# Sun Quest Catering

# "Drop & Go" Breakfast Menu

Southern Frittata

Peppers, onions, spinach, roasted corn, pepper jack cheese, and applewood smoked bacon.

Gulf Coast Frittata

Peppers, onions, spinach, roasted corn, pepper jack cheese, Gulf shrimp, blue crab, and andouille sausage.

Farmer's Frittata

Up to 10 Servings - \$200

Peppers, onion, spinach, roasted corn, pepper jack cheese, Gulf shrimp, blue crab, and andouille sausage.

Farmer's Frittata

Up to 10 Servings - \$200

Peppers, onion, spinach, tomato, roasted corn, and pepper jack cheese.

"Drop & Go" Lunch and Dinner Menu

Three Meat, Three Cheese Lasagna

Up to 20 Servings - \$550

Traditional Italian favorite with rich marinara and cheese sauce. Includes Caesar or house salad and fresh baked garlic toast.

#### **Southern Roasted Chicken**

Up to 20 Servings - \$500

Roasted with fresh herbs, garlic, onion, peppers, carrots, and red potatoes. Served with fresh baked baguettes.

#### Chicken Alfredo

**Up to 20 Servings - \$500** 

Sautéed chicken baked with penne pasta and garlic alfredo sauce topped with parmesan, mozzarella, and bread crumbs. Served with fresh baked baguettes.

#### Shrimp & Crab Gumbo

**Up to 15 Servings - \$250** 

1 gallon of traditional Louisiana style shrimp and crab gumbo. (Our owner is Cajun – no fish.)

#### Blue Crab Mac n' Cheese

**Up to 20 Servings - \$650** 

Local lump blue crab with a three-cheese sauce and baked with fettuccini. Includes Caesar salad and fresh baked baguettes.

#### **Shrimp Alfredo Bake**

**Up to 20 Servings - \$600** 

Fresh Blackened Gulf shrimp in an herb cheese sauce and baked with fettuccini. Includes Caesar salad and fresh baked baguettes.

#### **Smoked Pulled Pork**

**Up to 20 Servings - \$550** 

Seasoned and smoked to perfection. Includes yeast rolls, two famous sauces, baked beans, and coleslaw.

### Low Country Boil (Onsite cooking available)

**Up to 20 Servings - \$550** 

Jumbo Gulf shrimp, Cajun sausage, fresh corn, and potatoes. Served with garlic butter and cocktail sauce.

#### Off the Smoker

**Up to 20 Servings - \$700** 

Choice of two meats (below.) Served with yeast rolls and homemade sauces. Includes apple-wood smoked beans and your choice of coleslaw or assorted chips.

> Smoked Pulled Pork – SunQuest Family Dry Rub Smoked Pulled Chicken - SunQuest Family Dry Rub Grilled Sausage - Andouille and Conecuh Smoked Beef Brisket – SunQuest Family Dry Rub

# **Hot Dog Stand**

Minimum of 25 - \$13.50/person

100% beef hot dogs with standard condiments. Served with your choice of potato salad or chips. Additional toppings are available for an additional charge.

## **Burger Bar**

Minimum of 25 - \$16/person

1/2 lb. of black angus burger with standard condiments. Served with your choice of potato salad or chips. Additional toppings are available for an additional charge

# **Additional Toppings**

\$2/each per person

Bacon Sautéed Mushrooms Bleu Cheese Smoked Gouda Tangy Slaw Sauerkraut

Homemade Chili (\$3/ea.) Jalapenos Cheddar Cheese

Half servings are available when accompanied with a full serving of the same food item. Request for pricing. All pricing includes tax and delivery charges. If needed, disposable china plate ware and utensils can be provided for additional cost. SunQuest Catering requires bookings to be at least 48 hours in advance.





