

# Hors D' Oeuvre Menu

## Hot Hors D'Oeuvres

priced per dozen – minimum order 3 dozen

- Mini Chicken Dijon in Puff Pastry ~ \$22.95
- Shrimp Puffs ~ \$18.95
- Mushroom Pillows ~ \$17.95
- Spinach Pesto Puffs ~ \$17.95
- Feta and Sundried Tomato Fillo Rolls ~ \$16.95
- Parmesan Pepperadew Trumpets ~ \$19.95
- Gorgonzola and Cranberry in Puff Pastry ~ \$19.95
- Caramelized Onion Turnovers with Asiago & Sundried Tomatoes ~ \$19.95
- Spanikopita ~ \$15.95
- Italian Sausage Mushroom Caps with spinach & walnuts ~ \$16.95
- Mushrooms Lorraine with Swiss cheese and bacon ~ \$15.95
- Sundried Tomato Stuffed Mushroom Caps ~ \$13.95
- Crab Cakes with cajun remoulade ~ \$19.95
- Peking Duck Rolls with plum dipping sauce ~ \$24.95
- Vegetable Spring Rolls with mustard or plum dipping sauce ~ \$14.95
- Crab Rangoon with sweet & hot mustard sauce ~ \$15.95
- Beef Skewer with orange ginger or sesame garlic glaze ~ \$19.95
- Chicken Skewers with choice of glaze ~ \$18.95  
*Orange ginger, thai peanut, sesame garlic, or cranberry bbq*
- Bacon Wrapped Dates with honey citrus dipping sauce ~ \$19.95
- Bacon Wrapped Scallops ~ \$19.95
- Bacon Wrapped Water Chestnuts ~ \$12.95
- Tiny Turkey Pot Pie ~ \$17.95
- Franks in a Blanket ~ \$13.95
- Petite Quiche Lorraine ~ \$14.95
- Meatballs ~ \$8.95 dozen  
*brandied mushroom, red wine reduction or cranberry bbq*
- Mini Deep Dish Pizzas ~ \$15.95 dozen
- Chicken Strips of Fire with ranch dressing ~ \$11.98 per pound
- Italian Sausage Bites ~ \$49.95  
*With sautéed red and green peppers – approximately 80 pieces*
- Mini Reuben Sandwiches ~ \$26.95
- Sloppy Joes with Silver Dollar Rolls on the Side ~ \$18.95
- Angus Mini Cheeseburgers ~ \$26.95  
*with chipotle mayo and onion peel*

## Cold Hors D'Oeuvres

priced per dozen – minimum order 3 dozen

- Tenderloin Wraps ~ \$29.95  
*beef tenderloin, herbed cheese wrapped around a scallion onion*
- Caprese Skewers ~ \$14.95  
*fresh mozzarella and grape tomato, basil pesto dipping sauce*
- Turkey and Cranberry Crostini, Pepper Jack Cheese ~ \$18.95
- Brie Tartlet with cranberry, mandarin orange and almonds ~ \$16.95
- Smoked Turkey and Cranberry Tartlet ~ \$17.95
- Tuscan Skewers with salami, tortellini and olive ~ \$16.95
- Fresh Vegetable Tartlet with Garlic Herbed Cheese ~ \$16.95
- Shrimp Crostini with Cajun Remoulade ~ \$19.95
- Sundried Tomato & Goat Cheese Crostini with pine nuts ~ \$17.95
- Smoked Salmon Canapé ~ \$18.95
- Roast Beef & Rye Canapé with spicy pepperadew relish ~ \$18.95
- Petite Pear Piped with Blue Cheese, Walnut Garnish ~ \$18.95
- Goat Cheese Stuffed Cherry Tomato ~ \$14.95  
*with crispy butter crumb topping*

### Assorted Canapé Tray - 48 pieces ~ \$59.95

Turkey and Cranberry Crostini, Pepper Jack Cheese  
Sundried Tomato and Goat Cheese Crostini  
Fresh Vegetable Tartlet with Garlic Herbed Cheese

