

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 per person

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

\$37.00 per person

Gratuity & local sales tax not included

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

\$27.00 per person

Gratuity & 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

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

\$34.00 per person

Gratuity & 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

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

Wild Mushroom Cappuccino Soup
Shitake, Portabella and White mushrooms cooked with port wine, beef stock
and seasoning. Served with whipped cream, paprika and a cheese stick

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

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

\$43.00 per person

Gratuity & local sales tax not included