

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 from this menu 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 \$2.50

Mousse served 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 Dipping Sauce \$7.50

Miniature Crab Cakes with a Cilantro Cream Sauce \$3.50

Petite Lamb Chops with a Mint Julep Glaze \$5.95

BBQ Pork on a Sweet Potato Biscuit \$2.75

Beef Tenderloin Crostini with Gorgonzola Cream \$7.95

Rosemary Skewered Beef \$3.95 Tenderloin

Medallions \$7.95

Smoked Chicken Quesadilla \$2.75

Smoked Salmon Canapé \$2.50

Fresh Sea Scallops Wrapped Double Smoked Bacon \$3.95

Tex Mex Egg Roll \$2.95

Marinated Lamb, Chicken or Beef

Brochettes \$5.95

Crab Cakes w/ Dipping Sauce

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

Hot Hors D' Oeuvres

All of our Hot Hors D' Oeuvres come 25 pieces each. Please ask a Sullivan's Representative when ordering to help you choose the right number of Hors D' Oeuvres for your event. The price shown also includes Cocktail Plates, Cocktail Napkins, Frilled Toothpicks, Forks (if necessary), and free rental of our Chafing Equipment.

Antipasto Kabobs	51.95	Mini Chicago Style Pizza	42.25
BBQ Baby Back Ribs	67.75	Mini Chicken Wellington	54.75
BBQ Chicken Drumettes	32.50	Mini Hot Dogs & Cheeseburgers	56.25
BBQ Cocktail Franks	28.75	Mini Italian Sausage	28.75
Beef Kabobs	78.75	Mini Polish Sausage	28.75
Beef Sate	56.25	Mini Toasted Ravioli with Marinara	30.95
Brie with Raspberry & Almonds in Phyllo	53.95	Mini Turkey Pot Pie	41.50
Buffalo Wings	48.95	Mozzarella Sticks with Marinara	36.95
Caramelized Onion Turnover	40.25	Mushroom Vol-Au-Vent	45.95
Chicken & Pineapple Kabobs	51.50	Parmesan Artichoke Hearts	53.25
Chicken Breast De Jonghe	33.75	Pear & Brie with Almonds in Phyllo	48.50
Chicken Kabobs	57.95	Petite Quiche Lorraine	32.50
Chicken Nuggets with Sweet & Sour	28.75	Petite Spinach Quiche	32.50
Chicken Sate	44.50	Pizza Bread	28.75
Chicken Sticks with Sweet & Sour	36.95	Rumaki	37.50
Chicken Wings - BBQ Style	28.75	Scallops Wrapped in Bacon	57.50
Chicken Wings - Grecian Style	28.75	Scallops in White Wine Sauce	55.75
Chicken Wings - Hot Sauce	48.95	Sesame Chicken	42.75
Chicken Wings - Mild Sauce	48.95	Shrimp & Pork Egg Roll	30.25
Chicken Wings - Polynesian Style	28.75	Shrimp De Jonghe	69.95
Chicken Wings - Teriyaki Style	28.75	Shrimp Kabobs	99.95
Cocktail Meatballs - Italian Style	28.75	Shrimp Spring Roll	35.25
Cocktail Meatballs - Polynesian Style	28.75	Smoked Chicken Quesadilla	39.25
Cocktail Meatballs - Swedish Style	28.75	Spanakopita	37.95
Crab Cakes	51.50	Spinach & Goat Cheese Crostini	42.25
Crabmeat Crepes with Sherry Mustard Sauce	57.95	Steak Bits - Marsala	55.75
Crispy Asparagus with Asiago	38.25	Steak Bits - Teriyaki	55.75
Focaccia Pizza Bread	30.25	Stuffed Mushroom Caps - Cheese & Spinach Filled	28.75
Franks in a Blanket	29.95	Stuffed Mushroom Caps - Crabmeat Filled	35.50
French Fried Scallops	52.75	Stuffed Shrimp with Crabmeat Wrapped in Bacon	96.95
Fried Shrimp with Cocktail Sauce	57.25	Thai Chicken & Cashew Spring Roll	39.75
Hibachi Beef Kabobs	45.25	Tiropites	60.25
Hibachi Chicken Kabobs	42.50	Cheese Tortellini in Marinara Sauce	28.75
Jalapeno Poppers - Cheddar Cheese Filled	33.25	Spinach Tortellini in Marinara Sauce	32.50
Mexican Empanadas	34.25	Vegetable Egg Roll	28.25
Mini Beef Wellington	58.75	Water Chestnuts Wrapped in Bacon	34.75
Mini Cheese Pizza	40.50	Wontons with Sweet & Sour Sauce	47.50

Hors D'oeuvres

(All items priced for 50 pieces unless otherwise stated, and include appropriate condiments)

