37 North Main St. Greensburg, PA

(724) 205 – 6939

Monday - Saturday 8:00 am - 4:00 pm



# Catering Menu

- Appetizers - Cold -

- Mini Crab Cakes with Lemon Crema or Mango Tartar
- Traditional Shrimp Cocktail
- Smoked Salmon Mousse on Cucumber with Fresh Dill
- Filo Cups with Fig Kalamata Olive Jam & Goat Cheese
- Bacon, Caramelized Onion & Bleu Cheese in Filo Cups with Balsamic Reduction
- Shrimp & Andouille Sausage Satays with Blackberry Habanero Sauce
- Bruschetta with Truffled White Bean Puree in Filo Cups Mini Poke Bowl
- Orange, Ginger & Date Wontons
- Chicken & Spinach Wonton Wraps
- Pan Seared Tuna with Ginger Soy Glaze & Seaweed Salad
- Sticky Rice Balls with Peanuts & Ponzu Sauce
- -Caprese Skewers w/Balsamic Reduction (Tomato, Basil & Fresh Mozzarella)
- -Fig, Basil & Mozzarella Skewers w/Balsamic Reduction
- -Cucumber, Blackberry, Basil and Fresh Mozzarella Skewer w/ Blackberry

Balsamic Reduction

- -Chicken Spinach & Artichoke Puffs
- Vegetable Tray with hummus

Email us at:

sundawgcafecatering@yahoo.com

Catering Phone: 724-600-5145

Website:

www.sundawgcafe.com

- Cheese and Meat Tray
- Seasonal Fruit Tray
- Smoked Gouda Cheese Spread or Smoked Salmon Cheese Spread with Crackers & Vegetables

## - Appetizers - Hot-

- Black Bean Chorizo Dip
- Buffalo Chicken Dip
- Cheddar Ale Dip
- Spinach Artichoke Dip
- Blackened Chicken Satay with Bourbon Orange Horseradish Jam
- Chicken Satays with Thai Peanut Sauce
- Smoked Paprika Chicken Satays with Apricot Mint Jam
- Five Spice Chicken OR Pork Satays with Chipotle Beurre Blanc
- Andouille Stuffed Mushroom Caps with Chipotle Crema
- Swedish Meatball with Mango BBQ sauce
- Asian BBQ Meatballs
- Pulled Pork Sliders with Mango BBQ Spicy Asian Slaw Available upon request
- Mini Cuban Sliders
- Slow Roasted Beef Sliders with Horseradish Sauce (Filet Available Upon Request)

# - Sandwiches/Wraps -

- Turkey, Swiss, Lettuce, and Sundried Cranberry Candied Pecan Pesto
- Ham, Smoked Gouda & Pesto
- Roast Beef w/ Cheddar & Horseradish Sauce
- Chicken Salad or Curry Chicken Salad
- Seared Ahi Tuna Wrap with Spring Greens, Wasabi Aioli & Cucumber Slaw
- Chicken BLT
- Chicken with Basil Pesto & Asiago Cheese (Best Served in House)
- Hummus with Lettuce, Tomato & Cucumber Slaw
- Turkey Club

## - Salads -

- Mixed Greens w/ Tomatoes, Cucumbers, Bell Peppers, & Cheddar
- Mixed Greens w/ Mandarin Orange, Bleu Cheese, & Bacon
- Mixed Greens w/ Roasted Beets, Avocado, Shaved Parmesan, & Pistachio
- Caesar w/ House-Made Croutons (Best Served in House)
- Mixed Greens w/ Tomatoes, Feta, Pepitas Seeds & Cilantro Lime Dressing
- Mixed Greens with Chipotle Bacon, Bleu Cheese, & Crispy Straw Fries
- Mixed greens w/ Hummus, Cucumber, Carrots, Tahini Dressing, & Pita
- Spinach Salad, Bacon, Egg, Shredded Cheddar, & Red Onion
- Arugula with Feta, Blackened Tomatoes & Pepitas Seeds
- Mixed Greens with Strawberries, Choice of Goat Cheese, Asiago, or Feta Cheese, & Rum Candied Pecans
- Mixed Greens with Chipotle Candied Bacon, Bleu Cheese & Crisp Straw Fries

## -Entrees-

## Beef:

- Petite Filet with Cabernet Demi
  Or with Red Wine Reduction & Goat Cheese Fritter
  Or with Bacon & Bleu Cheese Compound Butter
- Rosemary Slow Roasted Brisket with Garlic Jus
- Slow Roasted Beef Tenderloin with Cabernet Demi

#### Chicken:

- Fried Chicken with Hot Honey
- Lemon Chicken
- Tomato Basil Chicken with Asiago Cheese
- Chicken with Truffled Mushroom Demi
- Chicken Christopher with Garlic Scallion Beurre Blanc
- Jerk Rubbed Slow Roasted Chicken Thighs w/ Mango Salsa

### Pork:

- Five-Spice Pork w/ Chipotle Beurre Blanc

### Seafood:

- Smoked Paprika Salmon with Chipotle Beurre Blanc
- Smoked Papríka Salmon with Aprícot Mint Bourbon Jam
- Blackened Seared Ahi Tuna with Seasonal Salsa
- Blackened Seared Ahi Tuna with a Pumpkin Butter (Seasonal)
- Blackened Salmon with Seasonal Salsa
- Honey Dijon Pretzel Crusted Salmon
- Crab Cakes with Potato Straws and a Garlic Scallion Beurre Blanc

#### Pasta:

- Tomato Basil Penne Pasta Add Chicken or Shrimp
- Basil Pesto Penne Pasta Add Chicken or Shrimp
- Gouda Mac and Cheese
- → Gluten Free Bread & Pasta Options Are Available Upon Request
- → Breakfast/Brunch Menu Options Available For Catering Also
- → Desserts Available Upon Request
- → Donuts Available
- --- For more information about catering services, Please Contact:

Rachel Flowers - Owner/Operator

Chef Ray Flowers - Owner/Operator

724-205-6939