



MERRILL'S
ON THE WATERFRONT

BUFFET MENU

MELVILLE BUFFET - \$38

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

HARBOR BUFFET - \$45

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

HOMER BUFFET - \$53

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

STATIONARY APPETIZER ADDITIONS

DELUXE FRUIT, CHEESE & CRACKER\$8 PER PERSON
FRESH VEGETABLE CRUDITÉ WITH ASSORTED CHIPS\$6 PER PERSON
BRUSCHETTA BAR\$8 PER PERSON
ANTIPASTO TABLE\$8 PER PERSON

SELECT 1 STATIONARY & 2 PASSED\$15 PER PERSON
SELECT 2 STATIONARY & 4 PASSED\$17 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. Bartender 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.