

CATERING

Our creative menus and elegant design will make your next party a memorable experience!



Sullivan's is a family owned and operated business. We offer the best in event planning; gourmet food and catering; party supplies and rentals; custom invitations and announcements. We are always at your service and ready to handle your biggest ideas!!

We specialize in:

Corporate Events, Weddings, Theme Parties, Holiday Events, Family Reunions, Picnics, Pig Roasts, Crab Feasts and Oyster Roasts. Whether you are planning a corporate luncheon for 12, an outdoor party for 40, a formal wedding reception for 500 or a company picnic for 1,000, we are confident you will find our staff capable of meeting and exceeding your expectations for a well planned event.

Food is what we do best!!

Sullivan's employs some of the brightest minds in the catering industry which allows us to be able to customize any menu to suit your needs. Our recipes are tested again and again so that we offer only the best tasting dishes to satisfy even the most discriminating palette.

There is always a reason to celebrate!!

Sullivan's can help people celebrate their special occasions by providing unparalleled service in complete event planning and custom catering. Our theme parties are legendary. Our events are designed to help you to escape reality for a few hours. Browse through our varied menu selections, if you do not find what you are searching for, that does not mean we can not do it. Our menus and events are only limited by your dreams and imagination. Feel free to call or e-mail your ideas.

In addition to delicious food items, Sullivan's can provide rental equipment(tents, tables, chairs, china, flatware etc....), bartenders, beverage attendants, service personnel, picnic and paper supplies and customized menus.

For large events (from 100 to 5,000 people), we recommend our full service package. We'll come to your party, set up a buffet line, serve your guests, make sure that your food remains warm and replenished and then clean up afterwards.

If your party is smaller than 100 guests, please consider ordering a [Sullivan's Party Pack](#) It's less expensive & a great way to feed your guests without having to pay any additional service charges!

Let our catering staff help you plan your party. Our staff will prepare a written proposal explaining exactly what food & service you will receive & how much it will cost.

For full service events there will be a \$235.00 minimum service charge or 15% of the cost of the food. This covers the charges for the staff to set up the buffet line, keep the chafing dishes full & clean up afterwards. We plan to serve for 2 hours. The serving time may be extended for an additional charge.

Sorry, we don't serve beer or alcoholic beverages.

Whenever you need to feed 20-100 people, a Party Pack will give you plenty of food for the BEST price. Our Party Packs are great for any "get-together": family events, graduations, rehearsal dinners, office lunches, training sessions, tail gate parties, picnics, promotion/retirement parties or church events

Party Packs are limited to a minimum of 20 people & a maximum of 100 (whatever the number of people, the count must be divisible by 5) & 24 hours notice is required. In order to maintain the food at the temperatures required by the health department until serving time, we will pack your food in special thermal boxes that will hold constant hot/cold temperatures for a minimum of three hours. When ready to serve, just remove the aluminum pans from the boxes, set them on the table & dig in. Hot food will be **hot** & cold food **cold**.

Payment must be made by credit card prior to deliveries.

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Beverages

Soft Drinks, Juice, Water, & Beverage Services

Our cold beverage service includes disposable beverage cups, ice, an ice bucket and ice scoop.

Soft Drinks - All of our Soft Drinks come in cans. You can pick from the choices below, or you can ask us to send an assortment **.85 each**

Coke	Pepsi	Sprite	Mountain Dew
Diet Coke	Diet Pepsi	Diet Sprite	Iced Tea

Fruit Juice - All of our Fruit Juices come in bottles. You can pick from the choices below, or you can ask us to send an assortment **1.35 each**

Orange	Apple	Grape	Cranberry
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Bottled Spring Water - Bottled Spring Water **1.25 each**

Propel Fitness Water - Vitamin-Enhanced and focused to keep your energy level high. It's how Gatorade does Water **2.00 each**

Sparkling Water - Bottled Sparkling Water **1.40 each**

Red Bull - A functional beverage with a special formulation and combination of ingredients. It has been specially developed for times of increased mental and physical exertion. **2.75 each**

Diet Snapple - 16 ounce bottles of Diet Lemonade or Diet Iced Tea **1.75 each**

Starbucks® Mocha Frappuccino - A delightfully sweet, creamy combination of chocolate, Starbucks® Latin American coffees and milk **2.50 each**

Lemonade Service - Fresh Homemade Lemonade served in an Airpot or Punch Bowl **.85 per cup**

Iced Tea Service - Fresh Homemade Iced Tea served in an Airpot or Punch Bowl **.85 per cup**

Punch Service - Fresh Fruit Punch served in an Airpot or Punch Bowl **.85 per cup**

Hot Beverages & Milk

Gourmet Coffee Service - Freshly Brewed Gourmet Coffee, Regular or Decaf. Requires a minimum of 30 cups. Served in Airpots with Disposable Coffee Cups, Plain and Flavored Creamers, Sugar, Sweet & Low, and Stirrers. **1.00 per cup**

Disposable Coffee Box - Freshly Brewed Gourmet Coffee, Regular or Decaf. Serves 12 cups per box. Served in Disposable Coffee Box with Disposable Coffee Cups, Plain and Flavored Creamers, Sugar, Sweet & Low, and Stirrers. **14.40 each**

Hot Tea Service - Tea Bags and an Airpot of Hot Water. Requires a minimum of 30 cups. Served with Disposable Coffee Cups, Plain and Flavored Creamers, Sugar, Sweet & Low, Stirrers, and Lemon Slices. **1.00 per cup**

Hot Chocolate Service - Individual Packets of Hot Chocolate and an Airpot of Hot Water. Requires a minimum of 30 cups. Served with Disposable Coffee Cups and Stirrers. **1.00 per cup**

Hot Apple Cider Service - Homemade Apple Cider served in Airpots. Requires a minimum of 30 cups. Served with Disposable Coffee Cups. **1.00 each**

2% Milk Chugs - Individual Milk Chugs. Choice of Chocolate or Regular Milk. Served Chilled **1.35 each**

Breakfast

FRIED YUKON GOLD OBRIEN POTATOS 2.00 per guest
With Red & Yellow Peppers, Paprika and Lemon zest.

CRISP APPLEWOOD SMOKED BACON 2.00 per guest
or **COUNTRY SAUSAGE**
(two pieces per person)

BREAKFAST BEVERAGES 2.00 per guest
Bottled Juices, Milk, Spring Water Gourmet Coffee and Tea Service

FRESH FRUIT SEASONAL SALAD 2.25 per guest

ASSORTED YOGURTS 2.50 each

NEW YORK BAGEL BAR 2.65 per guest
Assorted Freshly Baked Bagels with Plain, Vegetable and Scallion Philadelphia Cream Cheeses

ASSORTED BREAKFAST CEREALS WITH MILK 2.75 per guest

CAKES AND LOAVES 2.95 per guest
Assorted Coffee Cakes, Sliced Breakfast Loaves and Strudels

WAFFLE STATION 3.00 per guest
Golden Belgian Waffles are produced from a cast iron waffle maker. Accompanied with An assortment of toppings:
* Strawberries * Blueberries
* Raspberries * Sliced Bananas
* Whipped Cream

FRESH FRUIT SALAD (10 person minimum) 3.00 per guest
Cubed melons, grapes, oranges, strawberries, pineapple, and kiwi. Accompanied with granola or yogurt sauce for topping or dipping.

FRESH FRUIT DISPLAY 3.00 per guest
Sliced and Peeled Melons, Grapes, Strawberries, Kiwi, Oranges and Pineapples

HOT SANDWICHES 3.00 per guest
(Served on Egg Muffin, Bagel, White or Wheat Bread, or Fresh Baked Croissant)
* Ham & Cheese * Egg and Cheese
* Sausage, Egg, and Cheese * Bacon, Egg, and Cheese

SMOOTHIE STATION 3.00 per guest
The tropics have arrived! An elaborate display of fresh fruit adorn a station fully Prepared to spout lusciously chilled smoothies. Blend able ingredients include:
* Strawberries * Pina Colada Mix * Banana
* Peaches * Apple * Coconut
* Nonfat Frozen Yogurt * Assorted Juices * Mango

Add a nutritional boost:

* Ginkgo Biloba * Ginseng
* Spirulina * Vitamin C

SMALL FRESH FRUIT DISPLAY 3.25 per guest

DONUT DELIRIUM 3.25 per guest
An Assortment of the Most Popular Donuts to Include Powdered, Glazed and Jelly Filled

SPANISH FRITTATA 38.00 per guest
FRITTATA (SERVES 8 TO 10 GUESTS)
Your Choice of Spanish with Potato, Chorizo or Turkey Sausage and Caramelized Onion
~Vegetarian with Tri-Colored Peppers, Zucchini, Caramelized Onion and Gruyere
~Italian with Spinach, Sun Dried Tomatoes, Artichoke Hearts and Italian Cheeses

CONTINENTAL BREAKFAST 3.95 per guest
Baked Fresh Daily, Pastries, Petite Danish, Muffins, Scones and Croissants. Served with Sweet Butter and Jam

CROISSANT SANDWICHES 3.95 EACH
Your Choice of Nutella, Peanut Butter and Jam, Egg and Cheese,
Egg and Ham or Bacon Or Smoked Salmon and Herbed Cream Cheese (add 1.00)

OMELETTE STATION 4.00 per guest
One of our trained Chefs transforms a special egg blend into a light, fluffy and seasoned Omelets before your eyes. Fill your omelets with these selections:
* Fresh Scallions * Mushroom
* Tricolor Peppers * Diced Tomatoes
* Diced Ham * Assorted Cheeses

BREAKFAST BAGEL, ENGLISH MUFFIN 4.95 each
OR **BISCUIT SANDWICHES**
Egg Sandwich with your choice of Country Ham and Swiss, or Roast Turkey and Cheddar

ON THE HEALTHY SIDE 5.00 per guest
Assorted Nonfat Yogurt, Freshly Baked Muffins, and Fresh Whole Fruit

BREAKFAST BURRITO 5.95 EACH
Fluffy Scrambled Eggs, Tri-Colored Peppers, Homemade Pico de Gallo, and Pepper-Jack Cheese with your choice of Chorizo or Turkey Sausage

BOXED BREAKFAST 5.95 per guest
Your Choice of Low Fat Yogurt with Granola, Bagel with Cream Cheese or Miniature Muffin and Danish Duo, Accompanied by Fresh Fruit Salad, and Apple Juice, Orange Juice or Water

WAFFLE STATION 5.95 per guest
Waffles Made to Order, to Include the Following Toppings Chopped Nuts, Whipped Cream, Powdered Sugar, Your Choice of Fruit Topping, Sweet Butter and Maple Syrup

CARVING ROAST 6.95 per guest (5 oz portion, min 25 guests)
Choice of Dijon Roast Turkey, Slow Roasted Beef with Garlic Au Jus, Honey Cloved Baked Ham, served with Miniature Rolls and Assorted Chutneys
Roast Pork Loin ~ 7.50 • Leg of Lamb ~ 8.95
Prime Rib ~ 9.95 per guest • Beef Tenderloin ~ 12.95

A HEALTHY BEGINNING 6.99 per guest
Yogurt with Fresh Granola, Assorted Seasonal Berries, and a Miniature Bran Muffin

OMELETTE STATION 7.25 per guest
To Include Farm Fresh Eggs, Cheddar, Swiss, Mozzarella, Feta, Tomatoes, Green Peppers, Mushrooms, Spinach, Onions, Ham, Sausage, Bacon

SWEET AND SAVORY STATION 7.95 per guest
Crepes Made to Order, to Include Eight of the Following Toppings Swiss, Brie, Goat Cheese, Spinach, Asparagus Tips, Mushrooms, Sun Dried Tomato, Ham, Snipped Chives, Smoked Salmon, Nutella, Toasted Coconut, Fresh Bananas, Fresh Berries, Whipped Cream and Fruit Fillings

ON THE GO! 7.95 per guest
Assorted Pastries and Danish Bakery Fresh Fruit, Grain or Nut Muffins Assortment of Fresh Bagels with Cream Cheese Assorted Cereals Fresh Fruit Assorted Fruit Juices and Low fat Milk (Upon request) French Roast coffee, Regular and Decaf Hot Tea

BREAKFAST EGG WRAPS 7.95 EACH
Your Choice of the Following Wraps Accompanied by Home Style Hash Browns and Fresh Fruit Salad or Orange Juice
~ Ham & Swiss • Bacon & Cheddar • Tomato & Feta Cheese • Sausage & Pepper Jack • Southwestern Style

LOTS OF LOX 7.95 per guest
Thinly Sliced Nova Scotia Smoked Salmon Accompanied , Sliced Tomatoes, Cucumbers, Capers, Olives, Bermuda Onions and Freshly Baked Assorted Bagels and Cream Cheese.

