



MERRILL'S  
ON THE WATERFRONT

# PHARMACEUTICAL DINNER PACKAGE I

PACKAGE INCLUDES APPETIZERS, INTERMEZZO, ENTRÉE SELECTION & DESSERT  
SOFT DRINKS AND WATER PROVIDED FOR EACH TABLE

**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 FILET MIGNON** - WITH GARLIC DEMI (GF)  
**ATLANTIC SALMON** - WITH CITRUS BEURRE BLANC (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 FILET MIGNON & TWO BAKED STUFFED SHRIMP

MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

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

GF - Gluten Free | V - Vegetarian

**\$125 per person, inclusive of all Taxes and House Fee.\***  
**\$500 Private Room Rental. 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.