



CHÂTEAU MERRIMACK

RESORT AND SPA



Banquet and Event Menu

The perfect venue for your corporate meeting and retreat, fund-raiser, shower, Bah/Bat Mitzah, Quinceañera, Wedding among other special events. Chateau Merrimack offers a wide variety of function venues, both indoors and out – from the traditional to the one-of-a-kind, along with exceptional accommodations and courteous, attentive service.

Allow us to assist you with planning your next important Event!



A 22% service charge and applicable taxes will be applied to all pricing and subject to change without notice.

Chateau Merrimack Resort & Spa 160 Pawtucket Boulevard, Tyngsboro, Massachusetts Phone: 1.978.419.4300



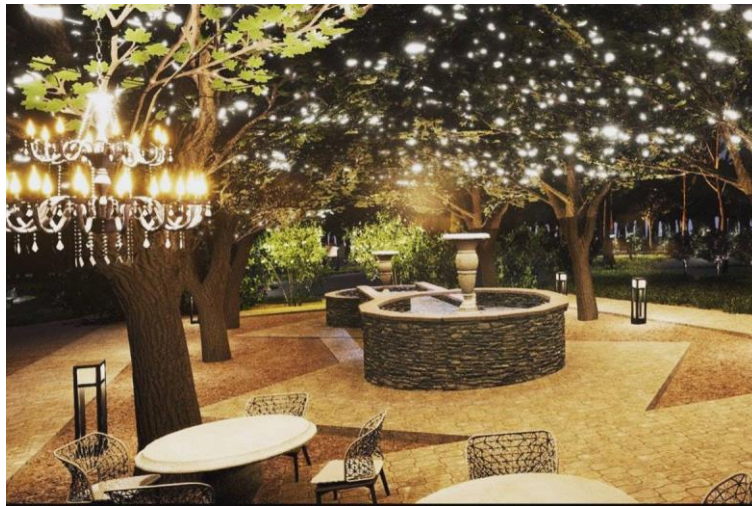
CHATEAU MERRIMACK

RESORT AND SPA

Banquet and Event Menu

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BREAKFAST DISPLAYS

All Breakfast Displays are served with Assorted Chilled Fruit Juices, Coffee and Assorted Hot Teas
Pricing Per Guest. 15 Guest Minimum Guarantee. 60 Minutes of Service

Classic Continental \$26 (V)

Freshly Baked Assorted Muffins, Pastries and Croissants (V)
Seasonal Whole Fruit (VE, GF)
Creamery Butter, Honey and Fruit Preserves

Bordeaux Continental \$31 (V)

Sliced Seasonal Fruit Display (VE, GF)
Individual Greek Yogurts, (V)
Freshly Baked Assorted Muffins, Pastries and Bagels
Creamery Butter, Whipped Cream Cheese, Honey and Fruit Preserves

Valley Breakfast \$37

Sliced Seasonal Fruit and Berries (VE, GF, DF)
Scrambled Whole Eggs, Fresh Herbs (V, GF)
Breakfast Potatoes, Sea Salt (V, DF, GF)
Smoked Bacon OR Pork Sausage Links (GF, DV)
Freshly Baked Assorted Muffins, Pastries and Bagels (V)
Served with Butter, Cream Cheese, Honey and Fruit Preserves



Breakfast Enhancements

Enhancements are available in conjunction with Buffet Service Only

Made to Order Omelet and Eggs Station \$16

Chef Attendant Required \$150

Cured Ham, Bacon, Jalapeños, Vermont Cheddar,
Tomatoes, Spinach, Peppers, Onions

From the Griddle (V) \$6

French Toast OR Pancakes, Maple Syrup

Scrambled Whole Eggs or Hard Boiled (V, GF) \$6

Egg White Scramble (V, GF) \$8

Traditional Eggs Benedict \$9

Chive Hollandaise, English Muffins, Poached Eggs, Canadian Bacon

Pre-Made Sausage or Bacon, Egg and Cheese Croissant \$9

Biscuits & Sausage Gravy \$7

Pork Sausage Link or Smoked Bacon (GF, DF) \$6

Hickory Smoked Salmon \$13

Vine Ripe Tomatoes, Capers, Boston Lettuce, Lemon,
Assorted NY Style Bagels, Cream Cheese, Toasting
Station