## Seafood Selections

- Shrimp with Zesty Cocktail Sauce ~ \$26.95 per pound  
*cooked weight – approximately 23 per pound ~ 2 lb minimum*
- Shrimp Shooters with spicy bloody mary mix ~ \$29.95 per dozen
- Grilled Peppered Ahi Tuna Skewers – 36 per tray ~ \$64.95  
*Presented rare with wasabi soy dipping sauce*
- Salmon Skewers with sesame garlic glaze – 36 per tray ~ \$64.95
- Sushi ~ Sashimi ~ Maki Platter – 90 pieces ~ \$299.95  
*assortment of fresh, hand crafted Japanese delicacies*
- Poached Salmon Display – Serves 100 ~ \$299.95  
*poached whole salmon poached presented with chopped egg, capers, red onion, tomato, dilled cream cheese, crackers*
- Smoked Salmon Platter – Serves 36 ~ \$79.95  
*Premium, imported smoked salmon with chopped egg, capers, red onion, tomato, dilled cream cheese and crackers on the side*

**How Many?** Plan on serving **4 to 5** hors d'oeuvres (pieces) per guest if dinner follows; **10** pieces for a cocktail party. For "heavy" appetizers served in place of dinner, plan on **12 - 18** pieces per guest. See our Holiday Hors D' Oeuvres Buffet Menu for additional planning ideas.

## Platters, Trays and Displays

*serves 48 unless noted otherwise*

- Imported & Domestic Cheese Tray** ~ \$56.95  
**Wheel of Brie** topped with fresh fruit and nuts ~ \$54.95  
**Gourmet Cracker Tray** – approximately 120 pieces ~ \$16.95  
**Grilled Asparagus Spears** ~ \$56.95  
*with crumbled gorgonzola, roasted red peppers, balsamic dipping sauce*  
**Grilled Vegetable Tray** with honey balsamic dip - serves 36 ~ \$56.95  
**Fresh Vegetable Tray** – choice of dip - serves 36 ~ \$53.95  
*chipotle ranch, spinach, garlic pesto*  
**Fresh Fruit Tray** – choice of dip - serves 36 ~ \$57.95  
**Fresh Fruit Kabobs** – 24 pieces – choice of dipping sauce ~ \$56.95  
*amaretto, creamy citrus orange, chocolate*  
**Bruschetta Bar** ~ \$69.95  
*tomato and fresh herbs, spicy olive tapenade, artichoke and romano spread, toasted bread rounds brushed with olive oil*  
**Antipasto Tray** ~ \$56.95  
*with assorted Italian meats, cheeses, olives, peppers and crudités*  
**Salami and Cheese Cornucopias** ~ \$39.95  
**Tuscany Pizza Triangles** ~ \$39.95  
*with spinach, goat cheese, sundried tomatoes and toasted pine nuts*  
**Wild Mushroom Pizza Triangles** ~ \$39.95  
*with prosciutto and red onion*  
**Fresh Vegetable Pizza Triangles** ~ \$34.95  
**Seasoned Pita Chips** – serves 36 ~ \$29.95  
*with artichoke romano or spinach and bacon dip*  
**Salsa Bar with 3 salsas** - serves 36 ~ \$35.95  
*Black bean with roasted corn, roasted tomato and tomatillo salsas*  
*With homemade corn tortilla chips*  
**Eggplant Parmesan Skewers** – serves 24 ~ \$24.95  
*Basil marinara dipping sauce*
- ### Dips and Spreads by the Pint
- Artichoke and Romano Spread** ~ \$7.95  
**Spinach Dip or Garlic Pesto Dip** ~ \$6.95  
**Chipotle Ranch Dip** ~ \$6.95  
**French Onion Sour Cream Dip** ~ \$5.95
- ### Petite Sandwiches
- priced per dozen – minimum order 3 dozen*  
**Beef Tenderloin Sandwiches** ~ \$29.95  
*with caramelized onions, shitake mushrooms, sherried horseradish*  
**California Chicken Ciabattini** ~ \$26.95  
*grilled chicken, pepper jack cheese, lettuce, tomato, avocado ranch dressing*  
**Sicilian Ciabattini** ~ \$26.95  
*Italian meats, provolone, lettuce and tomato on a mini ciabatta*  
**Petite Croissant Sandwiches** ~ \$28.95  
*sliced turkey, ham and roast beef **or** chicken almond salad, tuna salad and our signature turkey club salad*  
**Petite Turkey Club Croissants** ~ \$29.95  
*sliced turkey, bacon, lettuce and sliced tomato*  
**Petite Turkey and Creamy Brie Croissants** ~ \$29.95  
*sliced turkey, brie cheese and cranberry relish*  
**Silver Dollar Sandwiches** ~ \$25.95  
*turkey, ham and roast beef with signature sauces on the side*  
**Lavosh Pinwheel Sandwich Tray** – 48 pieces ~ \$49.95  
*roast beef and blue cheese, taos turkey and vegetable with cheese*

