

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

Two Hours 40 per person / Three Hours 55 per person

Non- Premium Open Bar Package

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

Two Hours 36 per person / Three Hours 45 per person

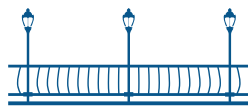
Beer & Wine Open Bar Package

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

Two Hours 30 per person / Three Hours 42 per person

Coffee & Tea Service

5 per person



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PASSED HORS D'OEUVRES

(25 PERSON MINIMUM)

Selection of Six: 25 Per Person / Per Hour

Selection of Eight: 30 Per Person / Per Hour

COLD SELECTIONS

Vegetarian selection

Deviled Eggs

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

Sea

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

Crab Meat Salad

Dijon Mustard Mayonnaise on tortilla 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

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

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

Sea

Sugar Cane Skewered Sea Scallop, Dark Rum Glaze

Sesame & Wasabi Crusted Tuna Cubes Soy Sauce

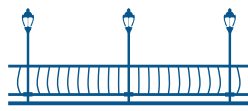
Mini Crab Cakes, Remoulade Sauce (add \$3/hr)

Jumbo Coconut Shrimp, Sweet & Sour Sauce

Grilled Marinated Shrimp Brochette, Cilantro Citrus Emulsion

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

Grilled Honey Glazed Shrimp



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SIT-DOWN MENU

(25 PERSON MINIMUM)

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

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

ENTREES

(Please Choose Three)

SILVER

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 oil

Four Cheese Ravioli

Roasted tomato sauce, spinach, roasted garlic

Grilled Creekstone Flat Iron Steak

Green peppercorn sauce, mixed greens & fries

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

Sautéed Spinach in a Creamy Tomato Tarragon Broth

PLATINUM

Oven Roasted Filet Mignon

Red wine demi-glace, truffle mashed potatoes & harricots verts

Oven Roasted Lamb Chops

Roasted potatoes, grilled asparagus, herbed lamb jus

Pan Seared Tuna Loin

Ginger teriyaki, wasabi sauce, soba noodles

DESSERTS

(Please Choose Two)

NY Cheese Cake

Key Lime Pie

Chocolate Mouse Pie

Tarte Tatin

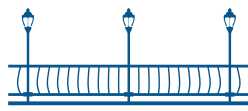
Vanilla or Chocolate Ice Cream

(15% Gratuity + 5% administration fee and applicable taxes not included)

(administration fee is not shared with service staff)

Executive Chef
Jossemar Tejada





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BUFFET MENU

(40 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

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

Tarte Tatin

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 a la Vodka

Fettuccine Carbonara with Grilled Chicken Breast

Wild Mushroom Risotto

Four Cheeses Ravioli with 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 Red Wine Demi-Glace

Oven Roasted Lamb Chops with Herb Lamb Jus

Pan Seared Tuna Loin Ginger Teriyaki

TRIMMINGS

(Please Choose One Vegetable & One Starch)

Sauteed Spinach with Garlic & Olive Oil

Steamed String Beans with Lemon & Shallots

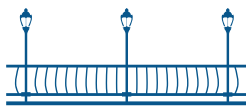
Grilled Asparagus

Ratatouille

Mashed Potatoes

Rosemary Garlic Roasted Potatoes

Ginger Scallions Basmati Rice



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STATIONS MENU

(40 PERSON MINIMUM)

2 HOURS

COLD STATIONS

Raw Bar

35 per person

Littleneck Clams NZ

Greenlip Mussels

Chilled Gulf Shrimp

Tortilla Station

15 per person

Tri Color Tortilla Chips

Salsa, Pico De Gallo, Guacamole

HOT STATIONS

Fajita Station

35 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)

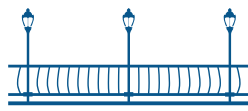
Roast Beef Horseradish Sauce

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)