



2023 Private Function Information



Innkeepers: Alison & George Tocci

Executive Chef: Stephen Barck

Banquet Manager: Amanda Davidson ~ amandadavidson@bullrunrestaurant.com

Function Rooms

Function room rentals include:

- Up to 3 hours in the space for guests, and up to 1 hour prior to the start time for hosts to decorate
- Choice of tablecloth & napkin colors
- Access to hard-wired sound system (bluetooth or headphone jack required)
- All set-up, clean-up and trash removal

A contract is required for all bookings. Room rental fee is due as a deposit to confirm the date.

		
<p><u>Garden Room</u> (interior) \$200 Seats up to 30 guests. Private Bar in room.</p>	<p><u>Patio with Garden Room</u> \$300 Patio seats up to 50 guests. Interior seats up to 30 guests. Lawn tents may be added to accommodate more guests. Private Bar in room.</p>	<p><u>Studio Room</u> \$200 Seats up to 56 guests. Private Bar in room.</p>
		
<p><u>Sawtelle Room</u> \$300 Seats up to 250 guests. Private Bar in room.</p>	<p><u>Ball Room</u> \$150 Seats up to 48 guests. Cocktail Service is included. For a private bar, there is an additional \$50 set-up fee.</p>	<p><u>Tap Room & Dining Room</u> \$200 each, \$350 combined Tap Room seats up to 44 guests Dining Room seats up to 56 guests Availability is limited, inquire.</p>

Inquire for private dining reservations for groups of 12 or less.

Breakfast & Brunch Menus

All breakfast menus include coffee and juice. Breakfast & Brunch menus are available from 9 am-1 pm.

Plated Breakfast \$22 pp

Fresh Fruit Platter (for each table)

Plated Meal of Scrambled Eggs, French Toast, Home Fries & Bacon

Breakfast Buffet \$25 pp

Choose 1 (add an additional for \$3 pp)

Fresh Carved Fruit- fresh cut seasonal melon adorned with mixed berries

Muffins and Scones- baked fresh daily, seasonal flavors

Choose 2 (add an additional for \$6 pp)

Tavern Style French Toast- fresh artisan bread, cinnamon batter & pure maple syrup

Country Hash Scramble- farm fresh eggs scrambled with onions, potatoes, sundried tomatoes & feta

Simply Scrambled- farm fresh eggs simply scrambled with whole butter

Eggs Benedict- farm fresh poached eggs, toasted english muffins, hickory smoked ham, hollandaise sauce (add \$2)

Choose 2 (add an additional for \$3 pp)

Double Smoked Bacon

Home Fried Potatoes

Country Pork Sausage

Brunch Buffet \$27 pp

Choose 1 (add an additional for \$3 pp)

Fresh Carved Fruit- Fresh Cut Seasonal Melon Adorned with Mixed Berries

Classic Caesar Salad- Crisp Romaine Lettuce, House Dressing, EVOO Croutons, Shaved Parmesan

Strawberry Goat Cheese Salad- Mixed Greens, Fresh Strawberries, Goat Cheese, Candy Pecans, Citrus Vinaigrette

Innkeepers Salad- Toasted Hazelnuts, Sliced Mushrooms, Parmesan Cheese, Arugula, Red Wine Vinaigrette

Tomato Caprese Salad- Homemade Mozzarella, Vine-ripened Tomatoes, Fresh Basil, EVOO, Aged Balsamic

Choose 2 (add an additional for \$6 pp)

Tasty Bull Quiche- Choice of: Bacon, Cheese & Onion /Cheddar & Broccoli / Mixed Vegetable Goat Cheese

Brioche French Toast- Fresh Brioche, Cinnamon Batter & Pure Maple Syrup

Eggs Benedict- Farm Fresh Poached Eggs, Toasted English Muffins, Hickory Smoked Ham, Hollandaise Sauce

Country Hash Scramble- Farm Fresh Eggs Scrambled with Onions, Potatoes, Sundried Tomatoes, Feta

Simply Scrambled- Farm Fresh Eggs Simply Scrambled with Whole Butter

Petite Finger Sandwiches- Cranberry Turkey, Albacore Tuna, Ham and Cheese, Chicken Salad

Chicken Broccoli Alfredo- Tender Chunks of Chicken, Broccoli Florets, Creamy Parmesan Alfredo

Chicken Piccata- Tender Chunks of Chicken, White Wine, Lemon, Capers, Shallots, Butter, Herbs

Choose 2 (add an additional for \$3 pp)

