



Social Celebrations

Menu Options



MERRILL'S EXPRESS
BOSTON - SCITUATE - COHASSET

good morning

good morning

A LA CARTE

Package add on / a la carte pricing

Muffins, Bagels, Croissants | +6 /+10

Steel Cut Oatmeal | +4 /+6

Dried Fruit, Cinnamon, Brown Sugar

Belgian Waffles | +8/+12

Toppings to Include: Banana, Berries, Raspberry Coulis, Nutella, Chocolate Sauce, Whipped Cream

Yogurt Parfait | +5/+8

Apples, Oranges, Bananas, Pears, Dried Fruit

Selection of Cereals | +5/ +8

Total Whole Grain, Total Rasin Bran, Whole and Skim Milk,

Fruit Platter | +10

Seasonal Fresh Fruit and Berry Platter, Vanilla Yogurt Dipping Sauce

Breakfast Sandwiches | +12

Smoked Ham, Egg, and Cheddar on Croissants

Turkey Sausage, Egg, and Pepper Jack on Croissants

Bacon, Egg, and American Cheese on Toasted English Muffins

Atlantic Smoked Salmon | +14/+16

Assorted Bagels, Whipped Cream Cheese, Sliced Tomatoes, Cucumber, Onion, Capers and Lemon

Avocado Toast | +10/+16

Toasted Bread: Multigrain, Sour Dough, Rye

Avocado Smash,

Toppings Include: Smoked Salmon, Grilled Sliced Chicken, Bacon

Crumbles, Feta, Capers, Tomatoes, Red Onion, Cucumber, Hard Boiled

Eggs, Dill, Chives, Basil, Parsley, Radishes, Everything Seasoning



good morning

BREAKFAST & BRUNCH PACKAGES

All packages include coffee, decaf, assorted teas, orange and grapefruit juice.

Healthy Start | 47

Egg White Frittata with Spinach, Feta and Tomatoes Chives
Turkey Sausage
Yogurt Parfait
Whole Grain Bread
Smashed Avocado with Red Pepper Flakes
Fresh Fruit Salad

Seaside Morning | 32

Herb Scrambled Eggs
Rustic Red Skin Hash Browns
Applewood Bacon, Breakfast Sausage
Assortment of Homemade Muffins, Bagels and Croissants
Marmalade, Cream Cheese, Butter and Jellies

Bakers Basket | 15

Assortment of Homemade Muffins, Bagels and Croissants
Marmalade, Cream Cheese, Butter and Jellies

Brunch substitutions also
available

Ask about selections.

Coastal Brunch Buffet I | 45

Select from the Following| 1 egg, 1 meat, 1 side, 1 salad

includes applewood bacon & breakfast sausage

Coastal Brunch Buffet II | 55

Select from the Following| 1 egg, 1 pastry, 1 meat, 1 side, 1 salad

includes applewood bacon & breakfast sausage

Egg

Scrambled
Quiche Lorraine
Egg White Frittata
Eggs Benedict

Pastry

Assorted Muffins
New England french toast
Belgian Waffles

Side

Rustic Red Skinned Potatoes
Hashbrowns
Vegetable Medley
Roasted Green Beans
Steamed Asparagus
Herbed Sherry Vinaigrette Pasta Salad

Meat

Basil-Garlic Chicken Seared Chicken
Thyme Lemon Chicken Jus
Seared Salmon
Mango Salsa Seared Salmon
Traditional Broiled Cod
Cajun Grilled Shrimp
Flank steak with chimichuri +5
Sirloin with red wine jus +5
Butter Poached Lobster +12

Salads

Baby Greens, Fresh Berries, Crumbled Feta, Vinaigrette
Baby Spinach Frisee, Pink Grapefruit, Oranges, Avocado,
Aged Sherry Vinaigrette
Classic Caesar, Parmesan, Homemade Garlic Croutons



afternoon |

luncheon

BUFFET LUNCHEON OPTIONS

all options include cookie and brownie station & coffee and tea

Coastal Luncheon Buffet I | 45

Select from the Following| 2 Proteins, 3 Sides, 1 Salad

includes dinner rolls

Coastal Luncheon Buffet II | 55

includes dinner rolls

Select from the Following| 3 Proteins, 4 Sides, 1 Salad

Proteins

Basil-Garlic Chicken
Seared Chicken, Thyme Lemon Chicken Jus
Seared Salmon, Mango Salsa
Seared Salmon, Garlic Herbed Butter
Traditional Broiled Cod
Cajun Grilled Shrimp
Primavera Tortellini

