



MENU

Dining at Sunset House is of the highest standard. Menus are planned with your tastes in mind, therefore, if you have any special dietary needs, we are happy to accommodate.

Please let us know in advance.

All meals are served family style.

CONTINENTAL BREAKFAST

Complimentary Continental Style Breakfast - fresh fruit, yogurt, bagels, breads, English muffins, butter, jams & marmalades, freshly brewed coffee, teas, and orange juice. Served buffet style.

DINNER

Enjoy our famous sunsets with evening cocktails and hors d'oeuvres served on the veranda, followed by a delicious dinner prepared and served by our staff. All dinners include one of our homemade Soups, followed by a Salad, Entrée, Sides and Dessert of your choice.

If there is anything else you would prefer, please do not hesitate to ask.

HORS D'OEUVRES:

- Conch Fritters with House Sauce & Chutney
- Coconut Shrimp
- Medley of Vegetable Dippers with Creamy Dill Dip
- Assorted Cheeses & Crackers Platter
- Hot Wings with Blue Cheese Dipping Sauce
- Guacamole or Salsa with Chips

SOUPS:

- Ginger Carrot Bisque
- Caribbean Pumpkin
- Cream of Mushroom
- Black Bean Soup
- Potato Leek Soup
- Cream of Asparagus
- Caribbean Seafood Chowder
- Cream of Broccoli

All soups are, or can be made, lactose & gluten free

SALADS:

- Spinach Salad with Warm Orange Dressing & Toasted Almonds
- Sunset House Caesar Salad with optional Anchovies
- Wedge Salad with Chopped, Bacon, Tomatoes & Blue Cheese Dressing

- Garden Salad with Homemade House Dressings (Balsamic Vinaigrette, Honey Mustard, Blue Cheese, Thousand Island)

Any Salad can be converted to a Main Course with the addition of your choice of protein.

ENTREES:

- Blackened Grouper with Fresh Mango Salsa
- Pan Seared Snapper with Saffron Sauce
- Mahi-Mahi Island Style
- Garlic Sauteed Shrimp with Creole Sauce
- Steamed Local Lobster with Clarified Butter
- Chicken Breast stuffed with Goat Cheese & Spinach
- Roasted Chicken with Mashed Potatoes & Gravy
- Roast Pork Tenderloin with Ginger Tamarind Glaze
- Barbecue Baby Back Ribs with Cole Slaw & Potato Salad
- Braised Pork Chops with Carrots, Onions, and Peppers
- Herb Crusted Rack of Lamb with Scalloped Potatoes
- Pasta Primavera
- Tofu Curry with Sauteed Vegetables

LOCAL DISHES:

- Chicken Curry with White Rice
- Curried Chickpeas with Onions and Peppers
- Stewed Beef with Sweet Potatoes
- Stewed Chicken with White Rice & Sweet Potatoes
- Oxtail Stew with Peas & Rice

All entrees served with Starch & Fresh Vegetables

Starches – Mashed Potatoes, Twice Baked Potatoes, Scalloped Potatoes, Rice & Beans, Rice with Scallions & Parsley, Macaroni Pie

Vegetables – Medley of Seasonally Fresh Vegetables (Sauteed, Steamed or Roasted)

DESSERTS:

- Chocolate Mousse infused with Espresso & Rum
- Key Lime Pie topped with Whipped Cream and Strawberries
- Pecan Pie
- Cheesecake – Plain or topped with Cherries or Chocolate Sauce
- Vanilla Ice Cream
- Carrot Cake

CHILDREN'S MENU

We are happy to prepare an alternate main course for children in your group

- Hamburgers or Hot Dogs
- Spaghetti & Meatballs
- Chicken Tenders
- Macaroni & Cheese
- Pasta with Butter or Olive Oil

FIXED PRICE

Includes choice of Hors d'Oeuvre, Soup, Salad, Entree, Starch, Vegetable & Dessert

Adults - \$40 per person

Children (under 12) - \$20 per person

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