

# 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

#### Classic Chicken Caesar Salad

Grilled chicken breast over romaine lettuce, house made croutons,  
parmesan and Caesar dressing  
(Sub grilled salmon – add \$8.00)

#### The Gulliver's Patty Melt

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

#### Oven Roasted Chicken

Tender half chicken, garlic mashed potatoes, green beans  
with mushroom au-jus sauce

#### New York Steak Sandwich

With beef onions, fries and peanut coleslaw

### Dessert

#### English Trifle

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

**\$48.00 per person**

\*Price includes soda, iced tea, coffee

\*Gratuuity & 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

##### 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

##### Oven Roasted Chicken

Tender half chicken, garlic mashed potatoes, green beans almondine  
with mushroom au-jus sauce

##### Atlantic King Salmon

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

##### Grilled Salmon Caesar Salad

Grilled chicken breast over romaine lettuce, house made croutons,  
parmesan and Caesar dressing

Hot Entrées Served with Chef's Seasoned Vegetables & Potatoes

\*Vegetarian Entrée Option available upon request

#### Dessert

##### English Trifle

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

**\$58.00 per person**

\*Price includes soda, iced tea, coffee

\*Gratuuity & 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

##### Classic Wedge Salad

Romaine wedge, red onions, cherry tomatoes,  
bacon and blue cheese

##### Cream of Mushroom Soup

#### Entrée Selections

##### Prime Rib of Beef

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

##### Long Island Duck

Roasted duck with apple compote, red wine cabbage and lingonberry 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

#### Dessert

##### Crème Brule

With Raspberries and Caramelized Sugar crust

##### English Trifle

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

**\$68.00 per person**

\*Price includes soda, iced tea, coffee

\*Gratuuity & local sales tax not included

# 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

#### **Oven Roasted Chicken**

With mushroom au-jus sauce

\*\*Sub Grilled Salmon for Chicken - add \$7.00 per person

\*\*Add Grilled Salmon to Lunch Buffet – Add \$14.00 per person

### The Sides

Creamed Corn, Yorkshire Pudding, Creamed Spinach or Sautéed Vegetables

### The Desserts

#### English Trifle

Layers of Sponge Cake, Bavarian Cream, Raspberries and Whipped Cream laced with Sherry Wine

**\$63.00 per person**

\*Price includes soda, iced tea, coffee

\*Gratuity & local sales tax not included