## Make Your Own Sandwiches

- Grilled Medallions of Beef Tenderloin** ~ \$29.95 per pound  
*served cold* on a platter with sherried horseradish sauce on the side **or** *served warm* with your choice of sauce – roasted garlic demi or natural au jus  
**Seasoned Roasted Breast of Turkey** – approx 9 1/2 lbs ~ \$79.95  
*served cold* – on a tray with honey mustard & chipotle ranch **or** *served warm* – with au jus. Makes 100 small sandwiches  
**Spiral Sliced Honey Smoked Ham** – approx 9 lbs ~ \$69.95  
*served cold* on the bone with fruit garnish; honey mustard on the side  
Makes 60 small sandwiches  
**Sliced Meat and Cheese Tray** ~ \$64.95  
Makes 70 small sandwiches  
*sherried horseradish, honey mustard and chipotle ranch on the side*
- ### Breads for Mini Sandwiches - Min 2 dz
- Silver Dollar Rolls** - \$6.95 dozen  
**French Dinner Rolls** - \$7.95 dozen  
**Petite Croissants** - \$8.95 dozen
- ### Mini Sweet Selections
- Finger Sweet Tray** – 48 pieces ~ \$64.95  
**Homemade Bar Cookie Tray** – 50 pieces ~ \$47.95  
**Candy Apple Pecan Tartlets** - 48 pieces ~ \$59.95  
**Cheesecake Triangles** – 50 pieces ~ \$49.95  
*your choice of fresh fruit topping or dipped in chocolate*  
**Rice Crispy Triangles** – 48 pieces ~ \$44.95  
*dipped in white and dark chocolate*  
**Fresh Fruit Dessert Tray** – serves 36 ~ \$59.95  
*with chocolate and creamy citrus orange dipping sauces*

## Beverage Service

- Four Hour Bar Service**  
*includes ice, disposable cups, beverage napkins, bartender charge additional*  
**Top Shelf Brands** ~ \$17.95 per guest  
**Traditional Brands** ~ \$14.95 per guest  
**Beer, Wine and Soda Bar** ~ \$10.95 per guest  
**Martini Bars ~ Champagne Cocktails**  
**Specialty Drinks – Please Call**
- ### Specialty Punch
- includes cups and ice ring or fruit garnish. gallon yields 20 - 6 oz servings*  
**Sparkling Apple Cranberry Punch** ~ \$20.00 per gallon  
**Sparkling Citrus Punch** ~ \$15.00 per gallon  
**Champagne Punch** ~ \$40.00 per gal  
**Wassail or Warm Spiced Wine** ~ \$40.00 per gallon  
**Hot Spiced Cider** ~ \$25.00 per gallon

Due to the increased volume of business generated during busy seasons, we recommend you book your event at your earliest convenience.

**Until we have a deposit to hold your date, your event will not be entered into our book as a confirmed event. We will continue to book other events on that date until we reach capacity.** To ensure all events are given proper attention, Sullivan's reserves the right to close-out certain days.

Your event is very important to us and to ensure proper staffing and execution, your menu must be finalized two weeks before the event date.

**Final counts for your event must be received seven days before your event. We welcome the opportunity to serve you!**

# Special Occasions Menu

The Special Occasions Menus are perfect for many events – holiday gatherings, bridal and baby showers, graduation parties, christenings, ladies luncheons, you name it! In each menu there is plenty of food to comfortably serve the number of guests specified. For the hearty, you may want to plan on a few extra servings. Your catering Account Executive can advise you on portion sizes and quantity of food offered in each menu.

The prices listed below are for food only. Service staff, rental items, disposables, decorations, sales tax, delivery, gratuity, etc. are an additional charge. For other menu ideas, please call for our complete menu selection or view our menus on line at [www.sullivanscatering.biz](http://www.sullivanscatering.biz)

For special holiday dinners, complete bar and beverage service, breakfasts and luncheons, please call for assistance. Sullivan's professional Account Executives will be happy to create an event plan to fit your exact needs and budget.

