

# Sunshine Catering

Delicious Caribbean Food & Entertainment

## Hog Roast Package (min 40 guest)

Includes:

British raised organic pork with loads of crackling Dollops of Apple sauce  
Sage and Onions stuffing  
Soft floured rolls.  
Cooked and carved by two of our chefs\*  
Disposable plates, knives and forks

## Salad and sides

### Potato Salads

<p>Pesto Potato Salad (V) the addition of lemony mayonnaise, basil pesto, and rocket.</p>	
<p>Mustard Potato Salad mustard vinaigrette with parsley and a scattering of spring onions.</p>	
<p>New Potato Salad with Lemon &amp; Herb vinaigrette (V)</p>	<p>Make the most of the summer's new potatoes by eating them simply dressed in a light and fresh herb and lemon vinaigrette dressing. Absolutely delicious.</p>

### Cole Slaw Salads

<p>Tropical Fruity Coleslaw</p>	<p>Coleslaw, but not as you know it. On the face of it, nothing special – cabbage, carrots, celery, spring onions – but when you add, raisins, and a few others bits and bobs and you've really got a salad to remind you of the tropics.</p>	
<p>Exotic Coleslaw (V)</p>	<p>This coleslaw wins first prize for looks, and also for being incredibly healthy. Red cabbage, carrots, spring onions and coriander are tossed in a delicious sweet sour dressing made with sesame oil, soy sauce, lime juice and honey.</p>	

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## Bean Salads

<p>Tomato &amp; Shallot Salad (V)</p>	<p>Sweet, ripe tomatoes are brought alive with the addition of finely sliced shallots and small capers in a well balanced red wine vinegar and olive oil dressing.</p>	
<p>Lentil Salad with Walnuts and Goat's Cheese (V) (N)</p>	<p>Puy lentils are cooked until tender and while still warm, mixed with a rich dressing of walnut oil and balsamic vinegar so that the lentils absorb the flavours. When cooled, we toss in toasted walnuts pieces, rocket leaves and tangy goat's cheese.</p>	
<p>Four-bean Salad with Mustard Dressing (V)</p>	<p>We should all be eating more pulses, and this salad is packed with red kidney, sweet corn, cherry tomatoes, roasted cous cous, feta, olives and a herby dressing Delicious.</p>	

## Leaf Salad

<p>Seasonal Summer Salad (V)</p>	<p>We take mixed leaves and combine them with a selection of tender seasonal vegetables – peas, beans, asparagus tips, broccoli, spring onions, and cucumber – whatever's best and freshest at the time of your event. Tossed in a light and delicious balsamic dressing, this salad epitomizes summer.</p>	
<p>Rainforest Salad (V)</p>	<p>What more can we say? This simple classic is a perennial favourite – a delicious mix of leaves, field tomatoes, and cucumbers toasted pine nuts tossed with an extra virgin olive oil and balsamic vinegar dressing.</p>	
<p>Tricolour Pasta Salad (V)</p>	<p>Coloured pasta lightly cooked and tossed with spinach, pine nuts and a garlic mayonnaise</p>	