

DINNER BUFFET

Silver: \$30 per guest, Gold: \$37 per guest, Platinum: \$45
S: Silver Options, G: Gold Options, P: Platinum Options
(20 Person Minimum on All Buffets)

STARTERS

Select One. Additional Choice Add \$5.

- Tomato Caprese (P, G) — *homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic*
- Innkeepers Salad (P, G) — *toasted hazelnuts, sliced mushrooms, parmesan cheese, arugula, red wine vinaigrette*
- Panzanella Salad (P, G) — *mixed greens, grilled peppers, baby tomatoes, marinated onions, soft bread, goat cheese, balsamic*
- Strawberry Goat Cheese Salad (P, G) — *mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette*
- Roasted Beet Salad (P, G) — *fresh roasted beets, arugula, crumbled blue cheese, walnuts, pomegranate dressing*
- Lobster Bisque (P, G) — *our chef's signature recipe enhanced with chunks of fresh picked Maine lobster*
- Classic Caesar Salad (P, G, S) — *crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan*
- Mixed Green Salad (P, G, S) — *local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette*
- Baby Spinach Salad (P, G, S) — *crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette*
- New England Clam Chowder (P, G, S) — *fresh sea clams, onion, celery, thyme, potatoes, bacon & cream*
- Butternut Squash Bisque (P, G, S) — *squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas*
- Tomato Basil Bisque (P, G, S) — *Roma tomatoes, vidalia onions, dairy cream, basil*
- Cheddar Broccoli Soup (P, G, S) — *Vermont cheddar, broccoli, onions, cream*
- Vegetarian Minestrone (P, G, S) — *beans, tomatoes, onions, carrots, celery, herbs, pasta, vegetable broth*

MAINS

Select Two. Additional Choice Add \$8.

- Roasted NY Sirloin (P) — *rosemary roasted, sliced thin, cabernet wine reduction*
- Shrimp Scampi (P, 6 shrimp per person) (G, 4 shrimp per person) — *sautéed medium Gulf shrimp, brandy, white wine, garlic lemon, tomatoes & butter served over linguini*
- Italian Chicken Braciolo (P, G) — *smokey bacon wrapped chicken breast stuffed with spinach & goat cheese, Marsala wine jus*
- Braised Short Ribs (P, G) — *melt in your mouth tender, natural beef reduction, shallots, fresh thyme*
- Eggplant Lasagna (P, G) — *fried eggplant, herbed ricotta, roasted tomato sauce, parmesan & mozzarella*
- Baked Atlantic Salmon (P, G, S) — *sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers*
- Roasted Garlic Chicken (P, G, S) — *local bone-in chicken, roasted garlic oil, herbs de Provence*
- Chicken Broccoli Alfredo (P, G, S) — *tender chunks of chicken, broccoli florets, creamy parmesan alfredo*
- Chicken Piccata (P, G, S) — *tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs*
- Mediterranean Chicken Medley (P, G, S) — *herbs de Provence chicken, roasted vegetable medley, sun dried tomatoes, feta cheese, Kalamata olives, garlic olive oil*
- Bull Run Yankee Pot Roast (P, G, S) — *our timeless classic of slow roast beef round simmered in rich pan gravy*
- Baked New England Haddock (P, G, S) — *local haddock, house seasoned breadcrumbs, lemon butter*
- Italian Sausage or Meatball Marinara (P, G, S) — *served with penne rigate & freshly grated parmesan*
- Vegan Vegetable Ravioli (P, G, S) — *egg free vegetable ravioli, roasted tomato sauce, sautéed squash accent*

SIDES

Select Two. Additional Choice Add \$3.

Roasted Asparagus (P)

Potato Gratin (P)

Garlicky Spinach (P, G)

String Beans with Mushroom & Peppers (P, G)

Country-Style Mashed Potatoes (P, G, S)

Seasonal Vegetable Medley (P, G, S)

Herbed Rice Pilaf (P, G, S)

Buttered Pasta (P, G, S)

buttered cavatapi, mini penne, linguini, whole wheat spaghetti

Twice Baked Potatoes (P)

Whipped Sweet Potatoes (P, G)

Mashed Butternut Squash (P, G)

Baked Macaroni and Cheese (P, G, S)

Rosemary Roasted Creamer Potatoes (P, G, S)

Zucchini & Summer Squash Parmesan (P, G, S)

Glazed Carrots (P, G, S)

DESSERTS

Select One. Additional Choice Add \$6.

Ice Cream Sundae Bar (P, G) — *scooped to order vanilla bean ice cream, hot fudge, caramel, strawberries, chopped walnuts, whipped cream, cherries (\$40 scooper fee)*

Cheese Cake Bar (P, G) — *homemade NY style cheese cake, chocolate sauce, caramel, fresh strawberries*

Homemade Tiramisu (P, G) — *espresso soaked lady finger cookies, mascarpone cheese, cocoa powder*

Miniature Pastry Centerpiece (P, 3 pieces per person) (G, 2 pieces per person) — *an elegant array of fine pastry confections such as petit fours, chocolate truffles, mousse cups, tea cakes, caramel bouche, cream puffs*

Cupcake Display (P, 3 flavors) (G, 2 flavors) (S, 1 flavor) — *freshly prepared by our pastry chef*

Freshly Baked Pies (P, 3 flavors) (G, 2 flavors) (S, 1 flavor) —

Cream Pies: chocolate cream, coconut cream, banana cream, Boston cream, lemon meringue

Fruit Pies: apple, cherry, blueberry, strawberry rhubarb, dutch apple, pumpkin, pecan

Warm Apple Crisp (P, G, S) — *Macoun apples, raisins, brown sugar, cinnamon oat streusel, whipped cream*

Seasonal Fruit Cobbler (P, G, S) — *spiced seasonal fruits in natural syrup, crumble topping, whipped cream*

Gourmet Cookie & Brownie Tray (P, G, S) — *an array of freshly baked cookies & dutch cocoa brownies*

Chocolate Trifle Celebration (P, G, S) — *dark chocolate mousse, chocolate brownie, milk chocolate sauce, chantilly cream, shaved chocolate*

Sticky Toffee Bread Pudding (P, G, S) — *warm french brioche, espresso, milk chocolate toffee, caramel, whipped cream*

The Bull Run
Restaurant • Concert Hall • Function Venue
www.bullrunrestaurant.com

Executive Chef Stephen Barck

PRICING SUBJECT TO CHANGE.
ALL PARTIES WILL BE SUBJECT TO 7% TAX,
20% SERVICE FEE AND 5-8% ADMIN FEE