***We welcome the opportunity to serve you!***

## Hors D' Oeuvre Buffet Menus

### Menu One

Chicken Skewers with Orange Ginger Glaze  
Brandied Mushroom Meatballs  
Shrimp Puffs  
Sundried Tomato Stuffed Mushroom Caps  
Brie Tartlet with Cranberries, Mandarin Orange and Almonds  
Roast Beef and Rye Canapé with Spicy Pepperadew Relish  
Fresh Vegetable Pizza Triangles  
California Chicken Ciabattini  
Caprese Skewers with Basil Pesto Dipping Sauce  
Fresh Fruit Kabobs with Amaretto Dipping Sauce  
**\$529.95 - Serves 36 - 11 Pieces per Guest**

### Menu Two

Jumbo Shrimp with Zesty Cocktail Sauce  
Platter of Medallions of Beef Tenderloin – Served Cold  
Sherried Horseradish on the Side  
Crusty French Dinner Rolls  
Mushroom Pillows  
Chicken Skewers with Sesame Garlic or Thai Peanut Sauce  
Spinach Pesto Puffs  
Caprese Skewers with Basil Pesto Dipping Sauce  
**\$459.95 ~ Serves 24 Guests ~ 10 Pieces per Guest**

### Menu Three

Shrimp Crostini  
Tuscan Skewers with Salami, Tortellini and Olives  
Meatballs in Marinara  
Grilled Asparagus Spears with Gorgonzola, Roasted Red Peppers  
and Balsamic Vinaigrette  
Sicilian Ciabattini  
Caramelized Onion Turnovers  
Italian Sausage Stuffed Mushrooms with Spinach and Walnuts  
Eggplant Parmesan Skewers with Basil Marinara Dipping Sauce  
**\$559.95 - Serves 48 - 10 Pieces per Guest**

### Menu Four

Beef Tenderloin Wraps with Herbed Cheese Wrapped Around a Scallion Onion  
Bacon Wrapped Scallops with Citrus Dipping Sauce  
Italian Sausage Stuffed Mushrooms with Spinach, Walnuts and Cheese  
Bruschetta Bar with Three Fresh Toppings, Tomato and Fresh Herbs ~ Spicy Olive Tapenade, Artichoke and Romano Spread  
Petite Croissants with Turkey, Brie and Cranberry Relish  
Mini Chicken Dijon in Puff Pastry  
Crab Cakes with Cajun Remoulade  
Salami and Cheese Cornucopias  
**\$669.95 ~ Serves 36 Guests ~ 11 Pieces per Guest**

### **Menu Five**

Crab Cakes with Cajun Remoulade  
Shrimp Crostini  
Petite Sliced Turkey Club Croissants  
Chipotle Mayonnaise, Honey Mustard on the Side  
Meatballs in a Cranberry BBQ Sauce  
Caramelized Onion Turnovers  
Lavosh Pinwheel Sandwich Tray  
Roast Beef and Blue Cheese, Taos Turkey, Vegetable and Cheese  
**\$329.95 ~ Serves 24 Guests ~ 10 Pieces per Guest**

### **Menu Six**

Grilled Beef Tenderloin Sandwiches with Caramelized Onions, Shitake Mushrooms with Sherried Horseradish Sauce on the Side  
Lavosh Pinwheel Sandwiches  
Shrimp Crostini  
Chicken Strips of Fire with Ranch Dipping Sauce  
Mushrooms Lorraine  
Spinach Pesto Puffs  
Meatballs with Cranberry BBQ Sauce  
**\$499.95 - Serves 36 - 11 Pieces per Guest**

### **Menu Seven**

Assorted Canapé Tray  
Wild Mushroom and Prosciutto Pizza Triangles  
Jumbo Shrimp with Zesty Cocktail Sauce  
Bacon Wrapped Dates with Honey Citrus Sauce  
Beef Skewers with Orange Ginger Glaze  
Mini Chicken Dijon in Puff Pastry  
**\$489.95 - Serves 36 - 10 Pieces per Guest**

