

SUNSET CATERING MENU

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APPETIZER PLATTERS

EACH PLATTER FEEDS 18 - 20 PEOPLE

CANTINA PUPU PLATTER / \$275

24 x Chicken Taquitos

24 x Wings: Choice of honey BBQ, buffalo or sweet chipotle

Mexican Corn: Served with warm tortilla chips | Half Tray

24 x Empanadas: Choice of beef birria, jalapeño & cheese, southwestern chicken

WING IT \$250

Bone-in or Tenders

Served with carrot and celery sticks, & choice of blue cheese or ranch dressing

24 x Buffalo
24 x Sweet Chipotle
24 x Honey BBQ

VEGGIE SAMPLER (V) (GF) \$200

Served with chipotle crema

Mexican Corn served with tortilla chips | Half Tray (GF)

Vegan Quesadillas | Half Tray

24 x Jalapeño & Jack Cheese Empanadas

24 x Avocado Egg Rolls

DIP TRIO (V) (GF) \$175

All 32 oz, served with tortilla chips

GF | Served with sliced cucumber

House Made Guacamole (32 oz)
Creamy Queso Dip (32 oz)
Roasted Salsa (32 oz)

EMPANADA FIESTA \$225

Served with consommé & chipotle crema

24 x Braised Birria
24 x Jalapeño & Jack Cheese
24 x Southwestern Pulled Chicken

SLIDER PLATTER \$250

Served with chipotle crema

24 x BBQ Pulled Pork topped with house slaw

24 x BBQ Pulled Chicken topped with pickled red onion

24 x Braised Birria topped with onion & cilantro

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE. PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS

ENTREE PACKAGES

FEEDS 18-20 PEOPLE

LAND & SEA (GF) \$350

FULL TRAY:

Camarones Al Ajillo: Sautéed shrimp in a garlicky sauce

Angry Chicken: Grilled chicken, onions & peppers in chipotle cream sauce

Spanish Rice (V)

HALF TRAY EACH:

Garden Salad (V)

BBQ \$300

FULL TRAY EACH:

BBQ Pork or Chicken (GF)

Smoked Gouda Mac & Cheese

32 oz Potato salad (GF)

32 oz Coleslaw (V) (VB)

FAJITA BAR (V) (VB) \$325

FULL TRAY OF:

Choice of: Steak, chicken, shrimp.
Combination of 2 proteins add +\$15

HALF TRAY EACH:

Sautéed onions & peppers

Spanish beans or refried beans

16 oz each: Guacamole, shredded cheese, pico de gallo & sour cream. Choice of flour or corn tortillas

FIESTA PACKAGE \$350

FULL TRAY:

Tacos: Choice of steak, chicken, carnitas or veggie

Quesadilla: Choice of vegetable, chicken, steak, carnitas or shrimp

Southwestern Salad (V) (VB)

16 oz each: Guacamole, shredded cheese, pico de gallo, sour cream

APPETIZERS

SMALL: FEEDS 8-10 - LARGE: FEEDS 18-20

FINGER FOOD

(2 DOZEN PER ORDER)

CHICKEN WINGS \$40

Choice of buffalo, sweet chipotle, Honey BBQ, or Plain. Served with Blue Cheese or Ranch

BRAISED BEEF BIRRIA EMPANADAS \$85

Served with consommé, chopped onion & cilantro

JALAPEÑO & JACK CHEESE EMPANADAS ① \$75

Served with chipotle crema

SOUTHWESTERN PULLED CHICKEN EMPANADAS \$85

Served with honey BBQ sauce

AVOCADO EGG ROLLS ① \$80

Served with chipotle crema, cilantro vinaigrette & corn salsa

TAQUITOS

2 DOZEN PER ORDER

CHEESE TAQUITOS ① \$45

Crispy tortilla filled with Monterey Jack cheese, lightly fried and served with chipotle crema

REFRIED BEAN TAQUITOS ① \$50

Crispy tortilla filled with Monterey Jack cheese and refried beans, lightly fried and served with chipotle crema

CHICKEN TAQUITOS \$60

Crispy tortilla filled with Monterey Jack cheese, pulled chicken, lightly fried and served with chipotle crema

BRAISED BEEF BIRRIA TAQUITOS \$70

Crispy tortilla filled with Monterey Jack cheese, pulled chicken, lightly fried and served with chipotle crema

SLIDERS

(2 DOZEN PER ORDER)

PULLED BBQ PORK
// \$55

Served with house made coleslaw & pickled onion

PULLED BBQ CHICKEN
// \$50

Served with house made coleslaw & pickled onion

BRAISED BEEF BIRRIA
// \$65

Served with chopped white onion & cilantro

FRIED AVOCADO
// \$55 ①

Served with chopped white onion, cilantro & honey chili sauce

CRISPY CHICKEN
// \$55

Crispy fried chicken breast, tangy coleslaw, pickled red onion, smoked bacon, chipotle aioli

