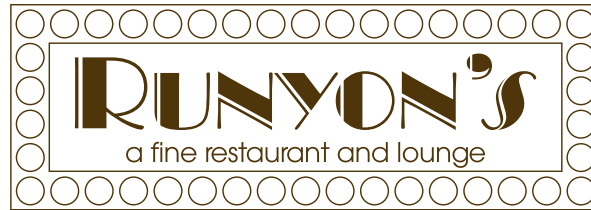


Established October 9th, 1984



PARTY & EVENT MENUS



*The following menus are suggestions for your
private or nonprivate parties.*

*We will print a custom menu and your guests will be
able to make their selections that evening.*

*We will modify our menus to accommodate
your requests whenever possible.*

*Thank you for your interest in Runyon's
for your special occasion!!*

If you have any questions whatsoever, you can contact:

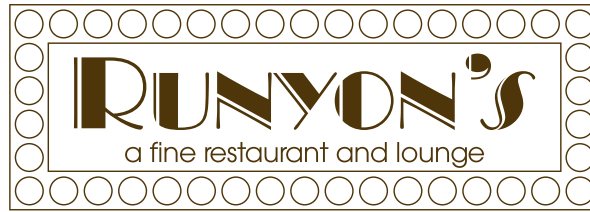
Joe Kelleher or Kevin O'Connor

954-752-2333

E-mail: info@runyonsofcoralsprings.com

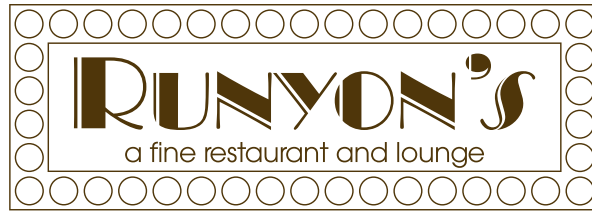
Please Visit: www.runyonsofcoralsprings.com

9810 West Sample Road • Coral Springs, FL 33065



APPETIZERS

<i>JUMBO SHRIMP COCKTAIL</i>	\$3.75 per piece
<i>COLOSSAL SHRIMP COCKTAIL</i>	\$7.00 per piece
<i>RUNYON'S CRAB CAKES</i> Mustard sauce	\$4.50 per piece
<i>FRESH FLORIDA STONE CRAB CLAWS</i> (In season Oct. 15th—May 15)	Mkt. Price Per Piece
<i>SESAME SEARED YELLOWFIN TUNA</i> Served rare in Belgium endive with soy-ginger sauce	\$3.50 per piece
<i>STUFFED MUSHROOMS</i> Crabmeat stuffing	\$3.25 per piece
<i>SHRIMP CAPARELLI</i> Jumbo shrimp wrapped in prosciutto, stuffed with provolone, baked in garlic and bread crumbs	\$6.00 per piece
<i>BEEFSTEAK TOMATOES</i> with fresh mozzarella, basil & vinaigrette	\$2.50 per piece
<i>HOUSE-MADE MEATBALLS</i> Marinara or Swedish Style	\$3.50 per piece
<i>PEPPER-CRUSTED NORWEGIAN SMOKED SALMON</i> Served with capers, onions, egg, honey mustard dill sauce on sesame-crust flatbread	\$3.75 per piece
<i>BRUSCHETTA</i>	\$3 per person
<i>EGGPLANT ROLLATINI</i> Spinach, Italian cheeses, baked in marinara (12-piece minimum)	\$3 per piece
<i>THE "RUNYON'S ROLL"</i> Tempura tuna and salmon with cream cheese, mango and scallions	\$12 per roll
<i>AVA'S FRIED GREEN TOMATOES</i> House-smoked pulled pork, chipotle BBQ sauce, roasted red peppers, micro basil, over fried green tomatoes	\$5 per piece

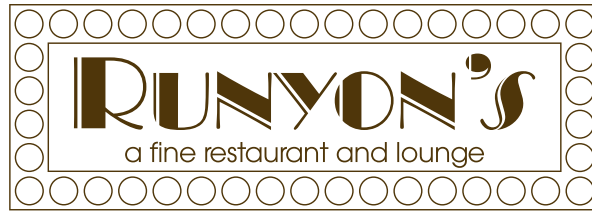


APPETIZERS

Continued ...