### **Menu Eight**

Mini Angus Cheeseburgers with Chipotle Mayo and Onion Peel  
Franks in a Blanket  
Mini Reubens  
Mushrooms Lorraine  
Jumbo Shrimp with Cocktail Sauce  
Bacon Wrapped Water Chestnuts  
**\$399.95 - Serves 24 - 11 Pieces per Guest**

### **Menu Nine**

Roast Beef Aus Jus  
Sherried Horseradish on the Side  
Mini French Dinner Rolls  
Seasoned Pita Chips with Spinach and Bacon Dip  
Salami and Cheese Cornucopias  
Bruschetta Bar with Three Fresh Toppings  
Chicken Skewers with Choice of Glaze  
**\$299.95 - Serves 36 - 6 Pieces per Guest**

### **Menu Ten – Kid's Corner**

Baked Macaroni and Four Cheeses  
Pigs in a Blanket with Ketchup  
Chicken Tenders with Ranch Dip  
BBQ Meatballs  
**\$94.95 ~ Serves 12 Guests ~ 7 Pieces per Guest**

### **Mini Sweet Selections**

**Finger Sweet Tray** 48 pieces \$64.95  
**Homemade Bar Cookie Tray** 50 pieces \$47.95  
**Candy Apple Pecan Tartlets** 48 pieces \$59.95  
**Cheesecake Triangles** 50 pieces \$49.95  
*your choice of fresh fruit topping or dipped in chocolate*  
**Rice Crispy Triangles** 48 pieces \$44.95  
*dipped in white and dark chocolate*  
**Fresh Fruit Dessert Tray** serves 36 \$59.95  
*with chocolate and creamy citrus orange dipping sauces*

# Cold Hors D' Oeuvre Buffets

## **Cold Buffet Menu One**

Silver Dollar Sandwiches with Sliced Roast Beef and Ham  
Sherried Horseradish ~ Chipotle Mayonnaise ~ Honey Mustard  
Petite Croissants with Sliced Turkey  
Wild Mushroom Pizza Triangles  
Seasoned Pita Chips with Artichoke and Romano Spread  
Grilled Vegetable Tray with Honey Balsamic Dipping Sauce  
**\$299.95 ~ Serves 36 Guests ~ 5 Pieces per Guest**

## **Cold Buffet Menu Two**

California Chicken Ciabattini  
Assorted Canapé Tray  
Turkey and Cranberry Crostini with Pepper Jack Cheese  
Sundried Tomato and Goat Cheese Crostini  
Fresh Vegetable Tartlet  
Fresh Fruit Salad  
Your Choice of Pasta Salad **or** Small Fresh Vegetable Tray  
**\$199.95 ~ Serves 24 Guests ~ 5 Pieces per Guest**

## **Cold Buffet Menu Three**

Petite Turkey and Creamy Brie Croissants – with Cranberry Relish  
Caprese Skewers with Basil Pesto Dipping Sauce  
Roast Beef and Rye Canapé with Spicy Pepperadew Relish  
Italian Vegetable Pasta Salad  
Fresh Fruit Salad  
**\$9.95 per Guest – Minimum 12 Guests – 5 Pieces per Guest**

## **Cold Buffet Menu Four**

**Luncheon Size Sandwiches Cut in Half**  
Grilled Chicken Focaccia  
Roast Beef with Pepperadew Relish on Ciabatta  
Grilled Vegetable Wrap  
Broccoli Floret Salad  
Fruit Kabobs with Amaretto Dipping Sauce  
**\$8.95 per Guest – Minimum 12 Guests**

## **Cold Buffet Menu Five**

Petite Pear Piped with Blue Cheese, Walnut Garnish  
Shrimp Crostini  
Brie Tartlets with Cranberry, Mandarin Orange and Almonds  
Tenderloin Wraps  
Goat Cheese Stuffed Cherry Tomatoes  
Petite Turkey Club Croissants with Honey Mustard on the Side  
Fresh Vegetable Pizza Triangles  
Smoked Salmon Canapé  
**\$499.95 - Serves 36 - 8 Pieces per Guest**

Due to the increased volume of business generated during busy seasons, we recommend you book your event at your earliest convenience. **Until we have a deposit to hold your date, your event will not be entered into our book as a confirmed event.** To ensure all events are given proper attention, My Chef reserves the right to close-out certain days.  
Your event is very important to us and to ensure proper staffing and execution, **your menu must be finalized two weeks before the event date. Final counts for your event must be received seven days before your event.**

