



Catering Menu

Weddings
Corporate & Private Events

Your Vision is Our Mission

*A Culinary Journey across Continents,
Offering an Authentic Taste of International Cuisine.*

Contact us today to begin planning
an unforgettable culinary experience
tailored to your needs

Envision the Taste, We'll Craft the Experience



Har d'ouvers

Authentic Latin Cuisine

Stationary Options



Mini Flautas

Arroz con Gandules Shooters

Assorted Chips & Salsa

Authentic Tamal Bites

Mini Cubano Sliders

Queso Blanco



Mini Crispy Taco Bites

Mini Shrimp Platain Tostones

Spicy/Original Queso



Mexican Elote Shooters

Mole Chicken Skewers

Spicy/Original Guacamole

Spicy Lime Shrimp Bites

Mini Quesdilla Bites



Mexi Corn Salad

Ahi Tuna Tostaditas

Chorizo Stuffed Jalapeños



Nopales Salad

Chorizo Empanadas



Fresh Guacamole Station

Seafood Ceviche Shooters

Cucumber Jalapeño Crab Bites



Vegetarian & Vegan Variations Available

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Hot d'ouvers

Southern Comfort

Beef Tenderloin Bites

Mini Crab Cakes

Shrimp & Grits Shooter

Mini Chicken & Waffle Cone Bites

Beef Tenderloin Sliders

Fried Mac & Cheese Bites

Cheeseburger Sliders

Buffalo Chicken Bites

Pulled Pork Sliders

Smoked Brisket Sliders

Burbon & Bacon Shooter Bites

Bacon Wrapped Steak Bites


Tomato Basil Shooters & Grilled Cheese Bites


Shrimp Cocktail Shooters

Smoked Salmon Crostini

 Deviled Eggs

Mini Meatloaf Bites

 Mini Loaded Potato Bites

 Vegetarian & Vegan Variations Available

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Har d'auvers

Italian Cuisine

🌿 Italian Stuffed Mushrooms

🌿 Bruschetta Pomodoro

Lamb Lolipops

Italian Meatballs Bites

🌿 Pepperoni Caprese

🌿 Fried Ravioli Bites

🌿 Fried Risotto & Goat Cheese Bites

Bacon Wrapped Dates

🌿 Antipasto Skewers

Chicken Parmesan Bites

Stationary Options

🌿 Pasta Primavera

🌿 Sun Dried Tomato and Pesto Torte

🌿 Italian Grilled Vegetable Display

🌿 Garden Fresh Vegetable Crudités

🌿 Assorted Bruschetta Station

🌿 Vegetarian & Vegan Variations Available

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Har d'auvers

Asian Cuisine

Mini Eggrolls

Pork Adobo Bites

Dynamite Crunchy Shrimp

Assorted Sushi & Rolls

Mini Fried Calamary Cups

Lumpia Shanghai

Chicken Teriyaki Skewers

Philipino Empanadas

Chicken Satay with Peanut Sauce

Mini Fried Rice To-Go Box

Sweet & Tangy Meatball Bites

Thai Shrimp Skewer Bites

Miso Soup Shooters

Stationary Options

Fried Rice

Assorted Sushi Rolls

Lettuce Wraps

Spicy Wings

Adobo Wings


Miso Soup

Bao Buns

Assorted Dumplings

Assorted Eggrolls

Edamame

 Vegetarian & Vegan Variations Available

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Charcuterie

Boards, Displays & More

Our Charcuterie Displays Include: *(not limited to)*

- Six (6) to Seven (7) Artisan Cheeses
- Three (3) to Four (4) Cured Meats
- Variety of Wholesome Dips
- Assorted Gourmet Crackers
- Freshly Baked Breads
- Roasted, Candied and Spiced Nuts
- Fresh seasonal & locally sourced Fruit
- Variety of Dried Fruit & Vegetables
- Seasonal & locally sourced Crudités
- Assorted & Stuffed Olives
- Fruit Spreads & Honey
- Herbs and Edible Flowers



 Vegetarian & Vegan Variations Available

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Buffet

Packages & Details

All Packages Include a Choice of Salad & Dressing, Dinner Rolls & Accompaniments, and Beverages.

Basic Package

- Choice of Salad & Dressing
- Dinner Rolls & Butter
- One Protein
- Two Sides
- Water & Lemons


Popular Package

- Choice of (3) Hor d'oeuvres
- Choice of Salad & Dressing
- Dinner Rolls & Butter
- One Protein
- Two Sides
- Water & Iced Tea OR Lemonade

Deluxe Package

- Choice of (4) Hor d'oeuvres
- Choice of Salad & Dressing
- Dinner Rolls & Butter
- One Protein
- Two Sides
- Assorted Desserts
- Water & Iced Tea OR Lemonade

We offer a diverse selection of À la Carte options, allowing you to customize your Package & Menu to perfectly suit any event or gathering.

 Vegetarian & Vegan Variations Available

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Buffet

Authentic Latin Cuisine

All Packages Include a Choice of Salad & Dressing, Dinner Rolls & Accompaniments, and Beverages.

