

Sun Quest Catering Packages



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About Us



Who We Are

SunQuest Catering is a full-service catering company with over 15 years experience. We guarantee personalized service and the highest quality of food.

Our parent company, SunQuest Cruises, has been the recipient of several review-based awards including...

8-year consecutive winner of the Knot's Best of Weddings Award

WeddingWire.com

The Knot's Hall of Fame Award

Best of the Emerald Coast

By popular demand, we are expanding our excellence from the yacht to where you are, offering catering services from the beach to the boardroom.

What Makes Us Different

You are not alone—an experience staff is included in our packages. Your food service coordinator and staff will be on-site to make sure your dining experience is extraordinary.

Need help finding a venue, flowers, linen, decorating options, centerpieces, photographers, lighting, music, wedding cake selections, and more? We have full-service wedding and event coordination options available.

What is Included

Our all inclusive process include set-up and breakdown of our supplied equipment, basic white linens for food stations, plastic plate ware, and silverware, unless otherwise noted.

While most catering companies add up to 30% for tax and gratuity, our prices include all fees for up to 4 hours of event service. We understand that you want to spend your time celebrating—not budgeting. We do the math for you!

How to Book

Booking is easy! Let us know the package you desire and the number of guests expected to attend. We will send you an order agreement and from there you will begin working with your food service coordinator to design the perfect occasion.

Custom Menus Available | 850.830.9359 | Kristi.S@SunQuestBeachWeddings.com

Passed Appetizers

Nothing kicks off a celebration like delicious hors d'oeuvres. Let your guests indulge before the main course. Add passed appetizers to a buffet for the perfect transition between events.

Please choose three, one seafood option only

Prosciutto-Wrapped Shrimp

Large shrimp baked inside a slice of prosciutto ham and drizzled with balsamic glaze

Kung Pao Shrimp

Large shrimp cooked in a sweet and mildly spicy kung pao sauce. Garnished with scallions and crushed peanuts.

Stuffed Mushrooms

Andouille stuffing, parmesan cheese, and panko break crumbs.

Southern Crab Bites

Our famous crab cakes in bite-sized portions, topped with smoky remoulade sauce

Filet Mignon Crostini's

Tender strips of beef filet, caramelized onions, bleu cheese, and balsamic glaze

Spanakopita Melts

Spinach, artichoke hearts, and three cheeses baked inside a golden brown phyllo dough shell

Smoked Salmon Mousse Bites

Smoked and cured salmon whipped in a light cream cheese mousse with shallots, capers,

Mango Bourbon Meatballs

Premium beef meatballs seared and roasted in a mango bourbon BBQ sauce



Casual Affair

Looking for a casual catering option? These menus are perfect for relaxing by a beach bonfire or inviting company over to your beach front accommodation.

Hot Dog Stand

Minimum of 20

Includes 100% beef hotdogs with basic condiments.

Additional toppings are available for an additional charge.

Burger Bar

Minimum of 20

1/2 pound Black Angus Burger with basic condiments .

Additional Toppings

Caramelized Onions

Jalapenos

Smoked Gouda

Bacon

Sautéed Mushrooms

Bleu Cheese

Sautéed Peppers

Sweet Relish

Sauerkraut

Fresh Avocado Salad

Cheddar Cheese

Homemade Chili (\$3/person)

Low Country Boil

Minimum of 20

1/2 lb. per person, fresh Gulf Shrimp or Crawfish (seasonal), corn, andouille, red potatoes, and condiments. Served with choice of coleslaw or garden salad.

Onsite cooking available.

Off the Smoker

Minimum of 20

Choice of two meats. Served with yeast rolls, homemade sauces, apple-wood smoked beans, coleslaw, and potato salad.

