

THE  
**MERRILL**  
HOTEL

—  
TRIBUTE PORTFOLIO

## DINNER BUFFETS

Includes the following:

Salad, Starch Selection, Seasonal Vegetable Selection  
Fresh Breads with Whipped Butter  
Coffee, Decaf, Iced Tea and Water

### SALADS

Select **ONE** of the following:

- ◆ Caesar – Heart of Romaine, Red Cow Parmesan, Caesar Dressing, Brioche Crouton
- ◆ House – English Cucumber, Heirloom Tomato and Choice of One Dressing

**Upgrade salad options.** Select one of the following salads for an additional \$1.00 per person

- ◆ Caprese – Baby Arugula, Heirloom Tomato, Fresh Mozzarella Cheese, Basil Balsamic
- ◆ Harvest – Roasted Beets, Citrus, Goat Cheese, Candied Nuts, Raspberry Vinaigrette
- ◆ Summer – Grilled Peaches, Heirloom Tomatoes, Candied Bacon, Feta Cheese

### STARCHES

Select **ONE** of the following:

- ◆ Baked Potato with Whipped Butter and Sour Cream  
*[Loaded Potato with Bacon, Cheddar and Scallions for an additional \$1.50/person]*
- ◆ Bourbon Vanilla Sweet Potato Mash
- ◆ Cheddar Scallion Potato Gratin
- ◆ Cream Cheese Whipped Potato
- ◆ Garden Vegetable Quinoa
- ◆ Horseradish Mashed Russet Potato
- ◆ Roasted Red Potatoes with Fine Herbs
- ◆ Sharp Cheddar Baked Cavatappi with Peppercorn Crumb Topping
- ◆ Wild Rice Pilaf
- ◆ Herbed Couscous

### VEGETABLES

Select **ONE** of the following:

- ◆ Butter Poached Asparagus
- ◆ Roasted Brussels Sprouts with Smoked Bacon
- ◆ Roasted Garlic Green Beans
- ◆ Petite Baby Carrots with Brown Sugar Honey Syrup
- ◆ Seasonal Vegetable Medley
- ◆ Steamed Broccoli with Butter & Sea Salt
- ◆ Sweet Corn Succotash
- ◆ Sweet Corn Succotash with Chorizo Sausage

Please inquire with your Sales Manager on options that are available for dietary needs.

A \$50 service charge will be added to all parties with fewer than 15 guests.

Tax and service charge not included.

TheMerrill.com | 563-263-2600

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## DINNER BUFFETS

### CHICKEN & SEAFOOD ENTRÉES

- ◆ Crisp Chicken Parmesan with Fresh Mozzarella and San Marzano Tomato Sauce
- ◆ Grilled Chicken Breast with Raspberry Poblano Barbeque Sauce
- ◆ Dry Rubbed Roasted Bone-in Chicken Thighs with Natural Jus
- ◆ Pecan Crusted Chicken with Maple Cream
- ◆ Pan Seared Cod Filet with Lemon Dill Cream
- ◆ Pesto Crusted Salmon with Stewed Tomato Compote

### PORK ENTRÉES

- ◆ Blackened Pork Loin Chops with Pineapple Salsa
- ◆ Herb Roasted Pork Loin with Honeycrisp Apple Chutney
- ◆ Stone Ground Mustard Pork Loin with Dried Fruit Compote
- ◆ Slow Cooked Bone-In Pit Ham [*Minimum of 40 guests*]

### BEEF ENTRÉES

- ◆ Braised Short Rib with Local Porter Demi-Glace
- ◆ Chargrilled Au Poivre New York Strip Steak Sliced served with Stone Ground Mustard Sauce
- ◆ Chef's Slow Cooked Prime Rib Carving Station with Accoutrements [*Market Price*]\*\*
- ◆ Roasted Sirloin of Beef with Horseradish Cream and Herb Jus [*Carving Station Optional*]\*\*
- ◆ Top Sirloin Sliced with Caramelized Mushrooms and Woodland Mushrooms

### VEGETARIAN ENTRÉES

- ◆ Chef's Seasonal Vegetarian Selection

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2/13/23