OMELETS TO GO 8.95 per guest
Baked Individual Omelets with a Choice of Up to Three Fillings Accompanied by Petite Croissants, Home Fries And your Choice Of Fresh Fruit Salad or Orange Juice
~ Swiss • Mozzarella • Feta • Cheddar • Sausage • Ham • Bacon • Tomato
•Mushrooms • Green Peppers • Onions • Spinach • Sun Dried Tomatoes

BREAKFAST BUFFET **9.75 per guest**

Farm Fresh Scrambled Eggs with Your Choice of Ham, Bacon, Sausage or Turkey Sausage. Accompanied by Home Fried Potatoes, Petite Danish, Muffins, Scones, Croissants and your choice of Seasonal Fresh Fruit Salad or Orange Juice

THE SULLIVAN **9.95 per guest**

Fluffy Scrambled Eggs or Omelet's Crisp Bacon Strips, Ham and Country Sausage Links Chef's Choice of Potatoes Assorted Cereals with Milk or Southern Style Grits Hot Buttermilk Biscuits Cinnamon Baked Apples Assorted Preserves and Butter Assorted Fruit Juices

THE JEFFERSON **11.95 per guest**

French toast served with Maple Syrup and Preserves, Apple wood Bacon or Country Sausage, Sliced Seasonal Fruit, Assorted Chilled Juices, Freshly Brewed Coffee

FIESTA BREAKFAST **12.95 per guest**

Scrambled Eggs with Shredded Cheddar Cheese, Diced Onion, and Chopped Green Peppers rolled in a Flour Tortilla and served with salsa on the side. Assorted Breakfast Breads Served with Butter and Preserves. Fruit Kabobs Cubed Fruit Skewered and Elegantly Displayed Individual Fruit Yogurts Assorted Chilled Juices Freshly Brewed Coffee

THE RICHMOND **14.95 per guest**

Savory Sausage and Triple Cheese Strata or Omelet's Fresh Tropical Fruit Salad Assorted Fruit and Nut Scones Assorted Fruit Jellies, Jams and Creamery Butter Assorted Cereals Fresh Fruit Whipped Cream Assorted Fruit juices and Low fat Milk (Upon request), French Roast Coffee – Regular and Decaf Hot Tea

SOUTHERN STYLE **14.95 per guest**

Fluffy Scrambled Eggs or Omelet's, Crispy Bacon and Sausage Links, Belgian Waffles, Hash Browns, Grits or Hominy, Assortment of Fresh Bagels with Cream Cheese, Toast or Biscuits, Cheddar Cheese, Sausage Gravy, Sautéed Mushrooms, Assorted Cereals, Fresh Fruits, Whipped Cream, Assorted Fruit Juices and Low fat Milk (Upon request), French Roast Coffee – Regular and Decaf, Hot Tea

SOUTHERN SUNRISE SPECIAL **\$14.95 per guest**

Fresh Baked Muffins, Croissants, and Bagels, Fresh Fruit Salad/Platter with Honey Lemon Yogurt Dressing, Scrambled Eggs with choice of Cheese, Sautéed Vegetables, Salmon Roasted with Tomatoes, Basil, and Balsamic Vinaigrette, Apple Sour Cream, Pound Cake and Mini Pastries.

THE ARLINGTON **16.95 per guest**

Cheese Filled Blintzes with Fruit Toppings, Brown Sugar and Whipped Cream Fresh Tropical Fruit Salad, Assorted Fresh Danish, Muffins and Croissants, Assorted Fruit Jellies, Jams and Creamery Butter, Fresh Fruit, Assorted Fruit Juices and Low fat Milk (Upon request), French Roast Coffee – Regular and Decaf, Hot Tea

FRESHLY BREWED COFFEE

Offering Freshly Brewed Caffeinated and Decaffeinated Coffee, all ground fresh daily. Also a selection of Herbal Teas.

* Coffee in a box (*serves 8-10 cups*) **\$18**

* Air Pot (*serves 8-10 cups*) **\$18**

* Small Urn (*serves 40 cups*) **\$80**

* Large Urn (*serves 80 cups*) **\$140**

High Tea Menu

Open faced Cucumber Sandwiches

Egg Salad Sandwiches

Chicken Salad Sandwiches

Fresh Baked Scones

Fresh Baked Crumpets

Fresh Baked Chocolate Pastries

Fresh Baked Fruit Tartlets

@ 14.95 per guest + Tax + Gratuity

Silver Tea Service

Silver Platters

Linen Table Cloth

Centerpiece

China plates, tea cups and saucers

@ \$6.00 per guest

Luncheon Events

Not pizza again! Just a choice of over 50 entrees to choose from. Sullivan's serves the corporate conference room daily with overstuffed sandwiches, popular for their regional varieties; hot lunches, bringing comfort food to the cubicle; and entrée salads, both refreshing and innovative.

Salads

SIMPLY SALAD

\$3 per guest (min. 10)

- * Baby Greens Salad * Country Coleslaw * Salad of Wild Greens
- * Caesar Salad * Garden Harvest * Neoclassic Greek
- * Simple Cole Slaw * Jade Salad * Cucumber-Tomato
- * Fresh Fruit Salad * Black-Eyed Pea Salad * Cucumber and Tomato Basil

PASTA SALADS

- * Tricolor Tortellini * Thai Pasta Salad * Bowtie with Spinach
- * Tricolor Rotini * Orzo & Grilled Corn Salad * Pasta Primavera
- * Macaroni Salad * Pasta, Mozzarella and Sun Dried Tomatoes

POTATO SALADS

- * Down Home Potato Salad * Grilled Red Bliss * Broccoli and Potato

SUPER SALADS

4.50 per guest

- * **TARRAGON TURKEY SALAD** – Cubed breast of turkey, diced green and red peppers, And wild rice tossed with sweet basil dressing
- * **SESAME CHICKEN SALAD** – Chicken strips marinated in a ginger soy sauce, crisp iceberg lettuce, sweet red peppers, chow mein noodles, mandarin oranges, and poppy seed dressing

* **SUNSHINE SALAD** – Sliced chicken, mushrooms, Roma tomatoes, red onions, raisins, And walnuts served on fresh baby greens

* **MAURICE SALAD** – Chunks of ham, turkey, Swiss cheese, and sweet gherkins served On a bed of greens with creamy Maurice dressing

* **CHICKEN & BROCCOLI WITH SPINACH LINGUINE** – Grilled chicken, roasted red Peppers, fresh broccoli crowns, tossed with basil vinaigrette dressing

* **FRESH SALMON PASTA SALAD** – Fresh grilled salmon, penne pasta, Tomatoes, bell peppers, and black olives tossed with an herb Vinaigrette dressing

* **PROVENCAL TUNA PASTA** – Tri-colored rotini, all white albacore tuna, red peppers, broccoli, spinach, carrots, zucchini, herb Vinaigrette dressing

* **NICOISE SALAD** – Freshly Grilled Tuna on a Bed of Lettuces with Tomato Wedges, Nicoise Olives, Green Beans, Red Bliss Potatoes And Hard-cooked Eggs, offered with Mustard Vinaigrette

Entrée Salads

GARDEN SALAD ENTRÉE

Lettuce, Tomato, Cucumbers & house dressing on the side.

5.95 per guest

GARDEN SALAD WITH CHICKEN ENTRÉE

Lettuce, Tomato, Cucumbers & house dressing on the side, topped with grilled Chicken breast.

9.95 per guest

GARDEN SALAD WITH PORK ENTRÉE

Lettuce, Tomato, Cucumbers & house dressing on the side, topped with NC style BBQ

9.95 per guest

CAESAR SALAD

Tossed Crisp Romaine Lettuce, Garlic Croutons and Shaved Parmesan Cheese, Accompanied by our Signature Caesar Dressing

5.95 per guest

CHICKEN CAESAR SALAD (Traditional or Southwestern)

Marinated Chicken Tossed with Crisp Romaine Lettuce, Garlic Croutons and Shaved Parmesan Cheese, Accompanied by our Signature Caesar Dressing

9.95 per guest

Shrimp or Steak 10.95

GREEK SALAD

Crisp Mixed Greens Tossed with Tomatoes, Cucumbers, Onions, Kalamata Olives & Feta Cheese, Accompanied by our Creamy Feta Cheese Dressing

8.95 per guest

COBB SALAD

Mixed Greens, Tossed with Grilled Chicken, Baby Cobbs, Cheddar Cheese, Avocado, Chopped Eggs, Tomato Wedges and Crumbled Bacon Complemented by Your Choice of Peppercorn Ranch or Blue Cheese Dressing

10.95 per guest

TUSCAN SALAD

Baby Field Greens And Radicchio, Tossed With Goat Cheese, Toasted Pine Nuts, Dried Cranberries Accompanied by a Balsamic Vinaigrette

9.50 per guest

SOUTHWESTERN CHICKEN OR BEEF

Mixed Greens Topped with Adobe Marinated Chicken or Beef, Black Beans, Pico De Gallo, Corn, Guacamole, Sour Cream and Jack Cheese and Either a Spicy Ranch or a Cilantro Lime Vinaigrette

10.95 per guest

SALMON SPA SALAD

Herb Marinated Grilled Filet of Salmon On a Bed of Mixed Greens with a Lemon Thyme Vinaigrette

11.95 per guest

SALAD BOWLS Serves 12 to 15

GARDEN SALAD BOWL

Lettuce, Tomato, Cucumbers & house dressing on the side.

\$33.90

GARDEN SALAD WITH CHICKEN BOWL

Lettuce, Tomato, Cucumbers & house dressing on the side, topped with grilled Chicken breast.

\$62.05

GARDEN SALAD WITH BARBECUE BOWL

Lettuce, Tomato, Cucumbers & house dressing on the side, topped with NC style BBQ.

\$62.05

CAESAR SALAD BOWL

Classic Caesar Salad.

\$33.90

CAESAR SALAD WITH CHICKEN BOWL

Classic Caesar salad, topped with grilled Chicken breast.

\$62.05

Sandwiches

Menu Instructions: Sandwiches served on your choice of: Fresh Baked Rye, White, Wheat, Sub Roll, Croissant, Kaiser Roll, Wheat Roll, Onion Roll or Poppy Seed Roll. All lunches include one complimentary beverage per person. Please make beverage selections under the Complimentary Beverages category. If additional beverages are required please order under Additional Beverages category.

Platters

All platters come with one complimentary beverage per person. Please make beverage selections under the Complimentary Beverage category.

EXECUTIVE DELI DISPLAY

A Platter of Sliced Dijon Roasted Turkey, Herb Roast Beef, Honey Glazed Ham, Corned Beef And Salami, Accompanied by an Assortment of Freshly Baked Breads and Rolls. Served with Lettuce, Tomato, Onions and Condiments, Your Choice Of Two Accompaniments*, Cookies and Brownies

11.95 per guest

Entrée Salads packaged in individual containers, with fork & napkin. Priced per guest.

SANDWICH TRAY **11.95 per guest**
Buffet Item (Priced per person) ~ *Min Qty 10*
A selection of our most popular sandwiches from our menu attractively arranged on a serving platter accompanied by complimentary beverages of your choice, fruit salad, chef's choice of side dish and a dessert tray.

