

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 \$10.00)
(Sub New York Steak – add \$12.00)

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

\$54.00 per person

*Price includes soda, iced tea, coffee

*Service charge & 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 almonidine
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 King salmon 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

\$64.00 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

\$73.00 per person

*Price includes soda, iced tea, coffee

*Gratuity & 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 \$10.00 per person

**Add Grilled Salmon to Lunch Buffet – Add \$15.00 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

\$70.00 per person

*Price includes soda, iced tea, coffee

*Gratuuity & local sales tax not included