Plan Your Next Event with Sunflower

Bakery & Culinary Catering Menu

Kosher Certification

Sunflower's Employee Training Kitchens are certified kosher by the Rabbinical Council of Greater Washington. We operate two separate kitchens in Rockville, Maryland, each with its own kosher designation: **Bakery Kitchen (Pareve) – Dairy-free, peanut-free facility Culinary Kitchen (Glatt Kosher) – Meat kitchen, dairy-free, peanut-free facility.**

Our Mission

At Sunflower, every order supports our mission of training young adults with learning differences for meaningful employment in the hospitality, pastry, and culinary arts. When you choose Sunflower, you're not only enjoying delicious food—you're also helping our students build confidence, independence, and valuable workplace skills.

Our Training

To support learning and ensure consistency, our menus are prepared in specific ways and cannot easily be altered or substituted. If you require accommodations due to food allergies, please contact us – exceptions may be considered.

Ordering & Changes

To place an order, please contact our Customer Service team by phone at 240-361-3698 or email orders@sunflowerbakery.org. Some smaller catering items can be placed directly through our website, but most large event orders must be coordinated through Customer Service to ensure all event details are captured correctly. **Catering orders must be placed by 5:00 p.m., two business days prior to your delivery or pickup, and any changes to confirmed orders must also be submitted by this deadline (for example, Friday orders must be finalized by Tuesday at 5:00 p.m.).** While we will always do our best to accommodate, changes requested after the deadline may not be possible.

Kitchen Operations & Availability

Both of our training kitchens operate Monday through Friday in coordination with our employee training programs. Bakery catering orders are available Sunday through Friday. Culinary catering orders

are available Tuesday through Friday. Limited Sunday availability may be possible with advance notice; however, Sunday and Monday early morning catering is not currently available.

Pick-up or Delivery

Delivery is available within the Washington, D.C. metro area for an additional fee, based on mileage and setup needs. Orders may also be picked up from our Bakery location in Rockville, Maryland. Delivery windows are generally available on weekdays between 8:00 a.m. and 6:00 p.m. (excluding holidays). **We close at 3:00 p.m. on Fridays in observance of Shabbat, are closed on Saturdays, and have limited hours on Sundays.** If you have a special request outside of these times, please reach out — we will do our best to accommodate your needs within our operating hours.

Breakfast Breads & Pastries

Allergen Key: NF = Nut-Free | GF = Gluten-Free | V = Vegan

Freshly baked from scratch, perfect to start the day.

Large Breakfast Pastry Platter (NF) - $72 each
Serves 20 pastries. An assortment of our signature breakfast items, including Seasonal Scones, Jumbo Muffins, Churro Donuts, Fruit-Filled Kolache, and Almond Feuilleté.

Tea Bread Platter (NF) - $62 each
Serves 20, 48 slices. A variety of our house-made tea breads such as Pumpkin Bread, Chocolate Chunk Banana Bread, and Marble Cake, garnished with Sunflower Cookies.

Large Muffin Platter (NF) - $60 each
Serves 15, jumbo muffins. Includes a mix of customer favorites such as Pumcrumb, Lemon Blueberry, Morning Glory, Double Chocolate, and Honey Bun.

Mixed Donut Dozen (NF, V) - $30 each
Serves 12, Includes three each of Churro, Chocolate Sprinkle, Raspberry, and Lemon. Donuts available Tuesday–Friday. Single-flavor dozens also available: Rings – $24/dozen | Filled – $36/dozen.

Roasted Peppers & Caramelized Onion Quiche (NF) - $18 each
10-inch quiche, pre-sliced into 8 pieces. Fresh roasted peppers and caramelized onions baked into a savory custard with a flaky, homemade pie crust.

Mushroom & Spinach Quiche (NF) - $18 each
10-inch quiche, pre-sliced into 8 pieces. Earthy mushrooms and tender spinach baked together in a golden crust.

French Toast Casserole (NF) - $30 each
Half pan, generously serves 10. Made with our homemade challah bread, flavored with cinnamon and maple syrup, and baked into a rich golden casserole.

Cold Cereals & Fresh Fruit

Wholesome, lighter options for a fresh start to the day.

Overnight Oats (V, NF, GF) – $45 per bowl
Serves 10. Creamy oats soaked overnight in oat milk for a smooth, pudding-like texture. Served chilled in a catering bowl with cups on the side.