Smoked Pull Pork—SunQuest Family Dry Rub

Smoked Pulled Chicken—SunQuest Family Dry Rub

Grilled Sausage—Andouille and Conecuh

Mix and Mingle Hors d'oeuvres Stations

Ideal for casual parties (not full meal service)

Cold Displays

(Choose two, one seafood option only)

Hummus Trio

Red Pepper, Basil Pesto Chick Pea, & Southwestern Pinto

Smoked Tuna Dip

Local Smoked Tuna with Red Onion, Capers, Southern Spices

Muffuletta Pasta

Bow Tie Pasta with a Beautifully Colored Olive & Vegetable Blend

Smoked Wild Scottish Salmon

Marinated & Smoked by our Chefs, Accompanied with Herb Cream Cheese, Shaved Onion, & Capers

Anti-Pasta Board

Artisan Cheeses, Cured Meats, Breads, Oils, Fresh Fruits, Pickled Bites

Zesty Shrimp & Crab Topper

Blend of Gulf Shrimp & Choctawhatchee Bay Blue Crab with Fresh Cucumbers & Rice Crisps

Caprese Salsa

Rich Balsamic Honey Enhance the Traditional Fresh Mozzarella, Ripe Tomatoes, & Basil

Hot Displays

(Choose two, one seafood option only)

Local Blue Crab Spinach & Artichoke Melt

Artisan Dip with Fresh Cheeses, served with Pita Chips & Crustinis

Steak Brochette

Thinly Sliced Flank Steak with Caramelized Onion, Bleu Cheese, & Balsamic Honey

Louisiana Style Barbeque Shrimp

Sautéed in a Traditional New Orleans Sauce served with French Bread

Spicy Garlic Wings

Baked Crispy with Fresh Garlic and Creole Seasonings

Stuffed Mushroom Caps

Fresh Herbs & Andouille Topped with a Rich Veal Sauce

Southern Crab Cakes

Jumbo Lump Crab Cakes Topped with a Roasted Red Pepper Sauce

Southern Stations

Heavy passed hors d'oeuvres are a crowd pleaser before the delightful main course.

Passed Hors D'Ouevres

Choose Three, Only One Seafood Option

Prosciutto-Wrapped Shrimp

Large shrimp baked inside a slice of prosciutto ham and drizzled with balsamic glaze

Kung Pao Shrimp

Large shrimp cooked in a sweet and mildly spicy kung pao sauce. Garnished with scallions and crushed peanuts.

Stuffed Mushrooms

Andouille stuffing, parmesan cheese, and panko bread crumbs.

Southern Crab Bites

Our famous crab cakes in bite-sized portions, topped with smoky remoulade sauce

Filet Mignon Crostini's

Tender strips of beef filet, caramelized onions, bleu cheese, and balsamic glaze

Spanakopita Melts

Spinach, artichoke hearts, and three cheeses baked inside a golden brown phyllo dough shell

Smoked Salmon Mousse Bites

Smoked and cured salmon whipped in a light cream cheese mousse with shallots, capers,

Mango Bourbon Meatballs

Premium beef meatballs seared and roasted in a mango bourbon BBQ sauce

Chef Manned Dining Stations

Choose One

Mac n Cheese Martinis

Andouille, Crab Scampi, Feta, Smoked Gouda, Aged Cheddar, Bacon, Sautéed Peppers, Onions, & Fresh Jalapenos

SunQuest Slider Station

Braised Beef Shirt Rib, Pulled Pork Shoulder, Chipotle Aioli, Sweet BBQ, California BBQ, Bleu Cheese, Solaris Pickles, Tangy Slaw

Taco Bar

Slow Roasted Chicken, Blackened Fish, Spicy Slaw, Cucumber Pico, Smoked Gouda, Feta, Aged Cheddar, Cilantro Aioli, Fresh Jalapenos

Free Flowing Buffet Service

Chef attended buffet service includes a House Garden Salad, Fresh Baked Bread, Sautéed Seasonal Vegetables, Starch, and two Entrées of choice.

Buffet Service includes choice of Caribbean Wild Rice, Herbed Mashed Potatoes, or Creamy Cheese Grits.

