



MERRILL'S  
ON THE WATERFRONT

# PHARMACEUTICAL DINNER PACKAGE

PACKAGE INCLUDES APPETIZERS, INTERMEZZO, ENTRÉE SELECTION & DESSERT

**COCKTAIL SOCIAL HOUR** SELECT UP TO THREE (3) HORS D'OEUVRES  
CRABMEAT STUFFED MUSHROOM CAPS | GRILLED BRUSCHETTA | BEEF TERIYAKI SKEWERS  
GOLDEN FRIED CALAMARI | BACON-WRAPPED SEA SCALLOPS | COCONUT CHICKEN

**INTERMEZZO**  
CRISP CÆSAR SALAD  
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 BACON-WRAPPED FILET** - 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  
**SURF & TURF** - 8 OUNCE BACON-WRAPPED FILET & TWO BAKED STUFFED SHRIMP  
**BAKED STUFFED LOBSTER** - WITH A CRABMEAT & SCALLOP CRACKER STUFFING  
MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

**DESSERT**  
CHEESECAKE WITH FRESH STRAWBERRIES  
FRESH BREWED COFFEE & TEA

**BEER & WINE**  
IMPORTED & DOMESTIC | SELECTION OF CALIFORNIA WINES  
INCLUDES 2 BEERS OR 2 GLASSES OF WINE

GF - Gluten Free | V - Vegetarian

**\$125 per person, inclusive of Private Room, all Taxes and House Fee.\***

**LCD Projector and Screen available at no additional cost.**

**Note: a pre-ordered menu with accurate meal counts must be given 10 days prior to function.**

\*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.