



MERRILL'S
ON THE WATERFRONT

DINNER PACKAGE I

PACKAGE INCLUDES APPETIZERS AND FULL COURSE DINNER | MINIMUM OF 25 PEOPLE

COCKTAIL SOCIAL HOUR SELECT UP TO THREE (3) HORS D'OEUVRES

ASSORTED CHEESE WITH CRACKERS | COCONUT CHICKEN
MINI MARYLAND CRAB CAKES | GRILLED BRUSCHETTA | BEEF TERIYAKI SKEWERS
CRAB STUFFED MUSHROOM CAPS | SPANIKOPITA

INTERMEZZO

CRISP CÆSAR SALAD -OR- MIXED FIELD GREENS
BAGUETTES & BUTTER

ENTRÉE SELECTIONS SELECT UP TO TWO (2) ENTRÉES

SPINACH & ROASTED GARLIC TORTELLONI - TOPPED WITH A SHALLOT AND WHITE WINE CREAM SAUCE (V)

10 OUNCE ROAST PRIME RIB OF BEEF - WITH MERLOT AU JUS (GF)

ATLANTIC SALMON - WITH CITRUS BEURRE BLANC (GF)

BAKED STUFFED JUMBO SHRIMP - SEAFOOD STUFFED, SERVED WITH DRAWN BUTTER, LEMON

MERRILL'S CHICKEN - FRESH TOMATOES, RED ONION, CHOPPED GARLIC, BALSAMIC GLAZE

NEW BEDFORD SCROD - BAKED WITH CITRUS BUTTER, TOPPED WITH SEAFOOD CRUMBS

MOST ENTRÉES SERVED WITH GARLIC SMASHED POTATOES & SEASONAL VEGETABLE

NOTE: PRE-ORDER MEAL COUNTS ARE REQUIRED IF ORDERING MULTIPLE ENTRÉES

DESSERT

HOUSEMADE BROWNIE SUNDAE
FRESH BREWED COFFEE & TEA

GF - Gluten Free | V - Vegetarian

**Dinner Package I is \$46 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.