

Sunshine Catering

Delicious Caribbean Food & Entertainment

Caribbean Buffet Wedding/ Party & function Menu

Here is how to have your perfect wedding feast.

- Simply choose the items you require for your wedding meal or [tell us your budget](#)
- Tell us if you require a food only quote or all inclusive with hire equipment and staff
- Let us do the rest

Mains

Caribbean Rice & Peas
Seasoned Basmati Rice
Pineapple Sweet Potato
Vegetable Curry (v)
Rosemary Roast potatoes

Meat and Fish

Jamaican Jerk Chicken
Spicy Fried Chicken
Caribbean Curry Goat / Mutton
Oxtail & Butter Beans
Stewed Chicken
Pork Roasted with Rum, Herbs and Spices
Eschovished Fish
Fried Snapper / Bream
Ackee and Salt fish
Salmon in Mango and Ginger Sauce
Herb crusted Piri- Piri Tuna

Salad and Sides

Sautéed Savoy
Surfside Salad
Rainforest Salad
Coconut Vegetables
Chicken / Vegetable Chow Miens
Potato Salad
Tropical Cole Slaw
Mixed Salad Bowl
Macaroni Pie
Fried Plantain

Desserts

Tropical Fruit Salad
Island Passion Cake
Mango and Passion Cheesecake
Organic Banana and walnut Cake
Tropical Mango Go
Coco Loco
Caribbean Dream
Dome Panna Cota
Charlotte Fruits Rouges

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Caribbean 3 Course Sit Down Wedding Menu (£35.00 per person)

Including

1. Menu as chosen
2. All hire equipment inc linen, glasses, cutlery and crockery
3. All service staff
4. Cake Knife hire
5. Welcome Bucks Fizz or Rum Punch
6. Mini cocktail patties

Here is how to choose your three course menu.

- Choose one starter / Main and Dessert
- We will recommend a suitable vegetarian alternative if necessary
- We will make it all perfect

First Course Selection

Creamy Sweet potato soup

A deliciously creamy tropical flavoured soup

Jerk Chicken and avocado Salad

Jerk chicken breast sliced with rocket, feta and red onion

Caribbean fish cakes

Two handmade Caribbean fish cakes on rocket salad with a sweet chilli sauce

Crayfish salad

Caribbean style crayfish in a mayo and dill dressing on a bed of salad leaves

Main Course Selection

Coconut, coriander Chicken

Chicken breast in a coconut and coriander sauce with green chillies and garlic served with a sweet savoury

Herb Crusted Trinidad Tuna

Meaty Tuna steaks marinated in piri piri seasoning topped with mixed herbs and baked in a prawn and garlic sauce served on a bed of sautéed Savoy cabbage

Roast Pork with rum and cinnamon

Caribbean style roast pork in rum, spices and mixed herbs served with a pineapple sweet potato mash

Jamaican Jerk chicken

Served with Caribbean rice and peas, curry goat & Cole slaw

Dessert Selection

Mango Go Go

Mango ice cream, topped with vanilla ice and a cascade of mango sauce with a chocolate crest.

Organic Banana, Maple and walnut cake

Carre Magique

chocolate shell filled with dark and white chocolate mousse and a cherry heart

Organic Mango Cheese cake

A truly tropical cheesecake and perfect end to a delicious meal

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Traditional Continental Wedding Menu £37.00 per person

Including

1. Menu as chosen
2. All hire equipment inc linen, glasses, cutlery and crockery
3. All service staff
4. Cake Knife hire
5. Welcome Bucks Fizz or Rum Punch
6. Selection of canapes

Here is how to choose your three course menu.

- Choose one starter / Main and Dessert
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First Course Selection

Carrot and Coriander soup

Devonshire crab and red pepper soup

Broccoli and Stilton Soup

Caribbean spicy white crab cakes with a red onion salad

Classic chicken Caesar salad with parmesan, and cracked black pepper

Goat's cheese and red onion walnut tart.

Pork and cranberry Pate

Main Course Selection

Braised lamb shank served with a potato gratin and red wine jus

Cumberland Black pudding and apple sausages in a rich onion gravy with a creamy mash

Shank of beef cooked in rich gravy with carrots and parsnips

Stuffed Supreme of Chicken breast stuffed with smoked ham with a creamy, wild mushroom sauce

Classic home- made Beef Bourguignon served with potato gratin

Vegetable Nut Roast with Apricot and Goats Cheese

Mediterranean Vegetable Risotto (v)

Seafood Florentine with smoked haddock and prawns in a creamy sauce topped with scooped potatoes and cheese.

Dessert Selection

Raspberry & White chocolate cheese Brule

Toffee Crunch Dime Pie

Hanky Panky Chocolate Cream Pie

Mango and Mascarpone Cheesecake

Pear and Apple Pudding

To Finish

Tea Coffee and mints

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Barbeque Menus

Traditional BBQ Menu £12.00pp min 80 guest

Honey BBQ chicken marinated in piri piri spices

Veggie burger made with carrots, peas, herbs and spices

Prime Beef burgers in a soft bun with burger relish and fried onions

New potato salad with fresh mint

Corn on the cob

Fresh leaf salad with cherry tomatoes, feta cheese, cucumbers, olives and dressing

Corporate BBQ Menu £19.38 pp

Minted lamb Koftas on skewers served with a sour cream dip

Chicken breast marinated in Provençal herbs and basil vinaigrette

Char-grilled fresh tuna steaks with a peppered citrus marinade

Freshly grilled Mediterranean vegetables drizzled with pesto sauce and served with sour cream and chives.

Corn on the cob with fresh butter

Fresh tri colour pasta with spinach, pine nuts, garlic mayonnaise and parmesan cheese.

Caribbean BBQ Menu £19.00 pp. min 50 guest

Caribbean style Coconut Rice and Peas

Jamaican curry goat

Sunshine Jerk Chicken in a honey BBQ sauce

Char-grilled Tuna steaks in a ginger and mango marinade

Pineapple Sweet Potato

Fruity Tropical coleslaw

Surfside salad with beans, sweet corn, fruity cous -cous, cherry tomatoes and cucumber

*Please enquire about our Cuban Jerk Hog Roast. It's New, different
Delicious and Exciting*

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LUXURY CANAPÉS

These Luxury Canapés add a touch of class to wedding receptions, product launches or parties. They can be compliment with other items to provide as little or as much food you would like for your event. The amount of canapés will depend on the length of function so please do not hesitate to contact us for more information



Black bread with fig preserve, foie gras and dried apricot
Sandwich bread topped with cream of horseradish and fresh anchovies
Cake topped with peach chutney and smoked duck breast
Sandwich bread with guacamole and marinated prawns with Mexican spices
Scandinavian bread with cream of crab and lemon
Multi-cereal bread with lemon cream, topped with salmon
Black bread with curried chicken and raisins
Black bread topped with Roquefort and bacon
Tomato bread with sun dried tomato, goat's cheese and broccoli

Spicy bread base topped with Roquefort cream and a baby pear
Spicy bread base topped with mango chutney and foie gras
Crispy green cabbage with salmon
Blini topped with lemon cream, caviar and cucumber
Olive cake with goat's cheese and sun dried tomato
Black bread with artichoke and king prawn drizzled with truffle oil
Onion cake topped with chicken and dried fruits
Scandinavian bread with crab and lemon
Black bread with pepper marmalade topped with Italian cheese and Parma ham involtini