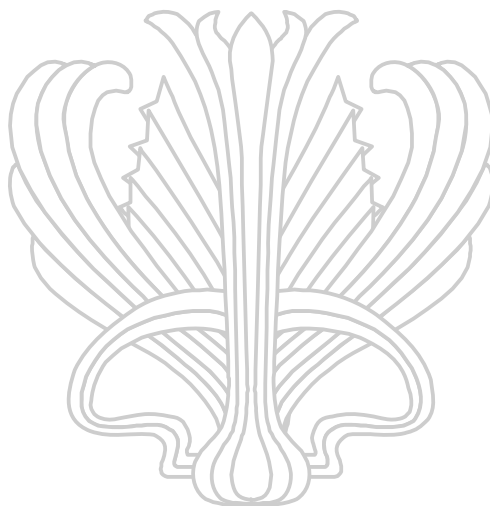




CATERING MENU

3928 MERRICK ROAD
SEAFORD, NEW YORK 11783
Telephone (516) 221-2112
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www.runyons.com



RESTAURANT HOURS

Sunday 11:00 am -11:00 pm
Monday - Thursday 11:30 am -11:00 pm
Friday & Saturday: 11:30 am -1:00 am

**Private room available for parties of;
A minimum guarantee of 25 adults, and a maximum of 40**

Luncheon Sit Down or Buffet

\$21.95 per person (3 hour affair)

\$24.95 per person (4 hour affair)

(Luncheons are affairs booked prior to 3 pm)

Dinner Sit Down or Buffet

\$23.95 per person (3 hour affair)

\$26.95 per person (4 hour affair)

Children (10 years old and younger) **\$8.95**

All functions include;

Unlimited soda, fruit juice, coffee & tea

Vegetable Crudit  with a burgundy herb dip

Fresh baked bread with seasoned olive oil & whipped butter

Garden fresh salad or Caesar salad

Choice of Entrees

Dessert Options

Plated Cookies or Ice Cream Cake Roll: Chocolate Fudge or Strawberry Shortcake

Beverage Packages

Beer & Wine

Domestic Tap Beer & House Wine

\$14.95 per person

Open Bar Package

Domestic Tap Beer & House Wine

Bar Pour Liquor (shots excluded)

\$18.95 per person

Champagne

Punch Bowl \$50.00 (includes 1 refill)

Toast \$4.00 per person

BAR TABS ALSO AVAILABLE

**PARTY BEVERAGES ARE TO BE ORDERED THROUGH AND
SERVED BY YOUR SERVER!**

HAPPY HOUR PRICES ARE NOT AVAILABLE FOR PRIVATE PARTIES

**FOR YOUR CONVENIENCE AN 18% GRATUITY & NYS TAX WILL BE ADDED TO YOUR
TOTAL BILL ON ALL PARTY PACKAGES**

**A NON-REFUNDABLE DEPOSIT AND A SIGNED CONTRACT
ARE REQUIRED FOR ALL PARTIES**

Where a minimum number of people are indicated "minimum" refers to
the number of full-paying *Adult* guests

Due to fluctuating markets some prices subject to change

Sit Down Choices

Select three

Meat

***Grilled Sirloin** – A juicy 10-ounce fresh off the butcher block NY shell steak cooked to your preference, served with mashed potato and sautéed vegetables

Bonsai Beef – Lightly pounded sirloin steak served over rice, topped with a Hong Kong vegetable teriyaki sauce

Chopped Steak – 12 ounces of seasoned ground lean sirloin topped with mushroom & onion gravy. Served with mashed potatoes and sautéed vegetables

Veal Paillard – Italian seasoned breaded veal cutlet, with organic baby greens tossed in our green peppercorn balsamic vinaigrette

Roast Loin of Pork – Center cut pork loin topped with light pan gravy. Served with our house rice and sautéed vegetables

Pork Osso Bucco Rustica – Fall off the bone tender braised pork shanks simmered in a rustic artichoke, peeled Roma tomato brown sauce, served over rice

Poultry

Chicken Mediterranean – sautéed chicken in a white wine caper sauce, Over wilted baby spinach, finished with a lemon infused extra virgin olive oil. Served with our house rice

Chicken Marsala – Boneless breast of chicken sautéed with mushrooms, in a Marsala wine sauce. Served with rice and sautéed vegetables