Double Smoked Bacon

Buttered Pasta

Rosemary Potatoes

Country Pork Sausage

Home Fried Potatoes

Seasonal Vegetable Medley

Lunch Menus

All lunch menus include a cookie & brownie tray and coffee. Lunch menus are available from 11 am–2 pm

Cold Deli Buffet \$25 pp

Choose 2 (add an additional for \$3 pp)

Classic Caesar Salad- crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan

Mixed Green Salad- local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette

Couscous Salad- large pearl couscous, vegetables, citrus dressing

Red Bliss Potato Salad- red potatoes, celery, onions, mustard & mayo

Mediterranean Pasta Salad- orecchiette pasta, feta, olives, vegetables, white balsamic

Deli Selections

Includes Assortment of Sliced Deli Meats & Cheeses (Ham, Turkey & Roast Beef, Giant Pepperoni), Grilled Vegetables, Lettuce, Tomatoes, Onions, Pickles & Condiments, Fresh Locally Baked Breads, Wraps & Mini Rolls

Pasta Buffet \$22 pp

Crusty Garlic Bread and Garden Salad

Linguini & Penne Pastas

Tomato Braised Ground Beef Ragù- ground sirloin simmered with roasted garlic, onions and Roma tomatoes

Chicken & Broccoli Alfredo- tender chunks of chicken, broccoli florets, creamy parmesan alfredo

Hot Lunch Buffet \$27 pp

Choose 1 (add an additional for \$3 pp)

Classic Caesar Salad- crisp romaine lettuce, house dressing, EVOO, croutons, shaved parmesan

Mixed Green Salad- local Devens Little Leaf Farm greens, mixed vegetables, house vinaigrette

Choose 2 (add an additional for \$6 pp)

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter

Baked Atlantic Salmon- sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Chicken Piccata- tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs

Chicken & Broccoli Alfredo- tender chunks of chicken, broccoli florets, creamy parmesan alfredo

Mediterranean Chicken Medley- herbs de provence chicken, roasted vegetable medley, sun dried tomatoes, feta cheese, kalamata olives, garlic olive oil

Rustic Sausage & Pepper Pasta- sweet italian sausage, sauteed assortment of peppers & marinara over mini penne

Shaved Prime Rib- our famous prime rib shaved thin and served in au jus (add \$2 pp)

Ole' Fashion Bull Run Lasagna- Chef's signature recipe with spinach, vegetables and local whole milk ricotta

Baked Macaroni & Cheese- extra creamy cheddar pasta with toasted crumb topping

Choose 2 (add an additional for \$3 pp)

Seasonal Vegetable Medley

Country-Style Mashed Potatoes

Herbed Rice Pilaf

Oven Roasted Potatoes

Fettuccine

Glazed Carrots

Zucchini & Summer Squash Parmesan

Dinner Menus

All dinner menus include warm dinner rolls with butter. Choice of dessert. Coffee. Available from 12–8 pm.

Dinner Buffet \$32 pp

Starters (Choose 1) (add an additional for \$3 pp)

Classic Caesar Salad– crisp romaine lettuce, house dressing, EVOO croutons, shaved parmesan

Mixed Green Salad– Little Leaf Farm greens, mixed vegetables, house vinaigrette

Baby Spinach Salad– crumbled bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette

New England Clam Chowder– fresh sea clams, onion, celery, thyme, potatoes, bacon & cream

Butternut Squash Bisque– squash, roasted apples, spiced crème fraîche, dried cranberries, pepitas

Cheddar Broccoli Soup– Vermont cheddar, broccoli, onions, cream

Tomato Caprese– homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic (add \$2 pp)

Strawberry Salad– mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette (add \$2 pp)

Roasted Beet Salad– fresh roasted beets, arugula, blue cheese, walnuts, pomegranate dressing (add \$2 pp)

Lobster Bisque– our chef's signature recipe enhanced with chunks of fresh picked Maine lobster (add \$2 pp)

Mains (Choose 2) (add an additional for \$8 pp)

Baked Atlantic Salmon– sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Roasted Garlic Chicken– local bone-in chicken, roasted garlic oil, herbs de Provence

Chicken Broccoli Alfredo– tender chunks of chicken, broccoli florets, creamy parmesan alfredo

Chicken Piccata– tender chunks of chicken, white wine, lemon, capers, shallots, butter, herbs

Mediterranean Chicken Medley– herbs de Provence chicken, roasted vegetable medley, sun dried tomatoes, feta cheese, Kalamata olives, garlic olive oil

Bull Run Yankee Pot Roast–our timeless classic of slow roast beef round simmered in rich pan gravy

