

# THE MERRILL HOTEL

## Lunch Buffets

[A service charge will be added to all parties with fewer than 15 guests]

### SIMPLE DELI BUFFET

[Choose One]

- Garden Vegetable Pasta Salad
- Stone Ground Mustard Potato Salad

Selection of Fresh Deli Sandwiches | Assortment of Aioli and Mustards, Cheese & Condiment Tray

Crispy Kettle Chips & Oven Fresh Cookies

### EXECUTIVE DELI BUFFET

[Choose One]

- Tossed Garden
- Caesar Salad

- Stone Ground Mustard Potato Salad
- Apple Cider Coleslaw
- Garden Vegetable Pasta Salad

[Choose One]

Chef's Soup of the Moment | Display of Sliced Roasted Sirloin, Smoked Turkey, Honey Ham, Genoa Salami

Sliced Cheeses, Butter Bibb Lettuce, Sliced Tomato, Shaved Red Onion, & Pickle Spears

Selection of Aiolis & Mustards | Chef's Sweet Table

### PASTA

[Choose One]

- Penne Pasta Tossed in Rich Marinara with Roasted Primavera Vegetables
- Creamy Herbed Tortellini Alfredo with Red Peppers and Artichoke Hearts

Italian Chopped Greens Salad with Balsamic & Italian Vinaigrettes | Oven Fresh Breadsticks & Parmesan Crustini

Marinated Fresh Mozzarella | Parmesan Crusted Chicken | Chef's Sweet Table

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## SOUP & SALAD BAR

Chef's Soup of the Moment | Chargrilled Chicken Breast, Chopped Honey Ham, & Hardboiled Eggs

Sliced Cucumbers, Julienne Bell Peppers, Heirloom Cherry Tomatoes, Shaved Red Onion, Sliced Woodland Mushrooms, & Sliced Carrot

Chopped Romaine Lettuce, Baby Spinach, & Field Greens

Oven Fresh Breads with Whipped Butter | Selection of Two Dressings

Shredded Cheddar Jack Cheese, Crumbled Goat Cheese, & Crumbled Bleu Cheese

Black Olives, Dried Fruits, Roasted Walnuts | Chocolate Mousse Shooters

## HOT LINKS BUFFET

[Choose Two]

- Quarter Pound All-Beef Black Angus Franks with Ketchup, Mustard, Sport Peppers, Green Relish, & Diced Onion
- Beer Braised Bratwurst with Local Boetje's Stone Ground Mustard & Pan Roasted Sauerkraut
- Chargrilled Italian Sausage with Olive Oil Roasted Peppers & Giardinara
- Hot Polish Sausage with Beer Braised Vidalia Onions

Stone Ground Mustard Coleslaw, Smoked Bacon & Scallion Red Bliss Potato Salad, Deli Style Pickle Spears

Warm Pretzel & Split Top Buns | Kettle Cooked Chip, Fresh Baked Cookies & Brownies

## BARBEQUE [Minimum of 25 guests]

[Choose Two]

- Hard Wood Charcoal Smoked Pulled Pork
- Coffee Rubbed Smoked Brisket [upcharge]
- Chili Rubbed Smoked Chicken Thighs
- Quarter Cut Baby Back Ribs [upcharge]

- Slow-Smoked Sausage

[Choose Two]

- Carolina Mustard Barbeque
- Sweet Honey Barbeque
- Raspberry Jalapeno Barbeque
- Brown Sugar Pineapple Barbeque with Fresno Chili

# THE MERRILL HOTEL

[Choose Three]

- Smoked Bacon & Scallion Red Bliss Potato Salad
- Stone Ground Mustard Coleslaw
- Traditional Buttermilk Cabbage Slaw with Apples & Cranberries
- Sorghum & Caramelized Onion Baked Beans with Pecan Wood Bacon Lardon
- Sharp Cheddar Baked Cavatappi with Crisp Peppercorn Breadcrumb Topping
- Crisp Green Beans with Melted Vidalia Onion & Pecan Smoked Bacon
- Freshly Steamed Sweet Corn on the Cob with Whipped Butter

[Choose One]

- Fresh Fruit Cobber with Vanilla Bean Whipped Cream
- Fudge Brownie & Warm Chocolate Chip Cookies

## BACKYARD GRILL OUT

[Choose Two]

- Black Angus Burgers
- Thin-Cut Grilled Pork Tenderloin
- Blackened Chicken Breast

Assorted Sliced Cheeses, Crisp Lettuce, Sliced Tomato, Shaved Onion, Pickle Spears

Warm Split Top Buns, Crisp Kettle Chips, Fresh Sliced Melon on the Rind, Warm Apple Cobbler, & Brownies

## SOUTHWESTERN TACO BAR

Chopped Southwestern Salad with Black Beans, Corn, Sliced Radish, Roasted Peppers, Creamy Chipotle Caesar Dressing

Tomatillo Braised Shredded Chicken & Mexican Spiced Ground Beef

Shredded Lettuce, Shredded Cheese, Sour Cream, Pickled Jalapenos, Sliced Scallions, Black Olives

Warm Tortilla Chips, Corn & Flour Tortilla Shells | Street Corn Dip, House Made Salsa

Chipotle Refried Beans, Mexican Rice | Cinnamon-Sugar Churros

THE  
**MERRILL**  
HOTEL

**BOXED LUNCHES**

Deli Sandwich or Wrap

[Choose from Below]

- Honey Ham, Aged Cheddar, Stoneground Mustard Aioli on Sourdough
- Smoked Turkey, Swiss, Cranberry Aioli on Wheatberry Bread
- Roasted Sirloin, Pepperjack, Horseradish Aioli on Marble Rye [Additional per person charge]
- Roasted Garden Vegetable with Creamy Hummus on Fresh French Bread

Kettle Chips, Whole Fruit, Oven Baked Cookie, Bottled Water, & Rolled Cutlery