- **Apple Cinnamon** – Fresh apples, cinnamon, and raisins.
- **Chocolate Banana** – Cocoa-infused with bananas and chia seeds.

Muesli (V, GF) – $45 per bowl
Serves 10. European-style oats blended with dried fruit and seeds, soaked overnight in plant-based milk for a lighter, textured breakfast. Served chilled in a catering bowl with cups on the side.

- **Classic Swiss-Style** – Apple, raisins, and sunflower seeds.
- **Cranberry Almond** – Dried cranberries, toasted almonds, and oats.

Granola (GF) – $45 per bowl
Serves 10. Our house blend of gluten-free oats, almonds, raisins, and honey, baked until golden and crunchy. Served in a catering bowl with cups on the side.

Fresh Fruit Bowl (NF, GF, V) – $35 each
Serves 10. A simple mix of cut seasonal fruit, chilled and ready to serve in a catering bowl.

Fresh Fruit Platter (NF, GF, V) – $45 small / $90 large
Small serves up to 10; large serves up to 20. A seasonal assortment of fresh melon, pineapple, strawberries, grapes, and blueberries, artfully arranged.

Lunch - Business & Corporate Catering

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Individually packaged meals for offices, meetings, and group events. Available to order directly from our website: www.sunflowerbakery.org

Box Lunches – $16 each - ***Each box includes a sandwich, pickle, kettle chips, fruit cup, chocolate chip cookie, and bottled water.***

- **Chicken Salad Sandwich Box (NF)**- Chicken salad on a challah roll.
- **Grilled Chicken Sandwich Box (NF)** – Grilled chicken sandwich on a challah roll.
- **Grilled Veggie Sandwich Box (VG, NF, contains sesame)** – Grilled vegetable sandwich on a challah roll.
- **Tuna Wrap Box (NF)** – Classic tuna salad with lettuce and tomato in a spinach wrap.

Sandwiches & Wraps – $12.50 each - ***Individually packaged with fresh fruit and a pickle spear.***

- **Chicken Salad Sandwich (NF)** – Poached chicken with apples, celery, and mayonnaise on a challah roll.
- **Grilled Chicken Sandwich (NF)** – Lemon-herb marinated chicken with roasted red peppers, lettuce, tomato, and garlic aioli on a challah roll.
- **Grilled Veggie Sandwich (VG, NF, contains sesame)** – Grilled zucchini, squash, onion, and red peppers with red pepper hummus on a challah roll.
- **Roasted Veggie Wrap (V, NF, contains sesame)** – Roasted sweet potato, carrot, celery root, squash, zucchini, and onion with red pepper hummus in a spinach wrap.
- **Tuna Wrap (NF)** – Classic tuna salad with lettuce and tomato in a spinach wrap.

Salads - *Dressings served on the side.*

- **Garden Salad (VG, NF, GF) – $8 each**
  Greens with sunflower seeds, tomato, cucumber, carrots, and red onion. Served with vinaigrette.
- **Harvest Green Salad (V, NF, GF) – $10.50 each**
  Kale and greens with beets, celery root, carrots, and sweet potatoes, topped with candied pepitas and chickpeas. Served with mustard vinaigrette.
- **Chicken Garden Salad (NF, GF) – $12 each**
  Greens with grilled chicken, sunflower seeds, tomato, cucumber, carrots, and red onion. Served with vinaigrette.
- **Kale, Fennel & Apple Salad (VG, NF, GF) – $10.50 each**
  Kale with shaved fennel, apples, grapefruit, radish. Served with honey–apple cider vinaigrette.

Chef Bowls – $16 each - *Hearty, balanced meals served in a convenient microwavable container.*

- **Spicy Tofu Bowl (VG, NF, contains sesame)**
  Teriyaki-marinated tofu with lo mein noodles and stir-fry vegetables in a sweet and spicy sauce.
- **Aztec Chicken Bowl (GF, sauce contains nuts)**
  Marinated grilled chicken with roasted sweet potatoes, black beans, fire-roasted corn, and a cilantro–cashew chimichurri.
- **Brisket & Hash Bowl (NF)**
  Slow-braised brisket with golden potato and onion hash, finished with mushroom marsala sauce.
- **BBQ Chicken Bowl (GF, NF)**
  Grilled chicken with sweet and tangy BBQ sauce, served with seasonal vegetables and a side of potato salad.

