

# 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 - \$25.00.

#### Dessert

##### English Trifle (House Specialty)

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

##### Chocolate Mousse

Served with Raspberry Melba sauce

**\$45.00 per person**

20% service charge & local sales tax applies

Private Dining and Special Events ♦Phone: (949) 833-8411♦Email: [info@gulliversrestaurant.com](mailto:info@gulliversrestaurant.com)

# GULLIVER'S

## Prime Ribs of Beef

### Classic Dinner Menu

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

##### 10 oz Filet Mignon

Seasoned Herb Butter or Béarnaise sauce, 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

Truffle infused, stuffed with Mushrooms, served with Thyme Chicken glaze

Entrées Served with Chef's Seasoned Vegetables & Potatoes

\*Vegetarian Entrée Option available upon request.

\*Add a Main Lobster Tail to any order - \$25.00.

#### Dessert

##### Crème Brule

With Raspberries and caramelized sugar crust

##### Chocolate Cake

Layers of dark and white Ganache served with Vanilla cream sauce

**\$55.00 per person**

20% service charge & local sales tax applies

# GULLIVER'S

## Prime Ribs of Beef

### Prime Dinner Menu

Please select Two First Courses choices to select from, 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

##### 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

##### 16 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

##### 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 - \$25.00.

#### Dessert

##### Chocolate Mousse

Served with Raspberry Melba sauce

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

Served with Raspberry Melba sauce

#### **\$75.00 per person**

20% service charge & local sales tax applies

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