

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 - \$27.00.

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

\$50.00 per person

Gratuity & local sales tax not included

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

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 - \$27.00.

Dessert

Crème Brule
With Raspberries and caramelized sugar crust

Chocolate Mousse
With Raspberry Melba sauce

\$59.00 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 - \$27.00.

Dessert

Crème Brule

With Raspberries and caramelized sugar crust

New York style Cheesecake (House Recipe)

With Raspberry Melba sauce

\$75.00 per person

Gratuity & local sales tax not included