# Lunch and Dinner Buffet Menus

## **Buffet Menu One**

Mixed Green Salad with Blue Cheese, Caramelized Pecans  
Dressed with a Pear Infused Vinaigrette  
Medallions of Beef Tenderloin  
Sautéed Chicken Breast with Sundried Tomato Sauce  
Roasted Garlic Mashed Potatoes  
Steamed Vegetable Mélange  
Freshly Baked Dinner Rolls with Butter Pats  
**\$19.95 per Guest – Minimum 12 Guests**

## **Buffet Menu Two**

Bibb and Romaine Lettuce Salad with Oranges, Strawberries, Toasted Almonds and Shaved Red Onion  
Dressed with Our Vidalia Onion Vinaigrette  
Chicken Francaise  
Medley of White and Wild Rice  
Broccoli with Walnut Butter  
Freshly Baked Dinner Rolls with Butter Pats  
**\$13.50 per Guest – Minimum 12 Guests**

## **Buffet Menu Three**

Traditional Caesar Salad with Garlic Croutons  
Parmesan Crusted Chicken Provençal  
Portabella Mushroom Ravioli with Olive Oil and Fresh Herbs  
Green Beans with Bacon and Onions  
Freshly Baked Dinner Rolls with Butter Pats  
**\$12.95 per Guest – Minimum 12 Guests**

## **Buffet Menu Four**

Grilled Marinated Chicken Breast with Fresh Mango Salsa  
Traditional Rice Pilaf  
Sugar Snap Peas  
Freshly Baked Dinner Rolls with Butter Pats  
**\$9.95 per Guest – Minimum 12 Guests**

## **Full Bar Service**

### **Four Hour Bar Service**

*includes ice, disposable cups, beverage napkins  
bartender charge additional*

**Top Shelf Brands** ~ \$17.95 per guest

**Traditional Brands** ~ \$14.95 per guest

**Beer, Wine and Soda Bar** ~ \$10.95 per guest

**Martini Bars ~ Champagne Cocktails**

## **Specialty Punch**

*includes cups and ice ring or fruit garnish. gallon yields 20 - 6 oz servings*

**Sparkling Apple Cranberry Punch** ~ \$20.00 per gallon

**Sparkling Citrus Punch** ~ \$15.00 per gallon

**Champagne Punch** ~ \$40.00 per gal

**Wassail or Warm Spiced Wine** ~ \$40.00 per gallon

**Hot Spiced Cider** ~ \$25.00 per gallon

# Formal Dinner Menus

At Sullivan's, catering means helping to create lasting memories, celebrate triumphs and recognize milestones. Catering is about Celebrating Life and since 1993, we have successfully combined our many years of culinary experience with a creative flair to ensure elegant and memorable events.

We built our reputation on excellent food, beautiful presentation and friendly, professional service. We use only the freshest ingredients and place a high importance on quality, presentation and customer service.

Sullivan's works with 100's of corporate clients and thousands of social clients. The majority of our events are from personal referrals or from our long and growing list of loyal customers. As a full service caterer and event planner, Sullivan's would be pleased to personally work with you to create a menu and event plan to suit your exact needs and budget.

*Whatever the occasion, you can count on  
Sullivan's for all of your catering needs!*

## **Menu One**

**Bibb Lettuce Salad with Strawberries, Oranges, Toasted Almonds, Shaved Red Onion  
Dressed with Vidalia Onion Vinaigrette  
USDA Choice Strip Steak or Filet of Beef Tenderloin w/ Sherried Horseradish on the Side  
Grilled Asparagus with Diced Red Peppers and Lemon Zest  
Boursin Double Baked Potato  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$38.00**

## **Menu Two**

**French Lettuce Salad, Crumbled Blue Cheese, Dried Cherries, Caramelized Pecans, Crispy Onions  
Dressed with Our Honey Balsamic Vinaigrette  
Jumbo Lump Crab Cake with Cajun Remoulade  
Medallions of Beef Tenderloin with Horseradish Demi  
Julienne Herbed Zucchini and Yellow Squash  
Saffron Rice  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$35.00**

