

PLATED DINNER

Silver: \$32 per guest, Gold: \$38 per guest, Platinum: \$46
S: Silver Options, G: Gold Options, P: Platinum Options

FIRST COURSE

Select One. Add Second Course \$5.

- Lobster Bisque (P, G) — *our chef's signature recipe enhanced with chunks of fresh picked Maine lobster*
- 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*
- 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*
- Fat Moon Mushroom Bisque (P, G) — *locally grown mushrooms, sherry, leeks, cream, garlic croûte*
- Maine Peekytoe Crab Cake (P, G) — *house recipe featuring fresh local crab, jalapeno tartar, mango salsa*
- 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*
- 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*
- French Onion Soup (P, G, S) — *bourbon onion broth, french bread crouton, melted gruyère cheese*

MAINS

Select Two Plus a Vegetarian Option. Guests RSVP with Entrée Choice.

- Filet & Lobster Tail (P, add \$5) — *petite 5 oz. filet mignon, roasted lobster tail, butter mashed potatoes, garlic broccolini, lemon butter, sauce bordelaise*
- Atlantic Sea Scallops (P) — *pan seared locally harvested sea scallops atop roasted corn risotto with North Country smoked bacon, spinach, parmesan*
- Filet Mignon (P, 8 oz.) (G, 6 oz.) — *grilled center cut filet, wild mushroom risotto, glazed carrots, red wine*
- Prime Rib of Beef (P, 12 oz. cut) (G, 10 oz. cut) — *recognized as one of the four best restaurants in New England for prime rib - slow roasted prime rib of beef, baked potato, seasonal vegetable, au jus*
- Crab Stuffed Swordfish (P, G) — *North Atlantic swordfish filet stuffed with Maine peekytoe crab, mashed sweet potatoes & parsnips, seasonal vegetable, pecan butter*
- Lemon, Garlic & Rosemary Statler Chicken (P, G) — *local humane chicken, garlic mashed potato, broccolini, natural juice*
- Mushroom & Bacon Chicken Torchon (P, G) — *bacon wrapped chicken stuffed with wild mushrooms, parmesan & herbs, Yukon gold mashed potato, beans, Marsala wine sauce*
- Bull Run Turkey Dinner (P, G) — *our signature roasted turkey, sage stuffing, mashed potato, butternut squash, gravy, house cranberry relish*
- Char Grilled Steak Frites (P, G, S) — *8 oz. char grilled top sirloin, mashed Yukon potatoes, string beans, natural beef jus*
- Roast Atlantic Salmon (P, G, S) — *sautéed mushrooms, french green lentils, rosemary aioli*
- Baked Haddock (P, G, S) — *coastal New England haddock, seasoned crumb, herbed rice pilaf, seasonal vegetable, lemon butter*

MAINS (continued)

Roasted Half Chicken (P, G, S) — *country-style mashed potatoes, seasonal vegetables, garlicky gravy*

Bull Run Vegetable Lasagna (P, G, S) — *homemade spinach, basil & vegetable lasagna, marinara, broccolini, grated cheese*

Vegan Vegetable Ravioli (P, G, S) — *egg free vegetable ravioli, roasted tomato sauce, sautéed squash accent*

DESSERTS

Select One. Additional Choice Add \$3.

Molten Lava Cake (P, G) — *warm molten core, raspberry puree, whipped cream*

S'mores Bar (P, G) — *our pastry chef's signature dessert - graham cracker crust, dark chocolate ganache, homemade toasted marshmallow, caramel drizzle*

Crème Carmel (P, G) — *vanilla bean flan, turbinado caramel, chantilly cream, berry accent*

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

Chocolate Mousse Parfait (P, G) — *rich velvety chocolate, vanilla bean cream, chocolate brownie truffle, cocoa, strawberry accent*

Limoncello Cake (P, G) — *limoncello custard, lemon pound cake, whipped cream, raspberry coulis*

NY Style Cheese Cake (P, G, S) — *homemade cheese cake, seasonal fruit topping*

Lemon Meringue Pie (P, G, S) — *pastry tart, Meyer lemon curd, toasted meringue, blueberry coulis*

Fruit & Sorbet (P, G, S) — *seasonal fruit, berries & sorbet with chocolate dipped gaufrette*

Chocolate Sundae (P, G, S) — *vanilla ice cream, homemade chocolate, whipped cream, cherry, gaufrette*

DESSERT ENHANCEMENTS

Ice Cream Scoop (\$1.50)

Petit Fours (\$2.50 each)

Chocolate Dipped Strawberries (\$2 each)

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