



MERRILL'S  
ON THE WATERFRONT

## DINNER PACKAGE I

PACKAGE INCLUDES APPETIZERS AND FULL COURSE DINNER | MINIMUM OF 25 PEOPLE

### COCKTAIL SOCIAL HOUR SELECT UP TO THREE (3) HORS D'OEUVRES

ASSORTED CHEESE WITH CRACKERS | COCONUT CHICKEN  
MINI CRAB CAKES | GRILLED BRUSCHETTA | BEEF TERIYAKI SKEWERS  
CRAB STUFFED MUSHROOM CAPS | SPANIKOPITA

### INTERMEZZO

CRISP CÆSAR SALAD -OR- MIXED FIELD GREENS  
BAGUETTES & HONEY BUTTER

### ENTRÉE SELECTIONS SELECT UP TO TWO (2) ENTRÉES

**SPINACH & ROASTED GARLIC TORTELLONI** - TOPPED WITH A SHALLOT AND WHITE WINE CREAM SAUCE (V)

**10 OUNCE ROAST PRIME RIB OF BEEF** - WITH MERLOT AU JUS (GF)

**GRILLED ATLANTIC SALMON** - WITH A BROWN SUGAR BOURBON GLAZE (GF)

**BAKED STUFFED JUMBO SHRIMP** - SEAFOOD STUFFED, SERVED WITH DRAWN BUTTER, LEMON

**HERB-ROASTED CHICKEN** - BONELESS CHICKEN BREAST, WITH SUNDRIED TOMATO PESTO, BALSAMIC GLAZE

**NEW ENGLAND SCROD** - WITH SEASOOD CRUMBS

MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

**NOTE: PRE-ORDER MEAL COUNTS ARE REQUIRED IF ORDERING MULTIPLE ENTRÉES**

### DESSERT

HOUSEMADE BROWNIE SUNDAE  
FRESH BREWED COFFEE & TEA

GF - Gluten Free | V - Vegetarian

**Dinner Package I is \$42 per person, Children \$18 (12 and under), plus MA & Local Meals Tax & 20% House Fee.\*  
Arrangements for Liquor Service & Wines are available upon request (Bartender Fee \$150).**

\*The House Fee is utilized by the restaurant to cover operating expenses related to your function and does not represent a tip or service charge for employees. No additional tip or gratuity is necessary. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if anyone in your party has a food allergy.



MERRILL'S  
ON THE WATERFRONT

## DINNER PACKAGE II

PACKAGE INCLUDES APPETIZERS AND FULL COURSE DINNER | MINIMUM OF 25 PEOPLE

### COCKTAIL SOCIAL HOUR SELECT UP TO THREE (3) HORS D'OEUVRES

CAPRESE SKEWERS (GF / V) | PROSCIUTTO-WRAPPED ASPARAGUS (GF)  
SMOKED SALMON ON A CUCUMBER ROUND WITH DILL CREAM CHEESE (GF)  
BACON-WRAPPED SEA SCALLOPS (GF) | MINI-BEEF WELLINGTON  
NEW ENGLAND CLAM CHOWDER DEMITASSE WITH A CLAM CAKE DIPPER

### INTERMEZZO

MIXED FIELD GREENS WITH FRESH BERRIES, CANDIED WALNUTS & FETA  
BAGUETTES & HONEY BUTTER

### ENTRÉE SELECTIONS SELECT UP TO TWO (2) ENTRÉES

**SPINACH & ROASTED GARLIC TORTELLONI** - TOPPED WITH A SHALLOT AND WHITE WINE CREAM SAUCE (V)

**8 OUNCE FILET MIGNON** - WITH A GARLIC BALSAMI DEMI GLACE (GF)

**SEAFOOD CASSEROLE** - SHRIMP, COD, SCALLOPS, LOBSTER, LOBSTER CARDINAL SAUCE, SEAFOOD CRUMBS

**BAKED STUFFED JUMBO SHRIMP** - SEAFOOD STUFFED, SERVED WITH DRAWN BUTTER, LEMON

**CHICKEN MARSALA** - PAN-SEARED CHICKEN, MUSHROOMS, MARSALA WINE SAUCE, TOUCH OF LEMON ZEST

**STATLER CHICKEN** - SEMI-BONELESS CHICKEN BREAST, WITH SUNDRIED TOMATO PESTO, BALSAMIC GLAZE

MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

**NOTE: PRE-ORDER MEAL COUNTS ARE REQUIRED IF ORDERING MULTIPLE ENTRÉES**

### DESSERT

CHEESECAKE -OR- CHOCOLATE LAVA BOMB  
FRESH BREWED COFFEE & TEA

GF - Gluten Free | V - Vegetarian

**Dinner Package I is \$53 per person, Children \$18 (12 and under), plus MA & Local Meals Tax & 20% House Fee.\*  
Arrangements for Liquor Service & Wines are available upon request (Bartender Fee \$150).**

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