Sides

Wild Rice
Oven Roasted Green Beans
Jumbo Asparagus, Steamed
Market Vegetables
Pommes Purée
Truffle Parmesan Fingerling Potatoes
Roasted Red Bliss Potatoes

Salads

Baby Greens, Fresh Berries, Crumbled Feta, Vinaigrette

Baby Spinach Frisee, Pink Grapefruit, Oranges, Avocado, Aged Sherry Vinaigrette

Barley Salad, Seasonal Greens, Golden Raisin, Aged Sherry Vinaigrette

Classic Caesar, Parmesan, Homemade Garlic Croutons

Coastal Luncheon Buffet III | 32

select up to three sandwiches

Smoked Turkey, Lettuce, Tomato, Avocado, Herb Aioli, Whole Wheat Wrap
Marinated Grilled Eggplant, Mozzarella, Basil, Artichokes, Brioche
Garlic and Herb-Roasted Sirloin, Horseradish Aioli, Arugula, Sour Dough
Egg Salad, Green Leaf Lettuce, Sour Dough
Tuna Salad, Vine Ripened Tomato, Romaine, Whole Wheat Wrap
Apricot Chicken Salad, Green Leaf Lettuce, Brioche
Ham and Swiss, Sour Dough
Chips, Pretzles
Fruit Platter