Baked New England Haddock– local haddock, house seasoned breadcrumbs, lemon butter

Italian Sausage or Meatball Marinara– served with penne pasta & freshly grated parmesan

Vegan Vegetable Ravioli– egg-free vegetable ravioli, roasted tomato sauce, sautéed squash accent

Italian Chicken Braciola– bacon wrapped chicken breast stuffed with spinach & goat cheese, Marsala wine jus (add \$4 pp)

Braised Short Ribs– melt in your mouth tender, natural beef reduction, shallots, fresh thyme (add \$4 pp)

Eggplant Lasagna– fried eggplant, herbed ricotta, tomato sauce, parmesan & mozzarella (add \$4 pp)

Roasted NY Sirloin– rosemary roasted, sliced thin, cabernet wine reduction (add \$6 pp)

Shrimp Scampi – Sautéed Gulf shrimp, brandy, white wine, garlic, lemon, tomatoes & butter served over linguini (add \$6 pp)

Sides (Choose 2)

Baked Macaroni and Cheese

Seasonal Vegetable Medley

Glazed Carrots

Roasted Asparagus (add \$2)

Country-Style Mashed Potatoes

Herbed Rice Pilaf

Buttered Pasta

Potato Gratin (add \$2)

Rosemary Roasted Creamer Potatoes

Zucchini & Summer Squash Parmesan

Garlic Spinach (add \$1)

Dinner Menus

All dinner menus include warm dinner rolls with butter. Choice of dessert. Coffee. Available from 12–8 pm.

Plated Dinner \$40 pp (Guests pre-select on RSVP)

First Course (Choose 1) (add an additional for \$3 pp)

Mixed Green Salad- Little Leaf Farms mixed greens, cherry tomatoes, shaved carrots, cucumbers, homemade balsamic vinaigrette

Caesar Salad- crisp romaine lettuce, homemade Caesar dressing, EVOO croutons, shaved parmesan Tomato

Tomato Caprese- homemade mozzarella, vine-ripened tomatoes, fresh basil, EVOO, aged balsamic (add \$2 pp)

Strawberry Salad- mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette (add \$2 pp)

Roasted Beet Salad- fresh roasted beets, arugula, blue cheese, walnuts, pomegranate dressing (add \$2 pp)

Lobster Bisque- our chef's signature recipe enhanced with chunks of fresh picked Maine lobster (add \$2 pp)

Entree Choices (Choose 2) (add an additional for \$5 pp)

Italian Chicken Braciolo- bacon wrapped non-GMO chicken breast stuffed with spinach & goat cheese, marsala wine jus

Stuffed Chicken Fontina- Murray's Farm chicken, fontina cheese, Fat Moon Farm mushrooms,

Cider Glazed Chicken- pan-roasted Niman Ranch chicken breast, brown sugar whiskey glaze

Braised Short Ribs- melt in your mouth tender, natural beef reduction, shallots, fresh thyme

Bull Run Yankee Pot Roast- slow roast beef round simmered in rich pan gravy

Grilled Flat Iron- charcoal grilled flat iron steak, chipotle bourbon glaze, grilled vidalia onions

Prime Rib of Beef - our infamous slow roasted prime rib of beef with au jus (add \$5 pp)

Filet Mignon (8 oz.) • grilled center cut filet, wild mushroom risotto, glazed carrots, red wine (add \$6 pp)

Baked Atlantic Salmon- sustainable farm raised salmon, lemon beurre blanc, tomatoes & capers

Baked New England Haddock- local haddock, house seasoned breadcrumbs, lemon butter

Swordfish Kebab- fresh Atlantic swordfish, variety of garden vegetables, lemon garlic butter

Bull Run Vegetable Lasagna- homemade spinach, basil & vegetable lasagna, marinara, broccolini, grated cheese

Vegan Vegetable Ravioli- egg free vegetable ravioli, roasted tomato sauce, sautéed squash accent

Vegetable Risotto- risotto served with an array of seasonal vegetables (add \$3 pp)

Side Dishes to accompany every entree (choose 2)

Baked Macaroni and Cheese

Duckfat Fingerling Potato

Zucchini & Squash Parmesan

Country Mashed Potatoes

Herbed Rice Pilaf

Garlic Spinach

Roasted Creamer Potatoes

Seasonal Vegetable Medley

Glazed Carrots

Kids Choices (ages 12 and under)- \$12 (or ½ price buffet)

