

# GULLIVER'S

## Prime Ribs of Beef

### Group Dinner Menu

Please select choice of One First Course, Three Entrée items and One dessert.  
For any special requirements please inquire with our Special Events 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

Served with Gulliver's famous Creamed Corn, Creamed Spinach,  
Yorkshire pudding, Au Jus and Creamed Horse Radish

##### Oven Roasted Chicken

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

##### 12 oz Prime New York steak

Served Pepper style or with Herb Butter with Twice Baked Potato and Vegetables

##### Atlantic King Salmon

Charbroiled Salmon served with a light Mustard Dill Caper sauce

#### Entrées Served with Chef's Seasonal Vegetables & Potatoes

\*Vegetarian Entrée Option available upon request.

\*Add cold-water Lobster Tail to any order - \$34.00

#### Dessert

##### Traditional English Trifle

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

### **\$72.00 per person**

\*Price includes soda, iced tea, coffee

\*Gratuity & local sales tax not included

# GULLIVER'S

## Prime Ribs of Beef

### Classic Dinner Menu

\*\*Includes one hors d'oeuvre from our "Swift" selection\*\*

Please select choice of 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

##### Gulliver's House Salad

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

#### Entree Selections

##### Prime Rib of Beef

Served with Gulliver's famous Creamed Corn, Creamed Spinach,  
Yorkshire pudding, Au Jus and Creamed Horse Radish

##### 10oz Filet Mignon or 12oz New York steak

With seasoned Herb Butter, served with Twice Baked Potato and Vegetables

##### Atlantic King Salmon

Charbroiled Salmon served with a light Mustard Dill Caper sauce

##### Long Island Duck

Roasted duck with apple compote, red wine cabbage and lingonberry sauce

#### Entrées Served with Chef's Seasonal Vegetables & Potatoes

\*Vegetarian Entrée Option available upon request.

\*Add cold-water Lobster Tail to any order - \$34.00

#### Dessert

##### Traditional English Trifle

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

##### New York Style Cheesecake

Dark chocolate sauce

### **\$83.00 per person**

\*Price includes soda, iced tea, coffee

\*Gratuuity & local sales tax not included

# GULLIVER'S

## Prime Ribs of Beef

### Prime Dinner Menu

\*\*Includes one hors d'oeuvre from our "Swift" selection\*\*

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

#### First Course

##### Gulliver's House Salad

Crisp hearts of Romaine, Egg, Shrimp, Tomatoes, house dressing

##### The Wedge Salad

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

##### Jumbo Shrimp Cocktail

Chilled Jumbo Gulf Shrimp served with our signature Cocktail sauce

#### Second Course

##### Cream of Mushroom Soup

#### Entree Selections

##### Prime Rib of Beef

Served with Gulliver's famous Creamed Corn, Creamed Spinach,  
Yorkshire pudding, Au Jus and Creamed Horse Radish

##### 16oz Prime New York steak or 10oz Filet Mignon

Served with Herb Butter, Twice Baked Potato and Vegetables

##### Atlantic King Salmon

Charbroiled Salmon served with a light Mustard Dill Caper sauce

##### New Zealand Rack of Lamb

With Rosemary Garlic Sauce

##### Roasted Long Island Duck

With Apple Compote, Red Wine Cabbage and Lingonberry sauce

#### Entrées Served with Chef's Seasonal Vegetables & Potatoes

\*Vegetarian Entrée Option available upon request.

\*Add a cold-water Lobster Tail to any order - \$34.00

#### Dessert

##### Crème Brule

With Raspberries and caramelized sugar crust

##### New York style Cheesecake

Dark chocolate sauce

**\$105.00 per person**

\*Price includes soda, iced tea, coffee

\*Gratuuity & local sales tax not included