WRAP TRAY **11.95 per guest**
Buffet Item (Priced per person) ~ *Min Qty 10*
A selection of our most popular wraps (*Sweet November, Chicken Caesar, Chicken Cordon Bleu, Jack Turkeys and Pesto Chicken*) accompanied by complimentary beverages of your choice, fruit salad, chef's choice of side dish and a dessert tray.

Sandwich Box Lunches

Each box lunch is accompanied by a chef's choice of a side dish, a dessert and a complimentary beverage of your choice

BLT **9.95 per guest**
Bacon, lettuce, tomato and white cheddar cheese served on freshly-baked roasted tomato bread with mayonnaise served on the side. Served with a chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

GARDEN CLUB (Vegetarian) **9.95 per guest**
Hummus, carrots, cucumbers, lettuce, tomatoes and sprouts served on seven grain bread with green goddess dressing on the side. Served with lettuce and tomato, chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

HONEY BAKED HAM AND SWISS **9.95 per guest**
Sweet, smoky ham, Swiss cheese, on Italian ciabatta bread with mayonnaise and Dijon mustard on the side. Served with lettuce and tomato, chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

CHICKEN SALAD **9.95 per guest**
A mayonnaise-based salad with celery, onions, walnuts and cranberries served on a croissant with lettuce and tomato, chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

NEW YORKER **9.95 per guest**
Oven-browned turkey breast, Swiss cheese and cole slaw on rye bread with Thousand Island dressing on the side. Served with chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

TUNA SALAD **9.95 per guest**
Tuna, celery, onions and herbs served with lettuce and tomato, chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

ROAST BEEF AND CHEDDAR CHEESE **9.95 per guest**
Tender, thin sliced, rare roast beef and white cheddar cheese served with mayonnaise and horseradish sauce on the side. Served with lettuce and tomato, chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

ROAST TURKEY BREAST **9.95 per guest**
Moist, tender turkey breast and white cheddar cheese with honey mustard dressing and mayonnaise on the side. Served with lettuce and tomato, chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

SMITHFIELD COUNTRY CLUB **9.95 per guest**
Sliced roast chicken, Smithfield ham, and Swiss cheese with mayonnaise and Dijon mustard on the side. Served with lettuce and tomato, chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

VEGGIE DELIGHT (Vegetarian) **9.95 per guest**
Dill-havarti and white cheddar cheeses, lettuce, tomato and red onion with Thousand Island dressing on the side. Served with chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

Wrap Box Lunches

Each box lunch includes a chef's choice of side dish and dessert, along with a complimentary beverage of your choice.

CHICKEN CAESAR **9.95 per guest**
Savory, sliced roast chicken breast, parmesan cheese, red onions, Romaine lettuce and Caesar dressing, wrapped in a soft flour tortilla. Served with chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

CHICKEN CORDON BLEU **9.95 per guest**
Sliced roast chicken breast, ham, Swiss cheese and blue cheese dressing wrapped in a soft flour tortilla. Served with chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

SWEET NOVEMBER **9.95 per guest**
Thinly-sliced roasted turkey breast, bacon, and provolone cheese with honey mustard dressing wrapped in a soft flour tortilla. Served with chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

TURKEY AND SWISS **9.95 per guest**
Thinly-sliced, oven-browned turkey breast and Swiss cheese with green leaf lettuce and creamy Italian dressing wrapped in a soft tortilla. Served with chef's choice of a side dish, a dessert, and a complimentary beverage of your choice.

Complimentary Beverages

Please make selections for complimentary beverages. Beverages are delivered packed in ice.

12 oz. Coke or Pepsi Products and Bottled Water

Hors D'oeuvres

HEADS WON'T STOP TURNING AT THE COCKTAIL RECEPTION IN WHICH YOU SERVE OUR ARTISTICALLY CREATED HORS D'OEUVRES BLENDED WITH A VARIETY OF FLAVORS TO SATISFY YOUR GUESTS' PALATES .

STATIONS

To Complement Any of Your Events, add an Interactive Chef Attended Station

Omelet Station
Waffle station
Pasta Station
Carving Station
Crepe Station
Chicken or Steak Fajita Station
Stir-Fry Station
Taco Bar

HORS D' OEUVRES

(With an ever expanding list of hundreds, this list represents a sample)

Select up to five items for \$20.95 per guest, any additional items can be selected for an additional charge of \$2.00 per item, per guest.

Or choose from one of our selected menus...

Carving Station \$6.95

Roast Baron of Beef, Turkey or Honey Glazed Ham

COLD POACHED SALMON DISPLAY \$175.00

Whole Poached Salmon Decorated with Cucumber Scales, Served with Pink Peppercorn Tartar Sauce and Assorted Dark Breads

Pot Stickers \$3.95

Smoked Salmon Cups Mousse served \$2.50

Smoked Salmon and Cream Cheese in Phyllo Cups

Crab Stuffed Mushroom Caps \$2.00

Italian Sausage Stuffed Mushroom Caps \$2.00

Tomato and Pesto Crostini \$2.00

Spanakopita \$2.25

Wedges os Spinach and Feta Cheese surrounded by Phyllo Dough.

Wraps Cut Into Pinwheels \$3.00

Meat and Cheese Tray \$3.95

Your choice of three meats and cheeses.

All Meat Tray \$3.95

Your choice of four deli meats.

Italian Anti Pasta Board \$3.95

Pepperoni, Salami, Provolone Cheese, Marinated Mushrooms, Olives, Hot Peppers and Focaccia Wedges.

Assorted Sliced Bread and Dollar Roll Tray \$1.00

Fresh Baked Roll Tray \$1.50

Sandwich Tray \$4.95

Includes white/ wheat breads with Ham, Turkey, Roast Beef, Tuna and Chicken Salad.

Sub Sandwich \$4.95

Choose three of the following meats: Roast Beef, Ham, Turkey, Cotto Salami, Corned Beef or Beef Bologna. Topped w/ Swiss, American, Provolone or Cheddar cheeses with lettuce, tomatoes and onion.

Ham Biscuits \$2.75

Spiced Shrimp \$7.50

Chicken Wing Tray \$3.95

Choice of: fried, buffalo, barbecue, teriyaki or tequila lime wings. With your choice of dipping sauces served in the center: barbecue, honey mustard, Dijon mustard, ranch and blue cheese.

Chicken Fingers \$3.95

With your choice of dipping sauces served in the center: barbecue, honey mustard, Dijon mustard, ranch and blue cheese.

Catfish Fingers \$5.95

Coriander Lime Shrimp \$7.50

Mango Crab Salad on a Toasted Baguette \$2.50

Tomato, Mozzarella Basil Bruschetta \$2.00

Mozzarella and Grape Tomato Skewers with Basil Pesto \$2.00

Miniature Beef or Salmon Wellington \$7.95

Smoked Salmon \$3.25

Coconut Shrimp with Polynesian Chutney \$7.50

Dipping Sauce \$7.50

Miniature Crab Cakes with a Cilantro \$3.50

Cream Sauce \$3.50

Petite Lamb Chops with a Mint Julep \$5.95

Glaze \$5.95

BBQ Pork on a Sweet Potato Biscuit \$2.75

Beef Tenderloin Crostini with Gorgonzola \$7.95

Cream \$7.95

Rosemary Skewered Beef \$3.95 Tenderloin \$7.95

Medallions \$7.95

Smoked Chicken Quesadilla \$2.75

Smoked Salmon Canapé \$2.50

Fresh Sea Scallops Wrapped Double \$3.95

Smoked Bacon \$3.95

Tex Mex Egg Roll \$2.95

Marinated Lamb, Chicken or Beef \$5.95

Brochettes \$5.95

Crab Cakes w/ Dipping Sauce \$7.50

Gulf Shrimp wrapped in Country Bacon \$7.50

Mushroom-Bacon Bundles \$2.00

Beef Roulades \$5.95

Apple Walnut Chicken Strips \$3.95

Turkey-Cranberry Quesadillas \$2.75

Winter Glazed Fruit Kebabs \$3.50

Ricotta Sun-Dried Tomato & Basil \$2.00

Curried Shrimp \$7.50

Tropical Chicken Skewers \$3.95

Molasses-Glazed Cocktail Ribs \$6.95

Barbecued Ribs and Wings \$6.95

Assorted Crostini \$2.00

B-L-Tea Sandwiches \$2.75

Deviled Eggs \$2.00

Swedish Meatballs \$2.75

Italian Meatballs \$2.75

Teriyaki Meatballs \$2.75

Sweet and Sour Meatballs \$2.75

Italian Sausages \$2.75

Cocktail Sausages \$2.50

Sausages in Puff Pastry \$3.00

Mini Corn Dogs \$2.50

Mini Egg Rolls \$2.50

Taquitas \$2.50

Mini Quiche \$3.00

Mini Cherry Cheese Cakes \$2.75

Nine Layer Dip \$2.95

Hot Crab and Artichoke Dip \$3.00

Spinach and Water Chestnut Dip \$2.00

Hummus \$1.75

Border Queso Dip \$2.50

Black Beans and Corn Salsa Dip \$2.00

Salads \$4.50 or \$2.50 Each

Choose four of the following: potato salad, cole slaw, macaroni salad, pasta salad, garden salad, ceasar salad...

Fresh Fruit Tray or Salad \$2.95

Fresh Vegetable Tray \$2.50

Assorted Cheese Tray \$3.50

Chocolate Fondue \$5.50

w/ Fresh Fruit

Assorted Cheese Cake Truffles \$3.00

Assorted Cheese Cakes \$3.00

Assorted Cream Pies \$3.00

Assorted Fruit Pies \$3.00

Bourbon Pecan Tartlets \$2.00

Assorted Sheet Cakes \$2.00

Rum Balls \$2.00

Bourbon Balls \$2.00

Assorted Cookies \$2.00

Soft Drinks and Punch \$2.50

Coffee and Iced Tea \$2.50

****Platters****

Large serves 50 people

Medium serves 25 people

Small serves 15 people

Holiday Specials

I

8.95 per guest
Salad selection,
Soup selection
Fresh Baked Bread
Assorted dessert

II

8.95 per guest
Assorted Sandwiches
Soup selection
Potato Chips
Assorted Desserts
Veg Out
Vegetarian Salad
Choice of (2) Salads
Cookies and Brownies

III

8.95 per guest
Wings
Meatballs
Fresh Vegetable Tray
Assorted Cheese Tray
Spinach and Water Chestnut Dip

IV

8.95 per guest
Smoked Salmon
Meatballs
Fresh Vegetable Tray
Assorted Cheese Tray
Fresh Fruit Tray

V

8.95 per guest
Wings
Meatballs
Mini Quiche
Fresh Vegetable Tray
Border Queso Dip

VI

8.95 per guest
Smoked Salmon Cups *Smoked Salmon and
Cream Cheese Mousse served in Phyllo Cups*
Meatballs
Mozzarella and Grape Tomato Skewers
with Basil Pesto
Assorted Cheese Tray
Fresh Fruit Tray

VII

9.95 per guest
Cold Cuts and Cheese Tray
Assorted Sliced Bread and Dollar Roll Tray
Meatballs
Fresh Vegetable Tray
Assorted Cheese Tray
Spinach and Water Chestnut Dip

VIII

10.95 per guest
Assorted Sandwiches
Side Salad
Fresh Fruit Salad
Cookies and Brownies

IX

10.95 per guest
(Grilled Chicken, Roast Beef, House-
smoked Turkey, Westphalia Ham, Swiss
and Provolone Cheese, Lettuce, Tomato,
Pickles, Mustard and Mayonnaise)
Choice of Salad,
Fresh Baked Bread
Assorted Dessert

X

12.95 per guest
Tandori Chicken Skewers with Lemon
Yogurt Sauce
Spinach Feta Pinwheels
Fresh Seasonal Fruit Display
Cherry Tomatoes filled with Herb Cheese,
Match Stick Crudités served with Maytag
Blue Cheese

