



CATERING MENU

Appetizers

	9x13 (6-10 ppl)	13x23 (12-20 pl)
CAULIFLOWER BLOOSOM Lightly coated and fried to a crunchy perfection, served with our special Tahini sauce and sweet chilly	\$70	\$130
ROASTED CAULIFLOWER Roasted Cauliflower in our unique seasoning blend served with our house made tahini sauce	\$60	\$110
EGGPLANT PARM Layers of seasoned breaded eggplant baked with our blend of cheeses and house made marinera sauce	\$75	\$140
FISH TACOS Fried or Grilled fresh sole, Topped With Our Delicious Corn Salsa and Our Famous Tasty Dressings	\$80 (15)	\$150(30)
CHEESE NACHOS Crispy Corn Tortilla loaded with melted Cheese and Served with guacamole, sour cream, and salsa	\$65	\$120
MOZZARELLA STICKS Our house made mozzarella sticks are coated in our unique blend of seasoning and fried to a crispy perfection	\$60(30)	\$110(60)
CHEESE QUESADILLA Crispy melted cheese-filled tortilla Served with guacamole, salsa and sour cream.	\$70	\$130
CORN RIBS Fresh glazed Roasted Corn W/ a Velvety dipping sauce	\$65 (25)	\$120 (50)
CRISPY RICE W/ SPICY TUNA Golden Crispy Rice Topped With Chopped Spicy Tuna and Sliced Jalapeno	\$80	\$150
CRISPY RICE W/ GUACAMOLE Golden Crispy Rice Topped With Chopped house made guacamole and Sliced Jalapeno	\$75	\$140



CATERING MENU

S a l a d s

Small 80oz 4-6 ppl Large 160oz 8-12 ppl

CHOPPED BROCCOLI SALAD

Chopped fine mixed greens, broccoli florets, tomato, red onion, kalamata olives, avocado, shredded carrot, feta, and topped with our house made creamy vinaigrette

\$45 \$85

DREAMY HOLAMI

Romaine, baby corn, cherry tomatoes, mushrooms, olives, onions, mixed with our famous honey mustard dressing topped with fried crispy Holami cheese

\$45 \$85

BATATA SALAD

Mixed Greens, Roasted Sweet Potatoes, Cranberry, Feta, Avocado mixed with our unique balsamic vinaigrette dressing

\$45 \$85

MITUSH SALAD

Fresh Mixed Greens, Red Onions, Cherry Tomatoes, Cranberries, Pecans mixed with Feta Cheese and our unique Balsamic Dressing

\$45 \$85

SHUK SALAD

Romaine, Cucumber, Tomatoes, Carrots, Red Pepper, Yellow Pepper, Onions, Green Olives, Topped with Feta Cheese and Mixed with our blend of Olive Oil and Lemon,

\$40 \$75

BROOKLIN SALAD

Romaine, Mushrooms, Baby Corn, Onions, Green Olives, Feta Cheese, mixed with our famous Pesto dressing

\$40 \$75

CAESAR SALAD

Romaine, Parmesan cheese, Croutons mixed with our classic Cesar dressing

\$35 \$65

GREEK SALAD

Romaine, Tomatoes, Cucumbers, Onions, Red Peppers, Black Olives topped with Feta Cheese, parsley. Served with our blend of Olive Oil & Lemon.

\$40 \$75

POWER KALE SALAD

Freshly chopped kale tossed with roasted sweet potatoes, chickpeas, red onion, avocado, and sweet raisins, all brought together with our house-made tahini dressing

\$45 \$85

CALI KALE

Freshly chopped Kale mixed with roasted cauliflower, roasted sweet potatoes, quinoa, chick peas red onion, avocado, and tangy raisins, all tossed in our zesty house-made vinaigrette.

\$45 \$85

BEETS & GOAT CHEESE

Mixed green, sweet pecans, beets, onions and goat cheese with our house vinaigrette dressing

\$45 \$85

QUINOA SALAD

Fresh Mix greens, Quinoa, Cherry Tomato, Sweet Potato, Corn, Parsley, Cranberries served with our famous honey mustard dressing

\$40 \$75

ISRAELÍ SALAD

Classic Israeli Salad - Chopped Fine Fresh Garden Vegetables Mixed with Olive Oil and Lemon

\$35 \$65

JUMPING THAI SALAD

Asian Stir Fry Salad served warm - Romaine, Broccoli, Carrot, Mushroom, Baby Corn, Pecans, Bean Sprouts, Red Peppers in our Blend of Spices, Topped with Sesame Seeds for Perfection

\$45 \$85

YUMMY SALAD

Fresh Romaine, Red Onion Tomatoes, Cucumber, Pickles, Hard-boiled Egg, Green Olives, Finely Chopped with Tuna, mixed with our Famous Thousand Island Dressing

