

LUNCH BUFFET

HOT BUFFET

\$24 per guest

STARTERS

Select One. Additional Choice Add \$3.

- 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*
- 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*
- Tomato Basil Bisque – *Roma tomatoes, vidalia onions, dairy cream, basil*

MAINS

Select Two. Additional Choice Add \$6.

- Italian Sausage or Meatball Marinara – *served with penne rigate & freshly grated parmesan*
- Baked New England Haddock – *local haddock, house seasoned breadcrumbs, lemon butter*
- 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*
- Eggplant Lasagna – *fried eggplant, herbed ricotta, roasted tomato sauce, parmesan & mozzarella*
- Roasted Garlic Chicken – *local bone-in chicken, roasted garlic oil, herbs de Provence*

SIDES

Select Two. Additional Choice Add \$3.

- Seasonal Vegetable Medley
- Buttered String Beans
- Country-Style Mashed Potatoes
- Buttered Pasta
buttered cavatapi, mini penne, linguini, whole wheat spaghetti
- Glazed Carrots
- Zucchini & Summer Squash Parmesan
- Rosemary Roasted Creamer Potatoes
- Herbed Rice Pilaf

DESSERTS

Select One. Additional Choice Add \$5.

- Gourmet Cookie & Brownie Tray – *an array of freshly baked cookies & dutch cocoa brownies*
- Chocolate Trifle Celebration – *dark chocolate mousse, chocolate brownie, milk chocolate sauce, chantilly cream, shaved chocolate*
- Warm Apple Crisp – *Macoun apples, raisins, brown sugar, cinnamon oat streusel, whipped cream*
- Seasonal Fruit Cobbler – *spiced seasonal fruits in natural syrup, crumble topping, whipped cream*

COLD DELI BUFFET

\$20 per guest

STARTERS

Select Two. Additional Choice Add \$3.

- 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*
- New England Clam Chowder – *fresh sea clams, onion, celery, thyme, potatoes, bacon & cream*
- Tomato Basil Bisque – *Roma tomatoes, vidalia onions, dairy cream, basil*
- Cheddar Broccoli Soup – *Vermont cheddar, broccoli, onions, cream*
- Cous Cous Salad – *large pearl cous cous, vegetables, citrus dressing*
- Red Bliss Potato Salad – *red potatoes, celery, onions, mustard & mayo*
- Vegetable Cole Slaw – *shredded cabbage, carrots, house dressing*
- Mediterranean Pasta Salad – *orecchiette pasta, feta, olives, vegetables, white balsamic*

DELI SELECTIONS

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

DESSERTS

Select One. Additional Choice Add \$5.

- Gourmet Cookie & Brownie Tray – *an array of freshly baked cookies & dutch cocoa brownies*
- Chocolate Trifle Celebration – *dark chocolate mousse, chocolate brownie, milk chocolate sauce, chantilly cream, shaved chocolate*
- Warm Apple Crisp – *Macoun apples, raisins, brown sugar, cinnamon oat streusel, whipped cream*
- Seasonal Fruit Cobbler – *spiced seasonal fruits in natural syrup, crumble topping, 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