XI

12.95 per guest
Chicken Fingers
Spring Rolls
Spanakopitta
Fresh Vegetable Tray
Fresh Fruit Tray
Border Queso Dip

XII

14.95 per guest
Beef And Chicken Pot Stickers
Spring Rolls
Mini Quiche
Fresh Fruit Tray
Fresh Vegetable Tray
Assorted Cheese Tray
Spinach and Water Chestnut Dip Served
In Pumpernickel Bread Bowl

XIII

14.95 per guest
Cold Cuts and Cheese Tray
Assorted Sliced Bread and Dollar Roll Tray
Chicken Fingers
Mini Quiche
Fresh Vegetable Tray
Assorted Cheese Tray
Nine Layer Dip

XIV

14.95 per guest
Carving Station
*Roast Baron of Beef, Turkey or Honey Glazed
Ham*
Assorted Sliced Bread and Dollar Roll Tray
Chicken Fingers
Assorted Meatballs
Fresh Vegetable Tray
Assorted Cheese Tray
Spinach and Water Chestnut Dip Served
In Pumpernickel Bread Bowl

XV

14.95 per guest
Fresh Pulled Pork Barbecue on Snow Flake
Rolls
Chicken Fingers
Assorted Meatballs
Fresh Vegetable Tray
Fresh Fruit Tray
Black Beans and Corn Salsa Dip
Brownie Bites

XVI

14.95 per guest
Cold Cuts and Cheese Tray
Assorted Sliced Bread and Dollar Roll Tray
Egg Rolls
Mini Quiche
Assorted Meatballs
Fresh Vegetable Tray
Assorted Cheese Tray
Spinach and Water Chestnut Dip Served
In Pumpernickel Bread Bowl

XVII

14.95 per guest
Assorted Wings
Meatballs
Ham Biscuits
Vegetable Tray
Fruit Tray
Punch

XVIII

14.95 per guest
Smoked Salmon and Cream Cheese
Mousse in Phyllo Cups
Sausage Rolls
Cheese Tray
Vegetable Tray
Spinach and Water Chestnut Dip Served in
a Pumpernickel Bread Loaf
Rum Balls

XIX

14.95 per guest
 Tandori Chicken Skewers with Lemon
 Yogurt Sauce
 Spinach Feta Pinwheels
 Fresh Seasonal Fruit Display
 Cherry Tomatoes filled with Herb Cheese,
 Match Stick Crudités served with Maytag
 Blue Cheese
 Choice of Two Rum Balls, Bourbon Balls,
 Gourmet or Seasonal Cookies or Sheet
 Cake.

XX

14.95 per guest
 Chicken Fingers
 Spring Rolls
 Spanakopitta
 Fresh Vegetable Tray
 Fresh Fruit Tray
 Border Queso Dip
 Choice of Two Rum Balls, Bourbon Balls,
 Gourmet or Seasonal Cookies or Sheet
 Cake.

XXI

14.95 per guest
 Beef And Chicken Pot Stickers
 Spring Rolls
 Mini Quiche
 Fresh Fruit Tray
 Fresh Vegetable Tray
 Choice of Two Rum Balls, Bourbon Balls,
 Gourmet or Seasonal Cookies or Sheet
 Cake.

XXII

14.95 per guest
 Cold Cuts and Cheese Tray
 Assorted Sliced Bread and Dollar Roll Tray
 Mini Quiche
 Mozzarella and Grape Tomato Skewers
 with Basil Pesto
 Fresh Vegetable Tray
 Fresh Fruit Tray
 Choice of Two Rum Balls, Bourbon Balls,
 Gourmet or Seasonal Cookies or Sheet
 Cake.

XXIII

14.95 per guest
 Carving Station
*Roast Baron of Beef, Turkey or Honey Glazed
 Ham*
 Assorted Sliced Bread and Dollar Roll Tray
 Mini Quiche
 Smoked Salmon Cups
*Smoked Salmon and Cream Cheese Mousse
 served in Phyllo Cups*
 Fresh Vegetable Tray
 Assorted Fruit and Cheese Tray
 Choice of Two Rum Balls, Bourbon Balls,
 Gourmet or Seasonal Cookies or Sheet
 Cake.

XXIV

14.95 per guest
 Cold Cuts and Cheese Tray
 Assorted Sliced Bread and Dollar Roll Tray
 Egg Rolls
 Mini Quiche
 Fresh Vegetable Tray
 Assorted Fruit and Cheese Tray
 Choice of Two Rum Balls, Bourbon Balls,
 Gourmet or Seasonal Cookies or Sheet
 Cake.

XXV

14.95 per guest
 Assorted Wings
 Smoked Salmon Cups
*Smoked Salmon and Cream Cheese Mousse
 served in Phyllo Cups*
 Mozzarella and Grape Tomato Skewers
 with Basil Pesto
 Vegetable Tray
 Fruit Tray
 Choice of Two Rum Balls, Bourbon Balls,
 Gourmet or Seasonal Cookies or Sheet
 Cake.

XXVI

16.95 per guest
 Assorted Wings
 Meatballs
 Wraps Cut into Pinwheels
 Border Queso Dip
 Vegetable Tray
 Fruit Tray

XXVII

19.95 per guest
 Mini Egg Rolls
 Meatballs
 Wraps Cut into Pinwheels
 Smoked Salmon and Cream Cheese
 Mousse in Phyllo Cups
 Border Queso Dip
 Cheese Tray
 Vegetable Tray

XXVIII

19.95 per guest
 Chicken Wings
 Meatballs
 Smoked Salmon and Cream Cheese
 Mousse in Phyllo Cups
 Border Queso Dip
 Cheese Tray
 Vegetable Tray
 Assorted Christmas Cookies

XXIX

19.95 per guest
 Assorted Wings
 Sausage Puffs
 Wraps Cut into Pinwheels
 Meatballs
 Border Queso Dip
 Cheese Tray
 Vegetable Tray
 Chocolate Fondue w/ Fresh Fruit.

XXX

20.95 per guest
 Carving Station (Choose Two)
Roast Beef, Turkey or Ham
 Pasta Station
 Chicken Stir Fry
 Smoked Salmon and Cream Cheese
 Mousse in Phyllo Cups
 Vegetable Tray
 Fruit Tray
 Iced Tea/ Punch

XXXI

24.95 per guest
 Carved Roast Baron of Beef or Turkey
 Carved Honey Roasted Ham
 Wraps Cut into Pinwheels
 Spanakopita
 Meatballs
 Cheese Tray
 Vegetable Tray
 Shortbread and Fruitcake

XXXII

24.95 per guest
 Shrimp
 Mini Quiche
 Smoked Salmon and Cream Cheese
 Mousse in Phyllo Cups
 Meatballs
 Spanakopita
 Spinach and Water Chestnut Dip Served In
 a Pumpernickel Loaf
 Cheese Tray
 Vegetable Tray

XXXIII

24.95 per guest
 Shrimp
 Carved Roast Baron of Beef
 Crabmeat Stuffed Mushroom Caps
 Hot Spinach and Artichoke Dip
 Baked Brie in Phyllo
 Vegetable Tray
 Fruit Tray
 Chocolate Fondue w/ Fresh Fruit

XXXIV

30.95 per guest

- Shrimp
- Chicken Wings
- Meatballs
- Crabmeat Stuffed Mushroom Caps
- Smoked Salmon and Cream Cheese
- Mousse in Phyllo Cups
- Border Queso Dip
- Cheese Tray
- Vegetable Tray
- Short Bread

XXXV

33.95 per guest

- Shrimp
- Carved Roast Baron of Beef
- Wings
- Meatballs
- Wraps Cut into Pinwheels
- Spanakopita
- Cucumber Rounds w/ Peppered Cheese
- Crab Dip
- Cheese Tray
- Vegetable Tray
- Chocolate Fondue w/ Fresh Fruit



Theme Menus

(Prices based on groups of 100 people)

Old Fashioned Pig Pickin

Roasted Pig
Baked Beans
Potato Salad
Cole Slaw
Corn Bread
Buns
Apple Cobbler
Iced Tea or Lemonade
\$17.95

Mardi Gras

Ham Biscuits
Crawfish Boil
Shrimp Etouffee
Jambalaya
Chicken Divan
Muffalata Sandwiches
Chicken and Sausage Gumbo
Marinated Vegetables
Spiced Nuts
Bean Salsa and Tortilla Chips
Corn Bread
Bourbon Chocolate Pecan Tartlets
King Cake
Party Punch
Iced Tea
\$29.95

Western Hoe-down

Barbecue Ribs
Barbecue Beef
Baked Beans
Cole Slaw
Corn on the Cob
Bean Salsa and Tortilla Chips
Corn Bread
Rolls w/ Butter
Pecan Pie
Apple Cobbler
Iced Tea or Lemonade
\$19.95

It's A Fiesta

White and Blue Tortilla Chips
Southwestern Corn Salad
(Corn, Plum Tomato, Cilantro, Green Onion)
Bean Salsa and Tortilla Chips
Refried Pinto Beans
Chicken & Beef Fajitas
(Soft Corn & or Flour Tortillas)
Tacos
(Seasoned Ground Beef)
(Diced Tomatoes, Scallions, Lettuce, Cheese, Sour
Cream and Guacamole)
Chili Con Carne
Fiesta Desserts
(Sopapillas & Pralines)
Iced Tea or Lemonade
\$18.95

Spirit Of 1776

New York Strip Steak
(6-8 oz. Grilled on Site)
Fried or Barbecued Chicken
Baked Potato
(With Butter, Sour Cream & Chives)
Garden Salad
Corn on the Cob
Rolls w/ Butter
Cheesecake
Apple Cobbler
Iced Tea or Lemonade
\$22.95

A Day At The Ocean

(Fried, Steamed or Broiled)
Fish of the Day
Crabs
Scallops
Oysters
Clams
Shrimp
French Fries
Cole Slaw
Roasted Corn in the Husk
Hush Puppies
Iced Tea or Lemonade
\$34.95

Hawaiian Luau

Fresh Fruit Platter
Roasted Pork Loin
Tuna Steak
(Grilled on Site)
Rice Pilaf
Assorted Vegetables
Buns & Rolls w/ Butter
Pineapple Upside Down Cake
Hawaiian Coconut Pie
Iced Tea, Fruit Punch or Lemonade
\$22.95

Burns Night

Smoked Salmon
Cock a Leekie
(Chicken Soup)
Haggis
Tattie-an'-Neeps
(Mashed Potatoes & Turnips)
Roastit Beef
(Roast Beef)
Roastit Tattie
(Roasted Potatoes)
Yorkshire Pudding
Brown Soda Bread
Ratafia Biscuits
Dunlop Cheese
Assorted Scones
Topsy Laird
(Traditional Dessert)
Tea & Coffee
\$28.95

A Taste Of Ireland

Smoked Salmon
Crusty Roast Lamb
Trout Baked in White Wine
Corned Beef and Cabbage
Poundies
(Mashed Potatoes & Scallions)
Kale With Cream Sauce
Soda Bread
Ginger Bread
Assorted Scones
Baileys Irish Cream Mousse Pie
Coffee & Tea
\$28.95

Kentucky Derby

Steamed Shrimp Tray
Mississippi Caviar
- Served with crackers or baguette slices
- Dill Dip
- Served in hollowed out bread bowls w/
bread for dipping
International Cheese Board
- Brie, Swiss, Smoked Gouda, Herbed
Goat Cheese, Extra Sharp Cheddar
- served with grapes, berries, sliced
baguettes and bread sticks
Vegetable Tray
Fresh Fruit Bowl
Roasted Red Bliss Potato Salad
- Not a mayonnaise base
Cole Slaw
- Not a mayonnaise base, tossed with a
herb/ garlic dressing
Black - eyed Pea Salad
Fresh Mozzarella with a Roma Rigatoni Salad
- Cedar Smoked Planked Salmon
- served with grapes, berries, sliced
baguettes and bread sticks
Vegetable Tray
Fresh Fruit Bowl
Roasted Red Bliss Potato Salad
- Not a mayonnaise base
Cole Slaw
- Not a mayonnaise base, tossed with a
herb/ garlic dressing
Black - eyed Pea Salad
Fresh Mozzarella with a Roma Rigatoni Salad
Cedar Smoked Planked Salmon
- Served with dill/ cucumber sauce, rye
bread and fruit salsa
Bourbon BBQ Brisket of Beef
- Served with soft rolls and extra sauce
Chicken Kebabs
Kentucky Bourbon Balls
Pecan Tarts
Lemon Bars
Brownies

