

M E R R I L L ' S

BUFFET MENU

MELVILLE BUFFET - \$39

CÆSAR SALAD | HERB-ROASTED CHICKEN | SHRIMP SCAMPI | CHEF-CARVED PORK TENDERLOIN GARLIC SMASHED POTATOES | SEASONAL VEGETABLE | FRESH BAGUETTES COOKIES & BROWNIES | COFFEE & TEA STATION

HARBOR BUFFET - \$46

SPECIALTY HOUSE SALAD | HERB-ROASTED CHICKEN | ATLANTIC SALMON | BAKED STUFFED SHRIMP | CHEF-CARVED BEEF SIRLOIN GARLIC SMASHED POTATOES | SEASONAL VEGETABLE | FRESH BAGUETTES ASSORTED PARTY PASTRIES | COFFEE & TEA STATION

HOMER BUFFET - \$54

SPECIALTY HOUSE SALAD | CHICKEN & BROCCOLI PENNE | OVEN-ROASTED COD & LITTLENECKS CHEF-CARVED ROAST TENDERLOIN | LOBSTER MAC & CHEESE | GARLIC SMASHED POTATOES SEASONAL VEGETABLE | FRESH BAGUETTES | CHEESECAKE | COFFEE & TEA STATION

STATIONARY APPETIZER ADDITIONS

DELUXE FRUIT, CHEESE & CRACKER	
FRESH VEGETABLE CRUDITÉ WITH ASSORTED CHI	IPS\$8 PER PERSON
BRUSCHETTA BAR	\$10 PER PERSON
ANTIPASTO TABLE	\$10 PER PERSON

SELECT 1 STATIONARY & 2 PASSED	\$15 PER PERSON
SELECT 2 STATIONARY & 4 PASSED	\$20 PER PERSON

PASSED APPETIZER SELECTIONS

SPANAKOPITA | GRILLED BRUSCHETTA | BACON-WRAPPED SCALLOPS CLAM CHOWDER SHOOTERS | COCONUT-CRUSTED CHICKEN | MAC & CHEESE BITES BEEF TERIYAKI SKEWERS | PROSCIUTTO-WRAPPED ASPARAGUS | FISH & CHIP CONES

> Prices are per person unless noted otherwise, plus MA & Local Meals Tax & 20% House Fee.* Arrangements for Liquor Service and Wines are available upon request. Bar Set-up Fee is \$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.