

Lamb Roast

Steeped in tradition and just plain fun is the Old World Lamb Roast. A succulent Lamb slowly Rotisserie Roasted over a Hardwood Flame. A stylish buffet of quintessential favorites, coupled with today's tastes, brings a whole new dimension to one of our happiest pastime!



ALL COOKING IS DONE WITH SELECTED HICKORY AND FRUIT WOODS AT EVENT SITE!

ON SITE SPIT ROAST

\$675.00

(Maximum 40 persons)

Roasted and served at your home or venue by our team of experienced catering professionals. The package includes serving equipment at the carving station and disposable plates and utensils for all guests

ONE WHOLE BABY LAMB (35 – 40LBS)

Lamb is marinated with salt, freshly grounded pepper and cumin powder, strained fresh lemon juice, olive oil & mixture of fresh herbs

CONDIMENTS

Tomato Sauce

Mustard Sauce

Mint Jelly

Black Pepper Sauce

FRESH SALAD

Long Cut Gourmet Cole Slaw

(Long cut cabbage, grated carrot and onion tossed with Royal dressing)

OPTIONAL

China and Silverware + 1 Service Staff @ \$150.00

Lamb Roast

Complimentary:

1 x Carving Chef

Delivery fee : \$45.00

Note : Please advise us of any increase in attendance at least 5 working days prior to event date

Site visit & pre-setup:

Upon confirmation.

Terms of payment:

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 prior to the event. The balance of the bill is payable in full the day of, in the form of certified check, money order, business check or cash, prior to the event.

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

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, Reds 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**