Seasonal Sliced Fruit (VE, GF) \$8

Fruit Skewers, Citrus Dipping Sauce (V) \$6

Individual Greek Yogurts (V) \$5

Parfait Bar (V) \$11

Vanilla Yogurt, Seasonal Berries, Granola, Honey

Steel Cut Oatmeal (VE, DF) \$9

Maine Blueberries, Brown Sugar

Breakfast Potatoes (VE, CF, DF) \$4

Sea Salt

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

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BRUNCH BUFFET \$61

Brunch Buffet includes Assorted Chilled Fruit Juices, Coffee and Assorted Hot Teas
Pricing Per Guest. 50 Guest Minimum Guarantee. 60 Minutes of Service

Sliced Seasonal Fruits and Berries (VE, GF)

Fresh Field Greens, Market Vegetables. Ranch and Vinaigrette Dressings (V)

Chef's Sea

Bakery Basket of Assorted Fruit Muffins, Danish and Pastries, Creamery Butter and Fruit Preserves(V)

Fresh Selection NY Style Bagels, Whipped Cream Cheese. Toasting Station (V)

Individual Fruit Yogurts (V)

French Toast, Maple Syrup (V)

Farm Fresh Scrambled Eggs, Herbs (V)

Traditional Eggs Benedict ~

Chive Hollandaise, English Muffins, Poached Eggs, Canadian Bacon

Poached Shrimp Cocktail on Ice, House Cocktail Sauce, Petite Hot Sauce, Lemon (GF, DF)

Smoked Bacon and Pork Sausage Links (GF, DF)

Seasoned Breakfast Potatoes (V)

Roasted Seasonal Vegetables (V)

Chef's Selection of Desserts (V)

Brunch Enhancements

Chef's Seasonal Soup **\$7 Per Guest**

Smoked Salmon Platter **\$13 Per Guest**

Grilled Chicken or Salmon **\$15 Per Guest**

Carving Station – *Refer to THE CARVERY Options pg 10**

*Carving Attendant Fee \$200

Enhanced Beverages

Soft Beverage Display

Minimum of 25 Guests. 90 Minutes of Service

Pepsi's Collection of Soft Drinks and Bottled Water **\$12 Per Guest**

Mimosas & Bloody Marys*

\$15 Per Drink

*Bar Attendant and Set Up Fee \$150, One Bar Required per 80 Guests

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BREAKS

Based on 45 Minutes of Service
Select Up to 3 \$23 per person
Select Up to 5 \$31 per person



AM Refreshments

- Sliced Seasonal Fruit Display (VE)
- Greek Yogurt, Granola, Berry Parfaits (V)
- Whole Seasonal Fruits (VE, GF, DF)
- Assorted Granola/Cereal Bars (V)
- NY Style Bagels Toasting Station (V)
- Assorted Muffins (V)
- Fruit Danish (V)
- Assorted Doughnuts (V)

PM Refreshments

- Individual Granola and Energy Bars (V)
- House-Made Hummus, Pita Chips (V)
- Crudit  Cups with Ranch Dip (V)
- Tortilla Chips and Salsa (V)
- Individual Bags of Chips (V)
- Individual Bags of Pretzels (V)
- Assorted Freshly Baked Cookies (V)
- Freshly Baked Brownies and Blondies (V)

Beverage Service

Based on 45 Minutes of Service
Priced Per Person

- Regular and Decaffeinated Coffee, Assorted Hot Teas \$11
- Assorted Soft Drinks and Bottled Water \$7

Hydration Stations

Based on 45 Minutes of Service
Infused Water \$30 Per Gallon
Lemon, Cucumber, Fresh Basil
Lemon, Orange, Fresh Mint
Strawberry, Lime, Fresh Mint
Watermelon, Fresh Rosemary

ALA Carte Beverages

Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Teas	\$70 Per Gallon
Orange, Cranberry or Grapefruit Juice	\$50 Per Gallon
Iced Tea or Lemonade	\$50 Per Gallon
Assorted Soft Beverages	\$ 5 Each
Assorted Energy Drinks	\$ 6 Each
Premium Bottled Water, Still or Sparkling	\$ 8 Each

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BUFFET LUNCHEONS

All Buffets include Coffee, Assorted Hot Teas and Iced Tea
Pricing Per Guest. 15 Guest Minimum Guarantee. 60 Minutes of Service



The Harvest \$39

Create-Your-Own Field Fresh Salad Station that Allows your Guests to be Creative & Customize Their Salad

Soup (Select One)

Lentil Carrot (V)
Minestrone (V)
Mushroom Barely (V)
Tomato Basil Bisque (V)

Greens (Select Two)

Arugula
Mixed Field Greens
Romaine
Spinach

Dressings (Select Two)

