

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	\$6 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> Cranberry glaze	\$8.00 each
<i>LEMON GARBANZO HUMMUS</i> Heirloom tomatoes, aged balsamic, micro basil, pita points	\$ 4.00 per person
<i>FOUR-CHEESE MAC & CHEESE</i> Cheddar, smoked gouda, american & parmesan	\$4.00 per person
<i>SLIDERS</i>	
Burger	\$5.00 each
Short Rib	\$5.00 each
Chicken Parmesan	\$4.00 each
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 20% Gratuity or 7% Sales Tax • Price and menu items are subject to change.



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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 dressing

CLASSIC CAESAR

Romaine, parmesan, house made Caesar dressing, parmesan croutons

ENTRÉES

Guest Selection of:

BARREL-CUT FILET MIGNON

Bernaise butter, mashed potatoes and fresh vegetables

PAN ROASTED SCOTTISH SALMON

Lobster beurre blanc, mashed potatoes and fresh vegetables

CHICKEN GENOVESE

Grilled chicken breast, creamy pesto sauce, heirloom tomatoes, fresh mozzarella, over linguini, fresh arugula

SHRIMP SCAMPI

Served over linguini

VEGAN RISOTTO

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

DESSERT

CHEF'S SELECTION

\$68 PER PERSON

\$10 additional charge for any Barrel-Cut Filet that is ordered

Includes Soft Drinks, Coffee, or Tea

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GOLD DINNER MENU

GARDEN-FRESH TOSSED SALAD

With vinaigrette dressing

ENTRÉES

Guest Selection of:

CHICKEN PARMESAN

Mashed potatoes and fresh vegetables

BROILED SCOTTISH SALMON

Mashed potatoes and fresh vegetables

VEGAN RISOTTO

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

AGED NEW YORK STRIP STEAK

Mashed potatoes and fresh vegetables

DESSERT

CHEF'S SELECTION

\$58 PER PERSON

\$10 additional charge for any Aged New York Strip Steak that is ordered

Includes Soft Drinks, Coffee, or Tea

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SILVER DINNER MENU

GARDEN-FRESH TOSSED SALAD

With vinaigrette dressing

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

Mashed potatoes and fresh vegetables

CHICKEN FRANCAISE

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

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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 _____