Oktoberfest

Grilled Bratwurst
Grilled Knockwurst
Black Forest Ham
Cheese Tray
Zimmels
German Potato Salad
Sauer Kraut
Tomato Salad
Kasespatzle
Apple Strudel
German Chocolate Cake
Iced Tea
\$22.95

Mediterranean

Hummus
Cous Cous
Greek Salad
Orzo Salad with Artichoke, Olives and Feta
Mediterranean Roasted Vegetables
Kabobs
Spanakopita
Moussaka
Pastichio
Flat Bread
Baklava
\$22.95

A Day At The Circus

Hamburgers
Hot Dogs
Corn Dogs
Popcorn
Peanuts
Funnel Cakes
French Fries
Cotton Candy
Ice Cream
Iced Tea or Lemonade
\$15.95

Thanksgiving Dinner

Roast Turkey
Spiral Cut Honey Glazed Ham
Cranberry Sauce
Corn Bread Stuffing
Mashed Potatoes w/ Gravy
Candied Yams
Peas
Baby Carrots
Fresh Baked Rolls and Butter
Pecan and Pumpkin Pies
Iced Tea
\$16.95

Christmas Dinner

Garden or Caesar Salad
Roast Baron of Beef
Spiral Cut Honey Glazed Ham
Mashed Potatoes w/ Gravy
Peas
Baby Carrots
Fresh Baked Rolls and Butter
Rum Balls
Christmas Plum Pudding
W/ Brandy Custard
Iced Tea
\$22.95



Hawaiian Luau Menus



Menu I

ENTREES

Select **Two** from any of the following:

Sweet & Sour Pork, Hawaiian Chicken Breast,
Hawaiian Chicken Kabobs, Beef Teriyaki,
Baked Ham in Natural Juices, Egg Rolls with Sweet & Sour Sauce
Honey Glazed Chicken & Stir-Fry

SALAD

Select **One** from any of the following:

Fresh Garden Tossed Salad with Two Homemade Dressings
Jell-O with Hawaiian Salad and Fresh Fruit Garnish

ALSO INCLUDES:

Steamed Rice with Oriental Vegetables
Assorted Rolls & Butter
Paper Goods
Catering Equipment

APPETIZERS (Add-On):

Polynesian Chicken Wings. . .28.75 for 25 pieces
Wontons with Sweet & Sour Sauce. . .47.50 for 25 pieces
Mini Egg Rolls w/ Sweet & Sour Sauce. . .30.25 for 25 pieces
Chicken & Pineapple Kabobs. . .51.50 for 25 pieces
Polynesian Cocktail Meatballs. . .28.75 for 25 pieces
Sesame Chicken. . .42.75 for 25 pieces
Teriyaki Steak Bits. . .55.75 for 25 pieces

Menu II

ENTREES

Select **Two** from any of the following:

Jerk Chicken Breast with Black Bean Sauce
Margarita Chicken Breast
Chicken Breast with Smoky Guava BBQ Sauce
Island Style Beef Teriyaki
Bahamian Beef Kabobs
West Indies Ribs with Smoky BBQ Sauce. . . .Call for Pricing
Coconut Shrimp w/ Citrus Mustard Sauce. . . .Add 1.50 per guest
Shrimp & Scallops w/ Citrus Butter Sauce. . . .Add .50 per guest

Shrimp & Scallops w/ Margarita Sauce. . . .Add .50 per guest

Mahi-Mahi (Margarita or Mango Chutney). . . .Add 2.00 per guest

\$9.75 Per Guest

Tuna Steak (Margarita or Mango Chutney). . .Add 4.00 per guest

STARCH

Select **One** from the following:

Sweet & Sour Rice, Island Rice with Beans,
Double Baked Mashed Potatoes, Garlic Mashed Potatoes or
Cinnamon Mashed Sweet Potatoes

HOT VEGETABLES

Select **One** from the following:

Broccoli Lemone, Steamed Broccoli,
Island Squash or Chef's Choice Seasonal Veggie

SALADS

Select **One** from the following:

Island Breeze Salad with Tropical Vinaigrette
Sun Ripened Tomato Salad with Citrus Cilantro Vinaigrette
Spinach & Leaf Lettuce w/Strawberries & Raspberry Vinaigrette

ALSO INCLUDES:

Flavored Rolls & Butter
Paper Goods
Catering Equipment (if more than 30 guests)

APPETIZER OPTIONS:

Coconut Shrimp. . . .Add 2.25 each
Jerk Chicken Wings. . . .Add 1.10 each
Quesadillas with Pepper Jack Cheese. . . .Add 1.35 each
Spring Rolls with Island Sweet & Sour Sauce. . . .Add 1.40 each
Island Onion Rings with Coconut Breading. . . .Add 1.75 per guest

DESSERT OPTIONS:

Keylime Pie. . . .Add 2.50 each
Eli's Cheese Cakes. . . .Add 3.00 each
Seven Layer Bars. . . .Add 1.75 each
Coconut Pecan Cookies. . . .Add 1.50 each
Cinnamon Sugar Cookies. . . .Add 1.50 each
Assorted Mini Pastries. . . .Add 1.50 each
Dessert Bars (Assorted Flavors). . . .Add 2.50 each
Brownie Tray. . . .Add 1.50 each
Assorted Large Cookie Tray. . . .Add .75 each

\$13.55 Per Guest

Menu III

Fresh Fruit Platter
 Roast Pig
 Tuna Steak
 (Grilled on Site)
 Rice Pilaf
 Assorted Vegetables
 Buns & Rolls w/ Butter
 Pineapple Upside Down Cake
 Hawaiian Coconut Pie
 Iced Tea, Fruit Punch or Lemonade

\$18.95 Per Guest

Mandarin Orange Salad
 Sweet Endings
 Coconut Mango Cheesecake
 Assortment of Freshly Baked
 Cookies & Brownies

Menu IV

Hors D'oeuvres
 Tropical Chicken on Sugarcane Skewers with Peanut Plantain Dipping Sauce
 Coconut Shrimp with Apricot Dip
 Pork Filled Wontons with Teriyaki Dip
 Skewers of Fresh Fruit & Cheese
 Hawaiian Egg Rolls with Duck Sauce
 The Main Event
 Roast Pig
 Mahi Mahi with Golden Pineapple Chutney
 Teriyaki Chicken & Vegetable Kabobs
 Luau Fried Rice
 Island Pasta Salad

\$26.95 Per Guest

Menu V

Hors D'oeuvres
 Tropical Chicken on Sugarcane Skewers with Peanut Plantain Dipping Sauce
 Coconut Shrimp with Apricot Dip
 Pork Filled Wontons with Teriyaki Dip
 Skewers of Fresh Fruit & Cheese
 Hawaiian Egg Rolls with Duck Sauce
 The Main Event
 Pig Roast dressed in leis and flowers, ready to Hula
 Mahi Mahi with Golden Pineapple Chutney
 Teriyaki Chicken & Vegetable Kabobs
 Luau Fried Rice
 Island Pasta Salad
 Mandarin Orange Salad
 Sweet Endings
 Chilled Seasonal Fresh Fruits & Berries
 Coconut Mango Cheesecake
 Assortment of Freshly Baked
 Cookies & Brownies

31.95 Per Guest

New England Clam Bake



Our New England clambakes feature fresh Maine lobster, steamers and clam chowder. Of course, for those who don't prefer seafood, we also offer a barbeque chicken entree as well as vegetarian eggplant parmesan and a children's menu. And although our entire staff is sworn to secrecy when it comes to our actual clambake recipe, we can tell you what's on our clambake menu:

- OUR AWARD WINNING CLAM CHOWDER
- MAINE STEAMER CLAMS AND CULTIVATED MUSSELS
- MAINE LOBSTER *or substitute listed below
- SWEET CORN ON THE COB
- RED BLISS POTATOES
- ROASTED ONIONS
- DINNER ROLLS

OUR OWN BLUEBERRY CRUMB CAKE FOR DESSERT

**LOBSTER CAN BE SUBSTITUED WITH BBQ CHICKEN OR EGG PLANT PARMESAN. A CHILDRENS MENU OF HOT DOGS OR BBQ CHICKEN IS ALSO AVAILABLE.*

Only the Freshest Foods

Our traditional New England clambake ingredients include:

Clam Chowder

Our chowder is chock full of all the good stuff like tender clams, sweet onions, corn and chunks of potato.

Maine Steamers and Cultivated

Mussels Purified for 48 hours to remove virtually every grain of sand, our succulent hand-dug clams and rope-grown, cultivated mussels are literally bursting with flavor.

Fresh Maine Lobster

Fished from the icy-cold waters of the Atlantic by local lobstermen, our lobsters are prepared using our special cooking methods, ensuring it remains so sweet and succulent that it practically melts in your mouth.

Sweet Corn on the Cob

Harvested locally during the summer months, our corn is tender and fresh, and the perfect thing to drizzle warm butter over.

Roasted Red Bliss Potatoes and Onions

Tender and roasted to perfection, our red bliss potatoes and roasted sweet onions are the perfect accompaniment to our clambake.

Blueberry Crumb Cake

Sullivan's blueberry crumb cake (made from our special recipe) is the perfect finish to your traditional New England clambake.

Relax, we do it all. Leave the Fuss to Us!

Make your next catered event or party stand out from the rest with an authentic Maine clambake. At Sullivan's, we'll do whatever it takes to make your next party or event a spectacular success. Contact us today and let's discuss your next event.

A Clambake Menu to Satisfy Every Taste

Clambake Option One

RSVP Choice of **One** per person:
 1 1/3 lb. Lobster, cooked and cracked fresh on site
 or
 8oz Grilled Chicken Breast Marinated

Clam Chowder
 Fresh Steamed clams and mussels served with butter
 Steamed red potatoes with butter
 Fresh corn on the cob with butter
 Blueberry Crumb Cake
 Sliced watermelon, farm fresh

Per Person

<i>Two staff, 35 adults and more.....</i>	<i>\$27.95</i>
<i>Two staff, 25 to 30 adults</i>	<i>\$31.95</i>
<i>One staff, 10 to 12 adults</i>	<i>\$50.95</i>
<i>100 adults or more, Free Garden Salad</i>	

Clambake Option Two

Crudité's, assorted Veggies platter with dip
 Tortilla chips with salsa dip
 New England clam chowder served with crackers, spoon, cups
 RSVP Choice of **One** per person:
 1 1/3 Lobster
 or
 8oz Grilled Chicken Breast Marinated

Clam Chowder
 Fresh Steamed clams and mussels served with butter
 Steamed red potato, served with butter
 Fresh corn on the cob, served with butter
 Garden salad with Italian dressing
 Blueberry Crumb Cake
 Sliced watermelon, farm fresh
 Soda, or Iced Tea and Lemonade
 Bottled water on ice

Per Person

<i>Two staff, 35 adults and more.....</i>	<i>\$36.95</i>
<i>Two staff, 25 to 30 adults</i>	<i>\$42.95</i>
<i>One staff, 10 to 12 adults</i>	<i>\$69.95</i>

Clambake Option Three - all menus discounted at 100 adults or more

RAW BAR

Clams and Oyster on the half shell, complete set up with shocker
 Shrimp cocktail with sauce - The best shrimp you'll ever eat!
 Crudité's, assorted veggies with dip

RSVP Choice of **One** per person:

1 1/3 Lobster
 or
 8oz Grilled Chicken Breast Marinated

Clam Chowder
 Fresh steamed clams and mussels served with butter
 Steamed red potato served with butter
 Fresh corn on the cob with butter
 Garden salad with Italian dressing
 Blueberry Crumb Cake
 Sliced watermelon, farm fresh

Per Person

<i>Two staff, 35 adults and more.....</i>	<i>\$40.95</i>
<i>Two staff, 25 to 30 adults</i>	<i>\$43.95</i>
<i>One staff, 10 to 12 adults</i>	<i>\$71.95</i>

**** Ask for our Wedding Menu**

KIDS MEAL ages 5 - 11, Burgers and Dogs, and some adult menu no entrees, (Kids served before adults) using customer grill **\$13.50 per child**

Caterer Provides: Staff, Buffet Table with disposable cover, plates, forks, knives, napkins, wood picks, lobster bibs, garbage pail with liners. Our staff will cook fresh on site and serve your guests a buffet style event, clean up and take garbage prior to leaving. All RSVP's must be called in 5 days prior to event. Pending on food cost, a surcharge may apply.