## **Menu Three**

**Bibb Lettuce Salad, Strawberries, Oranges, Toasted Almonds, Shaved Red Onion  
Dressed with Vidalia Onion Vinaigrette  
Chilean Sea Bass Sautéed with Fresh Basil and Diced Tomatoes  
Grilled Vegetable Mèlange  
Parmesan Crusted Polenta Cakes  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$30.00**

## **Menu Four**

**Iceberg Lettuce Wedge with Diced Tomatoes, Crumbled Blue Cheese, Crispy Bacon  
Topped with Blue Cheese Dressing  
Traditional Beef Wellington with Brandied Mushroom Sauce  
Creamed Spinach  
Garlic Herb Roasted New Potatoes  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$25.00**

### ***Menu Five***

**French Lettuce Salad, Crumbled Blue Cheese, Caramelized Pecans, Dried Cherries  
Dressed with Our Honey Balsamic Vinaigrette  
Shrimp Scampi - Succulent Shrimp in Garlic Butter  
Medallions of Beef Tenderloin with Port Rosemary Sauce  
Steamed Vegetable Mélange  
Mixed Grain Pilaf  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$24.00**

### ***Menu Six***

**Mixed Field Greens with Raspberries, Walnuts, Mild Goat Cheese  
Poppy Seed Dressing  
Medallions of Beef Tenderloin  
Chicken Francaise with Light Lemon Cream Sauce  
Broccoli with Walnut Butter  
Garlic Herb Roasted New Potatoes  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$22.00**

### ***Menu Seven***

**French Lettuce Salad, Crumbled Blue Cheese, Walnuts, Cherry Tomatoes  
Dressed with Our Raspberry Walnut Vinaigrette  
Brown Sugar and Honey Glazed Grilled Salmon with Apple Brandy Sauce  
Mixed Grain Pilaf  
Sautéed Green Beans with Bacon and Onions  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$19.00**

### ***Menu Eight***

**Caprese Salad with Sliced Buffalo Mozzarella, Roma Tomatoes and Fresh Basil  
Drizzled with Aged Balsamic Vinaigrette  
Garlic Herb Stuffed Chicken Breast ala Vodka Sauce  
Sliced Summer Squash and Zucchini with Green Beans in a Light Herb Butter  
Penne Pasta with Basil Pesto topped with Toasted Pine Nuts  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$18.00**

### ***Menu Nine***

**Hearts of Romaine with Dried Cherries, Diced Pears, Toasted Almonds  
Dressed with Our Pear Infused Vinaigrette  
Boneless Pork Chop with Cherry Balsamic Glaze  
Braised Red Cabbage and Crumbled Bacon  
Old Fashioned Mashed Potatoes  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$17.00**

### ***Menu Ten***

Romaine Lettuce Salad with Mild Goat Cheese, Olives, Shaved Red Onion  
Dressed with Our Red Wine Vinaigrette  
Saltimbocca - Seasoned Roasted Chicken Breast with Prosciutto, Provolone and Fresh Sage  
Topped with an Olive Caper Tapenade  
Seasonal Vegetables with a Light Herb Butter  
Rosemary Roasted Redskin Potatoes  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$18.00

### ***Menu Eleven***

Traditional Caesar Salad, Homemade Garlic Croutons  
With Our Classic Caesar Dressing  
Your Choice of Entree  
Chicken Marsala ~ Chicken Piccata ~ Chicken Francaise  
Provençal Zucchini Gratin  
Garlic Roasted Mashed Redskin Potatoes  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$17.00

### ***Menu Twelve***

French Lettuce Salad with Toasted Pine Nuts, Cherry Tomatoes, Mild Goat Cheese  
Dressed with Our Sundried Tomato Vinaigrette  
Tilapia with Lemon Caper Sauce  
Julienne Herbed Zucchini and Summer Squash  
Seasoned, Roasted Baked Potato with Butter, Bacon, Sour Cream and Scallion Onions  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$14.00

### ***Menu Thirteen***

Tossed Green Salad with Shredded Cheddar Cheese, Cucumbers, Tomatoes,  
Sliced Mushrooms, Garlic Croutons, Dressed with Buttermilk Ranch  
Grilled Chicken Breast with Mango Salsa  
Lime Cilantro Rice  
Grilled Vegetable Mélange  
Freshly Baked Dinner Rolls and Focaccia Triangles ~ Butter Rosettes  
\$14.00

