

# MERCHE!

## Banquet Facilities

**THE PRIVATE ROOM** will accommodate up to 32 guests for a seated lunch or dinner or can be arranged for a variety of functions. The room is set up for all of your digital audio and visual needs.

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### Menu Selection

Enclosed you will find complete menu selections for large parties. Merche is happy to coordinate with you in advance for any of your events. (Vegetarian Menus are available upon request.)

### Pricing

All prices are per person. Sales tax of 8.25% will be added to all parties not presenting a tax exempt certificate. A 20% service charge will be added to all food and beverages items purchased. Additional charges may be added for miscellaneous items such as equipment rental, bartender fees and linen. Subject to change.

### Decorations

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events.

### Deposits

A deposit may be required at the time of booking. Should a deposit be required, it can be applied to your final bill.

### Guarantees

Merche requires a guaranteed number of guests four days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

### Responsibilities

Merche does not assume responsibility for damage or loss of items left unattended.

### Payment

Unless prior arrangements have been made, payment is due in full the day of the function. Merche accepts cash, company checks and credit cards.

# MERCHÉ!

## Lunch alla Buona Vita

### First Course [Choice of one]

#### Creamy Tomato Basil Soup

Served with Toasted Pizza Croutons and Fresh Basil

#### “Just a Salad”

Mixed Greens, Tomatoes, and Cucumbers Topped with Our House Dressing

### Second Course [Choice of one]

#### Penne Primavera Vegetables

Penne Pasta, Assorted Vegetables, Garlic Confit, Chiffonade Basil, Coarse Ground Sea Salt, and Cracked Black Pepper. Served with **MERCHÉ!** Exclusive! Pink Pesto Sauce

#### Grilled Atlantic Salmon Filet

With Artichoke Hearts, Capers and Sun-Dried Tomatoes. Served with Garlic Mashed Potatoes and Finished with White Wine Citrus Butter

#### Chicken Picatta

Pan-Seared and Served in a Light Butter Sauce with Grape Tomatoes, Pine Nuts and Capers, Over Tender Steamed Broccoli

### Dessert

#### Tres Leches Cake

Soft Butter Cake, Soaked in Sweet Milk, Layered with Fresh Whipped Cream

### Beverages

#### Regular Iced Tea or Soft Drinks and Coffee

**\$28.95 per person**  
+20% Service Charge, 8.25% Sales Tax

*\*Substitutions on the menu may increase the price per person.*

*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\*\*  
Wine and various food contains sulphites. We are not responsible for an individual's allergic reaction to our food.*

# MERCHE!

## Lunch alla Mercedes

### Soup or Salad

#### Roasted Butternut Squash Soup

*Topped with Applewood-Smoked Bacon Crisps and a Dollop of Fresh Sour Cream*

#### “Just a Salad”

*Mixed Greens, Tomatoes, and Cucumbers Topped with Our House Dressing*

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### Entrée [Choice of one]

#### Turkey Club Sandwich

*Smoked and Sliced, Tender Turkey Breast, with Bacon, Lettuce, and Tomato, Topped with Russian Dressing and Mayo. Served with Fresh-Cut Fries*

#### Grilled Chicken Sandwich

*Grilled Chicken Breast with Lettuce, Bacon and Jalapeno Ranch. Topped with Swiss Cheese and Steak Tomatoes. Served with Fresh-Cut Fries*

#### Gnocchi with Merche! Pink Pesto Sauce

*Potato Gnocchi Served with our Unique **MERCHE!** Pomodoro Parmesan Cream Pesto Sauce*

**\$16.95 per person**  
+20% Service Charge, 8.25% Sales Tax

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### Dessert [Choice of one]

#### Tiramisu

*Light, Sweet, Coffee Dipped Sponge-Cake, Layered with a Whipped Mascarpone Cream Flavored Kahlua de Cocoa*

#### Crème Brule

*Rich Vanilla Custard with a Hard Caramelized Sugar Surface*

+Dessert **\$21.95 per person**  
+20% Service Charge, 8.25% Sales Tax

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# MERCHE!

## Dinner alla Buona Vita

### Appetizer

#### Mini Jumbo Lump Crab Cake

*Rich Flaky Mini Crab Cake Served with a Creole Mustard Beurre Blanc*

#### Bruschetta

*Fresh Mozzarella and Marinated Tomatoes on Toasted Rounds with Balsamic Demi Glace*

### Soup or Salad

#### Classic Caesar Salad

*Chopped Romaine Lettuce, Grilled Baguettes, and our Caesar Dressing*

#### Roasted Cream of Poblano Soup

*Garnished with Lump-Crab Meat and Fresh Green Onions. A **MERCHE!** Exclusive!*

### Entrée [Choice of one]

#### Cedar Plank Salmon

*Atlantic Salmon Fillet Cooked on Cedar Plank with a Dill and Soy Brown Sugar Glaze Served with Jasmine Rice and Asparagus*

#### Wood-Fired Filet Mignon

*Certified Angus 8 oz. Beef Filet, Lean and Tender, Aged to Perfection and Hand-Cut to Order. Served with Hash Browns and Creamed Spinach*

#### Penne Primavera Vegetables

*Penne Pasta, Assorted Vegetables, Garlic Confit, Chiffonade Basil, Coarse Ground Sea Salt, and Cracked Black Pepper. Served with **MERCHE!** Exclusive! Pink Pesto Sauce*

### Dessert [Choice of one]

#### Tiramisu

*Light, Sweet, Coffee Dipped Sponge-Cake, Layered with a Whipped Mascarpone Cream Flavored Kahlua de Cocoa*

#### Flourless Chocolate Espresso Cake

*Flourless Chocolate Cake with Just a Hint of Espresso, Drizzled with a Raspberry Glaze and Topped with a Dollop of Fresh Whipped Cream and Berries*

### Beverages

Regular Iced Tea or  
Soft Drinks and Coffee

**\$59.95 per person**  
+20% Service Charge, 8.25% Sales Tax

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# MERCHE!