Soups - ***Seasonal selection (not all varieties available at all times – please confirm with Customer Service)***

One pint serves 1–2; one quart serves 3–4.
$7 pint / $12.50 quart

- **Roasted Zucchini & Tomato (V, NF, GF)**
- **Mulligatawny (V, NF, GF, contains coconut)**
- **Maryland Vegetable (V, NF, GF)**
- **Butternut Squash (V, NF, GF, contains coconut)**
- **Sweet Potato Chili (V, NF, GF)**
- **Beef & Barley (NF)**
- **Chicken & Wild Rice (NF)**
- **Chicken Tortilla (NF, GF)**

Sides & Beverages - ***Round out your event with snacks and drinks. Please inquire for availability and prices.***

- **Potato Chips – Individual bags, assorted varieties**
- **Bottled Water – 16 oz**
- **Assorted Sodas – 12 oz cans**
- **Individually Packaged Desserts, Cookies & Bars**

Lunch - Party & Event Catering

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Signature Sandwich Platter (NF, may contain sesame) – $90 each
Serves 10. An assortment of Grilled Chicken, Chicken Salad, and Grilled Vegetable sandwiches on challah rolls. Also available as single-flavor platters.

Fruit Platter (NF, GF, V) - $45 small (serves 10) / $90 large (serves 20)
Seasonal fruit including melon, pineapple, strawberries, grapes, and blueberries.

Hummus & Crudité Platter (NF, contains sesame) - $60 small (serves 10–12)
Fresh vegetables—carrots, peppers, cauliflower, cucumber, and celery—with house-made hummus.

Mini Signature Sandwiches Platter (NF, may contain sesame) – $75 large (24 pieces, serves 10–12)
Chicken Salad and Roasted Vegetable sandwiches on mini challah rolls. Available as assortment or single flavor.

Mini Chicken Salad Sandwiches Platter (NF) – $75 large (24 pieces, serves 10–12)
Poached chicken with apples and celery on mini challah rolls.

Mini Grilled Vegetable Sandwiches Platter (VG, NF, contains sesame) – $75 large (24 pieces, serves 10–12)
Grilled zucchini, squash, onion, and red peppers with red pepper hummus on mini challah rolls.

Brisket & Tomato Skewers Platter (GF, sauce contains nuts) – $65 small (25 pieces, serves 10–12)
Slow-braised brisket paired with fire-roasted cherry tomatoes, served with chimichurri.

Grilled Chicken Skewers Platter (GF, sauce contains nuts) – $65 small (25 pieces, serves 10–12)
Tender grilled chicken skewers with garlic and herb seasoning, served with chimichurri.

Grilled Vegetable & Tofu Skewers Platter (V, GF, contains sesame) – $60 small (25 pieces, serves 10–12)

Seasonal vegetables and marinated tofu grilled on skewers.

Deli, Salads & Sides

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Grilled Chicken Platter (GF, NF) – $85 each (serves ~30)
Lemon-herb marinated chicken breast, sliced and served chilled.

Sandwich Challah Rolls (NF) – $30 each (20 rolls)
Freshly baked challah sandwich rolls, sliced and ready for serving.

LTO Platter (GF, NF, V) – $35 each (serves ~20)
Fresh tomato slices, crisp lettuce, and sliced onions arranged for sandwiches.

Grilled Vegetable Platter (GF, NF, V) – $50 each (serves ~20)
A colorful platter of grilled onion, red peppers, yellow squash, zucchini, and eggplant.

Pickle & Olive Platter (GF, NF, V) – $40 small / $80 large
Small serves ~20; Large serves ~40. Assorted pickle spears, Kalamata olives, and green olives.

Egg Salad (GF, NF, VG) – $38 (40 oz, serves ~10)/$57 (60 oz, serves ~15)
Classic egg salad with celery, pickles, and green onion in a creamy Dijon mayonnaise.

Tuna Salad (GF, NF) – $38 (40 oz, serves ~10) /$57 (60 oz, serves ~15)
Tuna with mayonnaise, pickles, and red onion, brightened with lemon zest and tarragon.

Chicken Salad (GF, NF) – $38 (40 oz, serves ~10) /$57 (60 oz, serves ~15)
Tender chicken with crisp apples and celery in a creamy Dijon mayonnaise.

Coleslaw (GF, NF, VG) – $23 (40 oz, serves ~10) /$35 (60 oz, serves ~15)
Shredded cabbage, carrots, and onion in a tangy, creamy dressing.

