

# Runyon's

Established 1981

Catering Menu  
3928 Merrick Road  
Seaford, New York

Telephone (516) 221-2112

Fax (516) 679-FOOD (3663)

[www.runyons.com](http://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.<sup>95</sup> per person (3 hour affair)

### **Dinner Sit Down or Buffet**

27.<sup>95</sup> per person (3 hour affair)

**Children** (10 years old and younger) 9.<sup>95</sup>

### **All functions include:**

Unlimited soda, fruit juice, coffee & tea

Vegetable crudité's 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.<sup>95</sup> per person

### **Open Bar Package**

Domestic Tap Beer & House Wine

Bar Pour Liquor (shots excluded)

22.<sup>95</sup> per person

### **Champagne**

Punch Bowl 50.<sup>00</sup>, includes one refill

Toast 1.<sup>95</sup> 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 & NJS tax will be added to your total bill on all

party packages. A non-refundable deposit and a signed contract

## 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 Gropéz** – 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

## 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.<sup>95</sup>

**Calamari w/ Marinara or Fra Diavolo** – Crispy fried calamari dusted with our select blend of seasonings, crisp fried. 14.<sup>95</sup>

**Kung Po Calamari** - Flash Fried calamari tossed with carrots cabbage and scallions in a spicy teriyaki sauce finished with chopped peanuts. 15.<sup>95</sup>

**Clams Portuguese** - little neck clams and spicy chorizo sausage slowly steamed in a garlic white wine sauce. 17.<sup>95</sup>

**Wings** –Crispy & meaty wings, Buffalo or Teriyaki style. 17.<sup>95</sup>

**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.<sup>95</sup>

**Puff Pastry Pigs in the Blanket** – Hand rolled all beef hot dogs wrapped in flaky puff pastry dough. Served with spicy brown mustard. 18.<sup>95</sup>

**Homemade Fresh Mozzarella, Tomato & Basil** - Seasoned with Hawaiian black & red sea salt and a balsamic reduction 17.<sup>95</sup>

**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.<sup>95</sup>

**Fried Oysters** – Freshly shucked oysters lightly coated with panko crumbs. Accompanied with our Wasabiyaki sauce on the side. 21.<sup>95</sup>

## 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.

**Roached Salmon** – North Atlantic Salmon fillet served with a horseradish mustard sauce &

**Runyon's Brunch Buffet Menu**

24.<sup>95</sup> 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.<sup>95</sup> per person (1pp)

Unlimited Bloody Mary's or Mimosa's 9.<sup>95</sup> per person

Punch Bowl 50.<sup>00</sup>, includes one refill

**Children's Brunch Selections**

**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.