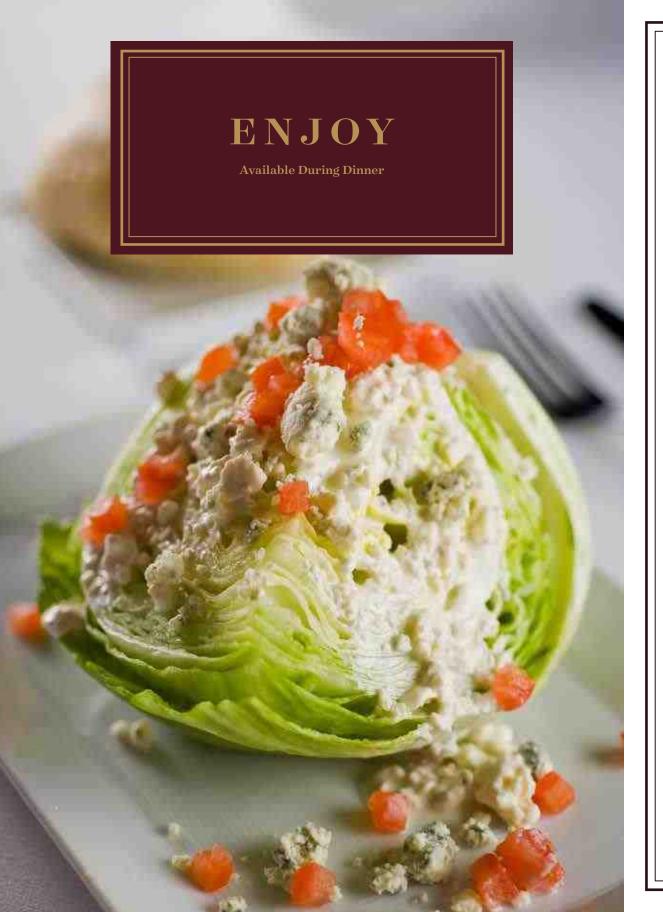


Please contact the Sales & Event Manager for menu pricing details and to book your event.

Vegetarian options available upon request.

sullivanssteakhouse.com/private-events





\$84
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.

FAROE ISLANDS SALMON*

HERB BRICK CHICKEN

Upgrade +\$30 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

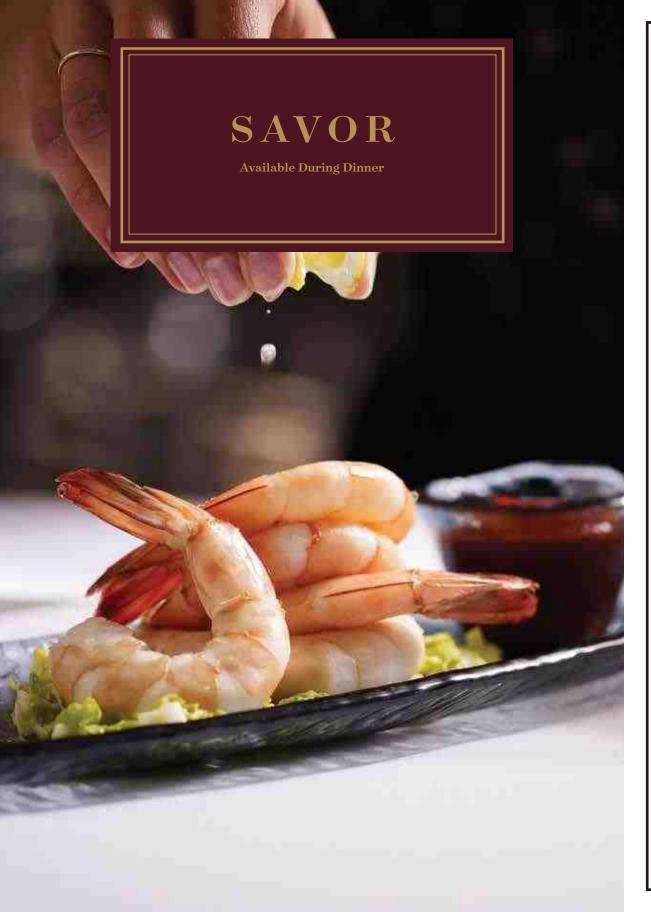
WHITE CHEDDAR & BACON AU GRATIN POTATOES

THREE CHEESE MAC

DESSERTS

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE



\$94
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*

FAROE ISLANDS SALMON*

AHI TUNA STEAK*

HERB BRICK CHICKEN

Upgrade +\$30 per order

FILET MIGNON* 12 oz.

RIBEYE* 16 oz.

CAJUN RIBEYE* 20 oz.