Safads

- Southwest Salad 🌿
Romaine Lettuce, Red Onions, Roasted Corn, Black Beans & Mixed Cheese Topped with Tortilla Strips & Served with Chipotle or Regular Ranch
- Sunflower Signature 🌿
Mixed Greens, Toasted Walnuts, Dried Cranberries, Cotija Cheese, Sunflower Seeds Served with Signature Balsamic Vinaigrette
- Mexi Caesar Salad 🌿
Romaine Lettuce, Parmesan Cheese, Toasted Pepitas, Garlic & Herb Croutons, Jalapeño Caesar Dressing or Regular Caesar

Protein Options

- Chicken Poblano
- Chicken & Mole
- Pollo Almendrado
- Pollo al Chipotle
- Carne Asada
- Beef Alambres (Kabob)
- Mexican Beef/Pork/Chicken Guiso
- Pork Carnitas
- Grilled Beef, Chicken, and/or Shrimp Fajitas
- Vegetable Masa Cakes 🌿
- Stuffed Chile Relleno 🌿
- Mexi Style Portobello Mushroom 🌿

Sides

- Mexican Zucchini Medley 🌿
- Ancho Dusted Grilled Veggies 🌿
- Jalapeño Creamed Corn 🌿
- Mexican Street Corn 🌿
- Whipped Herbed Potatoes 🌿
- Cilantro Lime Rice 🌿
- Southwestern Rice
- Refried Beans
- Charro Beans
- Jalapeño Mac & Cheese
- Fingerling Potatoes 🌿
- Mexi Potatoes 🌿

🌿 Vegetarian & Vegan Variations Available
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Buffet


Southern Comfort

All Packages Include a Choice of Salad & Dressing, Dinner Rolls & Accompaniments, and Beverages.

Safads


- House Salad 

Romaine Lettuce, Red Onions, Grape Tomatoes, Shredded Carrots, & Mixed Cheese Topped with Herb Croutons & Served with Ranch

- Sunflower Signature 

Mixed Greens, Toasted Walnuts, Dried Cranberries, Cotija Cheese, Sunflower Seeds Served with Signature Balsamic Vinaigrette

- Mexi Caesar Salad

Romaine Lettuce, Parmesan  Cheese, Toasted Pepitas, Garlic & Herb Croutons, Jalapeño Caesar Dressing or Regular Caesar

Protein Options

- Herbed Beef Tenderloin
- Citrus Herb Chicken
- Rosemary Pork Tenderloin
- Pecan Crusted Breast of Chicken
- Southern Style Meatloaf
- BBQ Pulled Pork
- Smoked Beef Brisket
- Southern Fried Chicken
- Herb Roasted Chicken
- Cajun Fried Catfish
- Chicken Marsala

Sides

- Vegetable Medley 
- Four Cheese Mac & Cheese
- Herbed Whipped Potatoes 
- Green Beans 
- Pasta Primavera 
- White or Brown Rice 
- Signature Collard Greens



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Buffet


Italian Cuisine

All Packages Include a Choice of Salad & Dressing, Dinner Rolls & Accompaniments, and Beverages.


Safads

- House Salad 

Romaine Lettuce, Red Onions, Grape Tomatoes, Shredded Carrots, & Mixed Cheese Topped with Herb Croutons & Served with Ranch

- Italian Salad 

Mixed Greens, Grape Tomatoes, Red Onions, Croutons, Pepperoncini Italian Vinaigrette

- Caesar Salad 


Romaine Lettuce, Parmesan Cheese, Toasted Pepitas, Garlic & Herb Croutons, Caesar Dressing

Protein Options

- Chicken Parmesan
- Tuscany Chicken
- Chicken Florentine
- Chicken Carbonara
- Chicken Cacciatore
- Chicken Marsala
- Herbed Beef Tenderloin
- Italian Red Wine Roast Beef
- Italian Sausage & Peppers
- Signature Lasagna
- Italian Meatloaf
- Chicken Alfredo
- Shrimp Scampi
- Portobello Mushroom Lasagna 
- Stuffed Portobello Mushroom 

Sides

- Vegetable Medley 
- Four Cheese Mac & Cheese
- Herbed Whipped Potatoes 
- Green Beans 
- Pasta Primavera 
- White or Brown Rice 
- Italian Style Potatoes

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Buffet

Service Agreement Details

BUFFET OR PLATED SERVICE

The number of servers is based on total quantity of guests and what service style you have selected (buffet/plated).

Certified Service Staff may be contracted at an hourly rate of \$25 per hour each (min. 5hrs).

TASTINGS

\$50.00 per guest minimum.

However, we will credit this amount back to your catering order once you sign with us. We are happy to accommodate up to 4 guests.

PAYMENT TERMS

A 35% deposit is required to reserve your date | 100% is due 15 days prior to your event date | Final guest count is due two weeks prior to event date and your final invoice will be due immediately upon receipt, and no later than 10 days prior to the event date. All prices are subject to a 20% Gratuity Charge and an 8.25% State Sales Tax.

All menus, prices and availability (seasonal) are subject to change.

WE ACCEPT CASH, CHECKS, ZELLE & MAJOR CREDIT CARDS

CC Payments are subject to 3% processing fee. (Unless Paid Via Zelle or Direct Transfer)

Sunflower Catering reserves the right to increase the total only if an unforeseen global event occurs that may impact costs.

Thank you for reaching out to us. As you can imagine, our chefs are very experienced and talented. Be sure to ask your sales consultant should there be something you want that may not be on this menu. We may accommodate your needs.

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