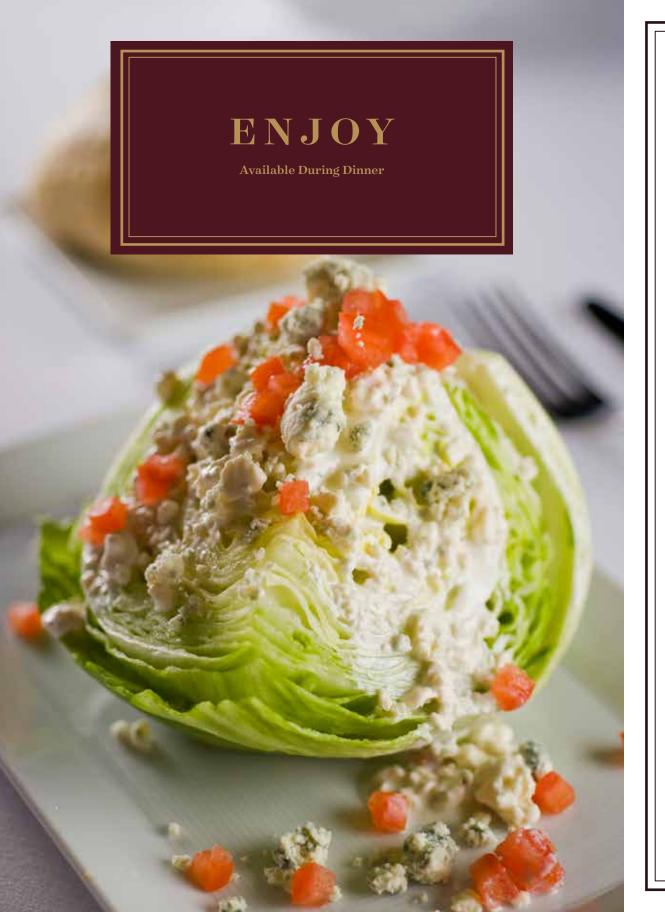


Please contact the Sales & Event Manager for menu pricing details and to book your event.

Vegetarian options available upon request.

sullivanssteakhouse.com/private-events





# \$79 per person

#### **APPETIZERS**

Host Selects One

CHEESESTEAK EGGROLLS

SPICY SHRIMP EGGROLLS

CRISPY SHANGHAI CALAMARI

#### **STARTERS**

Host Selects Two

ICEBERG LETTUCE WEDGE
CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP & LOBSTER BISQUE

Coffee, Tea and Soda Service Included

\*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

### ENTRÉES

Host Selects Three

FILET MIGNON\* 8 oz.

NEW YORK STRIP\* 12 oz.

BROILED SALMON\*

HERB BRICK CHICKEN

Upgrade +\$25 per order

FILET MIGNON\* 12 oz.

RIBEYE\* 16 oz.