Balsamic Vinaigrette
Blue Cheese
Classic Caesar
Ranch

Proteins (Select Two)

Mediterranean Grilled Firm Tofu (VE,GF)
Citrus-Poached and Chilled Shrimp
Grilled Marinated Chicken Breast
Sliced Flat Iron Steak, Chimichurri
*Additional Protein \$9

Mix-Ins (Select Six)

Artichoke Hearts
Bacon, Crumbled
Bell Pepper
Beets, Pickled
Bleu Cheese, Crumbled
Candied Walnuts
Carrots, Shaved
Cucumbers

Dried Cranberries
Garbanzo Beans
Radishes, Sliced
NY Cheddar, Shredded
Red Onion, Sliced
Kalamata Olives
Grape Tomatoes
Hard-Boiled Eggs

Included:

Baked Rolls, Butter
Chef's Choice of Dessert

Chateau Deli \$41

Garden Salad ~ Fresh Field Greens, Market Vegetables, Vinaigrette and Buttermilk Ranch Dressing (V)

Seasonal Fruit Salad (VE)

Pasta Salad. (VE)

Deli Board ~ Sliced Turkey Breast, Honey Ham, Roast Beef, Salami and Chicken Salad

Cheeses ~ Cheddar, Provolone, Pepper Jack and Swiss

Condiments ~ Creamery Butter, Classic Mayonnaise, Dijon Mustard and Yellow Mustard

Breads ~ Deli Rolls, Gluten Free Wrap, Sliced Multi-Grain, Rye and Country White Bread

Toppings ~ Crisp Lettuce, Sliced Tomato and Red Onion, Giardiniera Pickled Vegetables, Pickles

Chef's Choice of Dessert

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BUFFET LUNCHEONS cont'd

All Buffets include Coffee. Assorted Hot Teas and Iced Tea

Pricing Per Guest. 15 Guest Minimum Guarantee. 90 Minutes of Service

The Derby \$47

Salad (Select One)

- Caprese (V)
- Classic Caesar (V)
- Garden Salad, Assorted Dressings (V)
- Tabbouleh (V)

*Baked Rolls, Butter Included

Entrées (Select Two)

*Additional Entrée \$12

- Chicken Marsala
- Chicken Piccata
- Lemon Rosemary Chicken
- Flank Skirt Steak, Chimichurri
- Shrimp Scampi w/ Pasta
- Wild Mushroom Ravioli (V)

Accompaniments (Select Two)

- Fingerling Rosemary Potatoes (V, GF)
- Mashed Potatoes (V, GF)
- Saffron Rice (VE, GF)
- Lemon Scented Asparagus (V, GF)
- Grilled Broccolini (V, GF)
- Seasonal Roasted Vegetables (VE, GF)

Dessert (Select One)

- Baklava (V)
- Cheesecake, Strawberry (V)
- Fruit Salad, Citrus Zest, Mint (VE, GF)
- Tiramisu (V)

BUILD~A~BOX \$33

Pricing Per Guest. 10 Guest Minimum Guarantee

Groups 10 to 25 Guests, Select Two

Groups Over 25 Guests, Select Three

Sandwiches/Wrap *(Include Bottled Water)*

- Chicken ~ Cheddar, Tomato, Leaf Lettuce, Mayo, Multi-Grain Bread
- Honey Ham ~ Swiss, Tomato, Leaf Lettuce, Dijon Mustard, Brioche Roll
- Mediterranean ~ Grilled Vegetables, Tortilla Wrap, Vinaigrette (VE, GF)
- Roast Beef ~ Swiss, Tomato, Leaf Lettuce, Onion Roll, Horseradish Aioli
- Turkey ~ Provolone, Sliced Tomato, Leaf Lettuce, Mayo, Ciabatta Roll

Sandwich/Wrap Sides ~ (All V)

- Select One: Coleslaw, Pasta Salad or Individual Bag of Chips (V)
- Select One: Apple or Banana (VE, GF)
- Select One: Baklava or Chocolate Chip Cookie (V)

Salads *(Include Bottled Water and Roll & Butter)*

- Chef's Salad ~ Ham, Turkey, Cheddar, Cucumbers, Grape Tomatoes, Mixed Greens, Ranch or Vinaigrette
- Chicken Caesar ~ Chicken, Croutons, Parmesan, Romaine, Caesar Dressing
- Cobb Salad ~ Chicken, Avocado, Bacon, Cheddar, Cucumbers, Grape Tomatoes, Egg, Red Onion, Romaine, Ranch or Vinaigrette