Hot Trays

Prices Reflect whole trays serving up to 19 guests, Half Trays Also Available Trays only include complimentary Serving Utensils

LASAGNA BEEF, CHICKEN, SPINACH OR VEGETABLE Our Classic Lasagnas Using Only the Finest Fresh Ingredients Try our Mexican Style Beef Or Chicken Lasagna	99.95	CHICKEN, SHRIMP & ANDOUILLE SAUSAGE JAMBALAYA Cajun Spiced Chicken, Baby Shrimp and Andouille Sausage Tossed With Tomatoes, Peppers And Rice	109.95
SPANAKOPITA Fluffy Grecian Version of a Spinach Soufflé Includes Spinach, Feta Cheese And Phyllo Pastry. A Treat For Vegetarians and Wonderful as a Hearty Side Dish	89.95	BAKED PENNE PASTA RUSTICA Mozzarella, Provolone, Romano and Parmesan cheeses are baked with Tomatoes, Basil and Penne Pasta	99.95
SOUTHWESTERN CHILE CHICKEN, BEEF OR VEGETABLE A Wonderful Blend Of Southwestern Spices,	85.95	TRADITIONAL OR VEGETARIAN MOUSSAKA Traditional Baked Grecian Casserole, with either Ground Beef, Eggplant and Béchamel Sauce, or with Vegetables, Currants and Feta Cheese	99.95
		PASTICHIO Classic Greek Beef Casserole with Ground Beef, Pasta and Herbs	99.95

Luncheon or Dinner Menu Selections

I HOT ENTRÉE SELECTIONS (Served with Fresh Rolls & butter) * Jerk Chicken w/ Rice * Vegetable Lasagna * Blackened Chicken * Chicken Alfredo * Country Fried Chicken * Chicken w/ Pesto-Tomato * Texas BBQ Chicken Breasts * Curried Veggies w/ Jasmine Rice * New Orleans Jambalaya * Lasagna w/ Meat Sauce * Oregano Chicken * Curried Chicken & Rice Salad	9.95 per guest	VII Tortellini Tossed With Grilled Chicken, Eggplant, Zucchini and Tarragon Tomato Sauce Classic Caesar Salad Freshly Baked Focaccia with Herbed Butter Cappuccino Zucotto	13.95 per guest	XIII Roast Turkey Honey Glazed Spiral Cut Ham Cranberry Sauce Corn Bread Stuffing Mashed Potatoes Candied Yams Peas Baby Carrots Rolls and Butter Pecan and Pumpkin Pies	18.95 per guest
II Comfort Food At Its Best, Your Choice Of Meatloaf, Hot Roast Beef Or Hot Roast Turkey Fresh Seasonal Vegetables Mashed Potatoes Gravy And Fresh Country Bread	11.95 per guest	VIII New Orleans Jambalaya Brimming With Shrimp, Andouille, Tasso Ham and Grilled Chicken Mesclun Salad with Cucumbers, Tomatoes, Spiced Pecans and Cider Vinaigrette Corn Madeleines Buttermilk Biscuits Chocolate Hazelnut Mousse Cake	14.95 per guest	XIV Caribbean Jerk Chicken Strips Island Pineapple Shrimp Black Beans and Rice Mango Salsa Domestic Cheese Display Grilled Spiced Plantains Curried Rice Salad, Tropical Fruit Display Coconut Rum Pound Cake	20.95 per guest
III Honey Glazed Spiral Cut Ham Mashed Potatoes Green Beans Baby Carrots Rolls and Butter	11.95 per guest	IX Honey Barbecued Breast of Chicken Old Fashioned Potato Salad, Red Tomatoes tossed with Basil and Fresh Mozzarella, Cheddar Biscuits with Sweet Butter Melon Slices & Fresh Berries	14.95 per guest	XV Caesar or Garden Salad Roast Baron of Beef Honey Glazed Spiral Cut Ham Mashed Potatoes Peas Baby Carrots Rolls and Butter Rum Balls Christmas Plum Pudding W/ Brandy sauce	\$24.95 per guest
IV Chicken or Beef Fajitas Char Grilled Roasted Vegetables Black Bean and Corn Salad Spanish Rice Accompanied by Pico De Gallo Sour Cream Assorted Dessert Tray	12.95 per guest	X Caesar or Garden Salad Roast Turkey Corn Bread Dressing Mashed Potatoes Green Beans Baby Carrots Rolls and Butter Assorted Christmas Cookies	15.95 per guest	XVI Field Green Salad with Kiwis and Strawberries Peppercorn Dusted Beef Tenderloin with a Mushroom Merlot Sauce Red Skin Mashed Potatoes Sautéed Spinach and Onions Four Chocolate Terrine	29.95 per guest
V Mushroom Chicken Rice Pilaf Simple Garden Salad Raspberry Bundt Cake	12.95 per guest	XI Caesar or Garden Salad Roast Baron of Beef Honey Glazed Spiral Cut Ham Mashed Potatoes Green Beans Baby Carrots Rolls and Butter Assorted Christmas Cookies.	17.95 per guest		
VI Your Choice Of Chicken Marsala, Chicken Florentine, Chicken Normandy, Citrus Chicken, Honey Dijon Chicken or Ginger Curry Chicken Rice Pilaf Caesar or Garden Salad Assorted Dessert Tray	13.95 per guest	XII Rosemary Chicken and Sweet Pepper Skewers with Apricot Dipping Sauce, Sesame Beef Skewers Tea Sandwiches Wild Mushrooms and Ricotta Bruschetta, Tomato Basil Salad Fresh Fruit Kabobs with Raspberry Yogurt Dipping Sauce Miniature Yam Tarts	17.95 per guest		

BUFFET

Minimum 25 Guests. Buffet Includes Your Choice Of Herb Roast Potatoes, Garlic Whipped Potatoes, Rice Pilaf, Israeli Cous Cous, or Linguini, Sautéed Seasonal Vegetables with Shallots and Herbs, Artisan Bread And An Array Of Desserts

ENTRÉES *35.95 per guest*

Choose up to 2 Salads and 2 Entrees

Roast Beef with a Wild Mushroom Sauce and Caramelized Onions
Roast Prime Rib of Beef with a Pinot Noir Reduction*
London Broil with a Chianti Shallot Sauce
Beef Tips Sautéed with Burgundy Wine
Herb Crusted Flank Steak with Cherry Tomatoes and Olives
Grecian Style Shrimp Scampi with Feta Cheese*
Carved Honey Clove Baked Ham
Maple Glazed Turkey with a Bourbon Pecan Gravy
Chicken Florentine with Mozzarella and Baby Spinach
Pan Seared Breast of Chicken with Champagne Sauce
Sautéed Chicken with Marsala Wine
Raspberry Balsamic Glazed Breast of Chicken
Chicken Breast Piccata
Roasted Chicken with Herbs de Provence
Penne with Grilled Artichokes, Tomatoes, Eggplant and Zucchini in a Basil Parmesan Sauce
Sliced Beef Tenderloin with a Cabernet Mushroom Reduction

SALADS

Baby Field Green Salad
Caesar Salad with Shaved Parmesan
Tuscan Salad with Goat Cheese
Caribbean Salad with Caramelized Walnuts and Mangos
Santa Fe Salad with Spicy Ranch
Greek Salad with Feta Cheese and Olives
Caprese Salad with Fresh Mozzarella, Tomatoes and Basil
House Iceberg Salad
Spinach, Blue Cheese & Walnut Salad
Penne Pasta Salad Primavera
Spicy Sesame Noodle Salad
Cous Cous Salad
Orzo Salad with Artichoke Hearts, Kalamata Olives and Feta Cheese
Fresh Fruit Salad
Asian Green Bean Salad
Three Bean Salad
Vegetable Crudités Display
Red Bliss Potato Salad
Asian Style Coles

Unless otherwise specified, prices below reflect per person price. Minimums may apply.

POTATO & STUFFING COMPLEMENTS

Mashed Potatoes – 2.75
Garlic Mashed Potatoes – 2.75
Scalloped Potatoes - 2.75
Classic Potato Salad – 2.25
Mediterranean Potato Salad – 2.25
Red Skin Potato Salad – 2.25
Oven Roasted Potatoes – 2.25
Oyster Stuffing – 3.55
Apple Sausage Stuffing – 3.95
Potato Chips, 1 lb. Bag – 3.50
Potato Chips, Single Serving Bag – 1.50

SALADS

Coleslaw – 2.25
Caesar Salad – 2.95
Greek Salad – 2.95
Caribbean Salad – 2.95
Tuscan Salad – 2.95
Chicken Cobb Salad – 3.55
Spinach, Bacon and Blue Cheese Salad – 3.55
Southwestern Black Bean and Corn – 2.75
Caprese Salad – 3.95
Sullivan's House Salad – 2.55
Field Green Salad – 2.75
Salad Nicoise with Chicken or Tuna – 3.95
Waldorf Salad – 3.95
Fresh Fruit Salad – 2.95
Chinese Chicken Salad – 2.95
Spinach, Kiwi and Strawberry Salad – 2.95

Side Options for Sandwich Platters

VEGETABLES, GRAINS & PASTAS

Wild Rice Salad – 2.75
Rice Pilaf – 2.55
Tabouleh Salad – 2.95
Cous Cous Salad – 2.95
Orzo Salad with Artichoke, Olives and Feta - 3.55
Mediterranean Roasted Vegetables – 3.55
Steamed Seasonal Vegetables – 2.95
Steamed Peas and Baby Carrots – 2.95
Asian Style Vegetable Medley – 3.55
Penne Pasta Salad – 2.95
Macaroni and Cheese – 2.75
Spicy Sesame Noodle Salad – 2.95
Chicken Orzo Salad – 3.95
Southern Greens - 2.75
Sautéed Spinach and Onions – 2.75
Sautéed Mushrooms – 2.75
Sautéed Lemon Pepper Broccoli - 2.50
Sautéed Asparagus with a Butter and Herbs - 2.75
Squash, Zucchini and Jullienne Carrots - 2.75

DIPS AND SPREADS

Accompanied by Baguettes and Crackers

Fiesta Dip – 1.95
Spinach and Artichoke – 1.95
Maryland Lump Crab – 3.95
Caramelized Onion – 1.25
Blue Cheese and Shallot – 1.95
Crab and Coconut – 3.95
Roasted Red Pepper and Garlic – 1.50
White Bean Dip - 1.95
Hummus – 1.75
Baba Ghanoush – 1.75
Taramosolata – 2.50

Banquet Menu

BASIC SERVICE

Uniformed servers to take coffee to guest and clear tables after food service

Maitre D' (For announcements before food service)

Chafing dishes for the hot foods

Linen tablecloths and skirting for priority tables

Priority tables include: Head Table, Food Table and Cake Table

Disposable 3-Compartment Foam China Plates

Plastic silverware

Paper napkins

Disposable salt & pepper shakers at the guest tables

Cream & sugar at the guest tables

One Entree Buffet 25.50 per guest

One Premium Entree Buffet 26.50 per guest

Two Entree Buffet 27.00 per guest

Two Entree Buffet w/ Premium
(One Non-Premium & One Premium) 28.00 per guest

Three Entree Buffet 28.00 per guest

Three Entree Buffet w/ Premium
(Two Non-Premium & One Premium) 28.95 per guest

FULL SERVICE

Uniformed servers to take coffee to guest and clear tables after food service

Maitre D' (For announcements before food service)

