

STATIONARY HORS D'OEUVRES

(20 Person Minimum)

Domestic Cheese & Fruit Display – \$5 per person

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

Local New England Farmed Cheese Display – \$7 per person

display of gourmet cheeses sourced from New England's finest cheese makers, artfully arranged with dried fruits, mixed berries & spiced nuts ~ accompanied by fancy crackers & sliced french baguettes

Imported Cheese Display – \$9 per person

an artistic presentation of select cheese from some of the world's finest cheese makers arranged with dried fruits, mixed berries & spiced nuts ~ accompanied by fancy crackers & sliced french baguettes

Baked Brie en Croûte – \$90 (serves 25 – 50 ppl.)

baked double crème french brie & seasonal fruit relish wrapped in puff pastry presented with succulent fruits, cumberland sauce, fancy crackers & sliced french baguettes

Cheese Fondue – \$6 per person

classically prepared gruyere cheese fondue surrounded by crusty hearth baked bread, vegetables & sliced pepperoni

Carved Fruit Tray – \$4 per person

selection of seasonal ripe melons & fruit elegantly displayed with fresh mixed berries

Classic Vegetable Crudités – \$3 per person

display of crudité vegetables with a succession of savory dips

Local Farmers Market Crudités – \$4.50 per person

bountiful array of farm stand vegetables with herbed onion dip (available June-September)

MEDITERRANEAN STATIONS

(25 Person Minimum)

Tuscan Bruschetta Table – \$6 per person

our homemade crusty garlic bruschetta, white bean dip, wild mushroom & leek pate, olive tapenade, arugula pesto & tomato basil salad

Middle Eastern Table – \$6 per person

garlic tahini hummus & house tabbouleh served with crispy baked pita chips

Antipasti Display – \$7 per person

display including items such as: marinated artichoke, feta, pepperoni, mixed olives, grilled vegetables, basil tomatoes, homemade mozzarella

Miniature Pizza Station – \$5 per person

assortment of the Bull Run's most popular pizza cut into miniature bites

Artichoke Spinach Dip – \$4 per person

savory dip made of fresh spinach, slow-cooked baby artichokes, ricotta, confit garlic & aromatic dill, served with crisp homemade pita chips

Cocktail Calzone – \$5 per person

array of freshly baked calzones carved into bite size portions ~ flavors include: meat lovers, homemade mozzarella caprese & vegetable provolone

SEAFOOD DISPLAYS

(50 Person Minimum)

Shrimp Cocktail (75 piece minimum) – medium \$2.50 each / jumbo \$3.50 each

fresh chilled shrimp cocktail served over crushed ice, accoutrements' include: fresh lemon wedges, traditional cocktail sauce

Classic Half Shell Raw Bar (4 pieces per person) – \$10 per person

freshly shucked oysters & Littleneck clams presented on the half shell, accoutrements' include: fresh lemon & lime wedges, traditional cocktail sauce, caper rémoulade, prepared horseradish, Tabasco & shallot mignonette

Elegant Raw Bar (5 pieces per person) – \$15 per person

freshly shucked oysters, Littleneck clams, tender poached jumbo shrimp & cracked crab claws, accoutrements' include: fresh lemon & lime wedges, traditional cocktail sauce, caper rémoulade, prepared horseradish, Tabasco & shallot mignonette

Smoked Seafood Display – \$15 per person

an artistic presentation of marinated & gently smoked New England seafood including Maine harbor mussels, shrimp, scallops & Atlantic salmon, served with garlic crostini, lemon dill crème fraîche, minced Bermuda onions, Angry Bull hot sauce & citrus wedges

Classically Cured Salmon – \$8 per person

thinly sliced swedish gravlax & traditional scottish smoked salmon artistically presented with toast points, sliced baguettes, shaved Bermuda onion, capers, chopped egg & lemon crème fraîche

Seafood Martini Bar – \$14 per person

mixed seafood cocktail presented in martini glasses accented with lemon wheel twists & chive stirrers, seafood composition of: New England Cape scallops, Maryland crab, baby shrimp, Prince Edward Island mussels & tender calamari atop chiffonade greens with cocktail rémoulade

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

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

Executive Chef Stephen Barck