# FAMILY-STYLE SIDE DISHES

Host Selects Two

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

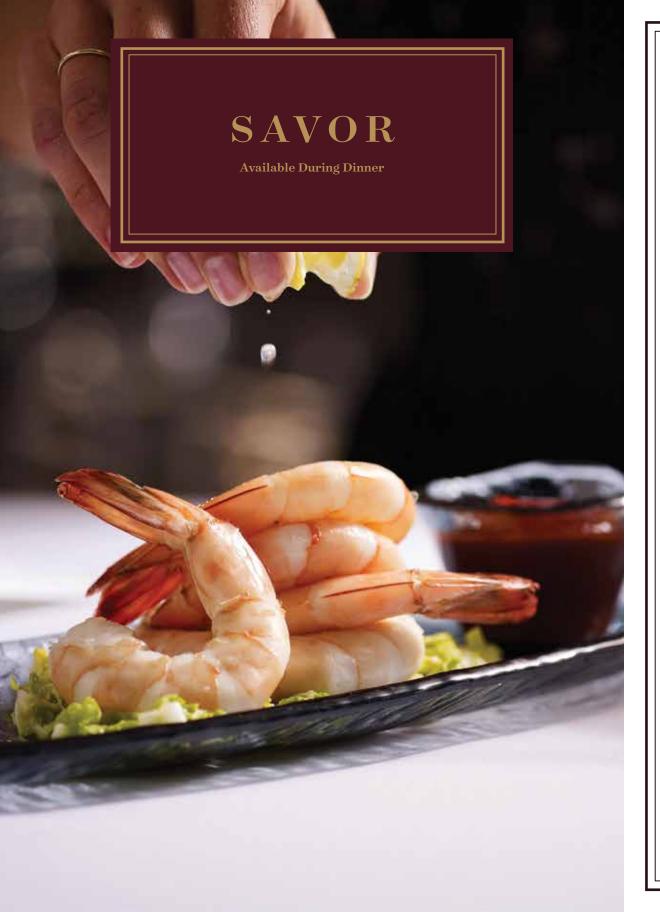
WHITE CHEDDAR & BACON AU GRATIN POTATOES

THREE CHEESE MAC

#### **DESSERTS**

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE



\$89
per person

#### **APPETIZERS**

Host Selects Two

NUESKE'S PORK BELLY

JUMBO SHRIMP COCKTAIL

SPICY SHRIMP EGGROLLS

CHEESESTEAK EGGROLLS

CRISPY SHANGHAI CALAMARI

#### **STARTERS**

Host Selects Two

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

CUP OF SHRIMP & LOBSTER BISQUE

Coffee, Tea and Soda Service Included

\*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

#### ENTRÉES

Host Selects Four

FILET MIGNON\* 8 oz.

NEW YORK STRIP\* 12 oz.

GEORGE'S BANK SEARED SEA SCALLOPS\*

**BROILED SALMON\*** 

AHI TUNA STEAK\*

HERB BRICK CHICKEN

Upgrade +\$25 per order

FILET MIGNON\* 12 oz.

RIBEYE\* 16 oz.

PAN-SEARED SEA BASS\*
"Hong Kong Style"

Upgrade +\$30 per order

CAJUN RIBEYE\* 20 oz.

## FAMILY-STYLE SIDE DISHES

Host Selects Three

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON AU GRATIN POTATOES

THREE CHEESE MAC

#### **DESSERTS**

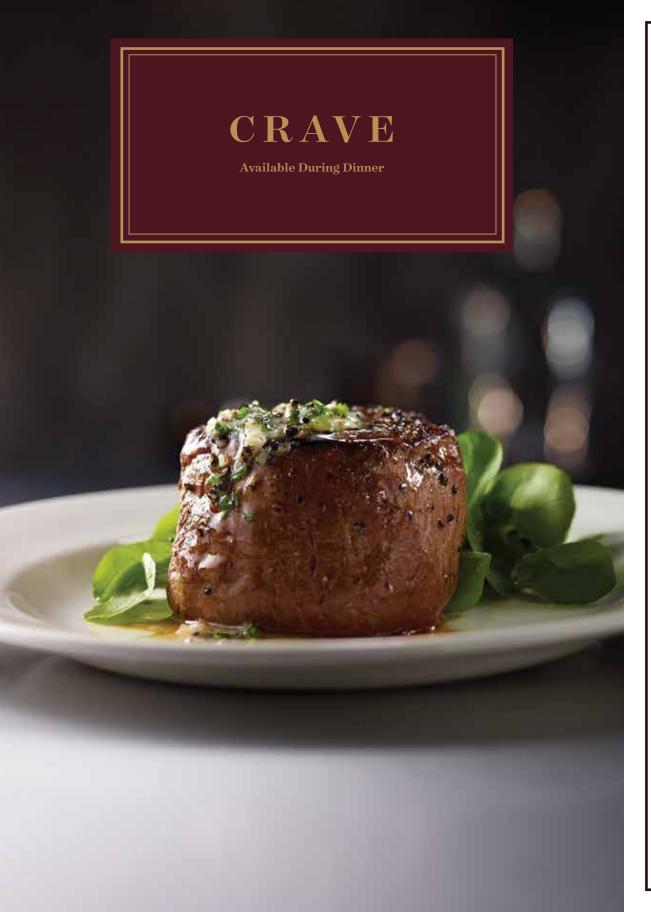
Host Selects Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS



