RUNYON'S

PRIME STEAKS • SEAFOOD • LIVE MUSIC

Established October 9th, 1984

PARTY & EVENT MENUS

Bridal & Baby Showers • Anniversaries & Graduations • Bridal Party Dinners
Bar & Bat Mitzvahs • Corporate Events • Meetings • Family Celebrations & More

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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

JUMBO SHRIMP COCKTAIL	$7 per piece
COLOSSAL SHRIMP COCKTAIL	$13 per piece
WAGYU ZABATON BITES	$8 per piece
GOCHUJANG GLAZED SALMON BITES	$6 per piece
FRIED YUCCA & CHIMICHURRI SKIRT STEAK	Mkt. per piece
CHICKEN PINCHOS Mango glaze	$5 per piece
MINI VEGETABLE SPRING ROLLS	$4 per piece
MINI CRAB CAKES	$7.25 per piece
STUFFED MUSHROOMS Crab meat stuffing	$6 per piece
SHRIMP CAPARRELLI Jumbo shrimp wrapped with prosciutto and provolone, baked with a garlic crumb crust	$8.50 per piece
MEATBALLS MARINARA	$2 per piece
BRUSCHETTA Local beefsteak tomatoes, diced red onion, fresh basil, fresh mozzarella, parmesan crostini	$2 per piece
MINI BEEF WELLINGTONS	$8 per piece
CHICKEN & WAFFLE BYTES Sriracha honey	$6 per piece
GRILLED LAMB LOLLIPOPS	Mkt. per piece
SLIDER SELECTIONS Cheeseburger, Blackened Prime Rib, Chicken Parmesan	$7 per piece
BLUE FIN TUNA CRISPY RICE CAKE	$8 per piece
FRESH STONE CRAB CLAWS (Seasonal)	Mkt. per piece
PORK BELLY BAO BUNS	$7 per piece

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APPETIZER DISPLAYS

FRUIT & CHEESE DISPLAY

Combination of Artisan Cheeses & Seasonal Fruits

Small (Up to 20 guests) $200
Medium (Up to 40 guests) $300
Large (Up to 80 guests) $500

SEASONAL FRUIT BOARD

Fresh Fruit, Local Honey, Seasonal Preserves

Small (Up to 20 guests) $150
Medium (Up to 40 guests) $200
Large (Up to 80 guests) $400

ARTISAN CHARCUTERIE DISPLAY

Capicola, Prosciutto, Salami, Spanish Chorizo, Manchego,
Goat Cheese Roulade, Cheddar, Spanish Almonds, Rosemary Tomatoes,
Balsamic Glaze, Water Crackers

Small (Up to 20 guests) $200
Medium (Up to 40 guests) $300
Large (Up to 80 guests) $500

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CLASSIC DINNER PACKAGE

1st COURSE

GARDEN FRESH TOSSED SALAD
White balsamic vinaigrette dressing

2nd COURSE

Host Selection of Two:

GRILLED FAROE ISLAND SALMON
Whipped Yukon mashed potatoes and seasonal vegetables

CHICKEN FRANCAISE
Whipped Yukon mashed potatoes and seasonal vegetables

BOLOGNESE
Bolognese sauce, linguini, parmesan cheese

3rd COURSE – DESSERT

CHEF'S SELECTION

$65 CLASSIC DINNER PACKAGE PER PERSON

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

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TRADITION DINNER PACKAGE

1st COURSE

CLASSIC CAESAR SALAD
Parmesan, garlic croutons

or

GARDEN FRESH TOSSED SALAD
White balsamic vinaigrette dressing

2nd COURSE

Host Selection of Two:

HERB GRILLED CHICKEN BREAST
Whipped Yukon mashed potatoes and seasonal vegetables

BLACKENED FAROE ISLAND SALMON
Whipped Yukon mashed potatoes and seasonal vegetables

THREE CHEESE MEATLOAF
Oil cured tomatoes, whipped Yukon mashed potatoes and seasonal vegetables

PENNE POMODORO
Vegetarian

3rd COURSE – DESSERT

CHEF'S SELECTION

$75 PER PERSON

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HERITAGE DINNER PACKAGE

1st COURSE APPETIZER

Host Selection of One:

HONEY WHIPPED RICOTTA Sweet grilled flatbread
SMOKED FISH DIP Everything pita crisps
VELVET UMAMI DEVILED EGGS

2nd COURSE SALAD

Host Selection of Two:

GARDEN FRESH TOSSED SALAD White balsamic vinaigrette dressing
CLASSIC CAESAR SALAD Parmesan, garlic croutons
CHEF'S SEASONAL SALAD

3rd COURSE ENTRÉE

Host Selection of Two:

6 OZ. PRIME FILET MIGNON
CHIMICHURRI SKIRT STEAK
HERB GRILLED CHICKEN BREAST
MISO GLAZED FAROE ISLAND SALMON
WILD MUSHROOM RISOTTO Vegetarian

SIDE SELECTIONS

Host Selection of Two:

WHIPPED YUKON MASHED POTATOES
SEASONAL VEGETABLES
SWEET CORN & BASIL IN CORN JUS
GARLIC CRUMBLE FINGERLINGS POTATOES
CHARRED BROCCOLINI
TRUFFLE MAC & CHEESE

4th COURSE DESSERT

CHEF'S SELECTION

$98 PER PERSON

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LEGACY DINNER PACKAGE

RECEPTION STARTER

Host Selection of Two:

MINI BEEF WELLINGTONS
BLUEFIN TUNA CRISPY RICE
WAGYU ZABATON BITES
JUMBO SHRIMP COCKTAIL

1st COURSE SALAD

Host Selection of Two:

CLASSIC CAESAR SALAD Parmesan, garlic croutons
STEAKHOUSE WEDGE
CHEF'S SEASONAL SALAD

2nd COURSE ENTRÉE

Host Selection of Two:

6 OZ. PRIME FILET MIGNON
CHILEAN SEA BASS
CHICKEN FRANCAISE
MISO FAROE ISLAND SALMON
CHEF'S VEGETARIAN FEATURE

SIDE SELECTIONS

Host Selection of Two:

SWEET CORN & BASIL IN CORN JUS
LOBSTER MAC & CHEESE
WHIPPED YUKON MASHED POTATOES
GARLIC CRUMBLE FINGERLINGS POTATOES
CHARRED BROCCOLINI
TRUFFLE MAC & CHEESE
SAUTEED ONIONS & MUSHROOMS

3rd COURSE DESSERT

CHEF'S SELECTION

$125 PER PERSON

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SIGNATURE DUET DINNERS

ALL SIGNATURE DUET DINNERS INCLUDE:
Bread Service • Choice of Seasonal Salad or Classic Caesar Salad
Signature Duet Entrée • Two Accompaniments • Dessert-Chef's Selection
Soft Drink, Coffee & Tea Service

DUET I – $75

BRAISED SHORT RIB & CITRUS SALMON
4 oz Braised Short Rib • 4 oz Citrus Salmon • Sweet Corn Succotash
Roasted Fingerlings • Cabernet Reduction

DUET II – $80

PRIME FILET & GARLIC SHRIMP SCAMPI
4 oz Prime Filet • Three Jumbo Shrimp • Yukon Mash
Haricot Verts • Runyon's Garlic Herb Butter • Grilled Lemon

DUET III – $85

PRIME FILET & MISO FAROE ISLAND SALMON
4 oz Prime Filet • 4 oz Miso Salmon • Yukon Mash
Charred Broccolini • Crispy Shallots

DUET IV – $96

PRIME FILET & JUMBO LUMP CRAB CAKE
4 oz Prime Filet • 4 oz Crab Cake • Potato Pavé
Grilled Asparagus • Crispy Leeks

DUET V – Market Price

FLORIDA SURF & TURF
4oz Prime Filet • Blackened Local Catch • Sweet Corn Pudding
Charred Broccolini • Citrus Beurre Blanc • Pickled Pepper Relish

DUET ENHANCEMENTS

Upgrade To:	Additional Cost Per Person
Steakhouse Wedge Salad	+$3
Lobster Mac & Cheese	+$10
Lobster Tail	+$35
Chilean Sea Bass	MP
King Crab Legs	MP

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