

● **BEVERAGE MENU** ●

(15% Gratuity + 5% administration fee and applicable taxes not included)  
(administration fee is not shared with service staff)

**Premium Open Bar Package**

(Selection of our Premium Liquors, Import & Domestic Beers, Premium Wines & Soft Drinks)  
*(does not include single malt scotch, brand list available upon request)*

**One Hour      \$ 20 per person**

**Two Hours     \$ 36 per person**

**Three Hours    \$ 48 per person**

**Non- Premium Open Bar Package**

(Selections of our Well Liquors, Domestic Beers, House Wines & Soft Drinks)

**One Hour      \$ 18 per person**

**Two Hours     \$ 32 per person**

**Three Hours    \$ 44 per person**

**Beer & Wine Open Bar Package**

(Import & Domestic Beers, House Wines & Soft Drinks)

**One Hour      \$ 16 per person**

**Two Hours     \$ 30 per person**

**Three Hours    \$ 40 per person**

**Coffee & Tea Service**

**\$ 5 per person**

● **PASSED HORS D'OEUVRES** ●

**Selection of Six: \$ 25 Per Person Per Hour**

**Selection of Eight: \$ 30 Per Person Per Hour**

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**COLD SELECTIONS**

**(Vegetarian selection)**

Deviled Eggs

Eggplant Caviar on Toasted Ficelle

Blue Cheese & Walnuts on Bosc Pear

New Potatoes Filled With Crème Fraiche & American Caviar

Smoked Mozzarella Wrapped in Roasted Peppers

Hummus & Roasted Pepper Crostini

Mozzarella with Sundried Tomatoes Skewers

Tomato Basil Bruschetta

**(Land)**

Prosciutto Wrapped Asparagus

Curried Chicken Salad on Pita Bread

Seared Filet Mignon on Crostini with Horseradish Mousse

Brown Sugar Roast Pork Loin with Mango Chutney

Chilled Grilled Chicken Caesar Salad on Ficelle

Melon Wrapped in Prosciutto

**(Sea)**

Chilled Gulf Shrimp Cocktail (add \$3/hr)

Crab Meat Salad, Dijon Mustard Mayonnaise on filo cups

Scottish Smoked Salmon, Dill Crème Fraiche on Sesame Wafer

Blue Point Oysters on the Half Shell, Apple Cider Mignonette

Lobster & Avocado Salad in Tortilla Cup (add \$3/hr)

Tuna Tartar Asian Style in Mini Cone

Curried Crab Salad on Endive

Seafood Ceviche Shots

**HOT SELECTIONS**

**(Vegetarian selection)**

Mini Vegetable Spring Rolls, Sweet Chili Sauce

Jalapeño Poppers Stuffed with Cheddar Cheese

Fried Zucchini Fritters with Marinara Sauce

Assorted Mini Cheese and Spinach Quiches

Artichoke Dip on Pita Bread

Tempura Asparagus, Siracha Mayonnaise

Mini Goat Cheese, Caramelized Onion Pizzas

Triangle Cheese Quesadillas

Wild Mushroom Risotto Arancini Balls

**(Land)**

Mini Kobe Sliders (supp \$3.00)

Pulled Pork Sliders

Mini Spiced Pork Quesadilla

Chicken Lollipop Tangy BBQ Sauce or Hot Buffalo

Chicken or Beef Skewers Satay with Indonesian Peanut Sauce

Franks in a Blanket with Spicy Brown Mustard

Thai Chicken Spring Rolls, Sweet Chili Sauce

Chicken Pot Stickers with Ponzu Sauce Beef

Scallion Brochette with Teriyaki Glaze

**(Sea)**

Sugar Cane Skewered Sea Scallop, Dark Rum Glaze

Sesame & Wasabi Crusted Tuna Cubes Soy Sauce

Mini Crab Cakes, Remoulade Sauce (add \$3/hr)

Jumbo Coconut Shrimp, Sweet & Sour Sauce

Grilled Marinated Shrimp Brochette, Cilantro Citrus Emulsion

Lobster in Tortilla Cup (add \$3/hr) Grilled

Honey Glazed Shrimp

Baked Oyster Rockefeller

● SIT-DOWN MENU ●

3 Course (Silver) Menu \$50

\*3 Course (Gold) Menu \$60

\*\*3 Course (Platinum) Menu \$70

Any of the Three Menus with 4 Courses Add \$10 Supplement

Coffee & Tea Service \$5

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APPETIZERS / SALADS

(Please Choose Three)

Soup of the Day

Merchants River House Salad

Organic mesclun, cucumber, grape tomatoes, balsamic vinaigrette

Merchants Caesar Salad

Romaine hearts, Caesar dressing & parmesan croutons

Chinois Chicken Salad

Baby greens, cucumber, peanuts, red onion, crispy wontons, carrots, wasabi-ginger vinaigrette