\$40 \$75

TEL AVIV TUNA/FETA SALAD

Chopped Finely Romaine, Tomatoes, Cucumbers, Red Onions, Green Olives, Corn Mixed with Tuna or Feta and our Famous Green Pesto Dressing

\$40 \$75

ZAATAR & FETA CHEESE SALAD

Fresh Mixed Greens, Cherry Tomatoes, Corn, Red Onion, Chickpeas, Topped with Feta Cheese Grilled Pita, and a blend Zaatar Spice, mixed with our Popular House Vinaigrette Dressing

\$40 \$75

SUNFLOWER SALAD

Lettuce, Cherry Tomatoes, Mushrooms, Heart of Palm, Onions, Green Olives, Pecans, Sunflower Seeds, mixed with Olive Oil and Lemon.

\$40 \$75

MYKONOS SALAD

Cucumbers, Tomatoes, Red Peppers and Kalamata Olives, Topped With Feta Cheese, Zaatar and Parsley Mixed with Lime and Olive oil

\$45 \$80



CATERING MENU

Fish

	(6oz) 10 Pieces	(6oz) 15 Pieces
GRILLED SALMON Salmon steak marinated in Sunflower’s secret mix of herbs and grilled to perfection	\$125	\$180
GRILLED TUNA Tuna steak, marinated in Sunflowers mix of herbs and then grilled to perfection	\$125	\$180
GRILLED TILAPIA Tilapia smothered in our house blend herb spices and grilled to perfection	\$100	\$140
SOLE FRANCESE Fresh Sole coated and pan seared in a light creamy lemon sauce	\$150	\$210
CRISPY SOLE Fresh Sole coated in our extra-crispy batter and fried to a golden perfection	\$150	\$210
<i>Lemon herbs, Teriyaki, Creamy lemon, Red paprika, Almond lemon butter Sauce</i>		

Sides

FRENCH FRIES House made Fries fried to a golden perfection	\$45	\$80
CAJUN FRIES House made Cajun seasoning and fried to a crunchy perfection	\$55	\$100
TRUFFLE FRIES House made golden crunchy fries drizzled with our blend of truffle herbs	\$60	\$110
MASHED POTATOES House made creamy velvety mashed potatoes	\$55	\$100
STEAMED BROCCOLI Tender broccoli florets tossed in light butter, garlic , crispy bread crumbs baked to a golden perfection	\$70	\$130
BROCCOLI W/ CHEESE Tender broccoli florets tossed in light butter, garlic , crispy bread crumbs, topped with melted mozzarella baked to a golden perfection	\$85	\$160
GRILLED VEGETABLES Mushrooms, red peppers, onion, shredded carrots sautéed in our blend of spices	\$65	\$120
RICE PILAF Fluffy rice sauteed with grilled corn and shredded carrots	\$60	\$110



CATERING MENU

P a s t a s

	(9x13) 6-10ppl	(13x23) 12-20ppl
PENE A LA VODKA Penne in our famous creamy vodka sauce	\$70	\$130
FETTUCCINE ALFREDO Fettuccine in a our famous creamy sauce with mushrooms	\$80	\$150
BAKED ZITTI Penne baked and layered with our house made marinera sauce, Ricotta Cheese and topped with melted Mozzarella.	\$85	\$160
5 TOWN BAKED RIGATONI Rigatoni tossed in our house made vegan tomato meat sauce, topped with mozzarella cheese and baked to golden perfection	\$85	\$160
PESTO PASTA Penne in our creamy Pesto sauce	\$70	\$130
SALMON FETTUCCINE Fettuccine tossed in our famous creamy sauce and mixed with grilled Salmon.	\$90	\$170
PRIMAVERA PASTA Penne tossed with broccoli, cherry tomatoes, and mushrooms in our house made light marinera sauce	\$80	\$150
EGGPLANT SPAGHETTI spaghetti tossed with Eggplant, Roasted Pepper, Garlic, Basil and feta cheese in an Asian fusion sauce	\$80	\$150
MAC & CHEESE Shell pasta blended in our creamy cheese sauce topped with melted blend of cheeses	\$75	\$140
SPICY RAGITONI Rigatoni tossed with cherry tomatoes in a rich, creamy tomato vodka sauce a fiery kick of red pepper flakes	\$75	\$140
SPAGHETTI BOLOGNESE Spaghetti tossed with our house made Vegan tomato meat sauce topped with parmigiana cheese	\$85	\$160
SPAGHETTI NEAPOLITAN Spaghetti tossed in our house made tomato Sauce and baked with a blend of cheeses to a crunchy perfection	\$75	\$140
SPAGHETTI W/ BASIL & GARLIC Spaghetti tossed with organic Olive Oil, Basil and Garlic	\$65	\$120
PORTABELLA PASTA Penne tossed with Portobello Mushrooms and Sun Dried Tomatoes In a light Cream Sauce	\$80	\$150
PASTA ATHENS Spaghetti tossed in our house made tomato sauce with black olives, feta cheese, and Mediterranean spices	\$80	\$150
PASTA A LA PROVANCE Sun dried Tomatoes, Artichoke, Garlic, Black Olives and Olive oil.	\$75	\$140
TORTELLINI Tricolor cheese tortellini tossed in out house made vodka sauce (pink), tomato sauce, or velvety cream sauce	\$85	\$160
LASAGNA - CHEESE-VEGAN MEAT-SPINACH&MUSHROOM Lasagna pasta layered with a classic blend of fine cheeses, house made tomato sauce and baked to a golden perfection	\$90	\$170
RAVIOLI CHEESE- SPINACH & CHEESE - MUSHROOM Tender ravioli served in a rich velvety cream sauce, house-made tomato sauce, blush vodka sauce	\$90	\$170



