SPINACH SALAD

Smoky bacon crumbled atop fresh baby spinach, sliced mushrooms, tomato and hard-boiled egg tossed in a balsamic vinaigrette

(VE) GREEK PASTA WITH FETA

Tangy pasta salad with tomato, black olives, onions, pepperoncini and feta cheese

Salad Boxes

SALAD BOXED LUNCH \$15.50

Your choice of handcrafted entree salad served with a ripe piece of fruit, bakery-fresh roll and a house-baked cookie

Includes

- One handcrafted entree salad of your choice
- Ripe whole fruit
- Bakery-fresh roll]
- House-baked cookie

Salad Collection

SALAD COLLECTION \$20

Pick three varieties of our handcrafted entree salads served with ripe pieces of fruit, bakery-fresh rolls and house-baked cookies

Includes

- Three handcrafted entree salads of your choice
- Ripe whole fruit
- Bakery-fresh roll
- Housebaked cookies



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Choice of Entree Salads

CHICKEN COBB SALAD

Grilled chicken breast, bacon, avocado, blue cheese, dried tomato, red onion and chopped hard boiled eggs on a bed of mixed greens with your choice of dressing

WILD SALMON CEASAR SALAD

Grilled wild salmon on a bed of fresh romaine lettuce topped with shredded Parmesan cheese and seasoned croutons with creamy Caesar dressing

GRILLED CHICKEN SPINACH SALAD WITH CIDER DIJON

Spiced-rubbed grilled chicken, sliced apples, rich blue cheese crumbles and crumbled bacon on a bed of baby spinach with house-made cider Dijon dressing

CHICKEN CEASAR SALAD

Grilled chicken breast on a bed of fresh romain lettuce topped with shredded Parmesan cheese and seasoned croutons with creamy Ceasar dressing

(VE) GRILLED SESAME TOFU SALAD

Grilled sesame-soy marinated tofu, fresh cucumbers, bell peppers, tomato wedges, shredded carrots and chopped hard boiled eggs on a bed of mixed greens with balsamic vinaigrette dressing

Fresh Soup

SOUP

Includes

Fresh soup of the day, bakery-fresh bread rolls with saltine crackers.

Deconstructed Salad

\$16.50

DECUNSTRUCTED SALAD BAR

Deconstructed salad served with fresh bread or dinner rolls, fruit salad and cookies.

Includes

- Mixed Greens
- Romaine lettuce
- Fresh bread or rolls
- Fresh fruit salad
- Cookies

Pick 1 Cheese

Cheddar
Blue Cheese
Feta

Shredded Parmesan
Mozzarella

Pick 2 Protein

Grilled Chicken
Grilled Salmon
Tuna salad

Chicken Salad
Marinated tofu
Hard boiled eggs

Pick 4 Vegetables

Broccoli
Bell pepper
Shredded carrot
Cucumber

Onions
Green peas
Tomato

Pick 2 Toppings

Craisins
Croutons
Sunflower Seeds

Kernels
Bacon bits

Pick 3 Dressings

Balsamic Vinaigrette. French dressing
Caesar dressing. Ranch dressing

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Alternative Entrees

TACO BAR

\$17

Your choice of two meat options: mojito lime chicken, ground beef, adobo pork or carne asada (+\$2/guest), hard and soft shell tortillas, a variety of toppings, cilantro-lime rice and street corn. Served with crisp tortilla chips, salsa, creamy guacamole and cinnamon sugar-dusted churros

LASAGNA

\$17

Choice of meat or vegetable lasagna, garlic breadsticks, garden salad with assorted dressings, seasonal fresh fruit and cookies

PASTA BAR

\$14.50

Penne and cavatappi noodles served with Alfredo, marinara, meatballs, chicken and sautéed seasonal vegetables along with garlic breadsticks. a garden salad with assorted dressings and cookies

HOT SANDWICH BUFFET

Two Entrees

\$16.50

Three Entrees

\$17.50

Sliced Hot Ham * Pulled Barbecue Pork
Carved Turkey & Gravy

Includes: Fresh buns and rolls, steamed house vegetables, garlic mashed potatoes, seasonal fruit and choice of Asian slaw, Greek or BLT pasta salad

HOT LUNCH BUFFET

Two Entrees

\$17.50

Three Entrees

\$18.50

Baked Chicken * Beef Tips & Mushroom Gravy * Chicken Duglere * Baked Lasagna
Includes: Fresh rolls, steamed house vegetables, garlic mashed potatoes, seasonal fresh fruit, garden salad with assorted dressings and a chilled relish tray.



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Catering Service Styles

DROP OFF/PICK UP CATERING

Pricing includes disposable plates, napkins, utensils and all staff/equipment required for your menu. Tables for the buffet line available upon request. Our staff will arrive to set up the buffet, the return at an agreed time to retrieve the equipment and supplies. A 25% Service charge will be added to all drop-off/pick up catering

FULL SERVICE CATERING

Pricing includes disposable plates, napkins and utensils. Davians will set up your buffet based on your menu requirements, monitor the buffet and replenish as needed. In additions, our staff will clear dining surfaces to ensure a clean area free of disposed items. Full service is strongly recommended for groups over 50 guests. A 20% service charge is applied when doing a full service catering. *Upgraded disposable available for an additional \$4.50 per guest. China, flatware and stemware available for an additional \$6 per guest. Additional serving staff needed for this request is \$30 per hour, per server. (4 hour minimum).*



