

MERITAGE SEATED DINNER

for groups of 32 or more (guaranteed counts are required 7 days in advance)

\$57/pp

Soups and Salads (select 1)

new england clam chowder

mixed greens sun-dried cranberries, candied walnuts, tomatoes, goat cheese, balsamic poppy seed dressing

caesar romaine lettuce, shaved pecorino romano cheese, house-made dressing

chef's selection seasonal soup

garden tomatoes, carrots, cucumbers, sourdough croutons, creamy parmesan-peppercorn dressing

fresh berry, fig & goat cheese organic mesclun greens, arugula, frisee, raspberries, strawberries, blueberries, spiced almonds, Vermont goat cheese, vanilla bean vinaigrette

Specialties (maximum of 2 selections)

chicken picatta pan-seared chicken breast, white wine lemon reduction, capers, sun-dried tomatoes, artichokes

chicken marsala lightly sautéed chicken breast, julienne shitake mushrooms, sopresetta, marsala reduction sauce

chicken cavatelle pasta sautéed chicken, spinach, portabello mushrooms, garlic and cavatelle pasta tossed in a white wine, chicken broth and pecorino sauce

pasta primavera seasonal julienne vegetables and penne pasta tossed in a pecorino romano cheese sauce

vegetable pasta mushrooms, spinach, broccoli, eggplant, grilled zucchini and summer squash tossed in house-made marinara sauce with rigatoni and fresh mozzarella

miso sake glazed salmon jasmine rice, julienne vegetables

pan roasted cod lobster broth, fingerling potatoes, mussels, fennel *add 3/pp*

lobster mac n cheese 3 cheese sauce, buttery bread crumbs *add 4/pp*

beef tenderloin sauté* tender filet mignon sautéed with mushrooms, red peppers, asparagus, sweet & sour asian sauce over jasmine rice

sliced roast tenderloin of beef* brushed with savory steak house butter, mushroom merlot sauce *add 6/pp*

jumbo lump crab-stuffed shrimp large white gulf shrimp, jumbo lump crabmeat stuffing, lemon butter sauce *add 6/pp add filet add 6/pp add sirloin add 6/pp*

Petite Black Angus Filet Mignon* with

two jumbo lump crab-stuffed shrimp *add 12/pp*

grilled salmon filet *add 7/pp*

lemon broiled lobster tail *market price*

roasted statler chicken *add 7/pp*

Accompaniments (select 2 if applicable)

roasted yukon gold potatoes
mashed potatoes
wild rice green beans

grilled jumbo asparagus
seasonal sautéed vegetable medley
sweet mashed potatoes

Desserts (select 1)

fresh peach and spring blueberry tart flaky butter crust, vanilla ice cream

triple chocolate mousse cake flourless dark chocolate cake, white and milk chocolate mousse, fresh raspberry coulis

lemon kiwi cheesecake new york style with fresh kiwis, blackberries, and meyer lemon curd

classic vanilla bean crème brûlée jam thumbprint cookie

boston cream pie traditional favorite with warm chocolate ganache

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Prices subject to \$2/pp room fee, 4% administrative fee and 7% state and local tax 05312018