

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>	\$5 per piece
<i>COLOSSAL SHRIMP COCKTAIL</i>	\$10 per piece
<i>MINI CRAB CAKES</i>	\$6 per piece
<i>STUFFED MUSHROOMS</i> Crabmeat stuffing	\$3.75 per piece
<i>SHRIMP CAPARRELLI</i> Jumbo shrimp wrapped with prosciutto and provolone, baked with a garlic crumb crust	\$7 per piece
<i>MEATBALLS MARINARA</i>	\$1.25 per piece
<i>BRUSCHETTA</i> Local beefsteak tomatoes, diced red onion, fresh basil, fresh mozzarella, parmesan crostini	\$1.50 per piece add shrimp – \$3 per piece
<i>AVA'S FRIED GREEN TOMATOES</i> Hickory smoked pulled pork, chipotle bbq sauce, roasted red peppers, basil pesto, over fried green tomatoes	\$5 per piece
<i>MINI BEEF WELLINGTONS</i>	\$6 per piece
<i>CHICKEN & WAFFLE BYTES</i> Sriracha honey	\$3.50 per piece
<i>AVACADO TOAST</i> Candied bacon	\$2 per piece
<i>GRILLED LAMB LOLLIPOPS</i> Cranberry glaze	Market Price per piece
<i>LEMON GARBANZO HUMMUS</i> Balsamic drizzle, basil pesto	\$1.50 per piece
<i>SLIDER SELECTIONS</i> Cheeseburger, Blackened Prime Rib, Bbq Pulled Pork, Chicken Parmesan	\$5 per piece tenderloin – add \$5 ea.
<i>PEPPERCORN CRUSTED FILET</i> Served on parmesan crostini with horseradish cream	\$3.50 per piece
<i>HEIRLOOM TOMATO & FRESH MOZZARELLA SKEWERS</i>	\$2.50 per skewer
<i>FRESH STONE CRAB CLAWS</i>	Market Price per piece
<i>BLACKENED & SEARED YELLOWFIN TUNA</i> Served on fried wontons	\$2.50 per piece

CHARCUTIER BOARD AVAILABLE UPON REQUEST.

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



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PLATINUM DINNER MENU

APPETIZERS

Served Family Style, Choice of Two of The Following

STUFFED MUSHROOMS

Stuffed with crabmeat stuffing

JUMBO 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 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.

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GOLD DINNER MENU

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 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.

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SILVER DINNER MENU

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 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.

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