Potato Salad (GF, NF, VG) – $23 (40 oz, serves ~10) /$35 (60 oz, serves ~15)
Red potato salad with egg, celery, onion, and parsley in a creamy Dijon dressing.

Moroccan Couscous Salad (NF, V) – $23 (40 oz, serves ~10) / $35 (60 oz, serves ~15)
Pearl couscous with chickpeas, roasted vegetables, garlic, warm spices, and fresh parsley.

Farro & White Bean Salad (NF, V) – $23 (40 oz, serves ~10) / $35 (60 oz, serves ~15)
Farro with navy beans, cucumber, and tomato in a tangy shallot vinaigrette.

Barley Salad (NF, V) – $23 (40 oz, serves ~10) / $35 (60 oz, serves ~15)
Barley tossed with cherry tomatoes, zucchini, and red onion in a bright lemon vinaigrette.

Dinner

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All dinner entrées and hot sides are prepared in reheatable pans. Instructions for reheating are provided with your order.

Entrées – Meat & Poultry

Slow Roasted House Brisket (GF, NF) – $85 per pan
Serves 10. Slow-braised beef brisket, seared and finished with our signature spice rub.

Brisket & Hash (NF) – $140 per pan
Serves 10. Tender brisket paired with roasted potatoes, onions, and a savory mushroom–marsala sauce, paired with roasted vegetables.

Aztec Chicken (GF, Sauce contains nuts) – $140 per pan
Serves 10. Peruvian-style marinated chicken breast and thighs, oven-roasted and served with Aztec sweet potatoes and corn & black bean sauté. Chimichurri sauce on the side.

Chicken Marsala with Roasted Vegetables (NF) – $140 per pan
Serves 10. Roasted chicken in a rich mushroom–marsala sauce, paired with seasonal vegetables and wild rice pilaf.

Chicken Entrées (NF) – $80 per pan
Serves 10. Oven-roasted chicken Breast and Thighs, prepared in your choice of sauce or seasoning. Options include:

- **Orange Chicken (GF)** – Sweet and tangy house-made orange glaze.
- **BBQ Chicken (GF)** – Classic smoky barbecue sauce.
- **Lemon Herb Chicken (GF)** – Bright lemon and fresh herbs.
- **Chicken Curry (GF)** – Fragrant curry spices in a savory sauce.
- **Chicken Tinga (GF)** – Spicy tomato–chipotle sauce.
- **Jerk Chicken (GF)** – Caribbean-style with bold jerk seasoning.
- **Peruvian Chicken (GF)** – Roasted chicken marinated with garlic, lime, and Peruvian spices.

Vegan & Vegetarian Friendly

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Portobello Saltados (V, GF, NF) – $80 per pan
Serves 10. A plant-based take on the Peruvian classic: sautéed portobellos with tomatoes, onions, and peppers, finished with warm spices and served over quinoa.

Pasta with Mushroom & Lentil Meatballs (V, NF) – $80 per pan
Serves 10. Hearty oven-baked lentil and mushroom meatballs, paired with penne pasta and house marinara sauce for a comforting, protein-rich entrée.

Tofu Stir-Fry (V, NF, contains sesame) – $100 per pan
Serves 10. Crisp tofu tossed with seasonal vegetables in a light sesame–ginger sauce, served with vegan noodles. Fresh, vibrant, and satisfying.

Moroccan Chickpea & Squash Tagine (V, GF, NF) – $100 per pan
Serves 10. A North African-inspired stew of slow-simmered chickpeas, butternut squash, tomatoes, and aromatic spices. Served over jasmine rice for a hearty, fragrant dish.

Mujadara-Stuffed Peppers (V, GF, NF) – $100 per pan
Serves 10. Bell peppers filled with a classic Middle Eastern mujadara—lentils, basmati rice, and sweet caramelized onions—flavored with cumin and fresh parsley. Baked until tender, this authentic dish is aromatic, and comforting.

Hot Sides

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Rice Pilaf (V, NF) – $30 per pan
Serves 10. Fluffy jasmine rice pilaf, lightly seasoned with fresh herbs, garlic and onion.

Vegan Fried Rice (V, NF) – $30 per pan
Serves 10. Vegetable fried rice with cabbage, carrots, peppers, and onion in sesame–soy.

Roasted Red Potatoes (V, GF, NF) – $30 per pan
Serves 10. Diced red potatoes roasted with olive oil, salt, and pepper.

Roasted Sweet Potatoes (V, GF, NF) – $30 per pan
Serves 10. Oven-roasted sweet potatoes with a spicy finish.

