



MERRILL'S
ON THE WATERFRONT

GRAND HOLIDAY DINNER

"ALL INCLUSIVE" PACKAGE AVAILABLE TUESDAY-SUNDAY FOR GROUPS OF 15 OR MORE.

COCKTAIL SOCIAL HOUR & HORS D'OEUVRES

PASSED CHAMPAGNE ON ARRIVAL

DELUXE FRUIT, CHEESE & CRACKER DISPLAY

BUTLERED HORS D'OEUVRES SELECT THREE

SPANAKOPITA (V) | BAM BAM SHRIMP | MINI CRAB CAKES

BACON-WRAPPED SCALLOPS (+2) PER PERSON | ALL FOUR HORS D'OEUVRES (+5) PER PERSON

INTERMEZZO SELECT ONE

MIXED FIELD GREENS SALAD -OR- CLASSIC CÆSAR SALAD

FRESH BAKED BAGUETTES WITH HONEY BUTTER

ADDITIONAL COURSE OF NEW ENGLAND CLAM CHOWDER (+4) PER PERSON

ENTRÉE SELECTIONS

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

FESTIVE CHICKEN - JUICY CHICKEN BREAST, TOPPED WITH FRESH SPINACH, FETA & TOMATOES (GF)

8 OUNCE FILET MIGNON - WITH BLEU CHEESE COMPOUND BUTTER (GF)

CAPTAIN MERRILL'S SOLE - WITH LOBSTER & CRABMEAT STUFFING, TOPPED WITH LOBSTER CARDINAL SAUCE

BAKED STUFFED SHRIMP - WITH OUR LOBSTER & CRABMEAT STUFFING (ADD BONELESS SHORT RIB +7)

MOST ENTRÉES SERVED WITH FINGERLING POTATOES & HOLIDAY VEGETABLE MEDLEY

DESSERT

TIRAMISU | FRESH BREWED COFFEE & TEA

Holiday Grand Dinner priced all-inclusive with tax & house fee* for \$58 per person. Bartender Fee \$150.

Note: Dinner counts and menu pre-order selections are needed 10 day in advance.

Arrangements for addition Hors d'oeuvres, open bars, dinner wines are available upon request.

GF - Gluten Free | V - Vegetarian

*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.



MERRILL'S

ON THE WATERFRONT

HOLIDAY LUNCH SELECTIONS

"ALL INCLUSIVE" PACKAGE AVAILABLE TUESDAY-SUNDAY FOR GROUPS OF 15 TO 50.

STARTERS

MIXED FIELD GREENS SALAD ~~-OR-~~ CLASSIC CÆSAR SALAD

FRESH BAKED BAGUETTES WITH HONEY BUTTER

ADDITIONAL COURSE OF NEW ENGLAND CLAM CHOWDER (+4) PER PERSON

LUNCHEON SELECTIONS

SPINACH & GARLIC TORTELLONI - IN A SHALLOT AND WHITE WINE CREAM SAUCE (V)

MARINATED STEAK TIPS - WITH ONIONS, MUSHROOMS AND PEPPERS, WITH A ROASTED GARLIC DEMI

NEW BEDFORD BAKED SCROD - TOPPED WITH SEAFOOD CRUMBS

CEDAR PLANK SALMON - WITH A CITRUS BEURRE BLANC (GF)

FESTIVE CHICKEN - JUICY CHICKEN BREAST, TOPPED WITH FRESH SPINACH, FETA & TOMATOES (GF)

MOST ENTRÉES SERVED WITH FINGERLING POTATOES & HOLIDAY VEGETABLE MEDLEY

DESSERT

CHEESECAKE WITH STRAWBERRIES | FRESH BREWED COFFEE & TEA

Holiday Luncheon Selections priced all-inclusive with tax & house fee* for \$38 per person. Bartender Fee \$150.

Note: Luncheon counts and menu pre-order selections are needed 10 day in advance.

Arrangements for addition Hors d'oeuvres, open bars, dinner wines are available upon request.

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HOLIDAY COCKTAIL PARTY

TIDES OF THE SEASON | \$48 PER PERSON

STATIONARY APPETIZERS

CHEESE & CRACKERS | DELUXE FRUIT

PASSED APPETIZERS | CHOOSE 3

BAM BAM SHRIMP | TERIYAKI BEEF SKEWERS | MINI CRAB CAKES

MAC & CHEESE BITES (V) | CRABMEAT STUFFED MUSHROOM CAPS | SPANAKOPITA (V)

DINNER BUFFET

MIXED GREENS WITH ZINFANDEL VINAIGRETTE | FRESH BAKED BAGUETTES WITH HONEY BUTTER

BAKED ZITI WITH MARINARA | NEW ENGLAND SCROD | MERRILL'S CHICKEN

FINGERLING POTATOES | SEASONAL VEGETABLE

HOMER'S LUXE | \$62 PER PERSON

PASSED CHAMPAGNE ON ARRIVAL

HOLIDAY GRAZING TABLE

ASSORTED CHEESE | CRUDITÉS | MARINATED OLIVES & MUSHROOMS | CURED MEATS

PASSED APPETIZERS | CHOOSE 3

COCONUT SHRIMP | MINI BEEF WELLINGTON | MINI CRAB CAKES | SPANAKOPITA (V)

BACON-WRAPPED SCALLOPS | JUMBO COCKTAIL SHRIMP | TOMATO BISQUE WITH GRILLED CHEESE BITES (V)

GOAT CHEESE STUFFED PEPPADEWS (V)

DINNER BUFFET

MIXED GREENS WITH CRAISINS, FETA, WALNUTS & CHAMPAGNE VINAIGRETTE

BAGUETTES WITH HONEY BUTTER

LOBSTER MACARONI & CHEESE | GRILLED ATLANTIC SALMON

MERRILL'S CHICKEN | ROAST SIRLOIN

FINGERLING POTATOES | SEASONAL VEGETABLE

MINI PASTRIES -OR- TIRAMISU MAY BE ADDED TO ABOVE PACKAGES | \$5 PER PERSON

Above priced all-inclusive with tax & house fee.* Bartender Fee \$150

Note: Dinner counts and menu pre-order selections are needed 10 day in advance. Arrangements for addition Hors d'oeuvres, open bars, dinner wines are available upon request. Special wine selections pricing with package for \$27 per bottle inclusive.

V - Vegetarian

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