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Red Sauce or Butter

Vegetarian Plate

Dessert Choices

1 Dessert Choice is included with all Dinner menus. Add dessert to any other menu for \$7 per person.

May be served at tables or buffet-style

NY Style Cheesecake- homemade cheesecake, seasonal fruit topping (add \$1 pp)

Fruit & Sorbet- seasonal fruit, berries & sorbet

Chocolate Sundae- vanilla ice cream, homemade chocolate, whipped cream

Warm Apple Crisp- Macoun apples, brown sugar, cinnamon oat streusel, whipped cream

Homemade Tiramisu- espresso soaked lady finger cookies, mascarpone cheese, cocoa powder

Seasonal Fruit Cobbler- spiced seasonal fruits in natural syrup, crumble topping, whipped cream

Chocolate Trifle Celebration- dark chocolate mousse, brownie, chocolate sauce, chantilly cream, shaved chocolate

Strawberry Shortcake- homemade biscuits with fresh strawberries and whipped cream

Served Buffet-Style Only

Ice Cream Sundae Bar- pre-scooped vanilla bean ice cream with a buffet of toppings including: hot fudge, caramel, strawberries, sprinkles, whipped cream

Miniature Pastry Centerpiece- an elegant array of fine pastry confections such as petit fours, chocolate truffles, mousse cups, tea cakes, caramel bouche, cream puffs

Cupcake Display*- includes choice of 2 flavors freshly prepared by our pastry chef

Gourmet Cookie & Brownie Tray- an array of freshly baked cookies & dutch cocoa brownies

Freshly Baked Pies*- choice of 2

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

Fruit Pies: apple, cherry, blueberry, strawberry rhubarb (summer only), dutch apple, pumpkin, pecan

*additional choices may be added for a fee.

Custom Cake & Cupcake Menu

Price includes choice of cake & icing flavor, decorative element, a message, cake slicing and plating. Cakes must be ordered a minimum of TWO weeks in advance. If you bring your own cake/dessert, a \$1.50 per person charge will be added.

Cake & Cupcake Menu

<u>Cake Size</u>	<u>Serves</u>	<u>Single Layer</u>	<u>Double Layer</u>
Cupcake (min. 1 dozen)	1	\$5	\$8 (with filling)
6" Round	6-8 guests	\$45	\$60
8" Round	8-12 guests	\$55	\$70
10" Round	12-14 guests	\$65	\$85
¼ sheet	15-20 guests	\$80	\$105
½ sheet	30-40 guests	\$135	\$175
Full Sheet	60-80 guests	\$195	\$245

Flavors & Decorations

<u>Cake Flavors</u>	<u>Icing Flavors</u>	<u>Fillings*</u>	<u>Decorative Elements</u>
Chocolate	Chocolate	Fruit Choice of: strawberry, lemon curd, lime curd, raspberry	Frosted Flowers
Vanilla Bean	Vanilla Bean		Frosted Balloons
Maple	Lemon		Rosettes
Lemon/ Lime	Cinnamon	Bavarian Pastry Cream	Polka Dots
Marble	Salted Caramel	Whipped Cream	Chocolate or Rainbow Sprinkles
Pumpkin Spice*	Mocha	Chocolate Mousse	White Chocolate or Chocolate Curls*
Carrot*	Cream Cheese*	White or Dark Chocolate Ganache	Nuts- Walnuts, Hazelnuts or Pecans
Coffee	German Chocolate	Icing or Buttercream	Mini Chocolate Chips

*Includes American Buttercream Icing- Sweet. Made with confectioner's sugar. *Extra Charge for items marked with an**

Specialty Buttercream Options (add .50 per person)

French Buttercream- Silky, smooth, not too sweet. Made with boiled sugar and egg yolks. Slight pale yellow color.

Swiss Buttercream- Creamy, not too sweet. Made with boiled egg whites and sugar. White.

All cake orders must include cake size, number of layers, cake flavor & icing flavor/type.
Decorative elements, color preferences or messages must be submitted at time of order.