Salad Sides ~

- Select One: Apple or Banana (VE, GF)
- Select One: Baklava or Chocolate Chip Cookie (V)

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PLATED LUNCHEONS

Includes Three Courses, Rolls and Butter, Coffee. Assorted Hot Teas and Iced Tea
Pricing Per Guest. 15 Guest Minimum Guarantee. Menu Cards Required



FIRST COURSE (Select One)

Caprese ~ Sliced Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze (V)

Chateau Lebanese Salad ~ Cucumbers, Tomatoes, Sumac, Parsley, Mint, Crispy Pita, Citrus Vinaigrette (V)

Classic Caesar ~ Sliced Chicken, Romaine Hearts, Shaved Parmesan, Parmesan Crisps, Caesar Dressing (V)

Garden Salad ~ Field Greens, Market Vegetables. Ranch and Vinaigrette Dressings (V)

MAIN ENTRÉE (Select Two Including Vegetarian)

Chicken Marsala \$33

Wild Mushroom, Mashed Potato, Seasonal Roasted Vegetables

Chicken Picatta \$33

Capers, Lemon, Saffron Rice, Lemon Garlic Broccolini

Honey Ginger Glazed Salmon \$35

Saffron Rice, Lemon Scented Asparagus

Flank Skirt Steak \$37

Chimichurri, Mashed Potato, Seasonal Roasted Vegetables

Pino Filet (6oz) \$55

Red Wine Jus, Roasted Fingerling Potatoes, Snapped Green Beans

Roasted Peppers & Spinach Pasta \$27

Penne, Garlic, Feta Cheese (V)

Vegetable Napoleon Tower \$27

Grilled & Marinated Vegetables, Basil (VE, GF)

Wild Mushroom Ravioli \$27

Brown Butter, Sage Sauce (V)

FINAL COURSE (Select One)

Baklava (V)

Cheesecake, Strawberry (V)

Coconut Panna Cotta (V)

Fruit Salad, Citrus Zest, Mint (VE, GF)

Tiramisu (V)



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HORS D'OEUVRES

Pricing Per Item. Minimum Order of 50 Pieced Per Item
Butler Passed Attendant \$75 Per Attendant

COLD

Antipasto Skewer, Mozzarella, Artichoke (V) \$4
Beef Tenderloin Crostini, Horseradish Aioli \$6
Boursin & Crab Stuffed Mushroom \$5
Crudit  Shooter, Red Pepper Hummus (VE, GF) \$4
Lump Blue Crab Tart, Lemon Aioli \$5
Shrimp Cocktail Shooter (GF, DF) \$5
Smoked Salmon on Rye \$5
Tomato Bruschetta, Herb Crostini (V) \$4
Vegetarian Grape Leaves (V) \$4
Quinoa & Herb Stuffed Mushroom (V) \$4

HOT

Bacon Wrapped Scallop \$6
Buffalo Chicken Spring Rolls, Blue Cheese \$4
Crisp Falafel, Tahini Dipping Sauce (V) \$3
Coconut Shrimp, Spicy Citrus Sauce \$5
Mediterranean Spiced Lamb Lollipops \$9
Mini Mediterranean Beef Skewer (GF, DF) \$6
Miniature Crab Cakes, Red Pepper Aioli \$5
Sausage & Cheese Stuffed Mushroom \$5
Spanakopita (V) \$4
Vegetarian Spring Roll (V) \$4

RECEPTION DISPLAY

Pricing Per Guest. 25 Guest Minimum Guarantee. 60 Minutes of Service

Domestic & Imported Cheeses (V) \$17

Grapes, Assorted Crackers and Sliced Baguette

Seasonal Sliced Fresh Fruit & Berries (V) \$15

Citrus Dipping Sauce

Garden Crudit  (V) \$15

Seasonal Market Vegetables, Herb Ranch and Hummus Dips

Mezza Table \$21

Baba Ghanoush (VE), Moussaka (VE), Tabbouleh (V), Cucumber Tzatziki (GF, V), Red Pepper Hummus (V), Sliced Zucchini & Yellow Squash (VE), Mediterranean Olives, Sliced Pita Bread and Focaccia (V)

Tuscan Antipasto Board \$26

Black Pepper Salami, Pepperoni, Prosciutto, Bocconcini, Asiago & Provolone Cheeses. Imported Olives, Roasted Red Peppers, Marinated Mushrooms & Artichoke Hearts, Italian Herbs & Olive Oil, Rustic Sliced Bread & Bread Sticks

New England Raw Bar on Ice (All GF, DF) *Market Price*

Jumbo Shrimp, Snow Crab Cocktail Claws, Local New England Oysters, Cocktail Sauce, Lemons, Petite Hot Sauce and Horseradish



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STATIONS

Pricing Per Person. 60 Minutes of Service
25 Minimum Guest Guarantee.