FLATBREAD PIZZA	\$12 each
Fresh tomato & mozzarella	
SHORT RIB FLATBREAD	\$14 each
Crumbly blue cheese	
DEVILED EGGS	\$24 dozen
Traditional	
CHICKEN ROULLADE	\$3 each
Spinach, mozzarella, roasted peppers, proscuitto	
LAMB LOLLIPOPS	\$5.50 each
SHRIMP & GRITS	\$6.00 per person
LEMON GARBANZO HUMMUS	\$ 4.00 per person
Heirloom tomatoes, aged balsamic, micro basil, pita points	
FOUR-CHEESE MAC & CHEESE	\$4.00 per person
Cheddar, smoked Gouda, American & parmesan	
FOUR-CHEESE MAINE LOBSTER MAC & CHEESE	\$7.50 per person
SEAFOOD MARTINIS	MKT
Choice of: Crab, Ceviche, Fresh Conch, Grilled Octopus	
SLIDERS	
Burger	\$3.50 each
Short Rib	\$3.50 each
Chicken Parmesan	\$3.50 each
Lobster Salad	\$9 each
Blackened Prime Rib	\$3.50 each
Thinly sliced prime rib, blackened, sautéed onions	
House-Smoked BBQ Pulled Pork	\$3.50 each
House-Made Meatball	\$3.50 each

Does Not Include Gratuity and 6% Sales Tax



PLATINUM LUNCH MENU

CAESAR SALAD

RUNYON'S BREAD SERVICE

ENTREE'S

Guest Selection Of:

GRILLED SCOTTISH SALMON

Served with mashed potatoes and fresh vegetable

AGED TENDERLOIN

Served with mashed potatoes and fresh vegetable

ORANGE-LACQUERED CRISPY DUCK

Served with mashed potatoes and fresh vegetables

SAUTÉED JUMBO SHRIMP

Jumbo shrimp sautéed with garlic, tomatoes, artichokes, capers, and sauvignon blanc sauce served with mashed potatoes and fresh vegetables

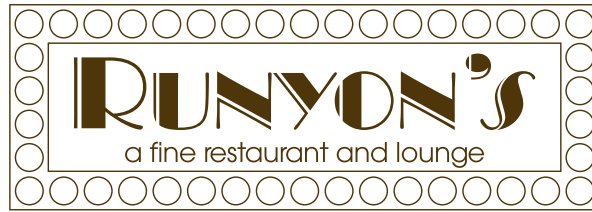
DESSERTS

MILE-HIGH CHOCOLATE CAKE or *KEY LIME PIE*

\$36 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 6% Sales Tax



GOLD LUNCH MENU

GARDEN SALAD

Vinaigrette dressing

RUNYON'S BREAD SERVICE

ENTREES

Guest Selection Of:

SHRIMP CAPARELLI

Jumbo shrimp, stuffed with provolone, wrapped in prosciutto, baked in garlic and bread crumbs, served with mashed potatoes and fresh vegetables

BRAISED SHORT RIB TORTELLINI

Slow braised and shredded beef short ribs in a hearty tomato-herb sauce served over cheese-filled tortellini

CHICKEN PICATTA

Sautéed chicken breast in a white wine-lemon butter caper sauce served with mashed potatoes and fresh vegetables

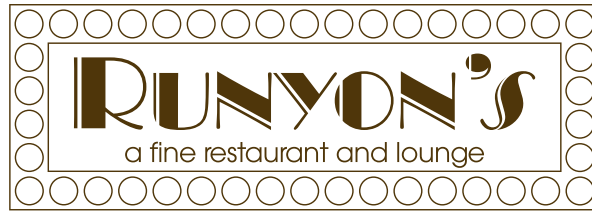
DESSERT

MILE-HIGH CHOCOLATE CAKE

\$30 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 6% Sales Tax



SILVER LUNCH MENU

CHEF'S SOUP SELECTION

RUNYON'S BREAD SERVICE

ENTREES

Guest Selection Of:

CAESAR SALAD WITH GRILLED SALMON

CHICKEN PARMESAN OVER ANGEL HAIR PASTA

OPEN-FACE TURKEY SANDWICH

Swiss cheese, tomato, and asparagus, baked, served with cole slaw

HOMEMADE MEATLOAF

Served with mashed potatoes, and fresh vegetables

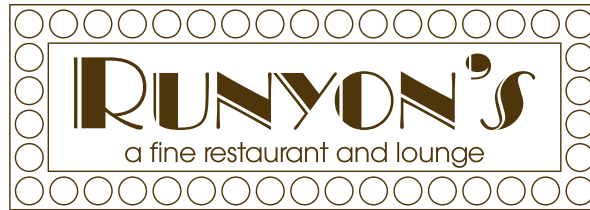
DESSERT

MILE-HIGH CHOCOLATE CAKE

\$25 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 6% Sales Tax



PLATINUM DINNER MENU

APPETIZER COURSE

Served family style

PEPPER-CRUSTED OAK SMOKED SALMON

Sesame flatbreads

HOMEMADE MEATBALLS WITH RICOTTA CHEESE

SALAD COURSE

Guests Selection of:

BEEFSTEAK TOMATO & ONIONS WITH FRESH MOZZARELLA
or *CLASSIC CAESAR*

ENTREE COURSE

Guest Selection of:

STEAK DIANE

Tender medallions of filet mignon, cognac sauce with crimini mushrooms,
served with mashed potatoes and fresh vegetables

MAINE LOBSTER-STUFFED SNAPPER

Served with mashed potatoes and fresh vegetables

CRISPY ORANGE-LACQUERED MAPLE DUCK

Served with mashed potatoes and fresh vegetables

SHRIMP SCAMPI

served over angel hair pasta

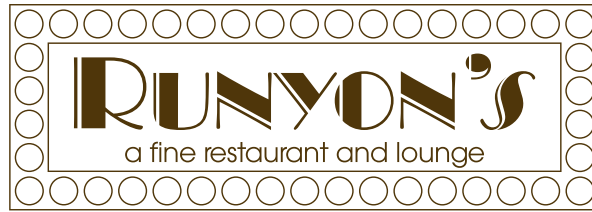
DESSERTS

MILE-HIGH CHOCOLATE CAKE or *KEY LIME PIE*

\$68 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 6% Sales Tax



GOLD DINNER MENU

GARDEN-FRESH TOSSED SALAD
with Vinaigrette Dressing

RUNYON'S BREAD SERVICE

ENTREES

Guest Selection of:

ORANGE-LACQUERED CRISPY DUCK
served with mashed potatoes and fresh vegetables

TODAY'S FRESH CATCH
served with mashed potatoes and fresh vegetables

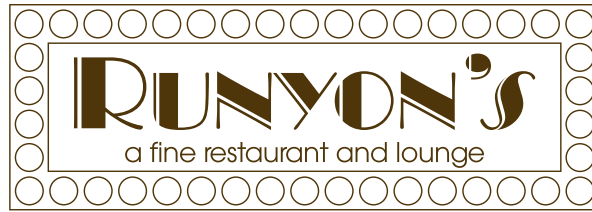
AGED NEW YORK STRIP STEAK
served with mashed potatoes and fresh vegetables

DESSERT

MILE-HIGH CHOCOLATE CAKE

\$58 PER PERSON

Includes Soft Drinks, Coffee, or Tea
Price Does Not Include 20% Gratuity or 6% Sales Tax



SILVER DINNER MENU

GARDEN-FRESH TOSSED SALAD
with Vinaigrette Dressing

RUNYON'S BREAD SERVICE

ENTREES

Guest Selection Of:

BRAISED SHORT RIB TORTELLINI
Slow braised and shredded beef short ribs in a hearty tomato-herb sauce
served over cheese-filled tortellini

PAN-ROASTED SCOTTISH SALMON
Prepared with a Dijon mustard-dill beurre blanc
served with mashed potatoes and fresh vegetables

CHICKEN PICATTA
Sautéed chicken breasts in a white wine-lemon butter caper sauce
served with mashed potatoes and fresh vegetables

DESSERT

MILE-HIGH CHOCOLATE CAKE

\$48 PER PERSON

Includes Soft Drinks, Coffee, or Tea
Price Does Not Include 20% Gratuity or 6% Sales Tax

PRIVATE ROOM CONTRACT & CREDIT CARD AUTHORIZATION FORM

Company Name _____
Contact Name _____
On-Site Host _____
Address _____
Telephone # _____
Fax # _____
Email _____
Date of Function _____
Arrival Time _____
Number of Guests _____



PRIVATE ROOM NEEDED-CHECK ONE
___ Sonoma-up to 60 guests (50 guests with a/v)
___ Library-up to 40 guests (30 guests with a/v)
___ Piano-up to 60 guests (50 guests with a/v)
ROOM RENTAL FOR SONOMA & LIBRARY
(For the piano room, additional charges apply.)
___ 1-10 guests \$300
___ 11-25 guests \$150
___ 26 or more no charge
Type of Function _____

TYPE OF A/V BEING USED OR NEEDED

___ Screen ___ TV ___ LCD projector ___ Microphone ___ None ___ Other _____

MENU SELECTION

LUNCH DINNER
___ Silver \$24 ___ Gold \$29 ___ Platinum \$35 ___ Silver \$48 ___ Gold \$58 ___ Platinum \$68

If guest supplies their own cake, there will be a cake service fee of \$1.50 per person.

APPETIZERS _____

BAR SERVICE ___ Open Bar (host pays) ___ Cash Bar (guest pays) ___ Other _____

EVENT REQUESTS _____

Deposit-a non-refundable \$300 deposit, which will be applied to final bill, is required to secure reservation.

Credit Card # _____ Exp. _____

Name on Card _____

I hereby authorize Runyon's Restaurant to use my credit card to hold a reservation for a special event.

Signature of Card Holder _____

Check # _____ Cash _____

Today's Date _____ Booked By _____