



2022 Private Function Information

Innkeepers: Alison & George Tocci
Executive Chef: Stephen Barck

Banquet Manager: Amanda Davidson ~ amandadavidson@bullrunrestaurant.com

Room Rental Options

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
- Bar Set-up with bartender (for over 15 guests)
- Access to hard-wired sound system (bluetooth or headphone jack required)
- All set-up, clean-up and trash removal

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



Garden Room (interior)

Seats up to 100 guests- 35 inside and 65 outside (\$200)



Garden Room Patio (exterior)



Studio Room

Seats up to 60 (\$150)



Sawtelle Room

Seats up to 250 guests (\$250)



Ball Room

*Seats up to 48 (\$150)**



Noble Room

Seats up to 12 (\$50)

Breakfast & Brunch Menus

All breakfast menus include coffee and juice. Breakfast & Brunch menus are available from 9 am-2 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

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

Muffins and Scones- baked fresh daily, seasonal flavors

Choose 2

Tavern Style French Toast- fresh artisan bread, cinnamon batter & Hollis Hills Farm 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

Double Smoked Bacon

Home Fried Potatoes

Country Pork Sausage

Brunch Buffet

\$27 pp

Choose 1

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 Walnuts, 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

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

Brioche French Toast- Fresh Brioche, Cinnamon Batter & Hollis Hills Farm 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

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–3 pm

Casual Plated Lunch

\$22 pp

Guests pre-select on RSVP

Choose 2

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

Fresh Carved Fruit– *Seasonal Melon Adorned with Mixed Berries*

Cape Cod Potato Chips

Choose 2 (All sandwiches are prepared with Little Leaf Farm Greens and Vine-ripened Hot House Tomatoes)

Turkey Sandwich– Slow Roasted Turkey with Bacon, house-made Cranberry Mustard. Served on Oat Nut Bread

Veggie Wrap– Grilled Vegetable Wrap with Avocado, Sprouts and Garlic Aioli

Spicy Tuna– Spicy Albacore Tuna Salad made with our Angry Bull Hot Sauce served with Vermont Cheddar on Brioche

Grilled Chicken– Grilled Chicken & Bacon Sandwich with Vermont Smoked Cheddar & Ranch Dressing on Oat Nut Bread

Bull Does Reuben– Homemade Sauerkraut, Slow Cooked Mustard Glazed Corned Beef & Baby Swiss On Artisan Rye

Smoked Salmon BLT– Cold Smoked Salmon, Applewood Bacon, Local Lettuce, Beefsteak Tomatoes, Lemon Aioli, Shaved Onion

Bull Run Cobb Salad– Local Little Leaf Farm Lettuce, Bacon, Blue Cheese, Hard Boiled Egg, Onions, Avocado, Tomato, Choice of Dressing. Add a protein: Chicken, Turkey or Salmon (+\$5)

Grilled Shrimp Caesar– Crisp Romaine, Scratch Dressing, Grilled Shrimp, Sun Dried Tomatoes, Country Croutons, Shaved Parmesan

Vegetable Salad– Local Little Leaf Farm Greens, Fresh Roasted Seasonal Vegetables, Dried Cranberries, Pepitas, Green Goddess Vinaigrette

Cold Deli Buffet

\$25 pp

Choose 2

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 to Include Thinly Sliced Ham, Turkey & Roast Beef, Giant Pepperoni, Grilled Vegetables, Cheeses, Lettuce, Tomatoes, Onions, Pickles & Condiments, Fresh Locally Baked Breads, Wraps & Mini Rolls

Pasta Buffet

\$20 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:

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:

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

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:

Seasonal Vegetable Medley
Fettuccine

Country-Style Mashed Potatoes
Glazed Carrots

Herbed Rice Pilaf
Zucchini & Summer Squash

Oven Roasted Potatoes
Parmesan

Kids Choices (ages 12 and under)– \$8 (or ½ price buffet)

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Red Sauce or Butter

Dinner Menus

All dinner menus include warm dinner rolls with butter. Choice of dessert. Coffee. Available anytime.

Plated Dinner

\$40 pp

Guests pre-select on RSVP

First Course (Choose 1)

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

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

Tomato Caprese Salad- homemade mozzarella, vine-ripened tomatoes, arugula, fresh basil, EVOO, aged balsamic

Strawberry Goat Cheese Salad- Little Leaf Farm mixed greens, fresh strawberries, goat cheese, candy pecans, citrus vinaigrette

Baby Spinach Salad- spinach, crumbled smokehouse bacon, red onion, dried cranberry, crumbled feta, red wine vinaigrette

Entree Choices (Choose 2)

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, leek reduction

Cider Glazed Chicken- pan-roasted Niman Ranch chicken breast, Carlson Orchard farmed cider, brown sugar, whiskey

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

Bull Run Yankee Pot Roast- our timeless classic of 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 - recognized as one of the four best restaurants in New England for prime rib - slow roasted prime rib of beef with au jus (add \$8)

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

Side Dishes (choose 2)

Baked Macaroni and Cheese

Country Mashed Potatoes

Roasted Creamer Potatoes

Duckfat Fingerling Potato

Herbed Rice Pilaf

Seasonal Vegetable Medley

Zucchini & Squash Parmesan

Garlicky Spinach

Glazed Carrot

Kids Choices (ages 12 and under)- \$8

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Red Sauce or Butter

Dinner Buffet

\$32 pp

Starters (Choose 1)