*Attendant Required for Pasta and Risotto Station @ \$200 Per Attendant



LETTUCE WRAPS @ \$39

MAINS

- Sesame Teriyaki Chicken
- Sweet and Sour Shrimp
- Mediterranean Style Beef
- Lobster Salad
- Carrot Salad, Golden Raisins

ACCOMPANIMENTS

- Cucumber, Onion Salad
- Chopped Peanuts
- Bean Sprouts
- Bibb Lettuce
- Spicy Peanut Ginger Sauce
- Pineapple Salsa
- Crispy Wontons

PASTA* @ \$36

PASTA

- Bowtie
- Cavatappi
- Cheese Tortellini

SAUCES

- Alfredo
- Marinara

ACCOMPANIMENTS

- Chicken
- Italian Sausage
- Artichokes
- Mushrooms
- Parmesan Cheese
- Bread Sticks

PASTA ENHANCEMENTS

- Shrimp
- Crispy Pancetta
- Crispy Tofu
- Add \$5 Per Person, Per Item

KEBOB @ \$35

KEBOB

- Beef, Charred Jalapeño
- Chargrilled Chicken
- Kofta Lamb & Beef

ACCOMPANIMENTS

- Diced Tomatoes
- Shredded Lettuce
- Shaved Onions
- Tahini Sauce
- Kalamata Olives
- Sliced Pita Bread



RISOTTO* @ \$38

RICE

- Carnaroli (GF)

ACCOMPANIMENTS

- Chicken
- Italian Sausage
- Shrimp
- Artichokes
- Mushrooms
- Parmesan Cheese
- Roasted Red Peppers
- Bread Sticks

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THE CARVERY

Pricing Per Item. 3-4 oz Portions. 60 Minutes of Service.
30 Minimum Guest Guarantee. Chef Attendant Required \$200

STATIONS

Mediterranean Grilled Skirt Steak (DF, GF) \$600

Tzatziki, Pita Bread

~Serves 30

Garlic & Black Pepper Crusted Tenderloin of Beef (DF, GF) \$950

Garlic Jus, Giardiniera, Silver Dollar Rolls

~Serves 30

Prime Rib of Beef (DF, GF) \$850

Horseradish Cream & Chimichurri Sauce, Petite Brioche Rolls

~ Serves 30

Rosemary & Sage Vermont Turkey Breast (DF, GF) \$650

Country Gravy, Cranberry Relish, Dinner Rolls

~ Serves 30

Bourbon Honey Glazed Ham (DF, GF) \$670

Stone Ground Mustards & Garlic Aioli, Artisan Rolls

~ Serves 30

Cuban Mojo Pork Tenderloin (DF, GF) \$670

Mojo & Dijon Aioli Sauces, Sliced Baguette

~ Serves 30

Salmon Wellington \$670

Fennel and Green Apple Slaw, Horseradish Crème Fraîche

~ Serves 30

Garam Masala Roast Rack of Lamb *Market Price*

Pomegranate Relish, Mint Aioli, Dinner Rolls



STATION ENHANCEMENTS \$9

Pricing Per Person. 60 Minutes of Service

Broccolini (V)

Lemon Scented Asparagus (VE)

Whipped Potatoes (V)

Saffron Rice (VE)

Snapped Green Beans, Brown Butter (V)

Seasonal Roasted Vegetables (VE)

Rosemary Fingerling Potatoes (V)

Parmesan Orzo Pasta

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DINNER BUFFETS

All Buffets include Dinner Rolls and Butter, Coffee. Assorted Hot Teas and Iced Tea

Pricing Per Guest. 25 Guest Minimum Guarantee. 90 Minutes of Service

*Chef Attendant Fee Required \$200



THE STEAKHOUSE \$139

STARTERS

- Iceberg Wedge Salad
- Wild Mushroom Bisque

ENTRÉES (Select 2)

- Jumbo Shrimp, Pasta, Roasted Garlic Chive Butter
- *Garlic & Pepper Crusted NY Loin (GF, DF)
- Whiskey and Molasses Chicken (GF, DF)
- Pan Seared Salmon, Dill Butter Sauce