### ***Vegetarian Selections***

Accompaniments the same as Main Entree  
Grilled Zucchini, Plum Tomatoes, Fresh Basil and Buffalo Mozzarella  
Served in a Grilled Portabella Mushroom Cap  
Sautéed Medley of Fresh Vegetables in Puff Pastry, Served with a Basil Marinara  
Portabella Mushroom Ravioli, Served with Olive Oil and Herbs  
\$16.00

### **Sullivan's Formal Dinner Menus**

Prices are based on a minimum of 12 guests

Menus will accommodate buffet service ~ Call for plated dinner prices.

Full bar service is available.

**Prices shown are for food only. Additional charges may include:**

Service Staff ~ China Service ~ Linen ~ All Necessary Rentals

Beverages ~ Disposables as Necessary ~ Delivery Sales Tax ~ Gratuity

Drop off dinner service is available.

# Bar Service

Price Based On a Four-Hour Bar ~ Uniformed Bartender Quoted Under Labor Costs  
Includes Disposable Glassware, Beverage Napkins, Ice, Dram Shop Insurance

## Beer, Wine and Soda Bar

Fox Brook Cabernet Sauvignon, California  
Oxford Landing Chardonnay, Australia  
Pacific Rim Riesling, Washington  
Miller Genuine Draft ♣ Miller Light  
Kaliber Non-Alcoholic Beer  
Assorted Sodas ♣ Bottled Water

**\$10.95 per guest**

## Open Bar -Traditional Brands

Gordon Vodka ♣ Gordon Gin ♣ Dewar's Scotch ♣ Seagram's 7  
Jack Daniels Bourbon ♣ Bacardi Rum ♣ Cuervo Gold Tequila  
Korbel Brandy ♣ Amaretto ♣ Peach Schnapps  
Fox Brook Cabernet Sauvignon, California  
Oxford Landing Chardonnay, Australia  
Pacific Rim Riesling, Washington  
Miller Genuine Draft ♣ Miller Light  
Kaliber Non-Alcoholic Beer  
Assortment of Sodas ♣ Bottled Water

**\$14.95 per person**

## Open Bar Top Shelf Brands

Kettle One Vodka ♣ Tanqueray Gin ♣ Glenlivet Scotch ♣ Dewar's Scotch  
Korbel Brandy ♣ Crown Royal ♣ Jack Daniels Bourbon ♣ Seagram's 7  
Captain Morgan's Spiced Rum ♣ Bacardi Rum ♣ Cuervo Gold Tequila  
Bailey's Irish Cream ♣ Amaretto ♣ Kahlua ♣ Peach Schnapps  
Fox Brook Cabernet Sauvignon, California  
Oxford Landing Chardonnay, Australia  
Pacific Rim Riesling, Washington  
Miller Genuine Draft ♣ Miller Light  
Amstel Light ~ Heineken ~ Blue Moon  
Kaliber Non-Alcoholic Beer  
Assortment of Sodas and Bottled Water  
Upgraded Prestige Disposable Barware

**\$17.95 per person**

## Specialty Bars and Libations

Martini Bars and Ice Carved Luge ♣ Tropical Blended Drinks  
Specialty Beers ~ Upgraded Wines Available Upon Request  
Bar Mixers, Soda, Bar Garnish, Ice, Cups and Beverage Napkins Only - **\$4.95 per guest**  
Minimum Charge for Beer, Wine and Soda Bar is **\$250.00**, excluding labor costs  
Minimum Charge for Open Bar is **\$350.00**, excluding labor costs

Charge for a uniformed bartender is **\$35.00 per hour** ~ Glass Barware - **\$3.00 per guest**

Sullivan's reserves the right to substitute any liquor, beer or wine listed above with comparable brands

Since it is difficult to anticipate what and how much your guests will consume, Sullivan's will bring an abundance of product to your event. At the close of the scheduled bar time, Sullivan's will remove all Sullivan's alcohol, mixers, etc. from the event site.

**All Sullivan's Bartenders and Service Staff abide by the rules and regulations set by the Virginia ABC. No guests under the age of 21 will be served alcoholic beverages. Bartenders will ask for identification for guests that appear to be under the age of 21.**