

# THE MERRILL HOTEL

## Dinner Plated

Includes Salad, Fresh Breads with Whipped Butter, Starch Selection, Seasonal Vegetable, Coffee, Decaf, & Tea [pasta entrees do not include starch and vegetable]

[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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## ENTRÉES

[Choose Two]

- Halibut - Citrus Relish, Pomegranate Molasses
- Filet of Beef Tenderloin - Red Wine Braised Mushrooms & Rich Demi Glace
- Jumbo Shrimp - Chardonnay & Butter Poached
- Braised Short Rib - Local Porter Gravy, Arugula Gremolata
- Pork Osso Bucco - Rich Red Wine Gravy & Fresh Herbs
- Atlantic Salmon - Your Choice of Pesto or Pistachio Crust, with Roasted Pepper Coulis
- Sliced Beef Sirloin - Herb Crusted & served with Horseradish Cream
- Italian Herb Chicken - Crisp Italian Herb Crust, Parmesan Artichoke Cream
- Airline Chicken Breast - Pan Roasted & Finished with House Herb & Garlic Butter
- Chicken Tortellini - Cheese Filled Pasta, House Made Parmesan Cream Sauce, Fresh Herbs, Heirloom Tomato, Garlic Marinated Chicken Breast
- Bucatini Bolognese - Bucatini Pasta, Rich & Meaty Tomato Sauce, Red Cow Parmesan, Basil
- Pork Loin Chop - Chargrilled & Finished with Pineapple Salsa
- Chef's Seasonal Vegetarian Selection
- Roasted Vegetable Pasta - Heirloom Tomato Olive Oil Sauce, Torn Basil, Market Vegetables