

# 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

##### Gulliver's Roasted Chicken

A half roasted Chicken marinated in herbs, cooked to perfection

##### 12 oz Prime New York steak

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

##### Fresh Atlantic King Salmon

Charbroiled Salmon served with a light Mustard Dill Caper sauce

##### Shrimp Barcelona

Sautéed large Shrimp in Chardonnay Cream sauce

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

\*Vegetarian Entrée Option available upon request.

\*Add a Main Lobster Tail to any order - \$30.00.

#### Dessert

##### English Trifle (House Specialty)

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

##### Chocolate Mousse

With Raspberry Melba sauce

**\$55.00 per person**

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

Baby Mesclun Greens  
With Caramelized Walnuts, Balsamic Vinaigrette  
topped with Goat 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 Prime New York steak  
With seasoned Herb Butter, served with Twice Baked Potato and Vegetables

##### Fresh Atlantic King Salmon

Charbroiled Salmon served with a light Mustard Dill Caper sauce

##### Chef Ramon's Chicken

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

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

\*Vegetarian Entrée Option available upon request.

\*Add a Main Lobster Tail to any order - \$30.00.

#### Dessert

##### Crème Brule

With Raspberries and caramelized sugar crust

##### Chocolate Mousse

With Raspberry Melba sauce

**\$64.00 per person**

Gratuity & local sales tax not included

# GULLIVER'S

## Prime Ribs of Beef

### Prime Dinner Menu

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

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

#### First Course

##### Mozzarella Salad

With sliced Tomatoes and Avocado lightly drizzled with Balsamic Glaze

##### Baby Mesclun Greens

With Caramelized Walnuts, Balsamic Vinaigrette  
topped with Goat Cheese Strudel

##### Jumbo Shrimp Cocktail

Chilled Jumbo Gulf Shrimp served with our signature Cocktail sauce

#### Second Course

##### Mushroom Cappuccino 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

##### Fresh Atlantic King Salmon

Charbroiled Salmon served with a light Mustard Dill Caper sauce

##### Colorado Lamb Chops

With Rosemary Garlic Mint Sauce

##### Roasted Long Island Duck

With Apple Compote, Red Wine Cabbage and Lingonberry sauce

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

\*Vegetarian Entrée Option available upon request.

\*Add a Main Lobster Tail to any order - \$30.00.

#### Dessert

##### Crème Brule

With Raspberries and caramelized sugar crust

##### New York style Cheesecake (House Recipe)

With Raspberry Melba sauce

**\$80.00 per person**

Gratuity & local sales tax not included