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)

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

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

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

Mains (Choose 2)

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 rigate & freshly grated parmesan

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

Italian Chicken Braciole- smokey bacon wrapped chicken breast stuffed with spinach & goat cheese, Marsala wine jus (add \$4)

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

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

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

Shrimp Scampi - 6 sautéed medium Gulf shrimp, brandy, white wine, garlic lemon, tomatoes & butter served over linguini (add \$6)

Sides (Choose 2)

Baked Macaroni and Cheese

Seasonal Vegetable Medley

Glazed Carrots

Garlicky Spinach (add \$1)

Country-Style Mashed Potatoes

Herbed Rice Pilaf

Buttered Pasta

Roasted Asparagus (add \$2)

Rosemary Roasted Creamer Potatoes

Zucchini & Summer Squash Parmesan

Potato Gratin (add \$2)

Kids Choices (ages 12 and under)- \$8 (or ½ price buffet)

Chicken Fingers & Fries

Burger & Fries

Macaroni & Cheese

Pasta with Red Sauce or Butter

Dinner Dessert Choices (Choose 1)

*may be served or buffet-style.

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

NY Style Cheesecake- homemade cheesecake, seasonal fruit topping

Fruit & Sorbet- seasonal fruit, berries & sorbet with chocolate dipped gaufrette

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

Warm Apple Crisp- Macoun apples, raisins, 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, chocolate brownie, milk chocolate sauce, chantilly cream, shaved chocolate

Sticky Toffee Bread Pudding- warm french brioche, espresso, milk chocolate toffee, caramel, whipped cream

Strawberry Shortcake- homemade biscuits with fresh strawberries and whipped cream

Served Buffet-Style Only

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

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, lemon meringue

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

**additional choices may be added for a fee.*

Cake & Cupcake Options

*full cake menu available upon request

Flavors

<u>Cake Flavors</u>	<u>Icing Flavors</u>
Chocolate	Chocolate
Vanilla Bean	Vanilla Buttercream
Yellow	Sweet Vanilla
Red Velvet	Lemon/Lemon
Lemon	Cinnamon
Marble	Caramel

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 dried fruits, mixed berries & spiced nuts ~ accompanied by fancy crackers & sliced french baguettes
- Classic Vegetable Crudit  \$3 pp
- display of crudit s vegetables with a succession of savory dips
- Carved Fruit Tray \$4 pp
- selection of seasonal ripe 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

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| - Tomato Bruschetta | - Stuffed Mushrooms | - Spanakopita |
| - Chicken Fingers | - Pizzetti | - BLT Mini |
| - Pulled Barbecued Pork | - Pork Dumplings | - Crab Cakes |
| - Sweet Melon & Prosciutto | - Mini Spring Rolls | - Prime Rib Crostini |
| - Seasonal Arancini | - Fried Ravioli | - Asian Chicken Satay |
| - Stuffed Dried Apricots | - Sweet & Sour Meatballs | - Wild Mushroom & Leek Toast |
| - Roasted Pepper, Basil & Goat Cheese Mini Panini | | |

\$3.00 per piece. 3 dozen minimum

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| - Shrimp Cocktail | - Coconut Shrimp | - Lollipop Lamb |
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Cocktail Party Packages

Casual Cocktail Party

\$25 per guest

Artisan Cheese Tray with Crackers & BR Cheese Dip

Vegetable Crudite with Dip

Mediterranean Antipasti with olives, hummus, roasted vegetables

(Choose 3):

Stuffed Mushrooms

Prime Rib Crostinis

Bruschetta

Meatballs

Spanakopita

Mini Spring Rolls

Crispy Vegetable Ravioli

Platinum Cocktail Party

\$40 per guest

Stationary Hors d'oeuvres (out at arrival)

~ Artisan Cheese Tray with Crackers & BR Cheese Dip

~ Vegetable Crudite with Dip

~ Mediterranean Antipasti with olives, hummus, roasted vegetables

~ Sweet and Spicy Meatballs

~ Assortment of skewers including: melon and prosciutto, chicken and beef

(Choose 3):

Stuffed Mushrooms

Prime Rib Crostinis

Bruschetta

Meatballs

Spanakopita

Mini Spring Rolls

Crispy Vegetable Ravioli

Dessert Station

Specialty selection of desserts including truffles, petit fours, 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 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.
- You will need to provide place cards that include the guests name, menu selection and table number if seats are assigned. (Assigned seating is required for most events with more than 25 guests.)

Final Details (***DUE 2 weeks BEFORE your function.***)

- Tablecloth & Napkin Color Preferences (see swatch chart)
- Minimum Confirmed Guest Count & Entree Counts for each meal choice
- Complete Menu
- Confirmed Timeline (Host Arrival, Guest Arrival, Food Serving Time, Etc. We can provide guidance on this.)
- Bar Selection- Cash Bar, Open Bar, Limited Open Bar, Drink Tickets (all based on actual consumption)

Personalize

- Hosts may arrive UP TO one hour prior to their guests arriving to add personal touches.
- No confetti or tape! Please provide Command Strips for anything that needs to be attached to the wall.
- 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 can 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. Minimums may apply.
- Final payment is due at time of service.

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
- Cakes, Cupcakes, Dessert Upgrades (menu available upon request.)
- Corking fee - \$35 per bottle



Contact: Amanda Davidson ~ amandadavidson@bullrunrestaurant.com