

Runyon's

Established 1981

Catering Menu
3928 Merrick Road
Seaford, New York

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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 -12:00 am



Party Options

**Private room available for parties of a
minimum of 25 adults, and a maximum of 40.**

Luncheon Sit Down or Buffet

Luncheons are affairs booked prior to 3 pm
24.⁹⁵ per person (3 hour affair)

Dinner Sit Down or Buffet

27.⁹⁵ per person (3 hour weeknight* affair)
Children (10 years old and younger) 9.⁹⁵

All functions include;

Unlimited soda, fruit juice, coffee & tea
Vegetable crudités with a burgundy herb dip
Fresh baked bread with whipped butter
Garden fresh salad or Caesar salad
Choice of three Entrees
Ice Cream & Sorbet Parfait or Ice Cream Sundae Dessert

Beverage Packages

Beer & Wine

Domestic Tap Beer & House Wine
15.⁹⁵ per person

Open Bar Package

Domestic Tap Beer & House Wine
Bar Pour Liquor (shots excluded)
22.⁹⁵ per person

Champagne

Punch Bowl 50.⁰⁰, includes one refill
Toast 1.⁹⁵ 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 a 20% 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, items & prices subject to change. Additional hours to lengthen your party available. *Prices subject to change on weekends and/or holiday times.

Sit Down Choices

Select any 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.

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 – Tender chicken & Hong Kong vegetables in a delicious teriyaki sauce, surrounded by rice.

Chicken San Tropez – Grilled marinated chicken cutlet, topped with roasted red peppers, fresh house made mozzarella and a touch of marinara sauce. Served with 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 Atlantic 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 white flaky fillet & fries, with homemade tartar sauce, southern slaw & malt vinegar.

*Grilled Sirloin & Sesame Fried Shrimp are an additional charge based on market price.

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

Additional 2.95 per person

Pasta a la Vodka – Pasta tossed with marinara, heavy cream, Romano cheese & flambéed with vodka.

Pasta 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 per 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 Diavolo – Crispy fried calamari dusted with our select blend of seasonings, crisp fried. 14.⁹⁵

Kung Po Calamari - Flash Fried calamari tossed with carrots cabbage and scallions in a spicy teriyaki sauce finished with chopped peanuts. 15.⁹⁵

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

Wings –Crispy & meaty wings, Buffalo or Teriyaki style. 17.⁹⁵

Mussels Cinzano, Bianco, or Marinara – PEI mussels. *Cinzano* is prepared with sliced red onion, garlic, red flake pepper & fresh greens sautéed in extra virgin olive oil and sweet vermouth. *Bianco* are with white wine, sliced fresh garlic, fresh Italian parsley & a pinch of red pepper. *Marinara* are in our house made sauce. 16.⁹⁵

Puff Pastry Pigs in the Blanket – Hand rolled all beef hot dogs wrapped in flaky puff pastry dough. Served with spicy brown mustard. 18.⁹⁵

Homemade Fresh Mozzarella, Tomato & Basil - Seasoned with Hawaiian black & red sea salt and a balsamic reduction 17.⁹⁵

Southwestern Quesadilla - Baked flour tortilla stuffed with chunks of chicken, diced plum tomatoes, green onions, a blend of cheeses. With 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

Buffet Choices

Select three

Rigatoni a la 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 mozzarella cheese.

Baked Ziti – Penne pasta tossed with sweet Italian sausage & 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 extra virgin olive oil & garlic.

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

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 with velvety egg noodles.

Steak Pizzaiola – Tender medallions of beef simmered with peppers, onions & mushrooms in a tomato basil sauce.

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 sweet Italian sausage, with sautéed peppers and onions in a marinara brown sauce.

Chicken Marsala – sautéed chicken mushroom Marsala wine sauce.

Chicken Parmigiana – Breaded chicken with marinara sauce and mozzarella.

Chicken Teriyaki & Vegetable Stir Fry – Tender chicken & Hong Kong vegetables in a delicious teriyaki sauce, surrounded by rice.

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

Mussels Bianco, or Marinara – PEI mussels. Bianco are prepared with white wine, sliced fresh garlic, fresh Italian parsley & a pinch of red pepper.

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

Baked Salmon – North Atlantic Salmon fillet with a fresh dill beurre blanc sauce.

Poached Salmon – North Atlantic Salmon fillet served with a bourbon mustard sauce & a creamy horseradish sauce.

☞ Runyon's Brunch Buffet Menu ☞

24.⁹⁵ per person plus N.Y.S. tax & 20% Gratuities

Includes

- ♦ Fresh Seasonal Fruit & Vegetable Platter ♦ Tossed Garden Salad ♦
(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

Breakfast Burritos,

Vegetable Tuna Salad (also available light)

Dessert Choices

Assorted Cookies or Ice Cream & Sorbet Parfaits

Elegant Brunch Additions

Mini Muffins & Cornbread ♦ Mini Bagels & Rolls

Whipped Butter, Cream Cheese, Assorted Jams & Jellies \$2.95 per person

Blushing Scarlett or Champagne Toast 1.⁹⁵ per person (1pp)

Unlimited Bloody Mary's or Mimosa's 9.⁹⁵ per person

Punch Bowl 50.⁰⁰, includes one refill

Children's Brunch Selections

All Children's selections are served a la cartè & are intended for children of 10 yrs or younger

Texas Toast Stix – Thick cut battered bread sticks 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.