

# THE MERRILL HOTEL

## Dinner Buffet

[Includes Salad, Fresh Breads with Whipped Butter, Starch Selection,  
Seasonal Vegetable, Coffee, Decaf, & Tea]

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

### SALADS

[Choose One]

- Caesar - Heart of Romaine, Red Cow Parmesan, Caesar Dressing, Brioche Crouton
- House - English Cucumber, Heirloom Tomato, Colored Carrot Medley, Choice of One Dressing

[Additional Per Person Charge]

- 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

[Choose One]

- Baked Potato with Whipped Butter & Sour Cream
- Bourbon Vanilla Sweet Potato Mash
- Cheddar Scallion Potato Gratin
- Cream Cheese Smashed Yukon Gold Potato
- Garden Vegetable Quinoa
- Herbed Couscous
- Horseradish Mashed Russet Potato
- Roasted Red Potatoes with Fine Herbs
- Sharp Cheddar Baked Cavatappi with Peppercorn Crumb Topping
- Wild Rice Pilaf

### VEGETABLES

[Choose One]

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

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## Entrée Selections

[Choose One, Two, or Three: per person charge]

### CHICKEN

- Airline Trimmed Chicken Breast with Herbed Butter Sauce
- Crisp Chicken Parmesan with Fresh Mozzarella & San Marzano Tomato Sauce
- Grilled Chicken Breast with Raspberry Poblano Barbeque Sauce
- Italian Style Braised 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

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

### BEEF

- 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 & Herb Jus \*\*
- Top Sirloin Sliced & Served with Caramelized Mushrooms & Woodland Mushrooms

[Per person additional charge if beef is chosen as a single entrée buffet]

\*\* Chef carving station required, Chef service fee will apply