













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





\$5 per piece JUMBO SHRIMP COCKTAIL COLOSSAL SHRIMP COCOKTAIL \$10 per piece \$6 per piece MINI CRAB CAKES STUFFED MUSHROOMS \$3.75 per piece Crabmeat stuffing SHRIMP CAPARRELLI \$7 per piece Jumbo shrimp wrapped with prosciutto and provolone, baked with a garlic crumb crust \$1.25 per piece MEATBALLS MARINARA **BRUSCHETTA** \$1.50 per piece Local beefsteak tomatoes, diced red onion, fresh basil, fresh mozzarella, parmesan crostini add shrimp - \$3 per piece **AVA'S FRIED GREEN TOMATOES** \$5 per piece Hickory smoked pulled pork, chipotle bbg sauce, roasted red peppers, basil pesto, over fried green tomatoes MINI BEEF WELLINGTONS \$6 per piece CHICKEN & WAFFLE BYTES \$3.50 per piece Sriracha honey AVACADO TOAST \$2 per piece Candied bacon GRILLED LAMB LOLLIPOPS Market Price per piece Cranberry glaze LEMON GARBANZO HUMMUS \$1.50 per piece

Balsamic drizzle, basil pesto

SLIDER SELECTIONS Cheeseburger, Blackened Prime Rib, Bbq Pulled Pork, Chicken Parmesan

PEPPERCORN CRUSTED FILET

Served on parmesan crostini with horseradish cream

HEIRLOOM TOMATO & FRESH MOZZARELLA SKEWERS

FRESH STONE CRAB CLAWS

BLACKENED & SEARED YELLOWFIN TUNA

Served on fried wontons

\$3.50 per guest

\$2.50 per skewer

\$2.50 per piece

tenderloin - add \$5 ea.

\$5 per piece

Market Price per piece

CHARCUTIER BOARD AVAILABLE UPON REQUEST.





APPETIZERS

Served Family Style, Choice of Two of The Following

STUFFED MUSHROOMS
Stuffed with crabmeat stuffing
IUMBO SHRIMP COCKTAIL

MINI BEEF WELLINGTONS

BLACKENED & SEARED YELLOWFIN TUNA

Served on wontons

1st COURSE

Guest Selection of:

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

2nd COURSE

Guest Selection of:

8 OZ. BARREL CUT FILET MIGNON

Mashed potatoes and fresh vegetables

GRILLED SCOTTISH SALMON

Mashed potatoes and fresh vegetables

CHICKEN FRANCAISE

Served over linguini

SHRIMP SCAMPI

Served over linguini

3rd COURSE – DESSERT

CHEF'S SELECTION

\$92 PER PERSON

Includes Bread Service, Soft Drinks, Coffee, or Tea. Vegan option available upon request.





APPETIZERS

Served Family Style, Choice of Two of The Following

JUMBO SHRIMP COCKTAIL

MEATBALLS MARINARA

STUFFED MUSHROOMS

Stuffed with crabmeat stuffing

1st COURSE

GARDEN FRESH TOSSED SALAD
White balsamic vinaigrette dressing

2nd COURSE

Guest Selection of:

14 OZ. NEW YORK STRIP STEAK
Mashed potatoes and fresh vegetables

GRILLED SCOTTISH SALMON Mashed potatoes and fresh vegetables

CHICKEN PARMESAN
Served over linguini

3rd COURSE – DESSERT
CHEF'S SELECTION

\$78 PER PERSON

Includes Bread Service, Soft Drinks, Coffee, or Tea.
Vegan option available upon request.

Price Does Not Include 20% Gratuity or 7% Sales Tax • Prices and menu items are subject to change.





APPETIZERS

Served Family Style, Choice of Two of The Following

BRUSCHETTA

MEATBALLS MARINARA

LEMON GARBANZO HUMMUS

1st COURSE

GARDEN FRESH TOSSED SALAD

White balsamic vinaigrette dressing

2nd COURSE

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 PARMESAN

Served over linguini

3rd COURSE – DESSERT
CHEF'S SELECTION

\$59 PER PERSON

Includes Bread Service, Soft Drinks, Coffee, or Tea.
Vegan option available upon request.

Price Does Not Include 20% Gratuity or 7% Sales Tax • Prices and menu items are subject to change.

PRIVATE ROOM CONTRACT & CREDIT CARD AUTHORIZATION FORM

Company Name	PRIVATE ROOM NEEDED-CHECK ONE		
Contact NameOn-Site Host			
		Address	
Telephone # Fax # Email	(For the piano room, additional charges apply.)		
		Date of Function	11–25 guests \$150
		Arrival Time	26 or more No charge
Number of Guests	Type of Function		
Screen TV LCD projector Silver \$59	MENU SELECTION DINNER Gold \$78 Platinum \$92 ere will be a cake service fee of \$1.50 per person.		
APPETIZERS			
EVENT REQUESTS	Cash Bar (guest pays) Other		
Deposit-a non-refundable \$300 deposit is require	ed to secure reservation of which will be applied to final bill.		
	CCV #		
, ,	e my credit card to hold a reservation for a special event.		
Signature of Card Holder			
	Cash		
T 1 ' D .	D. 1.1D		