Solaris Shrimp & Grits

Gulf Shrimp Sautéed in a Zesty Andouille Sauce over Creamy Cheese Grits

Seared Rosemary Chicken

Organic Free-Range Chicken with Madeira Reduction

Herb Crusted Pork Tenderloin

Herb Crusted Pork Tenderloin with Fresh Fruit Compote

Savory Chicken Piccata

Lightly Seasoned Organic Chicken Breast & Traditional Piccata Sauce

Braised Beef Short Rib

Slowly Simmered in a Savory Blend of Onions, Garlic, & Port Wine

Choctawhatchee Baked Blue Crab Mac n Cheese

Artisan Cheese Melted over Macaroni & Lump Crab

Grouper Almandine

Fresh Seasoned Grouper Topped with Toasted Almonds and House Made Beurre Blanc

Lobster Mac n Cheese

Artisan Cheese Melted over Southern Style Macaroni & Sweet Lobster

Carved Prime Rib

Herb Crusted and Seasoned, with Au Jus & Horseradish Cream

Carved Beef Tenderloin

Wrapped in Applewood Smoked Bacon

Formal Plated Service

Formal dinner service with three courses. Perfect for an intimate dining experience.

Beginning: Freshly Baked Bread with Herb-Infused Oil and Crisp House Salad

Main Course: Choose one entrée from the menus below

Finale: One dessert or cake cutting service

Chef's Choice

Solaris Shrimp & Grits

Gulf Shrimp Sautéed in a Zesty Andouille Sauce over Creamy Cheese Grits

Seared Rosemary Chicken

Organic Free-Range Chicken with Mashed Potatoes & Sautéed Vegetables

Herb Crusted Pork Tenderloin

Herb Crusted Pork Tenderloin with Fruit Compote, Scalloped Potatoes, & Sautéed Vegetables

Savory Chicken Piccata

Lightly Seasoned Organic Chicken Breast & Traditional Piccata Sauce over Mashed Potatoes & Sautéed Vegetables

Braised Beef Short Rib

Slowly Simmered in a Savory Blend of Onions, Garlic, & Port Wine. Served with Parmesan Risotto and Sautéed Vegetables

Choctawhatchee Baked Blue Crab Mac n Cheese

Artisan Cheese Melted over Macaroni & Lump Crab with Sautéed Vegetables

Executive Choice

Grilled 8 oz. Beef Filet

Garlic & Pepper Seasoned Filet, Herb-Infused Mashed Potatoes with Sautéed Vegetables

12 oz. Slow Roasted Prime Rib

Crusted with Herbs & Spices, Scalloped Potatoes, & Sautéed Vegetables

Grouper Almandine

Fresh Seasoned Grouper Topped with Toasted Almonds and House Made Beurre Blanc

Lump Blue Crab Cakes

Choctawhatchee Bay Lump Crab, Roasted Red Pepper Sauce, Herbed Mashed Potatoes, and Sautéed Vegetables

Formal Plated Service

Formal dinner service with three courses. Perfect for an intimate dining experience.

Beginning: Freshly Baked Bread with Herb-Infused Oil and Crisp House Salad

Main Course: Choose one entrée from the menus below

Finale: One dessert or cake cutting service

Presidential Choice

Grilled 8 oz. Filet with Lump Crab Scampi

Herb-Infused Mashed Potatoes with Sautéed Vegetables

Sautéed Grouper with Blackened Shrimp & Citrus Butter Sauce

Parmesan Risotto and Sautéed Vegetables

Lobster Mac n Cheese

Artisan Cheese Melted over Macaroni & Sweet Lobster

Gulf Grouper with Crusted Lump Crab

Beurre Blanc Sauce, Herb-Infused Mashed Potatoes, & Sautéed Vegetables



The Sweet Delectable

End your perfect celebration on a sweet note.

Choose one signature dessert below or we can provide a cake cutting service.

Please note that dessert is not included in the Free Flowing and Mix & Mingle packages.



New York Style Cheesecake

Fresh Berry Compote

White Chocolate Bread Pudding

Praline Sauce

Heath Bar Brownie

Tangy Raspberry Sauce

Red Velvet Cake

Cream Cheese Icing

A la Carte pricing if not included in your menu package

Bartending Service

SunQuest Catering can provide a bartending service depending on your number of guests and time of the event. The following is included: Ice, Tea, Coke, Sprite, Diet Coke, Soda Water, Tonic Water, Various Juices, and Garnishing Fruits. Beer, wine, and alcohol are available at additional costs. Please contact us for more information and pricing.