## Dinner alla Merche!

### Soup or Salad

**Roasted Cream of Poblano Soup**

*Garnished with Lump-Crab Meat and Fresh Green Onions. A **MERCHE!** Exclusive!*

**“Just a Salad”**

*Mixed Greens, Tomatoes, and Cucumbers Topped with Our House Dressing*

### Entrée [Choice of one]

**Beef Tenderloin Medallions**

*Grilled Tenderloin Medallions Served with Garlic Mashed Potatoes and Topped with Asparagus and Bianco Sauce*

**Grilled Atlantic Salmon**

*Grilled Salmon with Artichoke Hearts, Capers and Sun-Dried Tomatoes Presented with a Pan Fried Risotto Cake and Topped with White Wine Citrus Butter*

**Chicken Piccata**

*Pan-seared Sliced Chicken Breast Served in a Light Butter Sauce with Grape Tomatoes and Capers, Over Tender Steamed Broccoli*

**\$30.95 per person**  
+20% Service Charge, 8.25% Sales Tax

### Dessert [Choice of one]

**Flourless Chocolate Espresso Cake**

*Flourless Chocolate Cake with Just a Hint of Espresso, Drizzled with a Raspberry Glaze and Topped with a Dollop of Fresh Whipped Cream and Berries*

**Crème Brule**

*Rich Vanilla Custard with a Hard Caramelized Sugar Surface*

+ Dessert **\$35.95 per person**  
+20% Service Charge, 8.25% Sales Tax

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# MERCHE!

## Dinner alla Roberto

### Soup or Salad

#### Creamy Tomato Basil Soup

*Served with Toasted Pizza Croutons and Fresh Basil*

#### Salad Merche!

*Bosc Pears, Baby Spinach, Tomatoes, Pecans, and Gorgonzola Cheese  
Topped with a Sherry Balsamic Vinaigrette*

### Entrée [Choice of one]

#### Veal Scallopini

*Our Version of the Classic! Topped with a Lemon and Wine Sauce with  
Capers, Roman Artichokes and Roasted Garlic Mashed Potatoes*

#### Wood-Fired Ahi Tuna Steak

*Seared 8 oz. Ahi Tuna Steak, Wrapped with Applewood Smoked Bacon.  
Served with a Veal Demi Glace Reduction Sauce*

#### Chicken Marsala

*Chicken Scallopini Topped with Mushrooms and Marsala Wine Sauce.  
Served with Whipped Potatoes and French Green Beans*

**\$31.95 per person**  
+20% Service Charge, 8.25% Sales Tax

### Dessert [Choice of one]

#### Flourless Chocolate Espresso Cake

*Flourless Chocolate Cake with Just a Hint of Espresso, Drizzled with a Raspberry  
Glaze and Topped with a Dollop of Fresh Whipped Cream and Berries*

#### Tres Leches Cake

*Soft Butter Cake, Soaked in Sweet Milk, Layered with Fresh Whipped Cream*

+Dessert **\$36.95 per person**  
+20% Service Charge, 8.25% Sales Tax

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# MERCHÉ!

## Dinner alla Behar!

### Soup or Salad

**Roasted Cream of Poblano Soup**

*Garnished with Lump-Crab Meat and Fresh Green Onions. A **MERCHÉ!** Exclusive!*

**Classic Caesar Salad**

*Chopped Romaine Lettuce, Grilled Baguettes, and our Caesar Dressing*

### Entrée [Choice of one]

**Buttered Snapper**

*Succulent Red Snapper Filet, Topped with Jumbo Lump Crab Meat and Served in a White Wine and Butter Sauce with Shallots, Capers and Cherry Tomatoes*

**Wood-Fired Filet Mignon**

*Certified Angus 8 oz. Beef Filet, Lean and Tender, Aged to Perfection and Hand-Cut to Order. Served with Hash Browns and Creamed Spinach*

**Wild Mushroom Ravioli in a Morel Cream Sauce**

*Homemade Ravioli Stuffed with an Assortment of Wild Mushrooms in a Rich Port Wine and Morel Mushroom Cream Sauce*

*[Grilled Chicken can be Added Upon Request]*

**\$36.95 per person**  
+20% Service Charge, 8.25% Sales Tax

### Dessert [Choice of one]

**Bread Pudding with Chocolate Rum Sauce**

*A Classic Treat Made from Bread and Raisins Soaked in Rum and Butter. Served Warm with a White Chocolate Rum Sauce*

**Tiramisu**

*Light, Sweet, Coffee Dipped Sponge-Cake, Layered with a Whipped Mascarpone Cream Flavored Kahlua de Cocoa*

*+Dessert* **\$41.95 per person**  
+20% Service Charge, 8.25% Sales Tax

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