Chafing dishes for the hot foods

Linen tablecloths for priority tables

Linen Skirting for the priority tables

Priority tables include: Head Table, Food Table, Cake Table and Receiving Table

Salt & pepper shakers at the guest tables

Cream & sugar at the guest tables

Linen napkins for all guest tables

Linen tablecloths for all guest tables

China dinner plates

Regular stainless flatware

One Entree Buffet 30.50 per guest

One Premium Entree Buffet 31.50 per guest

Two Entree Buffet 31.95 per guest

Two Entree Buffet w/ Premium
(One Non-Premium & One Premium) 31.95 per guest

Three Entree Buffet 32.95 per guest

Three Entree Buffet w/ Premium
(Two (Two Non-Premium & One Premium)) 33.50 per guest

DELUXE SERVICE

Uniformed servers to take coffee to guests and clear tables after food service

Matre D' (For announcements before food service)

Chafing dishes for the hot foods

Linen tablecloths for priority table

Priority tables include: Head Table, Gift Table, Food Tables, Cake and Receiving Tables

Glass salt & pepper shakers

Cream & sugar at the guest tables

Linen skirting for priority tables

Linen tablecloths for all guest tables

Linen napkins for all guest tables

China dinner plate

Regular stainless flat ware

Glass water goblet

Glass salad plate

Silverware at each place setting

China coffee cup & saucer

Snack table for entire evening

One Entree Buffet 35.50 per guest

One Premium Entree Buffet 36.00 per guest

Two Entree Buffet 36.50 per guest

Two Entree Buffet w/ Premium
(One Non-Premium & One Premium) 36.95 per guest

Three Entree Buffet 38.50 per guest

Three Entree Buffet w/ One Premium
(Two Non-Premium & One Premium) 39.95 per guest

Additional Price Per Person *\$1.00 **\$1.50

Prices based on groups of 100 people. There will be an additional fee of \$1.75 for groups of 51-99, and \$2.50 for groups of 25-50.

There is a 25 person minimum for banquet service.

Dessert Options

Cheesecake 3.00 per guest

Assorted Creme Pies 3.00 per guest

Assorted Fruit Pies 2.50 per guest

Mini Strudels 2.00 per guest

Fruit Cobbler 2.00 per guest

Rice Pudding 1.50 per guest

Assorted Tarts 2.00 per guest

Brownies 2.00 per guest

Sheet Cakes 2.00 per guest

(Choice of two: chocolate, yellow, German chocolate, pineapple upside down, banana and white)

Cookies 2.00 per guest

(Choice of two: chocolate chip, oatmeal, peanut butter or sugar)

All prices are subject to State and local taxes. There is a 15% service charge on all banquet dinners.

BANQUET MENU

Choice of Entrees

Fish and Chips
Fried Chicken
Baked Chicken
Barbecued Chicken
Chicken Francaise
Chicken Breast Divan
Champagne Chicken Breast
Chicken Curry
Shepherds Pie
Shrimp Creole
Jambalaya
Chicken and Sausage Gumbo
Taco Bar
Burrito Bar
Swedish Meatballs
Sweet & Sour Meatballs
Sweet & Sour Pork
Barbecue Meatballs
Italian Meat Balls
Baked Lasagna
Baked Mostaccioli
Tortellini Alfredo
Italian Sausage w/ Peppers & Onions
Polish Sausage w/ Sauerkraut
Virginia Ham

Premium Entrees

Cabbage Rolls
Salisbury Steak
Irish Beef Stew
Cod Almondine**
Teriyaki Salmon
Chicken Alfredo**
Vegetable Lasagna
Chicken Fettuccini w/ Rosemary Sauce
Manicotti with Meat Sauce
Beef Burgundy
Swiss Steak w/ Tomato Sauce
Beef Tips
Beef Pepper Steak
Corned Beef and Cabbage
Prime Rib (Current Market Price)
Turkey & Dressing (All white Meat)
Leg of Lamb
Roast Pork Loin
Roast Round Beef

Potato/Starch

(Choose Two)
Mashed w/ Gravy
Scalloped
Rice Pilaf
Black Beans and Rice
Red Beans and Rice
Dressing

Roasted Red Potatoes
Sully O'Brien Potatoes
Baked w/ Butter and Sour Cream
Candied Yams
Sweet Potato Pudding
Buttered Noodles
Macaroni & Cheese
Au gratin
German Potato Salad
Spanish Rice
Twice Baked**

Vegetables

(Choose Two)
Green Bean Almondine
Glazed Carrots
Corn O'Brien
California Mix
Peas
Peas and Carrots
Baked Beans
Mixed Vegetables
Sliced Dill Carrots
Peas and Mushrooms
Broccoli w/ Cheese*
Cauliflower w/ Cheese*
Green Bean Casserole*
Corn On The Cob*
Spinach
Collard Greens

Salads

(Choose Six)
Tossed w/ Dressing
Vegetable Tray w/ Dip
Macaroni Salad
Cucumber Salad
Peas and Peanuts
Caesar Salad*
Antipasto Salad*
Cole Slaw
Fresh Fruit Salad
Potato Salad
Three Bean Salad
Spaghetti Salad
Pasta Salad
Spinach Salad*
Crab and Tortellini**
Cottage Cheese
Peaches and Pears
Jello
Pudding and Applesauce
Ambrosia Salad
Marinated Vegetables
Marinated Mushrooms*

Also included: Iced Tea, Coffee, Bread and Butter.

Picnics and BBQ'

Steeped in tradition and just plain fun is the all-American picnic. A stylish buffet of quintessential favorites, coupled with today's tastes, brings a whole new dimension to one of our happiest pastime! Prices are based on groups of 50, quantity discounts do apply. Ask for exact quotes.



Menu I

Bar-B-Q Pork

Party Pack.....\$7.45
Full Service.....\$10.95

Menu II

½ Pound Hamburgers All Beef Hotdogs

Party Pack.....\$7.45
Full Service.....\$10.95

Menu III

Pulled Chicken

Party Pack.....\$7.95
Full Service.....\$11.45

Menu IV

Bar-B-Q Beef Brisket

Party Pack.....\$8.45
Full Service.....\$12.95

Menu V

Grilled Italian Sausage, Bratwurst or Kielbasa

Party Pack.....\$8.45
Full Service.....\$11.95

Menu VI

Bar-B-Q Pork & Hickory Smoked or Bar-B-Q Chicken or

Chili (Vegetarian or Beef, Sausage and Bean)

Party Pack.....\$9.95
Full Service.....\$13.45

Menu VII

Bar-B-Q Beef & Hickory Smoked or Bar-B-Q Chicken or Chili

(Vegetarian or Beef, Sausage and Bean)

Party Pack.....\$10.95
Full Service.....\$14.45

Menu VIII

Bar-B-Q Pork, Bar-B-Q Beef & Hickory Smoked or Bar-B-Q

Chicken or Chili (Vegetarian or Beef, Sausage and Bean)

Party Pack.....\$11.95
Full Service.....\$15.45

Menu IX

Bar-B-Q Ribs

Party Pack.....\$12.95
Full Service.....\$16.45

Menu X

Bar-B-Q Ribs & Hickory Smoked or Bar-B-Q Chicken or

Chili (Vegetarian or Beef, Sausage and Bean)

Party Pack.....\$13.95
Full Service.....\$17.45

Menu XI

“Pig Pickin” or Steamship Round (50 Person Minimum)

Party Pack.....\$13.45
Full Service.....\$17.95

Menu XII

“Pig Pickin” and Steamship Round (50 Person Minimum)

Party Pack.....\$13.95
Full Service.....\$18.95

Menu XIII

Grilled Teriyaki Salmon, Bar-B-Q Pork & Hickory Smoked or Bar-B-Q Chicken

Party Pack.....\$13.95
Full Service.....\$17.45

Menu XIV

Bar-B-Q Ribs and Bar-B-Q Beef or Bar-B-Q Pork

Party Pack.....\$14.95
Full Service.....\$18.45

Menu XV

Bar-B-Q Ribs, Bar-B-Q Beef or Bar-B-Q Pork and Bar-B-Q Chicken

Party Pack.....\$14.95
Full Service.....\$18.45

Menu XVI

Bar-B-Q Ribs, Bar-B-Q Beef, Bar-B-Q pork, Hickory Smoked or Bar-B-Q Chicken or Chili (Vegetarian or Beef, Sausage and Bean) (Choose 3)

Party Pack.....\$18.95
Full Service.....\$22.45

Menu XVII

Bar-B-Q Chicken, Bar-B-Q Ribs and New York Strip (One per person)

Party Pack.....\$19.45
Full Service.....\$22.95

Menu XVIII\$M/P p.p.

(Fried, Steamed or Broiled)

Choose one or two: Fish of the Day, Lobster, Crabs, Scallops, Oysters, Clams or Shrimp

Menu XIV\$32.95 per person

(Fried, Steamed or Broiled)

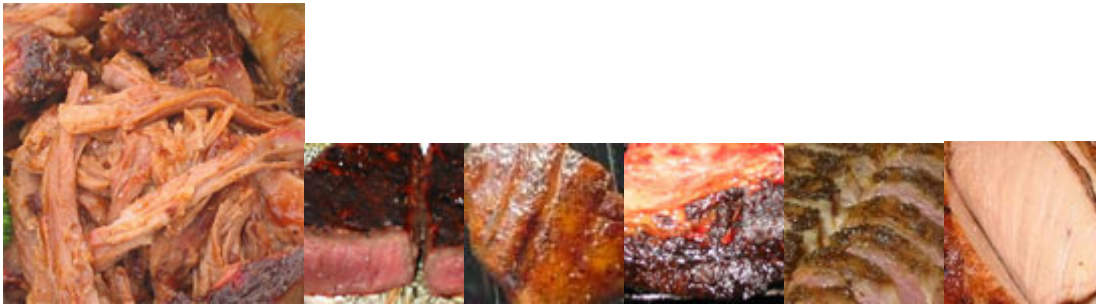
Fish of the Day, Scallops, Oysters, Clams and Shrimp

Hickory Smoked Whole Hog

Whole hog roasted on our premises and delivered ready for pulling. Served with your choice of sauce.

50 pound minimum

\$5.95 per pound (One pound per person) \$25.00 Delivery Fee



Pulled Pork

Steaks

Maple Salmon

Beef Brisket

Rack Of Lamb

Pork Tenderloin

For large events (from 100 to 5,000 people), we recommend our full service package, which consists of in addition to your entrée selection; a choice of three sides, Hamburgers, Hotdogs, Chips, Iced Tea or Fresh Squeezed Lemonade and a Dessert. We'll come to your party supply you with buffet tables, buffet tablecloths and chafing dishes. We will then set up a buffet line, pull the BBQ in front of your guests & clean up the mess. It's great food, a good show, easy & quite inexpensive.

If your party is smaller than 100 guests, please consider ordering a [Sullivan's Party Pack](#) It's less expensive & a great way to feed folks without having to pay service charges!

Let our catering staff help you plan your party. Our staff will prepare a written proposal explaining exactly what food & service you will receive & how much it will cost.

There is a \$235.00 minimum service charge or 15% of the cost of the food. This covers the charges for the staff to set up the buffet line, pull the BBQ, keep the chafing dishes full & clean up the mess. We plan to serve for 2 hours. The serving time may be extended for an additional charge.

Sorry, we don't serve beer or alcoholic beverages. Our standard décor is red & white checkered tablecloths.