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B r e a k f a s t

BAGEL PLATTER (12) \$25

Sliced fresh mixed bagels on a serving platter

CROISSANT PLATTER (12) \$45

Fresh baked fluffy croissants on a serving platter

SALADS PLATTER \$75

House made tuna salad, egg salad , and cream cheese garnished with fresh vegetables serves 6-10

LOX PLATTER \$100

Fresh lox garnished with fresh vegetables on a serving platter serves 6-10

VEGETABLE PLATTER \$50

Beautifully designed fresh tomato's, cucumbers, peppers, red onions, garnished with capers serves 6-10

CHEESE PLATTER \$85

Mixed hard and soft cheese, crackers, and garnished with olives and grapes serves 6-10

SHAKSHUKA \$75

Classic Israeli Shakshuka made with fresh tomato's, peppers, gallic, and our unique herbs served with a toasted baguette.

MIDDLE EAST SHAKSHUKA \$75 \$140

Shakshuka with eggplants and feta cheese served with toasted baguette

HOME FRIES \$90 \$170

House made potato's with onion and bell peppers sauteed to a golden crisp perfection

FRENCH TOAST \$55 \$100

House made fluffy and golden to Perfection, Served With Butter And Maple Syrup.

PANCAKES \$65 \$120

Spaghetti tossed in our house made tomato Sauce and baked with a blend of cheeses to a crunchy perfection

CHOCOLATE CHIP PANCAKES \$65 \$120

Fluffy and sweet With chocolate chips, served with maple syrup.

BELGIUM WAFFLE \$90 \$170

House made fluffy and crispy waffle Served with Ice Cream, and homemade Whipped Cream.

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CATERING MENU

*Panini / Wraps / Sandwich -
Served with our famous dressings*

SERVING (10)\$150

Mixed panini/ wraps/sandwich platter garnished with veggies

SERVING (15)\$215

Mixed panini/ wraps/sandwich platter garnished with veggies

SERVING (20)\$275

Mixed panini/ wraps/sandwich platter garnished with veggies

SERVING (25)\$325

Mixed panini/ wraps/sandwich platter garnished with veggies

Baked potatoes

BROCCOLI&CHEESE\$75 \$140

Tender potatoes and Broccoli layered in a creamy cheese sauce, topped with melted cheese and baked until golden.

SMOKED SALMON &CHEESE\$90 \$170

Tender potatoes and rich smoked salmon layered in a creamy cheese sauce, topped with melted cheese and baked until golden.

SUNFLOWER POTATO\$80 \$150

Tender potatoes with Mushroom and Broccoli layered in a creamy cheese sauce, topped with melted cheese and baked until golden.

MUSHROOM&CHEESE\$75 \$140

Tender potatoes and Mushroom layered in a creamy cheese sauce, topped with melted cheese and baked until golden.



CATERING MENU

S u s h i

SUSHI PLATTER - SMALL \$65

2 Chef Special Rolls and 4 Regular Rolls

SUSHI PLATTER - MEDIUM..... \$95

3 Chef Special Rolls and 6 Regular Rolls

SUSHI PLATTER - LARGE \$140

4 Chef Special Rolls and 8 Regular Rolls

SUSHI PLATTER - DELUXE \$150

5 Chef Special Rolls and 10 Regular Rolls

D e s e r t

COOKIE PLATTER \$75

Mixed cookies, rugelach, and mini

ISRAELI CRUMB CHEESECAKE \$85

House made creamy Israeli cheese cake serves

CARAMEL CHEESECAKE..... \$75

Creamy cheese cake topped with caramel serves

OREO CHEESECAKE \$75

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Creamy cheese cake blended with Oreo cookies and topped with Oreo crumbs serves