

Sunshine Catering

Delicious Caribbean Food & Entertainment

All our menus includes the following

- All glasses for welcome reception meal and toast.
- Complimentary Bucks Fizz(1 glass)
- Welcome Jamaican canapés (chicken, beef and vegetarian options)
- All table linen for guests, top table, cake table, buffet and DJ Table
- Kings patterned polished silver cutlery and Wedgwood plates
- All staff for service of welcome reception and main meal
- Laying of tables with supplied linen, glasses, cutlery
- Complimentary Polished Stainless steel cake knife hire
- Complimentary meal for DJ, and entertainers as applicable

Please note Menus are 3 course service menus which are served to the tables. Please choose one item from each section advising whether you would like a vegetarian option(s) included. Main courses are served with either mash potato, green beans, gratin potatoes and or salad as applicable

- For 40-79 guests £40.00 per person
- For 80 -99 guests £36.00 per person
- For 100 – 150 guests £34.00 per person
- For 151 – 200 guests £32.00 per person
- For 200 plus guests £31.00 per person
- For less than 80 guest please contact us with your requirements

First Course Selection

- Carrot and Coriander soup
- Broccoli and Stilton Soup
- Spicy white crab cakes with a red onion salad
- Chicken Caesar salad with parmesan, and cracked black pepper
- Goat's cheese and red onion walnut tart.

Main Course Selection

- Braised lamb shank served with a potato gratin and red wine jus
- Kentish honey & mustard sausages in a rich onion gravy with a creamy mash
- 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 style Vegetable Risotto (v)

Dessert Selection

- Raspberry & White chocolate cheese Brule
- Toffee Crunch Dime Pie
- Hanky Panky Chocolate Cream Pie
- Mango and Mascarpone Cheesecake
- Pear and Apple Pudding