\$99
per person

#### **APPETIZERS**

Host Selects Three

NUESKE'S PORK BELLY

JUMBO SHRIMP COCKTAIL SPICY

SHRIMP EGGROLLS

CHEESESTEAK EGGROLLS

CRISPY SHANGHAI CALAMARI

#### **STARTERS**

Host Selects Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

SPINACH SALAD

CUP OF SHRIMP

& LOBSTER BISQUE

Coffee, Tea and Soda Service Included

\*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

#### ENTRÉES

Host Selects Four

FILET MIGNON\* 12 oz. NEW YORK STRIP\* 12 oz.

RIBEYE\* 16 oz.

BROILED SALMON\*
HERB BRICK CHICKEN

AHI TUNA STEAK\*

GEORGE'S BANK SEARED SEA SCALLOPS\*

PAN-SEARED SEA BASS\* "Hong Kong Style"

CRAB-STUFFED SHRIMP

Upgrade +\$30 per order

BONE-IN RIBEYE COWBOY CUT\* 22 oz.

WAGYU BONE-IN STRIP\* 18 oz.

## FAMILY-STYLE SIDE DISHES

Host Selects Three

CREAM-STYLE SPINACH
SAUTÉED SPINACH
SHAVED BRUSSELS SPROUTS
FRESH ASPARAGUS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON AU GRATIN POTATOES

THREE CHEESE MAC

SWEET POTATO CASSEROLE

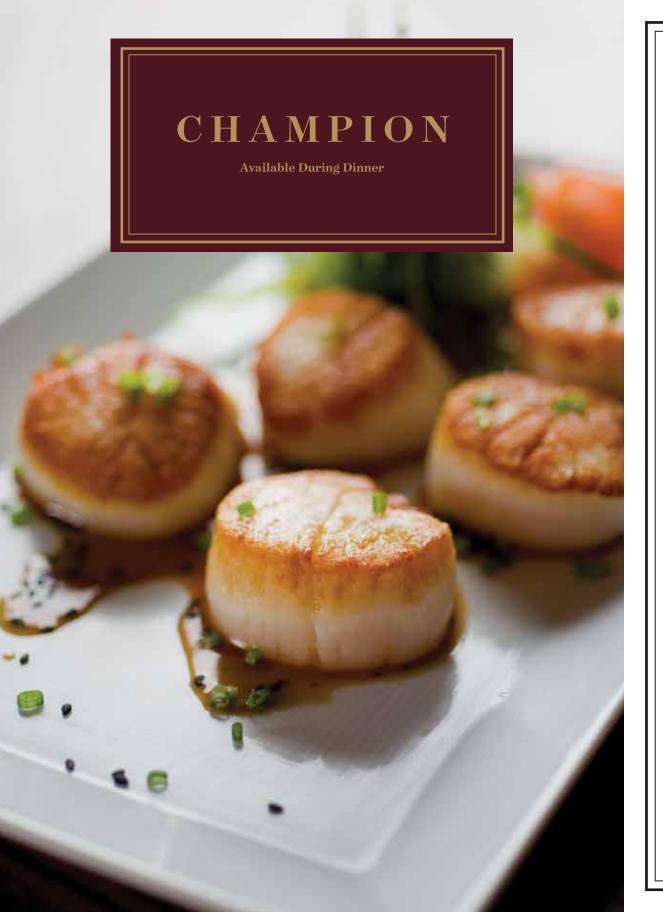
#### **DESSERTS**

Host Selects Two

NEW YORK-STYLE CHEESECAKE
KEY LIME PIE

BANANAS FOSTER BREAD PUDDING
CHOCOLATE BLISS

BERRIES & CREAM



# \$145 per person

#### **APPETIZERS**

Host Selects Three

NUESKE'S PORK BELLY

JUMBO SHRIMP COCKTAIL

SPICY SHRIMP EGGROLLS

CHEESESTEAK EGGROLLS

CRISPY SHANGHAI CALAMARI

MINIATURE CRAB CAKES

#### **STARTERS**

Host Selects Three

ICEBERG LETTUCE WEDGE

CAESAR SALAD

MARKET FRESH GREENS

SPINACH SALAD

CUP OF SHRIMP & LOBSTER BISQUE

BLT SALAD

Coffee, Tea and Soda Service Included

\*These items are served using raw or undercooked ingredients. Consumption of raw or undercooked meats, seafood, shellfish or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

