GULLIVER'S
Prime Ribs of Beef

Gulliver's Lunch Buffet

<u>The Entrees</u>
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

<u>The Sides</u>

Creamed Corn, Yorkshire Pudding, Creamed Spinach <u>or</u> Sautéed Vegetables

<u>The Desserts</u>

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 <u>Three</u> Entrees
For any special requirements please inquire with our Special Event Manager.

<u>Entree Selections</u>

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

<u>Dessert</u>

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 <u>One</u> First Course, <u>Three</u> Entrees, and <u>One</u> 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

Atlantic 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 <u>One</u> First Course, <u>Three</u> Entrees, and <u>One</u> Dessert
For any special requirements inquire with Special Event Manager.

<u>First Course</u>

The Wedge Salad
Romaine wedge, red onions, cherry tomatoes,
bacon and blue 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

<u>Entrée Selections</u>

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

Atlantic 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

<u>Dessert</u>

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

Private Dining and Special Events ◆Phone: (949) 833-8411◆Email: info@gulliversrestaurant.com