Warm Spinach & Artichoke Dip with Pita Chips

Baked Macaroni & Cheese

Vermont white cheddar & buttered bread crumbs

Buffalo Chicken Tenders

Blue cheese dressing & celery

Pan Seared Crab Cake

Ratatouille, lemon butter sauce

Point Judith Calamari

Rustic tomato sauce & lemon-red pepper aioli

Panko Crusted Zucchini Squash Spicy Ranch Dip

DESSERTS

(Please Choose Two)

NY Cheese Cake

Key Lime Pie

Chocolate Mouse Pie

Warm Apple Tart

Vanilla or Chocolate Ice Cream

ENTREES

(Please Choose Three)

Grilled Creekstone Farms Flat Iron Steak

Green peppercorn sauce, mixed greens & fries

\*\*Oven Roasted Filet Mignon

Béarnaise, Truffle Mashed Potatoes & Harricots Verts

\*Pan Seared Marinated Pork Chop

Caramelized Apples, Braised Bok Choy, Fingerling Potatoes Honey Bourbon Reduction

\*\*Oven Roasted Lamb Chops

Potato Gratin, Grilled Asparagus, Herbed Lamb Jus

Herbed Rotisserie Organic Chicken

Baked potato & green beans

\*Crispy Pan Roasted Duck Breast

Lavender Port Glaze, Butternut Squash Puree & Swiss Chard

Oven Roasted North Atlantic Salmon

Lemon butter sauce, mashed potatoes & asparagus

Fish & Chips

Sam Adams beer batter, shoestring fries & tartar sauce

Sautéed Idaho Trout

Tiny green beans, toasted almonds, Meuniere butter

\*\*Pan Seared Tuna Loin

Sicilian Eggplant Caponata, Creamy Polenta, Citrus Emulsion

Fettucini Carbonara with Grilled Chicken Breast

Portobello mushrooms, peas, pancetta, & a Romano cream sauce

Wild Mushroom Risotto

Roasted Garlic, Italian Parsley, Shaved Parmesan & Truffle Oil

\*Lobster Ravioli

With Sautéed Spinach in a Creamy Tomato Tarragon Broth

Goat Cheese Ravioli

Roasted tomato sauce, sautéed spinach, roasted garlic

**• BUFFET MENU •**

**(30 PERSON MINIMUM)**

**3 Course (Silver) Menu \$45**

**\*3 Course (Gold) Menu \$55**

**\*\*3 Course (Platinum) Menu \$65**

**Coffee & Tea Service \$5**

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**APPETIZERS / SALADS**

**(Please Choose One Salad & Two Appetizers)**

**Merchants River House Salad**

Organic Mesclun, cucumber, grape tomatoes,  
balsamic vinaigrette

**Merchants Caesar Salad**

Romaine hearts, Caesar dressing & parmesan croutons

**Chinois Chicken Salad**

Baby greens, cucumber, peanuts, red onion, crispy wontons,  
carrots, wasabi-ginger vinaigrette

**Warm Spinach & Artichoke Dip with Pita Chips**

**Baked Macaroni & Cheese**

Vermont white cheddar & buttered bread crumbs

**Buffalo Chicken Tenders**

Blue cheese dressing & celery

**Pan Seared Crab Cake**

Ratatouille, lemon butter sauce

**Point Judith Calamari**

Rustic tomato sauce & lemon-red pepper aioli

**Panko Crusted Zucchini Squash Spicy Ranch Dip**

**DESSERTS**

**(Please Choose Two)**

**NY Cheese Cake**

**Key Lime Pie**

**Chocolate Mouse Pie**

**Vanilla or Chocolate**

**Ice Cream**

**Warm Apple Tart**

**ENTREES**

**(Please Choose Three)**

**Grilled Creekstone Flat Iron Steak Green Peppercorn**

**\*\*Oven Roasted Filet Mignon with Béarnaise**

**\*Pan Seared Marinated Pork Chop Honey Bourbon Glaze**

**\*\*Oven Roasted Lamb Chops with Herb Lamb Jus**

**Herbed Rotisserie Organic Chicken Natural Jus**

**\*Crispy Pan Roasted Duck Breast Lavender Port Reduction**

**Oven Roasted North Atlantic Salmon Lemon Butter Sauce**

**Sautéed Idaho Trout Meuniere Sauce**

**\*\*Pan Seared Tuna Loin Citrus Emulsion**

**Fish & Chips with Tartar Sauce**

**Penne Bolognese**

**Fettuccine Carbonara with Grilled Chicken Breast**

**Wild Mushroom Risotto**

**\*Lobster Ravioli Creamy Tomato Tarragon Broth**

**Goat Cheese Ravioli Roasted Tomato Sauce**

**TRIMMINGS**

**(Please Choose One Vegetable & One Starch)**

**Sauteed Spinach with Garlic & Olive Oil**

**Steamed String Beans with Lemon & Shallots**

**Grilled Asparagus**

**Ratatouille**

**Mashed Potatoes**

**Rosemary Garlic Roasted Potatoes**

**Ginger Scallions Basmati Rice**

● STATIONS MENU ●  
2 HOURS - 40 PERSON MINIMUM

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COLD STATIONS

**Raw Bar**

**\$ 35 per person**

- East & West Coast Oysters
- Littleneck Clams NZ
- Greenlip Mussels
- Chilled Gulf Shrimp

