

MERCHANTS

RIVER HOUSE

AMERICAN BISTRO

BEVERAGE MENU

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

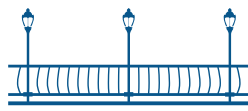
Beer & Wine Open Bar Package

(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



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PASSED HORS D'OEUVRES

Selection of Six: 25 Per Person / Per Hour

Selection of Eight: 30 Per Person / Per Hour

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)

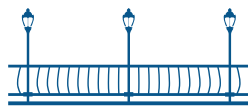
Jumbo Coconut Shrimp, Sweet & Sour Sauce

Grilled Marinated Shrimp Brochette, Cilantro Citrus Emulsion

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

Grilled Honey Glazed Shrimp

Baked Oyster Rockefeller



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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

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)

Silver

Grilled Creekstone Farms Flat Iron Steak
Green peppercorn sauce, mixed greens & fries

Oven Roasted North Atlantic Salmon
Lemon butter sauce, mashed potatoes & asparagus

Herbed Rotisserie Organic Chicken
Baked potato & green beans

Fish & Chips

Sam Adams beer batter, shoestring fries & tartar sauce

Sautéed Idaho Trout

Tiny green beans, toasted almonds, Meuniere butter

Fettucini Carbonara w/ Grilled Chicken Breast
Portobello mushrooms, peas, pancetta, & a Romano cream sauce

Wild Mushroom Risotto

Roasted Garlic, Italian Parsley, Shaved Parmesan & Truffle

Goat Cheese Ravioli

Roasted tomato sauce, sautéed spinach, roasted garlic

Gold

Crispy Pan Roasted Duck Breast
Lavender Port Glaze, Butternut Squash Puree & Swiss Chard

Pan Seared Marinated Pork Chop
Caramelized Apples, Braised Bok Choy, Fingerling Potatoes Honey Bourbon Reduction

Lobster Ravioli

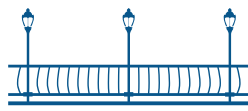
With Sautéed Spinach in a Creamy Tomato Tarragon Broth

Platinum

Oven Roasted Filet Mignon
Béarnaise, Truffle Mashed Potatoes & Harricots Verts

Oven Roasted Lamb Chops
Potato Gratin, Grilled Asparagus, Herbed Lamb Jus

Pan Seared Tuna Loin
Sicilian Eggplant Caponata, Creamy Polenta, Citrus Emulsion



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BUFFET MENU

(30 PERSON MINIMUM)

3 Course Silver Menu 45 / 3 Course Gold Menu 55 / 3 Course Platinum Menu 65

Coffee & Tea Service 5

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)

Silver

Grilled Creekstone Flat Iron Steak Green Peppercorn

Herbed Rotisserie Organic Chicken Natural Jus

Oven Roasted North Atlantic Salmon Lemon Butter Sauce

Fish & Chips with Tartar Sauce

Penne Bolognese

Fettuccine Carbonara with Grilled Chicken Breast

Wild Mushroom Risotto

Goat Cheese Ravioli Roasted Tomato Sauce

Sautéed Idaho Trout Meuniere Sauce

Gold

Crispy Pan Roasted Duck Breast Lavender Port Reduction

Pan Seared Marinated Pork Chop Honey Bourbon Glaze

Lobster Ravioli Creamy Tomato Tarragon Broth

Platinum

Oven Roasted Filet Mignon with Béarnaise

Oven Roasted Lamb Chops with Herb Lamb Jus

Pan Seared Tuna Loin Citrus Emulsion

TRIMMINGS

(Please Choose One Vegetable & One Starch)

Sauteed Spinach with Garlic & Olive Oil

Steamed String Beans with Lemon & Shallots

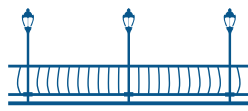
Grilled Asparagus

Ratatouille

Mashed Potatoes

Rosemary Garlic Roasted Potatoes

Ginger Scallions Basmati Rice



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STATIONS MENU

2 HOURS - 40 PERSON MINIMUM

COLD STATIONS

Raw Bar
35 per person

Littleneck Clams NZ
Greenlip Mussels
Chilled Gulf Shrimp

Tuscan Table
30 per person

Grilled Marinated Vegetables
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
Taleggio Marinated Olives
Herb Infused Olive Oil
Focaccia, Chiabatta

Tortilla Station
15 per person

Tri Color Tortilla Chips
Salsa, Pico De Gallo, Guacamole

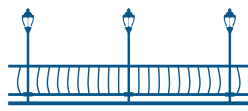
HOT STATIONS

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 (pick one)

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



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STATIONARY PLATTERS

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

Mezze 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)