FAVORITES

ROASTED SALSA ① ②

Served with warmed tortilla chips
Half Tray: \$25 | Full Tray: \$50

HOUSEMADE GUACAMOLE ① ②

Served with warmed tortilla chips
Half Tray: \$50 | Full Tray: \$100

CREAMY QUESO ①

Served with warmed tortilla chips
Half Tray: \$50 | Full Tray: \$100

MEXICAN CORN (ESQUITE) ① ② *Can be vegan*

Corn off the cob, queso fresco, lime, cilantro, tajin, served with warmed tortilla chips

Half Tray: \$45 | Full Tray: \$90

MEXICAN SHRIMP CEVICHE ②

Citrus marinated shrimp, red onion, cucumber, cilantro & avocado, served with warmed tortilla chips

Half Tray: \$65 | Full Tray: \$130

AVOCADO & ROASTED CORN SALSA DIP ① ② ③

Served with warmed tortilla chips

Half Tray: \$55 | Full Tray: \$110

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MI FAVORITA A LA CANTINA

Mains a la Carte

LOADED NACHOS

Half Tray: \$60 | Full Tray: \$120

Crispy tortilla chips loaded with melted cheese, sour cream, guacamole, jalapeños, pico de gallo & shredded lettuce

Add Ons (\$15 ea per half tray) Grilled Steak, Grilled Chicken, Grilled Shrimp, Carnitas, BBQ Pulled Pork

CHICKEN TENDERS

Half Tray: \$60
Full Tray: \$120

Choice of buffalo, bbq, sweet chipotle, sweet chili, or plain

Served with blue cheese or ranch dressing

ENCHILADAS

Half Tray: \$60
Full Tray: \$120

Pulled chicken rolled in corn tortillas topped with either our house-made green or red enchilada sauce finished with melted cheese

FLAUTAS

Half Tray: \$60
Full Tray: \$120

Pulled chicken in corn tortilla lightly fried topped with shredded lettuce, pico de gallo, queso fresco and Mexican crema

BIRRIA TACOS

Half Tray: \$75
Full Tray: \$150

Corn tortilla filled with traditional braised beef & melted cheese served with onions, cilantro, and consommé

QUESADILLAS

Half Tray: \$60 | Full Tray: \$120

Grilled flour tortillas filled with bell peppers, onions, & melted cheese. Choice of protein: chicken, steak, carnitas, or shrimp

Served with sides of pico de gallo, sour cream & guacamole

BBQ PULLED PORK

Half Tray: \$55 | Full Tray: \$110

House braised pork shoulder in a mesquite BBQ sauce

BBQ PULLED CHICKEN

Half Tray: \$55 | Full Tray: \$110

House braised chicken thighs in a mesquite BBQ sauce

SMOKED GOUDA MACARONI & CHEESE

Half Tray: \$45 | Full Tray: \$90

Elbow macaroni, house made smoked Gouda cheese sauce

Add Ons (\$15 ea per half tray) Carnitas, BBQ Pulled Pork, BBQ Pulled Chicken

CAMARONES AL AJILLO

Half Tray: \$60
Full Tray: \$120

Sautéed shrimp in a garlicky sauce, onions, bell peppers

ANGRY CHICKEN

Half Tray: \$55
Full Tray: \$110

Grilled chicken, onions and peppers in chipotle cream sauce

STREET TACOS

Half Tray: \$55
Full Tray: \$110

Choice of grilled chicken, steak, carnitas topped with onions & cilantro

Served with side of house salsa

SALADS

Add Ons (\$15 ea per half tray) Grilled Steak, Grilled Chicken, Grilled Shrimp, Carnitas, BBQ Pulled Pork

Choice of dressing: chipotle vinaigrette, cilantro vinaigrette, ranch, blue cheese, italian, green chile Caesar

GARDEN SALAD / HALF TRAY: \$35 | FULL TRAY: \$70

Mixed greens, tomato, carrot, cucumber (V) (GF)

CAESAR SALAD / HALF TRAY: \$45 | FULL TRAY: \$90

Romaine lettuce, cilantro croutons, queso fresco, green chile Caesar dressing (V) (GF)

SOUTHWESTERN / HALF TRAY: \$50 | FULL TRAY: \$100

Romaine lettuce, Monterey & cheddar cheese, roasted corn salsa tossed in chipotle vinaigrette, topped with crispy tortilla strips (V) (GF)

CANTINA CHOPPED SALAD / HALF TRAY: \$50 | FULL TRAY: \$100

Romaine lettuce, tomato, avocado, roasted corn, bacon, queso fresco, tossed in cilantro vinaigrette, topped with crispy tortilla strips (V) (GF)

SIDES

GUACAMOLE (16 OZ)	\$20	COLE SLAW (16 OZ)	\$12
PICO DE GALLO (16 OZ)	\$15	PICKLED ONION (16 OZ)	\$12
SOUR CREAM (16 OZ)	\$12		