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Cold Hors D'oeuvres

Per 50 Pieces

FANCY MINI SANDWICHES ON ASSORTED FLAVORED ROLLS	\$125
PROSCIUTTO WRAPPED ASPARAGUS	\$77
SLICED TENDERLOIN ON TOAST POINTS	\$140
CAPRESE SKEWERS Mozzarella, tomato and basil drizzled with balsamic vinaigrette	\$71.50
SHRIMP SHOOTERS	\$165
PIQUANT SALMON ROLLS	\$87
TORTILLA SWIRLS	\$83
PETITE PUFFS Ham, Chicken and Seafood salad in a mini cream puff shell	\$65
ICED JUMBO SHRIMP WITH COCKTAIL SAUCE	\$136



Carving Station

Hors D'oeuvre size portions
served with petite rolls

STEAMSHIP OF PORK WITH NATURAL SAUCE Serves 50	\$275
ROAST PRIME RIB WITH AU JUS Serves 35	\$291.50
ROASTED TENDERLOIN Serves 20	\$192.50
BOURBON GLAZED HAM Serves 100	\$291.50
ROASTED TURKEY BREAST Serves 45	\$170.50

Additional 6 items per guest much
be purchased
\$50 per chef carver for 2 hours

Hors D'oeuvres Displays

7-LAYER FIESTA DIP WITH TORTILLA CHIPS	\$2.50
FRESH VEGETABLES AND DIP	\$2.50
SEASONAL FRUIT WITH AMARETTO DIP	\$3.50
SMOKED SALMON OR TROUT SERVED WITH CRACKERS one fish with garnishments	\$181.50

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Hot Hors

D'oeuvres

Per 50 Pieces * Available on site only

PECAN AND BRIE TARTLETS	\$86
SPINACH ARTICHOKE DIP WITH TOAST POINTS	\$73
VEGETABLE QUESADILLA	\$84
CRAB FILLED MUSHROOM CAPS	\$84
FLORENTINE OR SAUSAGE STUFFED MUSHROOM CAPS	\$77
PETITE QUICHE	\$62
CRISPY CHICKEN TENDERS AND BBQ SAUCE	\$75
MOZZERELLA MARINARA	\$67.50
MINI EGG ROLLS AND SWEET AND SOUR SAUCE	\$67.50
BACON WRAPPED WATER CHESTNUTS	\$70.50
BUFFALO WINGS AND RANCH DIP	\$75
BONELESS CHICKEN WINGS	\$74.50
CHICKEN WINGS	\$73
PECAN CHICKEN SKEWERS	\$95

CRAB RANGOON*	\$75
MEATBALL - SWEDISH OR BBQ	\$62
BACON WRAPPED SHRIMP OR SCALLOPS	\$133.50
POT STICKERS	\$73
FETA AND SPINACH SPANIKOPITA	\$84
TENDERLOIN TOAST POINTS WITH ARUGULA AIOLI	\$139



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Plated Event Dinners Hors D'oeuvres

Choice of Two
Bruschetta on toast
BBQ Meatballs

Caprese Skewers
Fruit Skewers

Bacon Wrapped
Water Chestnuts

First Course

Fresh roll basket placed on each table

Choice of one salad - See accompaniments page

Second Choice

Menu includes a choice of one vegetable and one starch option

See accompaniments page for a list of options

Choice of two entrees

Red wine braised short rib

6oz. Braised boneless short ribs topped with rich gravy

Calvados Pork Loin

Sliced pork loin covered with a brandy and apple sauce

Tenderloin Filet (Additional \$8 per guest)

8oz. Tenderloin filet served with marinated mushrooms topped with bordelaise sauce

Pecan Chicken

Lightly breaded chicken breast accented with honey pecan beurre monte

Chicken Prosciutto (Additional \$2 per guest)

Prosciutto wrapped chicken breast stuffed with Gouda cheese and served with a parmesan balsamella sauce

Bourbon Salmon

Baked salmon marinated in a light bourbon sauce

White Pesto Cavatappi

Cavatappi pasta in a pesto cream sauce with blistered tomatoes and roasted asparagus

Chicken Marsala

6oz. Marinated chicken breast served with a mushroom marsala wine sauce

Includes china place settings, linen napkins, white or black linen table covers, water service, waitstaff, and a 5 hour event time.

Price per person \$44 Children (ages 3-10) \$18 - Chicken tenders, Mac & cheese and fruit

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Accompaniments

Salads

Citrine Salad

Romaine blend salad with mandarin oranges, candied almonds and homemade citrine dressing

Caesar Salad

Traditional romaine lettuce tossed in Caesar dressing then topped with croutons and Parmesan cheese

Davians Signature Salad

Spinach topped with walnuts, strawberries and homemade raspberry vinaigrette dressing

Classic Garden Salad

Mixed greens with tomatoes, cucumbers and carrots with ranch or french dressing

Bleu Cheese and Pear Salad

Mixed greens with walnuts, bleu cheese and pears with a balsamic vinaigrette

Black Bean Salad

Chopped romaine, black beans, corn, grape tomatoes, bell peppers and pumpkin seeds with an avocado lime dressing

Starches

Parsley Buttered Potatoes

Rosemary Parmesan Petite Potatoes

Caramelized Onion Smoked Gouda Au Gratin Potatoes

Lemon Thyme Rice

Wild Rice Pilaf

Bacon Bleu Cheese Mashed Potatoes

Honey Baked Red Potatoes

Roasted Garlic Mashed Potatoes

Vegetables

Green Beans in Cashew Sauce

Green Bean Almandine

Roasted Vegetable with Rosemary and Garlic

Ratatouille

Classic French vegetable dish, containing eggplant, onions, bell peppers, zucchini and tomatoes

Cheesy Cauliflower Casserole

Roasted Garlic Lemon Broccoli

Elote Mexican Street Corn

Sweet corn tossed in lime juice, cayenne pepper, and butter, topped with cotija cheese.

Sautéed Carrots

Bacon Brussel Sprouts