Chicken Teriyaki & Vegetable Stir Fry – sautéed boneless white meat chicken sautéed with fresh broccoli florets in a light teriyaki sauce

Chicken San Tropez – Grilled chicken cutlet, prepared in our four seasoned marinade, topped with roasted red peppers, fresh house made mozzarella and a touch of marinara sauce. Served with our house rice and sautéed vegetables

Seafood

Sautéed Tilapia Fillet – Costa Rican farm raised Tilapia prepared in a white wine garlic sauce w/ sun-dried tomatoes. Served with rice & sautéed vegetables

Asian Roasted Salmon – North Pacific salmon fillet, over a sesame teriyaki sauce, topped w/ an orange ginger glaze, with rice & sautéed vegetables

***Sesame Fried Shrimp** – Jumbo shrimp breaded with a blend of Japanese bread crumbs, black & white sesame seeds, accompanied with a wasabiyaki dipping sauce, our house rice and sautéed vegetables

Olde Pub Style Fish & Chips – Crispy golden brown & crisp beer battered cod fillet & fries, served with home made tartar sauce, southern slaw & malt vinegar

*Indicates an additional cost per person - Entrée upgrades

*Grilled Sirloin an Additional \$3.00 per person

*Sesame Fried Shrimp an Additional \$2.00 per person

Our talented Chefs can compose most anything you desire

If by chance you would like something not listed on our menu, Please do not hesitate to ask.

Elegant Additions

Pasta Course

(Add 1.95 per person)

Rigatoni alla Vodka – Rigatoni tossed with marinara, heavy cream, Romano cheese & flambéed with vodka

Penne Prima Vera – Seasonal garden vegetables, your choice of garlic and extra virgin olive oil or Romano cream sauce

Family Style Appetizers

Presented in large platters we recommend 1 platter per 5 people
Prices listed based on an individual platter.

Lighthouse Clams - local clams on the ½ shell baked with bacon, onions, Roasted peppers, white wine & herb butter. 24.95

Calamari w/ Marinara or Fra Diavlo – Crispy fried calamari dusted with our select blend of seasonings, crisp fried. 10.95

Kung Po Calamari - Flash Fried calamari tossed with carrots cabbage and scallions in a spicy teriyaki sauce finished with chopped peanuts. 12.95

Clams Portuguese - little neck clams and spicy chorizo sausage slowly steamed in a garlic white wine sauce. 17.95

Wings – Crispy ‘Manly’ sized wings, Buffalo or Teriyaki style. 17.95

Mussels Cinzano - Prince Edward Isle mussels, sliced red onion, garlic, red flake pepper and fresh greens sautéed in extra virgin olive oil and sweet vermouth. 14.95

Mussels Bianco or **Marinara** – 14.95

Chicken & Pork Saté Display – Grilled tender marinated skewers Served with a spicy peanut dipping sauce. 16.95

Baked Brie - Danish Brie wrapped in a blanket of flaky puff pastry Served with toasted almonds, raspberry preserves toasted baggets 15.95

Puff Pastry Pigs in the blanket – “An all American favorite” hand rolled all beef hot dogs wrapped in flaky puff pastry dough. Served with a spicy brown mustard. 16.95

Homemade Fresh Mozzarella, Tomato & Basil

Seasoned with Hawaiian black & red sea salt and a balsamic reduction 16.95

Southwestern Quesadilla - Baked flour tortilla stuffed with chunks of chicken, diced plum tomatoes, green onions, a blend of cheeses, Fire roasted tomato salsa & sour cream. 17.95

Fried Oysters – Freshly shucked oysters lightly coated with panko crumbs. Accompanied with our Wasabiyaki sauce on the side. 21.95

Stuffed Portobello – Oven roasted Portobello mushroom filled with sun-dried tomatoes & Gorgonzola cheese. Finished with crispy pancetta and drizzled with a balsamic reduction. 16.95

Buffet choices

Pasta

Rigatoni alla Vodka – Rigatoni tossed with marinara, heavy cream, Romano cheese & flambéed with vodka

Eggplant Rollatini – Breaded pan fried eggplant stuffed with a three cheese seasoned ricotta topped with marinara and melted mozzarella cheese

Baked Ziti – Penne pasta tossed with sweet Italian sausage and seasoned ground beef in our marinara sauce baked with mozzarella cheese

