

Sunshine Catering

The Perfect Wedding Reception

Food Safety

We take our business seriously and to that end we are registered with our Local Health Authority who have approved and rated our efforts with a 5 star. We have also been independently audited and approved by Common Sense Compliance Ltd, an International provider of Food Hygiene, Health & Safety, Fire Management and leisure advice. This means you will be getting the best of everything needed to make your day a success.

Menus

Our menus are designed to complement each other and have been chosen from years in cooking and understanding Caribbean food. Bearing in mind that our reputation has been built on the quality of our food and delivery of service we hope you will appreciate our efforts for you.

However we understand you may wish to “spice” things up a little more depending on your own unique personality so if want to create a bespoke menu incorporating all your favourites, please let us know. Alternatively you may need some guidance if you are trying something new and exciting, either way please email or call us.

The menu prices we quote are fully inclusive of all the necessities you will need on your big day and should cover most scenarios. Below we have included in your price the following

- Chefs, catering management and service staff
- FREE welcome reception drink and canapés
- Kitchen equipment (unless marquee wedding)
- All catering equipment
- Kings Patterned cutlery
- Fine white English china
- Crisp white Linen hire
- Glasses for welcome reception, meal and speeches
- Polished Cake knife hire

Please take a moment to browse through our packages and then call or email us to arrange a meeting and tasting to secure our delicious food and impeccable service for your wedding.

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Drinks and canapés packages

As luck may have it your package may already include our **FREE** welcome reception package.

However if you require a more personal touch, our drinks and canapé packages are reasonably priced, with a selection of wines, canapés and champagnes to welcome and serve you guests.

Some of the most popular options for the drinks reception are as follows but we can supply almost anything and usually serve around 2 glasses per person.

Soft drinks and juice will be also made available for drivers and alcohol free guests. We are happy to serve your own drinks for the courteous and reasonable corkage fee of nothing. Its the least we can do.

Bucks Fizz and canapés	
Rum punch and canapés	
Pimms and canapés	
Mulled wine and canapés	
Sparkling Wine and canapés	
Champagne and canapés	
Bucks fizz only	
Rum Punch only	
Sparkling Wine only	
Champagne only	

Selected Canapés

SWEET CHILLI CHICKEN SKEWERS

With yakitori sauce

MARINATED FISH BITES

With peppers, garlic and rosemary

COCKTAIL JAMAICAN PATTIES

With spicy chicken, lamb and vegetable fillings

TIGER PRAWNS SKEWERS

With tomato, garlic, basil and sweet chilli

MINIATURE YORKSHIRE PUDDINGS

Filled with Roast Beef and Horseradish

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ACKEE AND SALTFISH

In a pastry cup

SMOKED SALMON

On rustic bread with dill Bavaria!

FILO PARCELS

Filled with Mango and Brie

CARIBBEAN FISH CAKES BALLS

With sweet chilli

MINI BEEF WELLINGTON

With mushroom pate and medallion of beef

SPICY CHICKEN BREAST POPS

Southern fried style chicken balls

VEGETABLE SATAY

Served with a cool sauce!

FRIED PLANTAIN

With honey drizzled Parma ham

MINI SAMOSAS

Served with mint yogurt!

JERK SAUSAGES

With a cucumber sauce

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WEDDING BUFFET MENUS & PACKAGES

Package Menu 1

Arrival

Welcome Bucks Fizz

Mini cocktail Jamaican patties canapés served with a sweet dipping sauce

Side Dishes

- * Caribbean Rice & Peas
- * Seasoned Basmati Rice
- * Pineapple Sweet Potato pie

Meat & Fish

- * Vegetable Curry (v)
- * Curried mutton or lamb
- * Honey Glazed Jerk Chicken
- * Herb crusted Tuna with garlic prawns and mixed spices

Salads

- * Sautéed Savoy Cabbage with lime zest and almond powder
- * Mixed bean salad with feta, beans, olives, sun dried tomatoes, and roasted couscous
- * Rainforest Salad with tomatoes, celery, cucumbers, peppers and mixed leaves
- * Fruity Tropical Cole Slaw with red cabbage and raisins.