Roasted Seasonal Vegetables (V, GF, NF) – $30 per pan
Serves 10. Chef's selection of fresh seasonal vegetables, roasted to perfection.

Grilled Vegetables (V, GF, NF) – $30 per pan
Serves 10. Seasonal squash, onion and peppers, lightly seasoned and grilled.

Corn & Black Bean Sauté (V, GF, NF) – $30 per pan
Serves 10. Corn and black beans with peppers, olive oil, and cumin.

Sweet Noodle Kugel (NF) – $35 per pan
Serves 10. Traditional sweet noodle casserole, baked with cinnamon and raisins until golden.

Scalloped Potato Kugel (NF) – $35 per pan
Serves 10. Layered potato kugel, baked in a creamy, savory custard until tender and golden.

Cold Salads

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Garden Salad (VG, NF, GF) – $30 per pan
Serves 10. Fresh greens, tomatoes, cucumbers, carrots, and red onion. Served with house vinaigrette on the side.

Harvest Green Salad (V, NF, GF) – $40 per pan
Serves 10. Kale and mixed greens with beets, carrots, sweet potatoes, candied pepitas, and spiced chickpeas. Served with sweet mustard vinaigrette on the side.

Kale, Fennel & Apple Salad (VG, NF, GF) – $40 per pan
Serves 10. Tender kale with shaved fennel, crisp apples, grapefruit, radishes, and pomegranate seeds. Served with honey–apple cider vinaigrette on the side.

Moroccan Couscous Salad (V, NF) – $23 small / $35 large
Small serves 10; large serves 15. Pearl couscous with roasted vegetables and chickpeas, flavored with warm spices and lemon.

Farro & White Bean Salad (V, NF) – $23 small / $35 large
Small serves 10; large serves 15. Farro with navy beans, cucumber, and tomato in a tangy shallot vinaigrette.

Potato Salad (GF, NF) – $23 small / $35 large
Small serves 10; large serves 15. Red potato salad with egg, celery, and onion in a creamy Dijon dressing.

Coleslaw (GF, NF) – $23 small / $35 large
Small serves 10; large serves 15. Shredded cabbage and carrots in a tangy, creamy dressing.

Fresh Baked Bread

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Dinner Challah Rolls (NF) – $15 per dozen
One dozen freshly baked challah rolls, 3 oz each, bagged.

Challah Pull-Apart Rolls (NF) – $6 each
Six rolls baked together in a soft, golden pull-apart loaf, 3 oz each.

Honey Wheat Pull-Apart Rolls (NF) – $8 each
Six soft, golden honey wheat rolls baked together in a pull-apart loaf, 3 oz each.

Vegan Challah Rolls (V, NF) – $15 per dozen
Egg-free and dairy-free rolls, baked until pale golden brown, 3 oz each.

Traditional Braided Challah (NF) – $6 each
Classic 1.5 lb braided challah loaf, golden and soft.

Ceremonial Braided Challah (NF) – $18 each
Large 4 lb, six strand challah, baked until deep golden brown, perfect for celebrations and gatherings.

Dessert Platters

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Signature Mini Cupcake Platter (NF) – $40 small / $79 large
Small serves 15; Large serves 30. Our bestselling mini cupcakes—Chocolate, Vanilla Celebration, and Red Velvet.

Custom Mini Cupcake Platter (NF) – $47 small / $95 large
Small serves 15; Large serves 30. Build your own assortment (choose up to 3 cake and frosting combinations) from Vanilla, Chocolate, Red Velvet, or Fudge (GF). Includes custom frosting colors, optional decorations, and an optional message plaque.

Cookie Platter (NF) – $33 small / $66 large
Small serves 20; Large serves 40. Includes Chocolate Chip, Sprinkle, Sunflower, Snickerdoodle, Chocolate Crinkle, and Oatmeal Raisin cookies.

Cookie & Bar Platter (NF) – $46 small / $86 large
Small serves 20; Large serves 40. Includes Chocolate Chip, Snickerdoodle, Chocolate Crinkle, Oatmeal Raisin, Blondies, Lemon Bars, and Brownies.

Celebration Cookie & Bar Platter (NF) – $42
Small serves 15: Large serves 30. A mixed assortment of our most popular cookies and bars with a seasonal twist. Tailor it to the event with theme options like Patriotic, Halloween, Rosh Hashanah, and more.

