

THE
MERRILL
HOTEL
—
TRIBUTE PORTFOLIO

LUNCH BUFFETS

SIMPLE DELI BUFFET

Select **ONE** of the following salads:

- ◆ Garden Vegetable Pasta Salad
- ◆ Stone Ground Mustard Potato Salad

Selection of Fresh Deli Sandwiches | Assortment of Aioli and Mustards | Cheese and Condiment Tray
Crispy Kettle Chips and Freshly Baked Cookies
Coffee, Decaf, Iced Tea and Water

EXECUTIVE DELI BUFFET

Select **ONE** of the following salads:

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

Chef's Soup of the Moment

Display of Sliced Roasted Sirloin, Smoked Turkey, Honey Ham and Genoa Salami
Sliced Cheeses, Crisp Green Lettuce, Sliced Tomato, Shaved Red Onion and Pickle Spears
Selection of Aioli and Mustards

Chef's Sweet Table

Coffee, Decaf, Iced Tea and Water

PASTA

Select **ONE** of the following pastas:

- ◆ 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 and Italian Vinaigrette Dressing
Oven Fresh Breadsticks and Parmesan Crustini

Marinated Fresh Mozzarella and Parmesan Crusted Chicken

Chef's Sweet Table

Coffee, Decaf, Iced Tea and Water

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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LUNCH BUFFETS

SOUP AND SALAD BAR

Chef's Soup of the Moment

Fresh Breads with Whipped Butter

Chopped Romaine Lettuce, Baby Spinach and Field Greens

Chargrilled Chicken Breast, Chopped Honey Ham and Hardboiled Eggs

Choice of Two Dressings

Sliced Cucumbers, Julienne Bell Peppers, Heirloom Cherry Tomatoes,
Shaved Red Onion, Sliced Woodland Mushrooms and Sliced Carrots

Shredded Cheddar Jack Cheese, Crumbled Goat Cheese and Crumbled Bleu Cheese
Black Olives, Dried Fruits and Roasted Walnuts

Chocolate Mousse Shooters

Coffee, Decaf, Iced Tea and Water

HOT LINKS BUFFET

Select **TWO** of the following meats:

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

Stone Ground Mustard Coleslaw

Smoked Bacon and Scallion Red Bliss Potato Salad

Warm Pretzel and Split Top Buns

Deli Style Pickle Spears

Crispy Kettle Chips

Freshly Baked Cookies and Fudge Brownies

Coffee, Decaf, Iced Tea and Water

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2/13/23

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LUNCH BUFFETS

BARBEQUE BUFFET (Minimum Of 25 Guests)

Select **TWO** of the following meats:

- ◆ 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

Select **TWO** of the following options sauces:

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

Select **THREE** of the following sides:

- ◆ Smoked Bacon and Scallion Red Bliss Potato Salad
- ◆ Stone Ground Mustard Coleslaw
- ◆ Traditional Buttermilk Cabbage Slaw with Apples & Cranberries
- ◆ Sorghum and 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 and Pecan Smoked Bacon
- ◆ Freshly Steamed Sweet Corn on the Cob with Whipped Butter [on the cob seasonal]

Select **ONE** of the following desserts:

- ◆ Fresh Fruit Cobbler with Vanilla Bean Whipped Cream
- ◆ Freshly Baked Cookies and Fudge Brownies

Coffee, Decaf, Iced Tea and Water

BACKYARD GRILL OUT

Select **TWO** of the following meats:

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

Assorted Sliced Cheeses, Crisp Lettuce, Sliced Tomatoes, Shaved Onion, Pickle Spears
Warm Split Top Buns, Crispy Kettle Chips

Fresh Sliced Melon on the Rind

Warm Apple Cobbler and Fudge Brownies

Coffee, Decaf, Iced Tea and Water

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SOUTHWESTERN TACO BAR

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

Tomatillo Braised Shredded Chicken and Mexican Spiced Ground Beef

Chipotle Refried Beans and Mexican Rice

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

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

Cinnamon Sugar Churros

Coffee, Decaf, Iced Tea and Water

BOXED LUNCHES

Select from the following options:

- ◆ 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 (Add \$1 per person)
- ◆ Roasted Garden Vegetable with Creamy Hummus on Sourdough Bread
- ◆ Caesar Salad w/ Grilled Chicken

Crispy Kettle Chips, Whole Fruit, Freshly Baked Cookie
Bottled Water and Rolled Cutlery

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