Hors D'oeuvres

Stationery Hors d'oeuvres

Domestic Cheese & Fruit Display \$5 pp – display of classics such as gouda, cheddar, swiss, brie, blue & goat cheese, artfully arranged with mixed berries and accompanied by fancy crackers

Classic Vegetable Crudité \$3 pp – display of crudités vegetables with a succession of savory dips

Carved Fruit Tray \$4 pp – selection of melons & fruit elegantly displayed with fresh mixed berries

Antipasti Display \$7 pp – display including items such as: marinated artichoke, feta, pepperoni, mixed olives, grilled vegetables, basil tomatoes, homemade mozzarella

Cocktail Calzone \$5 pp – array of freshly baked calzones carved into bite size portions ~ flavors include: meat lovers, homemade mozzarella caprese & vegetable provolone

Shrimp Cocktail (75 piece minimum) medium \$2.50 each / jumbo \$3.50 each – fresh chilled shrimp cocktail served over crushed ice, accouterments' include: fresh lemon wedges, traditional cocktail sauce

Passed Hors D'oeuvres

\$2.50 per piece. 3 dozen minimum

Tomato Bruschetta

Mini Spring Rolls

Pork Dumplings

Seasonal Arancini

Wild Mushroom & Leek Toast

Stuffed Mushrooms

BLT Mini

Sweet Melon & Prosciutto

Asian Chicken Satay

Roasted Pepper, Basil & Goat Cheese Mini Panini

Spanakopita

Pulled Barbecued Pork

Prime Rib Crostini

Stuffed Dried Apricots

Pizzetti

Crab Cakes

Fried Ravioli

Cocktail Party Packages

Casual Cocktail Party \$25pp

May be combined with a dinner menu or served between 11 am-6 pm

Stationary Hors d'oeuvres: Artisan Cheese Tray with Crackers & BR Cheese Dip, Vegetable Crudite' with Dip & Mediterranean Antipasti with olives, hummus, roasted vegetables

Passed Hors d'oeuvres (Choose 3)

Stuffed Mushrooms

Prime Rib

Crostinis

Bruschetta

Meatballs

Spanakopita

Mini Spring Rolls

Crispy Vegetable Ravioli

Platinum Cocktail Party \$40pp

Stationary Hors d'oeuvres: Artisan Cheese Tray with Crackers & BR Cheese Dip, Vegetable Crudite with Dip, Mediterranean Antipasti, Sweet and Spicy Meatballs, Assortment of skewers including: melon and prosciutto, chicken and beef

Passed Hors d'oeuvres (Choose 3)

Stuffed Mushrooms

Prime Rib

Crostinis

Bruschetta

Meatballs

Spanakopita

Mini Spring Rolls

Crispy Vegetable Ravioli

Specialty selection of desserts including truffles, petit fors, cookies, brownies and chef's choice

The Details

Booking Your Function

- Our function coordinator will work with you to determine the appropriate room for your event and will check date and time availability.
- A contract with a deposit in the amount of the room fee is required to confirm the reservation.
- Food and beverage purchase is required for all functions. We do not allow outside catering.

After You Book

- Select your specific meal choices.
- Include your entree choices on your RSVP. We recommend also including a line that says something like "please let us know if you have any food allergies or dietary restrictions." This allows us to plan an appropriate meal for any guest this applies to. There is no additional charge for these meals.
- For plated meals, place cards are required and should include the guests name, menu selection and table assignment. Assigned tables are required for plated meals for more than 20 guests.

Final Details **(DUE 2 weeks BEFORE your function via email)**

- Tablecloth & Napkin Color Preferences (see swatch chart)
- Minimum Confirmed Guest Count & Entree Counts for each meal choice (can not be decreased after this point.)
- Complete Menu
- Confirmed Timeline (Host Arrival, Guest Arrival, Food Serving Time, Etc. We can provide guidance on this.)
- Bar Selection- Cash Bar (guest pays), Open Bar (host pays), Limited Open Bar (host pays for a limited time or dollar limit), Drink Tickets)

Personalize

- Hosts may arrive UP TO one hour prior to their guests arriving to add personal touches. NO CONFETTI!
- Please provide Command Strips for anything that needs to be attached to the wall. No tape or push pins!
- We will provide a gift table and cake/dessert table for each function, however if you would like additional tables for games, displays, etc. please let us know and we will have them ready for you.

Costs

- Charges are based on confirmed head count and will increase if the head count exceeds the confirmed number.
- Hosts may provide their own special cake/dessert. A fee of \$1.50 per person will apply.
- Open bar and drink ticket charges are based on consumption.
- Additional Fees: 7% tax, 20% service fee (minimum \$150) and 8% admin fee on all food & beverage. Food & beverage minimums may apply.
- Final payment is due at time of service. We accept cash and credit cards.

Additions:

- Open Bar or Drink Tickets (all based on consumption)
- Champagne Toast: \$3 per toast, \$4 for prosecco
- Mimosa, Sangria or Bloody Mary Station (serves 25): \$125
Carafes (serves 4-6): \$25
- Corking fee - \$35 per bottle

Contact: Amanda Davidson ~
amandadavidson@bullrunrestaurant.com