MEXICAN RICE	SMALL \$30 LARGE \$60
SPANISH BEANS	SMALL \$30 LARGE \$60
REFRIED BEANS	SMALL \$30 LARGE \$60
GARLICKY GREEN BEANS	SMALL \$30 LARGE \$60
GRILLED ASPARAGUS	SMALL \$45 LARGE \$90
GRILLED SEASONAL VEGETABLES	SMALL \$40 LARGE \$80
POTATO SALAD	SMALL \$40 LARGE \$80



CHURROS HALF TRAY: \$40 | FULL TRAY: \$80

Lightly fried dough tossed in cinnamon & sugar served with dulce de leche

ASSORTED FRUIT HALF TRAY: \$45 | FULL TRAY: \$90

BEVERAGES

JUGOS NATURALES

Passionfruit, strawberry or lemonade

\$15 PER GALLON

ASSORTED JARRITOS SODA

Fruit punch, mandarin, pineapple, lime

\$4 EACH

SODA \$2 EACH

Coke, diet coke, sprite or ginger ale

BOTTLED WATER / \$2 EACH

INDIVIDUAL MEAL OPTIONS

CHIPS AND SALSA \$6

STARTERS / \$10

CHIPS AND GUACAMOLE / CHICKEN WINGS / BIRRIA
EMPANADAS / ESQUITES / JALAPEÑO & CHEESE EMPANADAS

SALADS

ADD CHOICE OF PROTEIN FOR \$5
(steak, chicken, carnitas, shrimp, crispy avocado)

Dressing choice: italian, ranch, blue cheese, chipotle vinaigrette, cilantro lime vinaigrette

GARDEN SALAD (V) (GF) \$10
Mixed greens, tomato, carrot, cucumber

SOUTHWESTERN SALAD (V) (GF) \$10
Romaine lettuce, Monterey and cheddar cheese, roasted corn salsa tossed in chipotle vinaigrette, topped with crispy tortilla strips

CAESAR SALAD (V) (GF) \$10
Romaine lettuce, cilantro croutons, queso fresco, green chile Caesar dressing

CANTINA CHOPPED SALAD (V) (GF) \$10
Romaine lettuce, tomato, avocado, roasted corn, bacon, queso fresco, tossed in cilantro vinaigrette, topped with crispy tortilla strips

SANDWICHES

\$14

Served with french fries or side salad

GRILLED CHICKEN SANDWICH

Grilled chicken, lettuce, tomato, chipotle mayo, bacon, on a brioche bun

SUNSET'S STEAK BOMB

Grilled steak with sautéed onions and peppers, melted cheese and chipotle aioli wrapped in a flour tortilla

SUNSET'S CHICKEN BOMB

Grilled chicken with sautéed onions and peppers, melted cheese and chipotle aioli wrapped in a flour tortilla

CAESAR WRAP

Choice of: grilled steak, chicken, shrimp or avocado
Romaine lettuce, green chile Caesar dressing queso fresco, wrapped in a flour tortilla

TEX-MEX CHICKEN WRAP

Romaine lettuce, shredded cheese, roasted corn salsa tossed with chipotle vinaigrette with grilled chicken

STEAK AND AVOCADO WRAP

Grilled steak, baby greens, shredded cheese, roasted red peppers, corn salsa tossed in blackberry vinaigrette wrapped in a flour tortilla

BUILD YOUR OWN BURRITO BOWL / \$12 (V) (GF)

GREENS, GUACAMOLE, SOUR CREAM, SHREDDED CHEESE, PICO DE GALLO, RICE & BEANS TOPPED WITH CRISPY TORTILLA STRIPS

ADD CHOICE OF PROTEIN FOR \$5
(steak, chicken, carnitas, shrimp, crispy avocado)

Dressing choice: italian, ranch, blue cheese, chipotle vinaigrette, cilantro lime vinaigrette

CANTINA BURRITO \$10

Choice of: Steak, chicken, or carnitas

Flour tortilla filled with lettuce, sour cream, guacamole, pico de gallo, shredded cheese, Spanish rice and beans

STREET TACOS (3 EA) (GF) \$12

3 corn tortillas filled with a choice of grilled chicken, steak, or carnitas, topped with onion & cilantro

SHRIMP TACOS (3 EA) (GF) \$12

3 flour tortillas filled with sautéed shrimp in a chipotle cream sauce, topped with onion & cilantro

QUESADILLAS \$13

Choice of: Chicken, steak, carnitas, or shrimp

Grilled flour tortillas filled with bell peppers, onions & melted cheese. Served with a side of guacamole, pico de gallo & sour cream

DESSERTS

TRES LECHES \$9

Sweetened milk soaked cake topped with whipped cream served with strawberry sauce

CHURROS \$8

Lightly fried churros filled with dulce de leche tossed with cinnamon and sugar served with dulce de leche

BEVERAGES

JARRITOS SODA \$4 EACH

Fruit punch, mandarin, pineapple, lime

SODA \$2 EACH

Coke, Diet Coke, Sprite or Ginge ale

BOTTLED WATER \$2 EACH