

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:

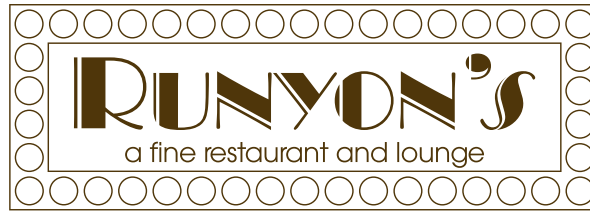
Joe Kelleher or Kevin O'Connor

954-752-2333

E-mail: info@runyonsofcoralsprings.com

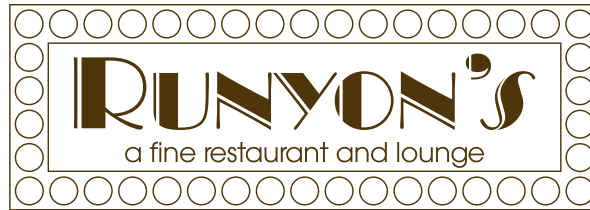
Please Visit: www.runyonsofcoralsprings.com

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> Burgundy dijon mustard sauce	\$4.50 per piece
<i>FRESH FLORIDA STONE CRAB CLAWS</i> (In season Oct. 15th—May 15)	Mkt. Price Per Piece
<i>SEARED SESAME 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> Fresh mozzarella, basil & vinaigrette	\$2.50 per piece
<i>HOUSE-MADE MEATBALLS</i> Marinara or Swedish Style	\$1.25 per piece
<i>PEPPER-CRUSTED SMOKED NORWEGIAN 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>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> Hickory-smoked pulled pork, chipotle barbecue sauce, roasted red peppers, micro basil, over fried green tomatoes	\$5 per piece

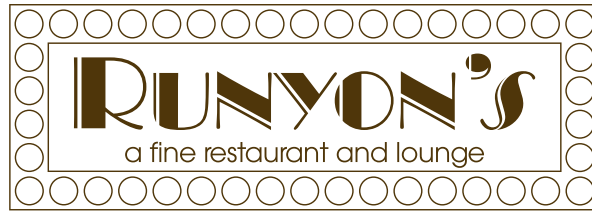


APPETIZERS

Continued ...

FLATBREAD PIZZA Fresh tomato & mozzarella	\$12 each
SHORT RIB FLATBREAD Crumbly blue cheese	\$14 each
DEVILED EGGS Traditional	\$24 per dozen
CHICKEN ROULADE Spinach, mozzarella, roasted peppers, proscuitto	\$3 each
LAMB LOLLIPOPS	\$5.50 each
SHRIMP & GRITS Blackened shrimp over grit cakes with Creole sauce	\$6.00 per person
LEMON GARBANZO HUMMUS Heirloom tomatoes, aged balsamic, micro basil, pita points	\$ 4.00 per person
FOUR-CHEESE MAC & CHEESE Cheddar, smoked Gouda, American & Parmesan	\$4.00 per person
FOUR-CHEESE MAINE LOBSTER MAC & CHEESE	\$7.50 per person
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	
Hickory-Smoked Barbecue Pulled Pork	\$3.50 each
House-Made Meatball	\$3.50 each

Price Does Not Include Gratuity and 6% Sales Tax.



PLATINUM LUNCH MENU

CAESAR SALAD

RUNYON'S BREAD SERVICE

ENTREE

Guest Selection Of:

PAN-ROASTED SCOTTISH SALMON

Served with mashed potatoes and fresh vegetable

AGED TENDERLOIN

Served with mashed potatoes and fresh vegetable

OREGANO & LEMON-MARINATED LAMB LOLLIPOPS

Served with mashed potatoes and fresh vegetables

SHRIMP SCAMPI

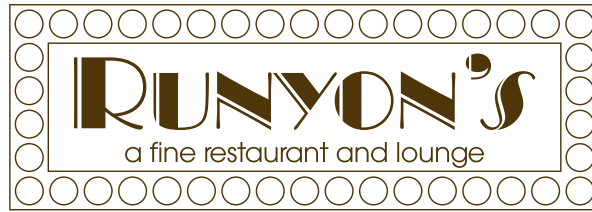
Served over angel hair pasta

DESSERT

CHEF'S SELECTION

\$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

ENTREE

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

AYDAN'S CHICKEN

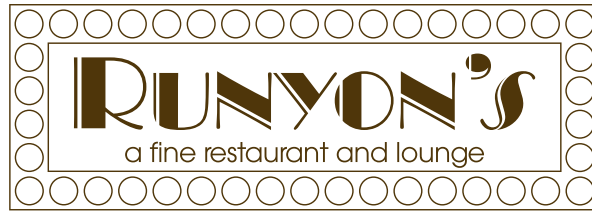
Blackened chicken breast, crimini mushrooms, andouille sausage, red & green bell peppers, white wine sauce, served with mashed potatoes and fresh vegetables

DESSERT

CHEF'S SELECTION

\$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

ENTREE

Guest Selection of:

TUNA MELT

House-made fresh tuna salad, melted provolone, tomato, baked,
served open faced on English muffin with cole slaw

GUYS & DOLLS CHICKEN BREAST SANDWICH

Grilled chicken breast, Swiss cheese, apple butter, micro basil, served on a roll with cole slaw

HOMEMADE MEATLOAF

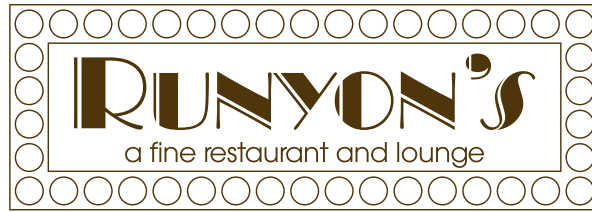
Served with mashed potatoes and fresh vegetables

DESSERT

CHEF'S SELECTION

\$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 melted provolone

SALAD COURSE

Guest 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 CRUSTED FRESH-CATCH

Served with mashed potatoes and fresh vegetables

OREGANO & LEMON-MARINATED LAMB LOLLIPOPS

Served with mashed potatoes and fresh vegetables

SHRIMP SCAMPI

Served over angel hair pasta

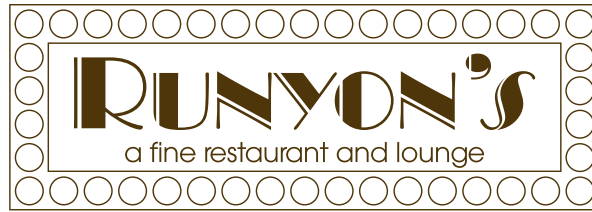
DESSERT

CHEF'S SELECTION

\$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

ENTREE

Guest Selection of:

AYDAN'S CHICKEN

Blackened chicken breast, crimini mushrooms, andouille sausage, red & green bell peppers, white wine sauce, 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

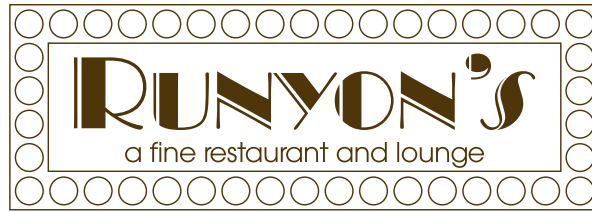
DESSERT

CHEF'S SELECTION

\$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

ENTREE

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

GRILLED SCOTTISH SALMON
Served with mashed potatoes and fresh vegetables

CHICKEN FRANÇAISE
Served with mashed potatoes and fresh vegetables

DESSERT

CHEF'S SELECTION

\$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 \$25 ___ Gold \$30 ___ Platinum \$36 ___ 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 nonrefundable \$300 deposit, which will be applied to final bill, is required to secure reservation.

Credit Card # _____ Exp. _____

Name on Card _____ CCV # _____

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 _____