Desserts

- * Tropical Fruit Salad (v)
- * Mango and Passion fruit Cheesecake

Package Menu 2

Arrival

Welcome Bucks Fizz

Mini cocktail Jamaican patties canapés served with a sweet dipping sauce

Side Dishes

- * Caribbean Rice & Peas
- * Seasoned Basmati Rice
- * Caribbean Macaroni Pie

Meat & Fish

- * Spicy Fried Chicken.
- * Caribbean Curry mutton or Lamb.
- * Fried snapper fillets with green herbs

Salads

- * Spicy Potato Salad with basil, peppers, celery and mustard
- * Tropical Cole Slaw
- * Surfer Salad with feta, sun dried tomatoes and roasted couscous

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Desserts

- *Tropical Fruit Salad
- *Island Passion Cake (carrot)

Package Menu 3

Arrival

Welcome Bucks Fizz

Mini cocktail Jamaican patties canapés served with a sweet dipping sauce

Side Dishes

- *Caribbean Rice & Peas
- *Rosemary roasted potatoes with goose fat
- *Vegetable Chow Mein

Meat & Fish

- *Pork Roasted with Rum, Herbs and Spices
- *Stewed tropical Chicken
- *Eschovished Fish

Salads

- *Spicy potato Salad
- *Tropical Cole Slaw
- *Fried Plantain

Desserts

- *Organic Banana and walnut Cake (*other options available below*)
- *Tropical Fruit Salad

Package Menu 4

Arrival

Welcome Bucks Fizz

Mini cocktail Jamaican patties canapés served with a sweet dipping sauce

Side Dishes

- *Caribbean Rice & Peas
- *Seasoned Basmati Rice
- *Seasoned Vegetables

Meat & Fish

- *Caribbean Curry Mutton
- *Ackee and Salt fish with fried dumpling
- *Salmon in Mango and Ginger Sauce

Salads

- *Tropical Cole slaw

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- *Surfside Salad
- *Rainforest Salad

Desserts

- *Tropical Fruit Salad
- *Mango and Passion Cheesecake

Remember, menu price is inclusive of catering management, welcome canapés and drinks service staff, catering equipment and linen hire

We have a wide range of different desserts available for you to choose from to enhance your dining pleasure. Please let us know if there is anything you would us to provide.

- *Apple Pie with Butter crumbles
- *Individual Pana Cottas
- *Banoffi Cream Pie
- *Profiteroles with chocolate sauce
- *Passion fruit and orange teardrop (*soft sponge with passion fruit mousse and topped with mandarins*)
- *Chocolate Duo (*combination of dark and white chocolate mousse, and candied cherries*)
- *Selection of ice cream for adults and kids (Novelty)

Silver Service Wedding Menu selection

This menu is served in a plated fashion consisting of three courses. We would kindly ask that you select one set menu for your entire party incorporating a suitable vegetarian option as well as those with special dietary requirements.

Starters

- *Curried Carrot soup with coriander pesto oil
- *Jerk Chicken and avocado salad with a beet root and sherry vinegar dressing
- *Caribbean fish cake served on a mixed salad bed with a sweet sauce
- *Ackee and salt fish serve in a fried dumpling with herb and saffron drizzle.
- *Rum soaked, curried prawn salad with a cucumber pickle dressing
- *Warm spinach and sweet potato salad

Main Event

- *Chicken breast cooked in a coconut and coriander sauce served with pineapple sweet potato garlic beans

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*Tuna steak baked with mixed herbs and topped with seasoned breadcrumbs served on a bed of sautéed Savoy cabbage

*Snapper fillet steamed with saffron, coconut milk, coriander and rum

*Caribbean Roast Pork with rum and cinnamon served with potato gratin & butter melted cabbage

*Jamaican Jerk chicken served with Caribbean rice and peas, boneless curried lamb and fruity coleslaw.

*Sweet potato and caramelized red onion tart with a shredded carrots, red cabbage, and sweet rum dressing

*Braised lamb shank served with creamy mash potato in a red wine and rosemary Jus.

*Chicken breast in a creamy stilton sauce with sliced mushrooms and fresh herbs served with potato gratin

*Beef Bourguignon cooked in a rich red wine and port sauce with a creamy mash

*Jerk Sausages and mash served with a rich red wine and onion gravy and garden peas

Dessert (Please see list above).

Evening Buffet.

We can provide an evening buffet either hot or cold food, depending on your requirements. Your buffet will include relevant staff members to set up and assist with service and clear-away as well as disposable plates, napkins and cutlery.

You can also book the following with us:

*Cheese platter

*Coffee and Tea with biscuits or chocolates