

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:

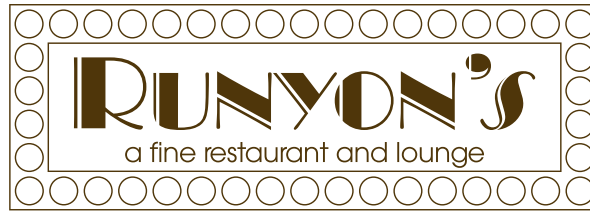
Joe Kelleher or Kevin O'Connor

**954-752-2333**

E-mail: [info@runyonsofcoralsprings.com](mailto:info@runyonsofcoralsprings.com)

Please Visit: [www.runyonsofcoralsprings.com](http://www.runyonsofcoralsprings.com)

9810 West Sample Road • Coral Springs, FL 33065

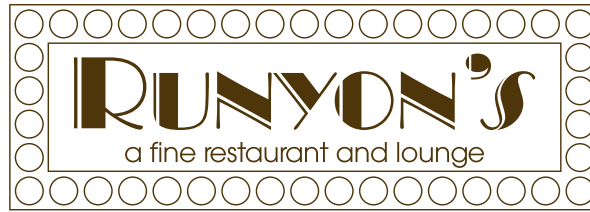


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**APPETIZERS**

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<b><i>JUMBO SHRIMP COCKTAIL</i></b>	\$3.75 per piece
<b><i>COLOSSAL SHRIMP COCKTAIL</i></b>	\$7.00 per piece
<b><i>RUNYON'S CRAB CAKES</i></b> Burgundy dijon mustard sauce	\$4.50 per piece
<b><i>FRESH FLORIDA STONE CRAB CLAWS</i></b> (In season Oct. 15th—May 15)	Mkt. Price Per Piece
<b><i>SEARED SESAME YELLOWFIN TUNA</i></b> Served rare in Belgium endive with soy-ginger sauce	\$3.50 per piece
<b><i>STUFFED MUSHROOMS</i></b> Crabmeat stuffing	\$3.25 per piece
<b><i>SHRIMP CAPARELLI</i></b> Jumbo shrimp wrapped in prosciutto, stuffed with provolone, baked in garlic and bread crumbs	\$6.00 per piece
<b><i>BEEFSTEAK TOMATOES</i></b> Fresh mozzarella, basil & vinaigrette	\$2.50 per piece
<b><i>HOUSE-MADE MEATBALLS</i></b> Marinara or Swedish Style	\$1.25 per piece
<b><i>PEPPER-CRUSTED SMOKED NORWEGIAN SALMON</i></b> Served with capers, onions, egg, honey-mustard dill sauce on sesame-crust flatbread	\$3.75 per piece
<b><i>BRUSCHETTA</i></b>	\$3 per person
<b><i>THE "RUNYON'S ROLL"</i></b> Tempura tuna and salmon with cream cheese, mango and scallions	\$12 per roll
<b><i>AVA'S FRIED GREEN TOMATOES</i></b> Hickory-smoked pulled pork, chipotle barbecue sauce, roasted red peppers, micro basil, over fried green tomatoes	\$5 per piece

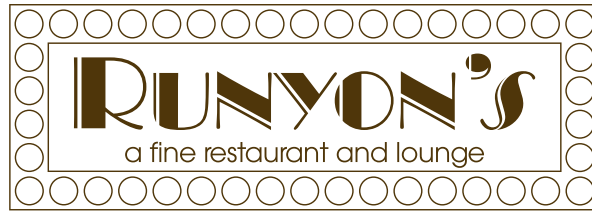


**APPETIZERS**

*Continued ...*

<b><i>FLATBREAD PIZZA</i></b>	\$12 each
Fresh tomato & mozzarella	
<b><i>SHORT RIB FLATBREAD</i></b>	\$14 each
Crumbly blue cheese	
<b><i>DEVILED EGGS</i></b>	\$24 per dozen
Traditional	
<b><i>CHICKEN ROULADE</i></b>	\$3 each
Spinach, mozzarella, roasted peppers, proscuitto	
<b><i>LAMB LOLLIPOPS</i></b>	\$5.50 each
<b><i>SHRIMP &amp; GRITS</i></b>	\$6.00 per person
Blackened shrimp over grit cakes with Creole sauce	
<b><i>LEMON GARBANZO HUMMUS</i></b>	\$ 4.00 per person
Heirloom tomatoes, aged balsamic, micro basil, pita points	
<b><i>FOUR-CHEESE MAC &amp; CHEESE</i></b>	\$4.00 per person
Cheddar, smoked Gouda, American & Parmesan	
<b><i>FOUR-CHEESE MAINE LOBSTER MAC &amp; CHEESE</i></b>	\$7.50 per person
<b><i>SLIDERS</i></b>	
Burger	\$4.00 each
Short Rib	\$4.00 each
Chicken Parmesan	\$4.00 each
New England Lobster Slider	\$10.00 each
Warm-buttered Maine lobster on a toasted roll	
Blackened Prime Rib	\$4.00 each
Thinly sliced prime rib, blackened, sautéed onions	
Hickory-Smoked Barbecue Pulled Pork	\$4.00 each
House-Made Meatball	\$4.00 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*

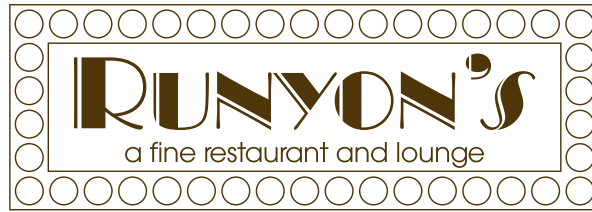
Served over angel hair pasta

*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

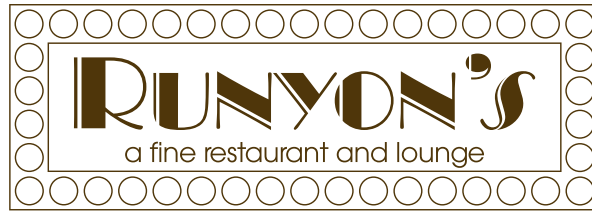
***DESSERT***

***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*

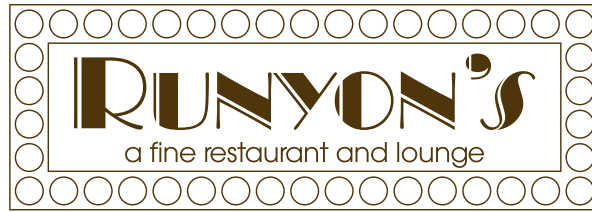
Served with mashed potatoes and fresh vegetables

*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*

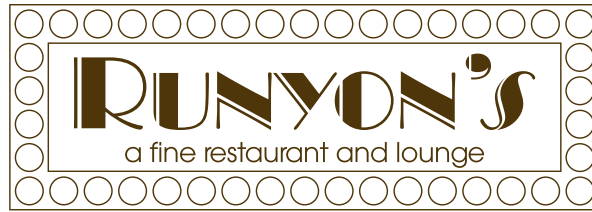
*CHEF'S SELECTION*

*\$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

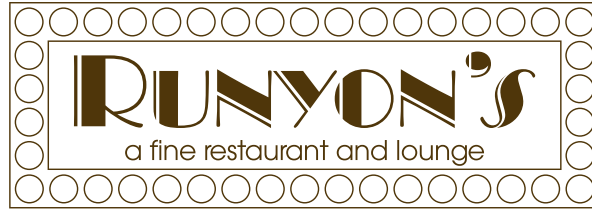
***DESSERT***

***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 \_\_\_\_\_