

# 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

#### **Charbroiled Herb Chicken**

Simply Grilled with Herbs & Garlic

\*\*Sub Grilled Salmon for Chicken - add \$3.50 per person

\*\*Add Grilled Salmon to Lunch Buffet – Add \$6.00

### The Sides

Creamed Corn, Yorkshire Pudding, Creamed Spinach or Sautéed Vegetables

### The Desserts

#### **English Trifle**

Layered Sponge Cake, Bavarian Cream, Raspberries, Strawberries,  
Whipped Cream and Sherry Wine

**\$32.00 per person**

20% service charge & local sales tax applies

# 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

##### Turkey Cobb Salad

Chopped Lettuce, Carrots, Bacon, Eggs and crumbled  
Blue Cheese with Ranch or our House dressing

##### Yorkshire Tidbits

Braised Prime Rib tips in a red wine sauce served in a Yorkshire Pudding

##### The Gulliver's Patty Melt

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

##### Gulliver's Roasted Chicken

Tender half Chicken served with chef's seasonal vegetables,  
Mashed Potatoes and a Mushroom Au Jus sauce

##### Fish & Chips

Beer Battered Cod served with French Fries and Peanut Coleslaw

#### Dessert

##### English Trifle (House Specialty)

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

**\$22.00 per person**

20% service charge and local sales tax applies

# 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

**Gulliver's 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

**Gulliver's Roasted Chicken**  
Tender Half Chicken served with Mushroom Au Jus sauce

**Fresh King Salmon**  
Charbroiled Salmon served with chef's seasonal vegetables, Red Dill Potatoes  
and a light Mustard Dill Caper sauce

**Seared Ahi Tuna Salad**  
Ahi seared rare with Mesclun Greens, marinated Red Potatoes  
tossed in Wasabi Vinaigrette

Hot Entrées Served with Chef's Seasoned Vegetables & Potatoes  
\*Vegetarian Entrée Option available upon request

#### Dessert

**English Trifle (House Specialty)**  
Layers of Sponge cake, Bavarian cream, Raspberries and  
Whipped Cream laced with Sherry wine

**\$30.00 per person**

20% service charge and local sales tax applies

# 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

Baby Mesclun Greens  
With Caramelized Walnuts, Balsamic  
Vinaigrette and Goat Cheese

#### Grilled Vegetables Tort

A beautiful Medley of grilled fresh vegetables with Mozzarella and roasted Garlic

#### Entrée Selections

##### Prime Rib of Beef

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

##### Chef Ramon's Chicken

Stuffed with Mushrooms and smoked Gouda, served with Mashed  
Potatoes and Vegetables and a Thyme Chicken glaze

##### Fresh King Salmon

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

##### Filet Mignon Medallions

With Pepper Cognac sauce

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 (House Specialty)

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

**\$40.00 per person**

20% service charge & local sales tax applies