



MERRILL'S
ON THE WATERFRONT

PLATED LUNCHEON PACKAGE

INCLUDES APPETIZER, FULL COURSE LUNCHEON | MINIMUM 25 PERSONS | AVAILABLE UNTIL 3PM

APPETIZER SELECT ONE (1) FROM LIST BELOW | ADDITIONAL OFFERINGS (+2)

MIXED FIELD GREENS SALAD

FRESH FRUIT CUP

NEW ENGLAND CLAM CHOWDER

SERVED WITH 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)

NEW ENGLAND SCROD - BAKED WITH A CITRUS BUTTER AND TOPPED WITH SEAFOOD CRUMBS

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

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

GRILLED STEAK TIPS - WITH CARAMELIZED ONIONS, MUSHROOMS & PEPPERS

MOST ENTRÉES SERVED WITH SEASONAL VEGETABLE & GARLIC SMASHED POTATOES OR ROASTED POTATOES

DESSERT

CHOCOLATE LAVA BOMB -OR- HOST SUPPLIED CAKE CUT AND SERVED WITH ICE CREAM

FRESH BREWED COFFEE & TEA

BEVERAGES AVAILABLE PASSED OR STATIONED

PRE-MIXED MIMOSA & BLOODY MARYS - \$30 PER CARAFE

WHITE, RED OR SEASONAL SANGRIA - \$35 PER CARAFE

BOTTLE OF HOUSE CHAMPAGNE - \$25 | BOTTLE OF PROSECCO - \$33

GF - Gluten Free | V - Vegetarian

**Shower Luncheon Package is \$28 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.