Nut-Free Bar Platter (NF) – $40 small / $79 large
Small serves 10; Large serves 20. Assortment includes Chocolate Brownies, Blondies, Raspberry Crumb Bars, Apricot Crumb Bars, and Lemon Bars.

Brownie Lollipop Platter (NF) – $86 small / $173 large
Small serves 15; Large serves 30. Chocolate-dipped brownie lollipops decorated with confetti quins, garnished with Sunflower Cookies.

Chocolate Lovers Platter (NF) – $55 small / $110 large
Small serves 15; Large serves 30. Includes Chocolate Brownies, Chocolate Chunk Banana Bread, Brownie Lollipops, Fudge Cupcakes, Chocolate Crinkles, and Blondies.

Gluten-Free Platter (GF) – $49 small / $95 large
Small serves 10; Large serves 20. Selection includes Millionaire Bars, Fudge Cupcakes, Chocolate Chunk Walnut Brownies, Trail Mix Cookies, and Chocolate-Dipped Coconut Macaroons. Made with gluten-free ingredients – ***Sunflower Bakery is not a gluten-free facility.***

Cakes

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Signature Cakes

Our signature cakes are available in a variety of flavors and designs, each baked with care and perfect for celebrations.

All cakes can be ordered in the following sizes:

- 6" round ($38, serves 8–10),
- 8" round ($55, serves 12–14),
- 10" round ($79, serves ~20),
- ½ sheet ($105, serves ~50), and
- Full sheet ($200, serves ~100).

Lemon Cream Cake (NF) The Chef's favorite, lemon cake is filled with tart lemon curd and creamy citrus buttercream. Two thick layers, 4 inches tall. Nut-free.

Almond Berry (GF) Our most popular cake, almond pound cake layered with berry jam and buttercream, topped with French macarons and berry dust.

Mocha Almond (GF, contains nuts) Gluten-free cocoa almond cake filled with chocolate ganache and mocha buttercream.

Sunny Carrot (NF) Classic carrot cake with warm spice, layered with pareve cream cheese frosting.

- 6” - $40
- 8” - $57
- 10” - $83
- ½ sheet - $110
- Full Sheet - $209

Sera Sera (NF) Inspired by our co-founder, this signature favorite features layers of chocolate and vanilla cake and buttercream in Sunflower's playful house style.

Devil's Fudge (NF) Decadent chocolate fudge cake filled with vanilla buttercream covered in ganache and fudge brownies.

Red Velvet (NF) Traditional red velvet cake with tangy cream cheese frosting.

Blonde Fudge (NF) Vanilla cake filled with Chocolate Buttercream, covered in rich ganache and buttery blondies.

Custom Sheet Cakes

Sizes include ¼ sheet ($55, serves ~25), ½ sheet ($100, serves ~50), and full sheet ($185, serves ~100). Buttercream roses available upon request.

Vegan Cakes

Our vegan cakes deliver all the flavor and celebration without dairy or eggs. Perfect for birthdays, holidays, or any occasion where a plant-based option is needed.

Custom Vegan Sheet Cakes

Available in carrot, chocolate or vanilla with vegan buttercream frosting. Personalized inscriptions included; edible images available upon request.

Sizes include ¼ sheet ($55, serves ~25), ½ sheet ($100, serves ~50), and full sheet ($185, serves ~100).

Vegan Cupcake Cake

A pull-apart cake made from our chocolate and vanilla vegan cupcakes, decorated with vanilla and chocolate buttercream and colorful sprinkles. Personalized inscriptions included; edible images available upon request. Available in

- **Small** (12 cupcakes) for $30,
- **Medium** (24 cupcakes) for $60, or
- **Large** (48 cupcakes) for $120.

Service & Setup

We're here to make your event seamless. Along with delicious food, Sunflower can provide the disposable serviceware and setup items you need to serve with ease. If you're unsure what's right for your event, our Customer Service team is happy to guide you – call us at 240-361-3698 or email us at orders@sunflowerbakery.org

Service Options

- **Serviceware** – $15 per set, serves 10 - Includes disposable plates, utensils, and napkins.
- **Sterno – $4/two pack** - Portable heat source to keep food warm in chafing dishes.
- **Chafing Dishes** - Available upon request. Contact us for pricing and availability.
- **Tent Cards** - Ingredient lists, allergen notes, and menu descriptions can be provided to display at your event upon request.
- **Menus & Signage** - Printed menus or dish descriptions available for buffet tables or stations.