HORS D'OEUVRES

Crab Stuffed Mushrooms

Crab Imperial stuffed mushroom caps topped with Parmesan and sherry.....\$85.00

Chicken Tenders

Crispy, country, breaded chicken tenders.....\$65.00

Shrimp and Crab Spring Rolls

Miniature rolls stuffed with shrimp, crab, and vegetables.....\$85.00

Swedish Meatballs

1 oz. meatballs in a rich beef and heavy cream sauce.....\$50.00

Scallops Wrapped in Bacon

Large sea scallops wrapped in bacon.....\$95.00

Thai Chicken Sate

Chicken tenders marinated in a Thai peanut sauce.....\$70.00

Seafood Kabob

Sea scallops, shrimp, peppers, and onion marinated in teriyaki.....\$145.00

Crab Dip

Crab, cream cheese, heavy cream, red peppers, spinach and sherry topped with parmesan.....(Quart)\$70.00

Crab Meat Bites

Smaller versions of our house specialty.....\$125.00

Spinach Artichoke Dip

A blend of spinach, artichoke, heavy cream and chicken stock.....(Quart)\$50.00

Oyster Rockefeller

Oysters baked with spinach, bacon, heavy cream, pernod, and Parmesan.....\$65.00

Asparagus in Phylo Dough

Asparagus tips and fontine cheese wrapped in phyllo.....\$95.00

Ham and Crab Meat Bites

Smithfield Ham blended with our crab cake rolled into bite size morsels.....\$125.00

Oysters on the Half Shell

From local waters.....\$50.00

Iced Cocktail Shrimp

Jumbo shrimp spiced with Old Bay seasoning and lemon.....\$100.00

Smithfield Ham Rolls

Fresh baked rolls stuffed with Smithfield Ham.....\$50.00

Assorted Finger Sandwiches

Chicken and ham salads on white and wheat bread.....\$65.00

Strawberries Dipped in Chocolate

Large strawberries dipped in rich milk chocolate.....\$75.00

Side of Smoked Salmon

Side of salmon garnished with capers, tomato, egg and cream cheese.....\$125.00

Mini Croissant Sandwiches

Buttery croissants stuffed with roast beef, turkey, chicken salad and cheeses.....\$100.00

Antipasto Skewers

Skewers of fresh mozzarella, sundried tomatoes, artichoke hearts and green olives.....\$125.00

Roasted Vegetable Tray

Garlic roasted carrots, asparagus, squash, peppers and eggplant with herbed ranch.....\$75.00

Fruit Kabobs

Skewers of melon, strawberry, and pineapple served with yogurt dressing.....\$65.00

Assorted Chicken Wings

Breaded wings tossed in BBQ, hot, and sweet chili sauces.....\$65.00

Stuffed Phylo Shells

Bite-sized shells with chicken, Smithfield Ham, and lobster crab salads.....\$45.00

Sliced Beef Tenderloin

Sliced tenderloin cooked medium to medium rare served with French bread and creamy horseradish sauce.....\$150.00

Gourmet Cheese Board

Display of Gruyere, Van Gogh, Buttermilk Bleu, Fontina, and aged cheddar cheeses.....\$85.00

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Hors D'oeuvres

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FOOD DISPLAYS

(Serves 50 Guests)

SEAFOOD DISPLAY

Chilled shrimp, crab claws, oysters on the half shell artistically displayed with cocktail sauce and lemon.....\$225.00

FRUIT DISPLAY

Cubes of honeydew, cantaloupe, pineapple, watermelon and strawberries served with yogurt dressing. A great centerpiece for any buffet.....\$125.00

DOMESTIC CHEESE DISPLAY

Cubes of cheddar, Swiss and pepper jack cheeses served with assorted crackers.....\$135.00

CARVING STATIONS

Top Round of Beef (serves 60 guests).....\$275.00

Spiral Sliced Ham (serves 40 guests).....\$175.00

Herb Rubbed Filet of Beef (serves 25 guests).....\$225.00

Herb Roasted Turkey Breast (serves 30 guests).....\$175.00

Prime Rib of Beef (serves 35 guests).....\$275.00

All carved items served with appropriate sauce and rolls.

FOOD STATIONS

Add-ons to your Hors D'oeuvres selections

PASTA STATION

Penne, tortellini, and fettuccine pastas with alfredo, marinara, and pesto sauces with a variety of vegetables cooked to order.....\$8.00 per person
*Attendant required

FAJITA BAR

Build your own fajita's with sautéed chicken, beef and shrimp, flour tortillas, shredded lettuce, diced tomatoes, cheeses, sour cream, green onions and salsa.....\$8.00 per person
*Attendant required

POTATO BAR

Creamy whipped new potatoes, smashed sweet potatoes with a variety of toppings.....\$7.00 per person

CHOCOLATE FOUNTAIN

Rich milk chocolate fountain with bananas, strawberries, pineapples, cookies and pretzels for dipping.....\$7.00 per person

Attendant's fee of \$75.00 per station.

***All Prices Subject to Gratuity and Appropriate Sales Tax**

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 Sun dried Tomato Fillo Rolls ~ \$16.95
- Parmesan Pepperadew Trumpets ~ \$19.95
- Gorgonzola and Cranberry in Puff Pastry ~ \$19.95
- Caramelized Onion Turnovers with Asiago & Sun dried 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
- Sun dried 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, sun dried 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

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
Sun dried 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
Sun dried 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.**

Spring 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/ Pepered Cheese
- Crab Dip
- Cheese Tray
- Vegetable Tray
- Chocolate Fondue w/ Fresh Fruit

