

# GULLIVER'S

Prime Ribs of Beef

## Gulliver's Lunch Buffet

### The Entrees

#### **Prime Rib of Beef**

The Pride of the House! Served with Au Jus & Whipped Horseradish

#### **Charbroiled Herb Chicken**

Simply Grilled with Herbs & Garlic

\*\*Sub Grilled Salmon for Chicken - add \$4.00 per person

\*\*Add Grilled Salmon to Lunch Buffet – Add \$8.00 per person

### The Sides

Creamed Corn, Yorkshire Pudding, Creamed Spinach or Sautéed Vegetables

### The Desserts

#### English Trifle

Layered Sponge Cake, Bavarian Cream, Raspberries, Strawberries,  
Whipped Cream and Sherry Wine

**\$40.00 per person**

Gratuity & local sales tax not included

# GULLIVER'S

Prime Ribs of Beef

## Group Luncheon Menu

Please choose Three Entrees

For any special requirements please inquire with our Special Event Manager.

### Entree Selections

Turkey Cobb Salad

Chopped Lettuce, Carrots, Bacon, Eggs and crumbled  
Blue Cheese with Ranch or our House dressing

Yorkshire Tidbits

Braised Prime Rib tips in a red wine sauce served in a Yorkshire Pudding

The Gulliver's Patty Melt

Melted Swiss and Cheddar Cheese, Grilled Onions served on Rye Bread with French  
Fries

Gulliver's Roasted Chicken

Tender half Chicken served with chef's seasonal vegetables,  
Mashed Potatoes and a Mushroom Au Jus sauce

Fish & Chips

Beer Battered Cod served with French Fries and Peanut Coleslaw

### Dessert

English Trifle (House Specialty)

Layers of Sponge cake, Bavarian cream, Raspberries and  
Whipped Cream laced with Sherry wine

**\$32.00 per person**

Gratuity & local sales tax not included

# GULLIVER'S

Prime Ribs of Beef

## Classic Luncheon Menu

Please choose One First Course, Three Entrees, and One Dessert  
For any special requirements please inquire with our Special Event Manager.

### First Course

#### Gulliver's House Salad

Crisp hearts of Romaine, Egg, Shrimp and Tomatoes  
tossed in our House dressing

#### Gulliver's Caesar Salad

Crisp Romaine Lettuce, Tossed with Parmesan Cheese,  
Garlic Croutons in our Caesar Dressing

### Entree Selections

#### Prime Rib of Beef

Prime Rib served with sautéed vegetables,  
Gulliver's own German Potato salad and Creamed Horseradish

#### Gulliver's Roasted Chicken

Tender Half Chicken served with Mushroom Au Jus sauce

#### Fresh King Salmon

Charbroiled Salmon served with chef's seasonal vegetables, Red Dill Potatoes  
and a light Mustard Dill Caper sauce

#### Seared Ahi Tuna Salad

Ahi seared rare with Mesclun Greens, marinated Red Potatoes  
tossed in Wasabi Vinaigrette

Hot Entrées Served with Chef's Seasoned Vegetables & Potatoes

\*Vegetarian Entrée Option available upon request

### Dessert

#### English Trifle (House Specialty)

Layers of Sponge cake, Bavarian cream, Raspberries and  
Whipped Cream laced with Sherry wine

**\$39.00 per person**

Gratuity & local sales tax not included

# GULLIVER'S

## Prime Ribs of Beef

### Prime Luncheon Menu

Please choose One First Course, Three Entrees, and One Dessert  
For any special requirements inquire with Special Event Manager.

#### First Course

Baby Mesclun Greens

With Caramelized Walnuts, Balsamic  
Vinaigrette and Goat Cheese

Wild Mushroom Cappuccino Soup

Shitake, Portabella and White mushrooms cooked with port wine, beef stock  
and seasoning. Served with whipped cream, paprika and a cheese stick

#### Entrée Selections

Prime Rib of Beef

Prime Rib served with sautéed vegetables,  
Gulliver's own German Potato salad and Creamed Horseradish

Chef Ramon's Chicken

Roasted double chicken breast served with Mashed Potatoes, vegetables  
and mushroom sauce

Fresh King Salmon

Charbroiled Salmon served with chef's seasonal vegetables, Red Dill Potatoes  
and a light Mustard Dill Caper sauce

Filet Mignon Medallions or 12oz New York steak

Filet Medallions are served with Pepper Cognac sauce / New York is served with Herb  
Butter

Hot Entrées Served with Chef's Seasoned Vegetables & Potatoes

\*Vegetarian Entrée Option available upon request

#### Dessert

Crème Brule

With Raspberries and Caramelized Sugar crust

English Trifle (House Specialty)

Layers of Sponge cake, Bavarian cream, Raspberries and  
Whipped Cream laced with Sherry wine

**\$48.00 per person**

Gratuity & local sales tax not included