PAN-SEARED SEA BASS*
"Hong Kong Style"

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

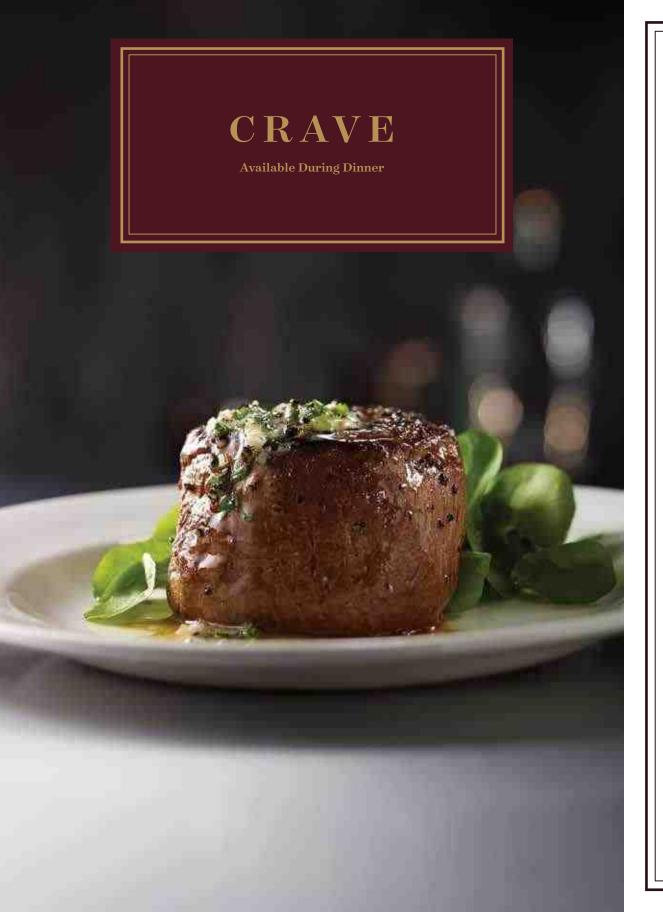
Host Selects Two

NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS



\$105 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

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ENTRÉES

Host Selects Four
FILET MIGNON* 12 oz.
NEW YORK STRIP* 12 oz.
RIBEYE* 16 oz.

FAROE ISLANDS 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* $22 \ oz.$

*Upgrade +\$40 per order*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

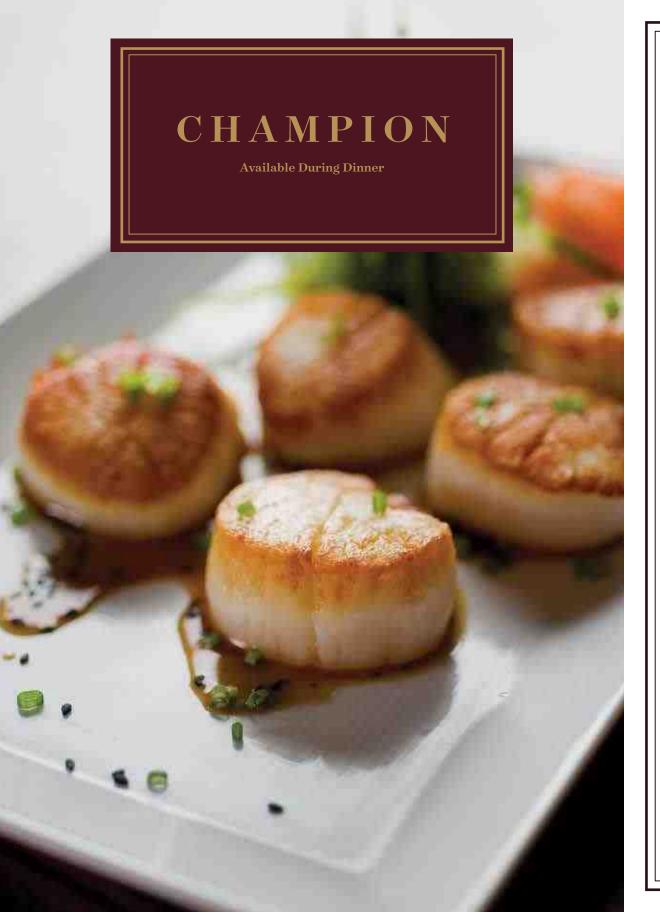
NEW YORK-STYLE CHEESECAKE

KEY LIME PIE

BANANAS FOSTER BREAD PUDDING

CHOCOLATE BLISS

BERRIES & CREAM



\$158 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

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ENTRÉES

Host Selects Four

FILET MIGNON* 12 oz.

BONE-IN RIBEYE COWBOY CUT* 22 oz.

WAGYU BONE-IN STRIP* 18 oz.

PORTERHOUSE*

CAJUN RIBEYE*

PAN-SEARED CHILEAN SEA BASS "HONG KONG STYLE"*

ENHANCEMENTS

Guest Selects One

CRAB-STUFFED SHRIMP

TWO GEORGE'S BANK SEARED SEA SCALLOPS*

BACON & BLUE CHEESE TOPPING

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





ADDITIONS

ENHANCE YOUR ENTRÉE

OSCAR STYLE Jumbo Lump Crab, Asparagus, Béarnaise \$18

CRAB-STUFFED SHRIMP \$19

GARLIC BUTTER SHRIMP \$15

SINGLE LOBSTER TAIL 8 oz. \$47

BACON & BLUE CHEESE TOPPING \$13

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