Whenever you need to feed 20-100 people, a BBQ Party Pack will give you plenty of food for the BEST price. The Party Pack consists of your choice of meat or meats, Coleslaw, Baked Beans, Buns and our award winning sauces. BBQ is great for any "get-together": family events, graduations, rehearsal dinners, office lunches, training sessions, tail gate parties, picnics, promotion/retirement parties or church events

We make real pit BBQ, using hickory wood to smoke our meat. No preservatives are added & it is not served swimming in sauce. Each day we make our sides, sauces, dressings, pies & cobblers from scratch using fresh ingredients. Nothing is canned or microwaved. Rest assured that you will receive excellent value for your money, plenty of home cooked food & our "Best BBQ in the Center of the Universe".

Party Packs are limited to a minimum of 20 people & a maximum of 100 (whatever the number of people, the count must be divisible by 5) & 24 hours notice is required. In order to maintain the food at the temperatures required by the health department until serving time, we will pack your food in special thermal boxes that will hold constant hot/cold temperatures for a minimum of three hours. When ready to serve, just remove the aluminum pans from the boxes, set them on the table & dig in. Hot food will be **hot** & cold food **cold**.

E-mail us or call work days (9:00 AM - 5:00 PM) & let us help you work out the details. We will be happy to send you a written confirmation of your order. Your Party Pak may be picked up, or for an additional charge, delivered.

Prices subject to change. Payment must be made by credit card prior to deliveries.

We accept Visa, MasterCard & American Express..

Ask About Our.....

Beef Ribs, *Brunswick Stew, Jambalaya, Gumbo, Kentucky Style Barbecue (Fresh pulled hickory smoked Mutton)*, Lamb Frenched Racks of Ribs, Lamb Spare Ribs Denver Style, Turkey, Duck, Goose, Quail, Whole Lamb or Goat, Prime and Choice Steaks and Chops, Char-Grilled and Herb Crusted Beef, Lamb, Pork Tenderloins, Oysters or Clams Roasted, Steamed, Smoke4d or Fried, Char-Grilled Skewers (*kabobs*) of Chicken, Lamb, Beef, Pork or Shrimp

** Add Pulled Chicken in lieu of Smoked or Bar-B-Q Chicken @ N/C.

** Add Chili to any menu for an additional \$2.00 per person

** Add Ice Cream Sundae Bar with all the toppings and a selection of over 50 Gourmet flavors to choose from to any menu for an additional \$3.00 per person.

***SIDE DISHES**

Corn Bread, Hush Puppies (On Site Only), French Fries (On Site Only), Potato Salad, Red Skin Sour Cream Potato Salad, Vegetable Pasta Salad, Green Bean Vinaigrette with Shitake Mushrooms, Vegetable/ Fruit/Cheese Platter Cucumber and Onion Salad, Onion and Tomato Salad Steak House Style, Cucumber, Tomato and Onion Salad with Aged Stilton and Steakhouse Dressing, Chili Cheese Cornbread, Spoon Bread, Grilled Herbed Garlic Bread), Colcannon Mashed Potatoes, Garlic Mashed Potatoes, Sweet Potato Casserole, Rice Pilaf, Corn Pudding, Red Bliss Potatoes with Garlic, Butter, Parsley and Parmesan Cheese, Pasta Salad with Tomato, Mozzarella, Basil Garlic and Olive Oil, Cinnamon Apples with Bourbon, Collard Greens, Sautéed Grated Squash, Fresh Green Beans with Butter and Herbs and Shitake, Mushrooms, Char-Grilled Portobello, Mushrooms, Char-Grilled Asparagus, Fresh Vegetable Medley, Creamed Spinach, Brunswick Stew, Scalloped Potatoes, Baked Beans, Green Beans, Red Beans w/ Rice, Black Beans w/ Rice, Border Queso Dip w/ Tortilla Chips Corn, Cole Slaw, Macaroni & Cheese, Macaroni Salad, Vinaigrette Pasta Salad, Tossed Garden Salad w/Dressing or Cinnamon Apples

****Additional Sides@ \$1.50 per guest.**

****BEVERAGES**

Choose any two beverages for \$2.50 per person

Fresh Squeezed Lemonade, Assorted Coke or Pepsi Products, Bottled Water, Fresh Brewed Sweet or Regular Iced Tea

Cups and ice are included. Add \$.25 per person for each additional section.

Sullivan's does not provide alcoholic beverages. Bartenders and drink mixers are available upon request.

*** DESSERT**

Banana Pudding, Bread Pudding w/ Whiskey Sauce, Cobbler(Peach, Apple, Blue Berry or Cherry), Cinnamon-Bourbon Apple Sundae, Pecan Squares, Key Lime Squares, Sweet Potato Casserole, Watermelon, Fresh Fruit Salad, Bananas Foster, Brownies, Cookies or Sheet Cakes.

****Desserts @ \$2.00 per guest**

****Please order a disposable chafer to keep your meal nice & hot!**

****There is a minimum 7 day advance notice required for ordering custom or full service catering and dates and/or times are subject to availability**

Hickory Smoked Meats

Our meats are offered by the pound. We recommend ordering 1 pound of meat to feed three people.

Each Pound of Meat Includes: 4 Sandwich Buns* & choice of BBQ sauce.

* 8 Mini Buns per pound may be substituted.

\$10.99 per pound.

Choose From: Pulled Pork, Pulled Chicken, Beef Brisket, Smoked Sausage or Smoked Turkey.

Award-Winning Ribs

Slab cut into 2-bone pieces.

\$18.99 per slab

Bar-b-que Chicken Halves

Cut into three pieces.

\$6.99 per half

BBQ Wings

Served with bleu cheese dressing and celery sticks.
50 Wings \$37.99

Beverages

Cups and ice are sold separately.

Lemonade or Fresh brewed Sweet or Regular Iced Tea \$5.99 per gallon (serves 8)

Bottled Water (24-20. oz. bottles) \$28.00 per case

Bottled Water (12-20 oz. bottles) \$14.00 per half-case

Assorted Coca-Cola products (24-12 oz. cans) \$16.00 per case

Assorted Coca-Cola products (12-12 oz. cans) \$8.00 per half-case

Paper Products

Place Settings

Includes sturdy paper plate, utensils, wetnap, napkin, mint, salt & pepper.

\$.65 each

Ice (8 lb. bag) \$2.50 each

Menu Instructions: Please order a disposable chafer to keep your meal nice & hot!

Equipment

Disposable Chafing Dish \$9.00

Keep your meal nice & hot! Wire frame chafer that holds two 1/2 size pans. Comes with Water pan & two sternos.

Replacement Sternos \$4.50

Each sternos last about 1-1.5hrs. Each chafing dish requires 2 sternos.

Rentals & Services

SERVICES

DELIVERY

Delivery & Set-Up with Disposables - Delivery Driver will deliver items in disposable trays and tins and set everything up to your specifications. **15.00 & Up**

Delivery, Set-Up, & Clean-Up - Delivery Driver will deliver items in our catering equipment and set everything up to your specifications. The driver will also return after your function to clean up and to pick up the equipment. **20.00 & Up**

V.I.P. Services - Delivery Driver or Serving Staff will deliver items and set up everything to your specifications. These services include China Setups, Rental Setups, Linen Setups and more. **25.00 & Up**

The minimum delivery charges are listed. Rates will vary. Please call for the rates in your area.

STAFFING

Server / Waitstaff - The server will take care of all of your needs at your party. They will deliver and set-up your food and maintain the buffet throughout your event. They can serve the food, clean up after your guests, or help you with any number of tasks that let you become a guest at your own event. **110.00 & Up**

Bartender - From beer and wine to cocktails of any kind, our trained bartenders can take care of your thirsty guests. **125.00 & Up**

Carver - Our carvers will setup and maintain a carving station throughout your event. Whether it is Prime Rib or Turkey, it always tastes better when it is carved at your event. The full carving station will come complete with a heat lamp, cutting board, and a carver to serve the right amount of meat to your guests. **130.00 & Up**

Grillman - Our experienced Grillman will grill your menu items right in front of your guests. From Ribs to Chicken Breast to Steakburgers, it all tastes better hot and fresh off the grill. **125.00 & Up**

Event Coordination - Our Event Specialists can help you plan, organize, and run your event. **Call for Details**

Sullivan's Catering is a full service caterer. We provide culinary services for any event, specializing in Corporations and Personal Households. From 10 to more than 5000 guests. Call to receive our additional menus and information.

Other Menus Available

Picnic Menu	Special Events & Weddings
Holiday Menus	Seasonal Menus

RENTALS

DELUXE DISPOSABLE TABLEWARE

A formal look without China. Plastic Silverware is included.

Complete Table Setting - Includes a Dinner Plate, Salad Bowl, and Cake Plate. . . **2.00 per guest**

Dinner Plate	.75 each
Salad Bowl	.75 each
Cake Plate	.75 each
Coffee Cup	.75 each
Plastic Tablecloths	3.50 each

CHINA SERVICE

Complete Table Setting - Includes a Dinner Plate, Salad Plate, Bread & Butter Plate, Dinner Fork, Salad Fork, Dinner Knife, and Tea Spoon. . . **4.75 per guest**

Dinner Plate	.75 each
Salad Plate	.75 each
Bread & Butter Plate	.75 each
Water Glass	.75 each
Coffee Cup	.75 each
Coffee Saucer	.75 each
Wine Glass	.95 each
Water Glass	.95 each
Other China Items	Call for Pricing
Dinner Fork	.50 each
Salad Fork	.50 each
Dinner Knife	.50 each
Tea Spoon	.50 each
Soup Spoon or Dessert Spoon	.50 each

LINENS

White Napkins	.60 each
Colored Napkins	Call for Pricing
White Table Cloths	7.50 each
Colored Table Cloths	Call for Pricing
White Skirts	18.00 each
Colored Skirts	Call for Pricing
Chair Covers with Chair Ties	8.50 each

OTHER RENTALS

Call for information and pricing about any other rentals. A small selection of some of the rentals we offer are listed below.

Tents	Tables
Chairs	Centerpieces
Ice Carvings	Grills
Ice Cream Carts	Popcorn Carts
DJ'S	Karaoke

Ordering Information

To place and order call our office Monday through Friday 8:00 a.m. to 5:30 p.m. or e-mail us at sullivans@staffnet.com.com. Delivery is for parties totaling \$150 or more, and there is no minimum head count. To avoid later order surcharges, we ask that orders be placed at least 24 hours in advance.

Sullivan's accepts Cash, Company Checks, Corporate Accounts, and Credit Cards.

Advertised menu and prices are subject to change without notice.

Please allow a 24-hour notice on all deliveries. Increases in guest count will be accommodated whenever possible.

Sullivan's delivers throughout the Greater Metropolitan area. Please allow a 15 minute, early or late grace period due to traffic conditions and parking.

Sullivan's can provide everything you need for your event, from equipment to a professional wait staff.

The amount of advance notice needed for your order will vary depending upon the size.

Please contact us for additional catering services, including weddings, private parties, holiday parties, banquets, event planning, large scale/commercial catering, etc.

Full Service Deposits

*Ten percent (10%) or a One Hundred Dollars deposit, whichever is greater is required to book a date. This guarantees the date and the menu prices at the time of booking.

*Fifty percent (50%) Deposit is due thirty days before the banquet.

*The balance of the bill is payable in full the day of, prior to the event.

Cancellation Policy

Drop-off Orders must be canceled 24 hours prior to delivery or pick-up. Drop-off orders for 50 guests or more must be canceled 5 days prior to delivery. For orders canceled less than the specified time, Sullivan's reserves the right to bill for all food prepared, staff booked and special ingredients ordered.

Full Service Refund Policy Upon Cancellations

Cancellations with six or more months advance notice.....100%

Refund cancellations with three to six months advance notice.....50%

Refund cancellations with less than three months notice.....0%

Contact Us

Currently servicing the Northern Virginia and Fredericksburg areas.

Alexandria

(202) 256-9144

Sullivans@staffnet.com

Richmond

(804) 869-8882

sullivans@midatlanticbb.com

Fredericksburg

(540) 273-9043

sullivans@midatlanticbb.com