

RUNYON'S

STEAKS • SEAFOOD • PIANO BAR

Established October 9th, 1984



PARTY & EVENT MENUS



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*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



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APPETIZERS

| | |
|---|----------------------|
| <i>JUMBO SHRIMP COCKTAIL</i> | \$3.75 per piece |
| <i>COLOSSAL SHRIMP COCKTAIL</i> | Mkt. Price Per Piece |
| <i>RUNYON'S CRAB CAKES</i> Burgundy dijon mustard sauce | \$5 per piece |
| <i>FRESH FLORIDA STONE CRAB CLAWS</i> (In season Oct. 15th—May 15) | Mkt. Price Per Piece |
| <i>FIVE-SPICED SEARED YELLOWFIN TUNA</i> Over seaweed salad, wasabi cream | \$3.50 per piece |
| <i>STUFFED MUSHROOMS</i> Crabmeat stuffing | \$3.75 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>HOUSE-MADE MEATBALLS</i> Marinara or Swedish Style | \$1.25 per piece |
| <i>BRUSCHETTA</i> Local beefsteak tomatoes, diced red onion, fresh basil, fresh mozzarella, parmesan crostini | \$3 per person |
| <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 |
| <i>CARPACCIO</i> Pepper-crust ed filet mignon on a parmesan crostini with baby arugula and horseradish cream | \$2.50 per piece |
| <i>WATERMELON & STILTON BLEU CHEESE SALAD</i> Local watermelon, stilton blue cheese, pistachio-lime vinaigrette | \$2 per piece |



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APPETIZERS

Continued ...

| | |
|--|--------------------|
| <i>PISTACHIO-CRUSTED LAMB LOLLIPOPS</i> | \$6.00 each |
| Cranberry glaze | |
| <i>LEMON GARBANZO HUMMUS</i> | \$ 4.00 per person |
| Heirloom tomatoes, aged balsamic, micro basil, pita points | |
| <i>FOUR-CHEESE MAC & CHEESE</i> | \$4.00 per person |
| Cheddar, smoked gouda, american & parmesan | |
| <i>FOUR-CHEESE MAINE LOBSTER MAC & CHEESE</i> | \$9.50 per person |
| <i>SLIDERS</i> | |
| Burger | \$5.00 each |
| Short Rib | \$5.00 each |
| Chicken Parmesan | \$4.00 each |
| New England Lobster Slider | \$13.00 each |
| Warm-buttered Maine lobster on a toasted roll | |
| Blackened Prime Rib | \$5.00 each |
| Thinly sliced prime rib, blackened, sautéed onions | |
| Hickory-Smoked Barbecue Pulled Pork | \$4.00 each |

Price Does Not Include Gratuity and 7% Sales Tax.



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PLATINUM LUNCH MENU

CAESAR SALAD

RUNYON'S BREAD SERVICE

ENTRÉES

Guest Selection Of:

PAN-ROASTED SCOTTISH SALMON
Served with mashed potatoes and fresh vegetable

AGED TENDERLOIN
Served with mashed potatoes and fresh vegetable

SHRIMP & GRITS
Blackened shrimp, andouille sausage, caramelized onions & roasted garlic over stone ground cheddar cheese grits

VEGAN RISOTTO
Crispy chickpeas, roasted crimini mushrooms, grilled asparagus, sun-dried tomatoes, spinach

DESSERT

CHEF'S SELECTION

\$36 PER PERSON

Includes Soft Drinks, Coffee, or Tea
Price Does Not Include 20% Gratuity or 7% Sales Tax.



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GOLD LUNCH MENU

GARDEN SALAD

Vinaigrette dressing

RUNYON'S BREAD SERVICE

ENTRÉES

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

CHICKEN GENOVESE

Roasted chicken, creamy pesto sauce, heirloom tomatoes, fresh mozzarella, over bucatini pasta, fresh arugula,

VEGAN RISOTTO

Crispy chickpeas, roasted crimini mushrooms, grilled asparagus, sun-dried tomatoes, spinach

SHRIMP SCAMPI

Served over angel hair pasta

DESSERT

CHEF'S SELECTION

\$30 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 7% Sales Tax.



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SILVER LUNCH MENU

CHEF'S SOUP SELECTION

RUNYON'S BREAD SERVICE

ENTRÉES

Guest Selection of:

FRESH FISH SANDWICH

Served on a brioche roll with lettuce, tomato & onion, served with fresh vegetables

CLASSIC CAESAR WITH GRILLED CHICKEN

Grilled chicken breast over romaine, parmesan, house-made caesar dressing, parmesan crouton

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 7% Sales Tax.



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PLATINUM DINNER MENU

APPETIZERS

Served family style

TUNA TATAKI

House ponzu, wasabi cream, furikake

CARPACCIO

Pepper-crusted filet mignon on a parmesan crostini with baby arugula and horseradish cream

SALAD

Guest Selection of:

RUNYON'S CHOP HOUSE SALAD

Chopped romaine, crumbled bleu cheese, beefsteak tomatoes, cherrywood smoked bacon, white balsamic vinaigrette

CLASSIC CAESAR

Romaine, parmesan, house made Caesar dressing, parmesan croutons

ENTRÉES

Guest Selection of:

BARREL-CUT FILET MIGNON

Bearnaise butter, served with mashed potatoes and fresh vegetables

GRILLED FRESH-CATCH

Lobster buerre blanc, served with mashed potatoes and fresh vegetables

CHICKEN GENOVESE

Roasted chicken, creamy pesto sauce, heirloom tomatoes, fresh mozzarella, over bucatini pasta, fresh arugula

SHRIMP SCAMPI

Served over angel hair pasta

VEGAN RISOTTO

Crispy chic peas, roasted crimini mushrooms, grilled asparagus, sun dried tomatoes, spinach

DESSERT

CHEF'S SELECTION

\$68 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 7% Sales Tax



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GOLD DINNER MENU

GARDEN-FRESH TOSSED SALAD

With vinaigrette dressing

RUNYON'S BREAD SERVICE

ENTRÉES

Guest Selection of:

CHICKEN PARMESAN

Served with mashed potatoes and fresh vegetables

GRILLED FRESH CATCH

Served with mashed potatoes and fresh vegetables

AGED NEW YORK STRIP STEAK

Served with mashed potatoes and fresh vegetables

VEGAN RISOTTO

Crispy chickpeas, roasted crimini mushrooms, grilled asparagus, sun-dried tomatoes, spinach

DESSERT

CHEF'S SELECTION

\$58 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 7% Sales Tax.



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SILVER DINNER MENU

GARDEN-FRESH TOSSED SALAD

With vinaigrette dressing

RUNYON'S BREAD SERVICE

ENTRÉES

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

VEGAN RISOTTO

Crispy chic peas, roasted crimini mushrooms, grilled asparagus, sun dried tomatoes, spinach

DESSERT

CHEF'S SELECTION

\$48 PER PERSON

Includes Soft Drinks, Coffee, or Tea

Price Does Not Include 20% Gratuity or 7% 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 _____