Pasta Prima Vera - Seasonal garden vegetables, your choice of garlic and Extra virgin olive oil or Romano cream sauce

Chicken Pomodoro – Penne tossed with chicken, sun dried tomatoes, sliced garlic, extra virgin olive oil, fresh parsley and a touch of grated Romano cheese

Pasta Rustica – Rigatoni tossed with sweet Italian sausage, white beans & broccoli rabe In garlic & extra virgin olive oil

Stuffed Shells – Three cheese filled pasta shells, with marinara sauce and mozzarella

Meat

Beef Burgundy – Sautéed medallions of sirloin in a mushroom Burgundy wine sauce, surrounded by new potatoes

Beef Stroganoff – Sautéed sliced sirloin, simmered with mushrooms & onions in a buttery sour cream sauce. Served over a bed of velvety egg noodles

Steak Pizziola – Tender medallions of beef simmered with peppers, onions and mushrooms in a tomato basil sauce. Served over a bed of gemelli pasta

Loin of Pork – Sliced roast center cut pork loin, served in a brown chardonnay sauce, along side roasted baby potatoes

Baked Virginia ham – Sliced baked ham with brown sugar pineapple sauce

Sausage & Peppers – Sliced Italian sausage, with sautéed peppers and onions in a marinara brown sauce

Poultry & Seafood

Chicken Marsala – sautéed chicken mushroom Marsala wine sauce

Chicken Parmigiana – Breaded chicken w/marinara sauce and mozzarella

Chicken Teriyaki & Vegetable Stir Fry – sautéed boneless white meat chicken sautéed with fresh broccoli florets in a light teriyaki sauce

Lemon Chicken - strips of boneless white meat chicken sautéed with scallions, ginger and garlic in a lemon sake wine sauce

PEI Mussels (Bianco or Marinara) – Prince Edward Isle Mussels steamed in a white wine garlic sauce or marinara, served over linguini

Linguini White Clam Sauce – Chopped clams sautéed with garlic, white wine, red pepper flakes, extra virgin olive oil & fresh parsley tossed w/ linguini

Baked Salmon – North Pacific Salmon fillet w/a fresh dill beurre blanc sauce

❧ RUNYON'S BRUNCH BUFFET MENU ❧

\$21.95 per person
(PLUS N.Y.S. TAX & 18% GRATUITIES)

INCLUDES:

- ♦ Fresh Seasonal Fruit ♦ Tossed Garden Salad ♦ Fresh Vegetable Crudité ♦ Mini Muffins & Cornbread
♦ Mini Bagels & Rolls
- ♦ Whipped Butter, Cream Cheese, Apple Butter and Strawberry Jam
- ♦♦♦ Above Presented on table upon arrival ♦♦♦
Soda, Juice, Coffee, Tea
Breakfast Sausage, Applewood smoked bacon, Home Fries

CHOICE OF THREE:

- South Hampton Chicken Salad
- Bourbon Vanilla Texas Toast
- Stuffed Breakfast Toast
- Scrambled Eggs
- Eggs Florentine
- Nova Scotia Scramble – Dill & Smoked Salmon,
- Deep Dish Quiche Choices are – Lorraine, Broccoli, & Cheddar, or Vegetable
- Breakfast Burritos,
- Vegetable Tuna Salad (**ALSO AVAILABLE 'LITE'*)

* Blushing Scarlett or Champagne Toast \$1.95 per person (one per person)

* *UNLIMITED* BLOODY MARY'S & MIMOSAS \$3.95 per person

* PUNCH BOWL \$50.00 with one free refill

DESSERT CHOICES

- Assorted Cookies or
- Strawberry Cheese Cake Ice Cream Rolls

CHILDREN'S BRUNCH SELECTIONS

- All Children's selections are served ala cartè & intended for children of 10 years or younger
- Texas Toast Stix – Thick cut battered bread sticks served w/ warm maple syrup
- Egg & Cheese Quesadilla – Fresh whipped scrambled eggs, light & fluffy with a five cheese blend folded into a flour tortilla

CHILDREN'S MEAL SELECTIONS FOR LUNCH OR DINNER

- Jr. Burger or Cheese Burger with fries
- Spaghetti with Butter or Marinara
- Cheese Quesadilla – served with sour cream and fire roasted salsa
- Chicken Fingers – Golden brown batter dipped chicken fillets