



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 & 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 DEMI (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 \$54 per person, Children \$18 (12 and under), plus MA & Local Meals Tax & 20% House Fee.*
Arrangements for Liquor Service & Wines are available upon request (Bar Set-up 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.