ACCOMPANIMENTS

- Whipped Garlic Potatoes
- Seasonal Roasted Vegetables

DESSERTS

- NY-Style Strawberry Cheesecake
- Chocolate Layer Cake

THE TUSCANY \$129

STARTERS

- Classic Caesar
- Caprese Stacks (VE)

ENTRÉES (Select 2)

- Eggplant Parmesan (V)
- *Italian Roasted Pork Tenderloin, Jus (GF, DF)
- Pesto Seared Chicken, Parmesan Broth
- Fish Puttanesca (GF, DF)

ACCOMPANIMENTS

- Orecchiette Pasta, Creamy Parmesan Sauce
- Italian Style Green Beans

DESSERTS

- NY-Style Strawberry Cheesecake
- Tiramisu

THE PINO \$119

STARTERS

- Chateau Lebanese Salad (V)
- Tabbouleh Salad (VE)

ENTRÉES (Select 2)

- Shrimp Provencal
- Lebanese Beef Kofta, Plum Tomato Sauce (GF, DF)
- Lemon Rosemary Chicken (GF)
- Mediterranean Baked Sole Fillet

ACCOMPANIMENTS

- Saffron Rice
- Grilled Asparagus

DESSERTS

- Baklava
- Coconut Panna Cotta

THE AMERICAN BBQ \$129

STARTERS

- Tomato Cucumber Salad (V, GF)
- Fresh Field Greens, Market Vegetables. Assorted Dressings

ENTRÉES (Select 2)

- Buttermilk Fried Chicken
- *Slow Roasted Beef Brisket
- BBQ Pulled Pork (GF, DF)
- Ancho Dusted Salmon, Pineapple BBQ Sauce (GF)

ACCOMPANIMENTS

- Red Skin Potato Salad
- Baked Beans

DESSERTS

- Fruit Cobbler
- Chocolate Layer Cake

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DINNER BUFFETS cont'd.

All Buffets include Dinner Rolls and Butter, Coffee. Assorted Hot Teas and Iced Tea
Pricing Per Guest. 25 Guest Minimum Guarantee. 90 Minutes of Service
*Chef Attendant Fee Required \$200



New England Lobster Bake *Market Price*

STARTERS

Mixed Field Greens, Market Vegetable, Ranch and Vinaigrette Dressings (V)
New England Clam Chowder

ENTRÉES

From the 'Sea to the Pot' ~

1 ¼ pound Boiled Lobsters (larger lobsters available), Drawn Butter, Lemon Wedges
Steamed Clams, Drawn Butter, Clam Broth
*Roasted Beef Tenderloin, Horseradish Sauce
Marinated Chicken Breast, Lemon and Garlic
Bronzed Swordfish, Tomato Capers Relish

ACCOMPANIMENTS

Boiled New Potatoes
Boston Baked Beans
Coleslaw
Sweet Corn on the Cob

DESSERTS

Seasonal Berry Crisps
Watermelon



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PLATED DINNERS

Includes Three Courses, Rolls and Butter, Coffee. Assorted Hot Teas and Iced Tea
Pricing Per Guest. 15 Guest Minimum Guarantee. Menu Cards Required.



FIRST COURSE (Select One)

Caprese ~ Sliced Tomato, Buffalo Mozzarella, Fresh Basil, Balsamic Glaze (V)

Chateau Lebanese Salad ~ Cucumbers, Tomatoes, Sumac, Parsley, Mint, Crispy Pita, Citrus Vinaigrette (V)

Classic Caesar ~ Sliced Chicken, Romaine Hearts, Shaved Parmesan, Parmesan Crisps, Caesar Dressing (V)

Garden Salad ~ Field Greens, Market Vegetables. Ranch and Vinaigrette Dressings (V)

Iceberg Wedge ~ Bacon Crumbles, Diced Tomatoes and Chives, Creamy Blue Cheese Dressing

MAIN ENTRÉE (Select Two, Including Special Dietary Option)

POULTRY

Grilled Free-Range Airline Chicken Breast **\$71**

Chili and Maple Glazed Chicken Breast **\$71**

Garlic Lemon Roasted Chicken Breast **\$71**

Mediterranean Chicken, Capers, Olives **\$71**

SEAFOOD

Mizo Glazed Salmon (DF) **\$75**

Mediterranean Sea Bass Fillet, Tahini Lemon Sauce (GF) **\$79**

Olive and Tomato Crusted Cod Loin, Vierge Sauce **\$75**

BEEF

Garlic and Pepper Ribeye **\$81**

Grilled Filet of Beef, Port Wine Demi-Glace **\$89**

Thyme Roasted Filet of Beef, Red Wine Jus **\$89**

DUET ENTRÉE:

Grilled Chicken Breast & Pan Seared Salmon **\$118**

Grilled Chicken Breast & Filet of Beef **\$132**

Filet of Beef & Pan Seared Salmon **\$142**

Filet of Beef & Two Scampi Style Jumbo Prawns **\$152**

Filet of Beef & Half Main Lobster Tail **Market Price**

Accompaniments

**Select One Vegetable and One Starch ~
Blanket Pairing for Entrée(s) Selection(s)**

Asparagus, Lemon Scented

Broccolini, Garlic & Olive Oil

Carrots, Honey Glaze

Green Beans, Herb Butter

Zucchini, Yellow Squash, Red Onion Medley

Fingerling Potatoes, Roasted

Red Bliss Potatoes, Shallots & Dill

Risotto, Parmesan

Saffron Rice

Whipped Potatoes, Parmesan or Garlic

Dessert (Select One)

Chocolate Lava Cake (V)

Chocolate Swiss Chalet (V)

Coconut Panna Cotta, Pistachio Dust (V)

NY Cheesecake, Berry Compote (V)

Seasonal Fruit, Citrus Zest, Mint (VE, GF)

Tiramisu (V)

(V) Vegetarian (VE) Vegan (GF) Gluten Free (DF) Dairy Free

Due to current supply chain challenges, products and pricing may be altered. Reasonable and comparable substitutions will be offered. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

PLATED DINNERS cont'd

SPECIAL DIETARY

- Grilled Portobello Mushroom and Vegetable Napoleon (VE,GF) **\$51**
- Lemon Mediterranean Rice, Chickpeas (V) **\$51**
- Roasted Peppers & Spinach Pasta (V) **\$51**
- Wild Mushroom Ravioli (V) **\$51**

PLATED DINNER ENHANCEMENTS

Pricing Per Guest. 25 Guest Minimum.

APPETIZERS

- Beet Tartare (VE, GF) **\$11**
- Classic Chilled Shrimp Cocktail, Cocktail Sauce (4) (GF, DF) **\$19**
- Jumbo Lump Crab Cake, Remoulade **\$11**
- Seafood Martini, Crabmeat, Shrimp, Scallops, Micro Greens, Citrus Vinaigrette **Market Price**
- Roasted Radishes, Lemon Butter, Radish Leaves (V, GF) **\$11**
- Roasted Duck Ravioli (2), Gorgonzola Cheese, Raspberry **\$13**

SOUPS

- Lentil & Carrot Soup (V) **\$12**
- Lobster Bisque (V) **\$14**

DUET ENTRÉES

- Grilled Portobello Mushroom & Vegetable Stack **\$9**
- Jumbo Lump Crab Cake, Remoulade **\$11**
- Jumbo Shrimp Scampi, Cocktail Sauce (3) (GF) **\$19**
- Pan Seared Salmon, Lemon Caper Sauce **\$22**
- Petite Filet, Red Wine Demi (GF) **Market Price**
- Poached Lobster Tail, Drawn Butter (GF) **Market Price**



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A 22% service charge and applicable taxes will be applied to all pricing and subject to change without notice.

Chateau Merrimack Resort & Spa 160 Pawtucket Boulevard, Tyngsboro, Massachusetts Phone: 1.978.419.4300

DESSERT ENHANCEMENTS

All Stations are Priced Per Guest and Based on 45 Minutes of Service

*Attendant Fee of \$150 Required. 25 Guest Minimum

Banana's Foster Station* \$15

Sautéed Plantation Bananas, Spiced Rum, Buttered Brown Sugar, Vanilla Bean Ice Cream

Chateau Dessert Display \$13

Mini Fruit Tart and Eclairs, Cream Puffs, Brownies and Assorted Cookies, Chocolate Truffles & Strawberries

Ice Cream Sundae Bar \$13

Locally Made Ice Creams -Chocolate, Strawberry & Vanilla Bean

Hot Fudge, Whipped Cream, Broken Cookies, M&Ms, Crushed Oreos, Walnuts, Cherries, Sprinkles

LATE NIGHT EATS

All Stations are Priced Per Guest and Based on 45 Minutes of Service

Late Night Chef Fee of \$100. 25 Guest Minimum

Petites & Fries Table \$25

Mini Beef Sliders, Bacon Jam

BBQ Pulled Chicken Slider, Cabbage Slaw

Balsamic Marinated Portobello Mushroom Burger, Goat Cheese, Roasted Pepper Aioli (V)