**Tuscan Table**

**\$ 30 per person**

- Grilled Marinated Vegetables Includes:  
Portabello Mushrooms, Zucchini, Yellow Squash,  
Eggplant, Onions, Red & Yellow Peppers.
- Tri Color Salad
- Bocconcini Salad
- Marinated Artichokes
- Tuscan style White bean salad Prosciutto De  
Parma, Genoa Salami, Soppressata Shaved  
Parmesan, Fontina, and Taleggio Marinated  
Olives
- Herb Infused Olive Oil
- Focaccia, Chiabatta
- Tortilla Station**
- \$ 15 per person**
- Tri Color Tortilla Chips
- Salsa, Pico De Gallo, Guacamole

HOT STATIONS

**Fajita Station**

**\$ 30 per person**

- Tri Color Tortilla Chips
- Pico De Gallo, Sour Cream, Guacamole
- Marinated Steak & Chicken Fajitas
- Melted Peppers & Onions
- Warm Flour Tortillas
- Refried Black Beans
- Spanish Rice
- Mexican Cheeses
- Shredded Lettuce, Diced Tomato, Sliced Jalapenos

**Carving Station**

**\$ 40 per person**

- Corned Beef OR  
Pastrami
- Oven Roasted Turkey Breast
- Roast Beef Horseradish Sauce
- OR
- \*Filet Mignon (sup \$10/per person)
- OR
- \*Prime Rib au Jus (sup \$10/per person)

● **STATIONARY PLATTERS** ●

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**PLATTERS SELECTION**

**Cheese Platter:**

An Array of Select Imported and Domestic Cheeses accompanied by Grapes and Table Water Crackers

**\$ 110 Small (Serves 8-10 Guests)**  
**\$ 160 Large (Serves 15-20 Guests)**

**Vegetable Crudités:**

A Veritable Mountain of Your Favorite Fresh Vegetables, accompanied by Our Home Made Dips

**\$ 85 Small (Serves 8-10 Guests)**  
**\$ 125 Large (Serves 15-20 Guests)**

**Fresh Fruit Platter:**

Freshly Sliced, Ripe, Seasonal Fruits & Berries

**\$ 85 Small (Serves 8-10 Guests)**  
**\$ 125 Large (Serves 15-20 Guests)**

**Shrimp Cocktail Platter:**

Jumbo Shrimp accompanied by Lemons & Horseradish Spiked Cocktail Sauce

**\$ 160 Small (50 Shrimp)**  
**\$ 270 Large (100 Shrimp)**

**Slider Platter:**

Soy Glazed Onions & Siracha Mayo

**\$ 70 Small (20 Mini Burgers)**  
**\$ 100 Large (30 Mini Burgers)**

**Tortilla Platter:**

Tri-Color Tortilla Chips, served with Guacamole, Salsa and Sour Cream

**\$ 85 (Serves 15-20 Guests)**

***ADD: Artichoke Dip - \$25***  
***ADD: Crab Dip - \$30***

● **STATIONARY PLATTERS** ●

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PLATTERS SELECTION

**Meze Platter:**

Baba ganoush, hummus and tabouli ; pita bread

**\$ 80 Small (Serves 8 - 10 Guests)**

**\$150 Large (serves 15-20 Guests)**

**Chicken Lollipop Platter:**

With a tangy BBQ sauce

**\$ 60 Small (20 pieces)**

**\$ 90 Medium (30 pieces)**

**\$ 120 Large (45 pieces)**

**Fried Combo Platter:**

Fried Zucchini, Calamari and Vegetable Spring Rolls  
with dipping sauces

**\$ 75 Small (Serves 10-15 Guests)**

**\$140 Large (serves 15-30 Guests)**

**Mini Trio Sandwich Platter:**

Assorted Mix of Chicken & Cheddar cheese, Beef & American  
cheese, and Turkey & Swiss cheese. All served on a mini brioche  
bun.

**\$ 72 Small (18 pieces)**

**\$ 144 Medium (36 pieces)**

**\$ 216 Large (58 pieces)**

**Dessert Platter:**

Assortment of Brownies & Cookies :

**\$ 60 (Serves 15-20 Guests)**