#### ENTRÉES

Host Selects Three Land & Three Sea

-Land

FILET MIGNON\* 6 oz.

RIBEYE\* 16 oz.

NEW YORK STRIP\* 12 oz.

HERB BRICK CHICKEN

-Sea-

GEORGE'S BANK SEARED SEA SCALLOPS\*
PAN-SEARED SEA BASS\* "Hong Kong Style"
CRAB-STUFFED SHRIMP

Upgrade +\$20 per order SINGLE LOBSTER TAIL 8 oz.

Upgrade +\$30 per order

WAGYU BONE-IN STRIP\* 18 oz.
PORTERHOUSE\*

## FAMILY-STYLE SIDE DISHES

Host Selects Four

CREAM-STYLE SPINACH

SAUTÉED SPINACH

SHAVED BRUSSELS SPROUTS

FRESH ASPARAGUS

WILD STEAKHOUSE MUSHROOMS

GARLIC MASHED POTATOES

WHITE CHEDDAR & BACON

AU GRATIN POTATOES

THREE CHEESE MAC

SWEET POTATO CASSEROLE

#### **DESSERTS**

Host Selects Three

KEY LIME PIE

NEW YORK-STYLE CHEESECAKE

CRÈME BRÛLÉE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

BERRIES & CREAM



### HORS D'OEUVRES

#### BY THE PIECE

CHEESESTEAK EGGROLL \$4.5

SPICY SHRIMP EGGROLL \$4.5

OYSTER ROCKEFELLER \$6

JUMBO SHRIMP COCKTAIL \$5

CHARBROILED OYSTER \$6

BEEF WELLINGTON BITE \$4.5

NUESKE'S PORK BELLY \$6

MINIATURE CRAB CAKE \$6

#### **SLIDERS**

BEEF BURGER SLIDER\* \$5
SHAVED STEAK SLIDER\* \$5.5

CRAB CAKE SLIDER \$6.5

## BEVERAGE PACKAGE

Two Drinks Per Person \$25 Three Drinks Per Person \$36

#### BEER

BUD LIGHT
MILLER LITE
STELLA ARTOIS
CORONA

#### WINE

(by the glass)

SANTA CRISTINA PINOT GRIGIO

RAEBURN CHARDONNAY

JEAN-LUC COLOMBO CAPE

BLEU ROSE

KAIKEN MALBEC

MEIOMI PINOT NOIR



### **ADDITIONS**

#### ENHANCE YOUR ENTRÉE

OSCAR STYLE Jumbo Lump Crab, Asparagus, Béarnaise \$17

CRAB-STUFFED SHRIMP \$18

SINGLE LOBSTER TAIL 8 oz. \$45

BACON & BLUE CHEESE TOPPING \$12

SIGNATURE BUTTERS

Cajun, Gorgonzola, Cabernet Goat Cheese, Porcini Mushroom Shallot \$5

# WE KNOW YOUR SIP CODE

ANCHORAGE, AK 99501

BATON ROUGE, LA 70808

CHARLOTTE, NC 28203

DETROIT, MI 48226

INDIANAPOLIS, IN 46240

KING OF PRUSSIA, PA 19406

LEAWOOD, KS 66209

LITTLE ROCK, AR 72223

NAPERVILLE, IL 60540

**OMAHA, NE 68102** 

PALM DESERT, CA 92260

PITTSBURGH, PA 15219

RALEIGH, NC 27603

TUCSON, AZ 85718

WILMINGTON, DE 19803