French Fries, Ketchup and Mayo

Mini Pizzas \$23

Fresh Mozzarella, Tomato Basil (V)

Pepperoni, Crushed Red Pepper Flakes

Garden Veggies, Goat Cheese and Pesto (V)

The Fenway \$19

Franks, Ballpark Mustard

Popcorn and Peanuts

Warm Soft Pretzels, Mustard



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BEVERAGES

Bar Attendant and Set Up Fee \$200++

Please Consult Your Catering Representative Regarding Special Liquor Requests and Specialty Cocktails

CHATEAU PACKAGE

One Hour	\$31
Two Hours	\$37
Three Hours	\$43
Four Hours	\$51
Five Hours	\$59

Selections

- Vodka »»»»» Absolute or Titos
- Gin »»»»» Beefeater
- Rum »»»»» Bacardi
- Bourbon »»»»» Jim Beam
- Whiskey »»»»» Seagrams 7
- Scotch »»»»» Dewars White Label
- Tequila »»»»» Jose Cuervo Gold

Includes: Import/Domestic Beer, Assorted Wines and Soft Beverages

BEER & WINE PACKAGE

One Hour	\$27
Two Hours	\$31
Three Hours	\$37
Four Hours	\$43
Five Hours	\$49

HOSTED BARS ON CONSUMPTION

Chateau Brand Cocktails	\$13
Merrimack Brand Cocktails	\$16
Imported Beer	\$ 9
Domestic Beer	\$ 8
Glass of Wine	\$15
Soft Beverages	\$ 6

MERRIMACK PACKAGE

One Hour	\$35
Two Hours	\$41
Three Hours	\$48
Four Hours	\$54
Five Hours	\$63

Selections

- Vodka »»»»» Ketel One, Grey Goose
- Gin »»»»» Tangueray, Bombay Sapphire
- Rum »»»»» Barcardi, Captain Morgan, Malibu
- Bourbon »»»»» Makers Mark, Jack Daniels
- Whiskey »»»»» Jack Daniels, Jameson
- Scotch »»»»» Johnny Walker Black
- Tequila »»»»» Patron Silver

Includes: Import/Domestic Beer, Assorted Wines and Soft Beverages



Hosted Bars on Consumption Pricing Does Not Include Service Charge or Sales Tax. Credit Card On File Required

Cash Bar Service Available

DETAILS

FOOD AND BEVERAGE

All food and beverage must be provided by Chateau Merrimack Resort and Spa and consumed on the premises. All alcoholic beverages must be properly received and served under the direction of Chateau Merrimack. Massachusetts law requires persons to be a minimum of 21 years of age to consume alcoholic beverages and must possess a valid form of identification Chateau Merrimack reserves the right to refuse alcohol service to anyone.

Our Culinary team will accommodate guests with special dietary needs. Please advise your catering representative of any special needs as early as possible.

The Resort requires final menu decision 30 days prior to Event date and final guarantee 10 days prior to Event date. At this time, the attendee count may increase but not decrease. A 10% increase of 10 day guarantee is permissible up to 5 days prior to Event date. If the guarantee is not received, the group's expected attendance as listed on the BEO will be used as the food guarantee. Any menu changes or increase in guaranteed attendance received after the ten day food guarantee will be accommodated to the best of our ability and additional charges will apply.

MEETING AND EVENT ARRANGEMENTS

Contact your catering representative for room rental fees and food and beverage minimums.

Chateau Merrimack provides white linens for all functions. Should you wish to order specialty linens, we will be happy to make arrangements at an additional charge. Please ask your catering representative for a list of linen options and pricing.

Your catering representative is happy to assist you in arranging appropriate entertainment, photography services, audio visual support, buffet and table centerpieces, ice carvings and complete theme décor packages to complement your event.

Chateau Merrimack does not permit the use of confetti or glitter. Also the affixing of anything to walls, floors or ceilings without prior written approval and supervision of the resort. The client will be responsible for any damages done to the facilities by the vendor during the period of time they are under your control, or the control of contractors hired by you and/or your organization.

OUTDOOR FUNCTIONS

The scheduled function will take place indoors if the following conditions are present:

- Weather report of a 30% or more chance of precipitation in the area
- Temperatures below 65 degrees Fahrenheit
- Wind gusts in excess of 15 miles per hour
- Lightning

The Resort will decide by 8 p.m. the evening prior for breakfast, by 7 a.m. the day of the event for lunch, and by noon for evening functions. The resort reserves the right to make the final decision on event location.