evening |

cocktail hour

Package add on / a la carte pricing

DISPLAYS

Fresh Vegetable Crudité | 10

Hummus & Ranch

Imported and Domestic Cheeses | 10

Fresh and Dried Fruits

Assortment of Housemade Breads and Crackers

Middle Eastern Mezza | 10

Tabbouleh, Stuffed Grape Leaves, Crisp Vegetables

Marinated Olives, Roasted Red Pepper Hummus

Tzatziki Toasted Pita Triangles

Bruschetta | 10

Olive Tapenade, Lentil Salad, Caponata,

Marinated Cherry Tomatoes and Fresh Mozzarella,

Spiced Goat Cheese, Roasted Peppers Agrodolce

Roasted Artichoke Hearts, Grilled Tuscan Bread

SPECIALTY DISPLAYS

Antipasto | +17

Assorted Italian Meats and Cheeses, Artichoke

Hearts, Roasted Vegetables Stuffed Cherry

Peppers, Fresh Mozzarella, Olives, Grissini,

Charcuterie Table | +22

Pâté Grand-Mère, Country-Style Terrine

Chicken Liver Mousse and Duck Rillettes

House-Made Pickles, Assorted Mustards and

Preserves, Toasted Baguette Drizzled with

Extra Virgin Olive Oil

Cohasset Raw Bar* | +28

Display of Fresh Local Oysters, Shrimp, Little Neck

Clams, Champagne Mignonette, Cocktail Sauce, Lemon

add snow crab claws | + mkt price

fresh lobster tail | + mkt price

Sushi Station* | +17

Assorted Sushi, Nigiri and Maki

Soy Sauce, Pickled Ginger and Wasabi

Sushi Plates and Chopsticks

passed hors d'oeuvres

Select 4 | 25pp
Additional | +5

VEGETARIAN

Caprese Salad Bites, Black Olive Tapenade

Fig + Gorgonzola Flatbreads, Balsamic Drizzle

Spanikopita, Chive Tzatziki

Vegan Caviar, Spicy Aioli, Fried Wontons

Fried Mozzarella, Fennel + Tomato Jam, Basil Pesto

Vegetable Spring Rolls, Apricot Dipping Sauce

Watermelon Cups, Mint + Feta

Cucumber Cup, Avocado Mousse, Mango Chili Salsa

Sweet Buffalo Tofu Taco

Roasted Golden Beet, Goat Cheese, Pistachio

SEAFOOD

Bacon-Wrapped Sea Scallops*

Coconut Shrimp, Tamarind-Ginger Sauce

Crab-Stuffed Mushroom Caps

Lobster Arancini, Saffron Aioli | +2

Maine Crab Cakes, Cajun Remoulade

Mini Lobster Rolls, Lime Aioli | +4

Pancetta-Wrapped Grilled Shrimp

Tuna Tartare, Rice Puff, Wasabi Aioli*

New England Clam Chowder Soup Sips

MEAT

Buffalo Chicken Bites, Blue Cheese Dressing

Sesame Chicken Skewers, Sweet Chili

Chicken + Waffles, Jalapeno Maple Syrup

Sweet Buffalo Chicken Taco

Petit Croque-Monsieur

Pork Dumplings, Ginger & Lemon Grass Sauce

Confit Pork Belly BLT, tomato aioli, potato strings

Grilled Baby Lamb Pops, Balsamic Reduction* | +2

Steak au Poivre Crostini, Roasted Garlic Aioli*

All Beef Pigs in a Blanket, Beer Mustard

Beef Carpaccio, Truffle Aioli

spring/summer reception

PRIX FIXE

Served with assorted warm rolls and flatbreads with sweet butter.

Dessert course served with organic french roast coffee and selection of black and herbal teas.

Spring/Summer Prix Fixe I | 2 first courses, 2 main courses, 2 plated desserts | 75

Spring/Summer Prix Fixe II | 2 first courses, 3 main courses, 2 plated desserts | 80

First Course Selections

Tomato Gazpacho

New England Clam Chowder

Baby Spinach, Candied Hazelnuts, Feta, Shallot Vinaigrette

Heirloom Tomatoes, Fresh Basil, Pickled Onions, Bocconcini, Fresh Basil Vinaigrette

Baby Spinach, Strawberry, Goat Cheese Salad, Orange-Raspberry Vinaigrette

Classic Caesar

Main Course Selections

Filet Mignon +5 | Hasselback Potato, Roasted Asparagus, Béarnaise

Bistro Filet | Sweet Corn Purée, Potato Fondant, Asparagus, Oven Cured Tomatoes, Truffle Jus

Herb-Crusted Cod | Potato Purée, Haricots Verts, Orange Buerre Blanc

Grilled Chicken Breast | Asparagus, Truffle Fingerling Potatoes, Herb Pan Jus

Stuffed Lobster | Potato Leek Purée, Broccolini, Garlic Thyme Buerre Blanc *+market price*

Plated Dessert Selections

Bananas Foster

Chocolate Budino

Coffee Crème Brûlée

spring/summer reception

BUFFET

Served with assorted warm rolls with sweet butter & dessert buffet.

Dessert buffet served with organic french roast coffee and selection of black and herbal teas.

Spring/Summer Buffet I | 60

Roast Tenderloin, Thyme Jus

Pan Seared Salmon

Wild Grain Rice

Boston Bibb Lettuce, Roasted Grape Tomatoes,

Romano Cheese, Sherry Vinaigrette

Haricots Verts with Toasted Almonds

Spring/Summer Buffet II | 55

Grilled Shrimp with Mango Salsa

Mesquite Grilled Flank Steak with Chimichurri Sauce

Penne with Tomatoes, Mozzarella and Basil

Mixed Baby Green with Champagne Vinaigrette

Grilled Vegetables

Spring/Summer Buffet III | 45

Basil Garlic Grilled Chicken, Balsamic Glazed Peaches

Sweet Italian Sausage

Red Bliss Potato Salad

Caesar Salad, Garlic Parmesan Croutons

Grilled Vegetables

Little Italy | 60

Classic Caesar, Garlic Croutons, Parmesan

Chicken Parmesan

Eggplant Parmesan

Shrimp & Clam Scampi

Choice of 2: Linguini, Rigatoni, Ravioli

Choice of 2: Marinara, Lemon Caper, Aglio e olio, Fresh Pesto, Cacio e Pepe

Parmesan, Red Pepper Flakes

Garlic Bread

Southern Sliders |

Mixed Greens Salad, Shaved Vegetables, Balsamic Vinaigrette

Fried Chicken Slider, Pickled Cabbage Slaw, Honey Mustard Aioli

Bacon Cheeseburger Slider, Shredded Lettuce, Chipotle Aioli, Pickles

Tofu Bahn Mi Baked Macaroni & Cheese

Grilled Vegetables Skewers

Dessert Buffets | *Select 1 with all buffet options*

Sundae Bar *Optional Upgrade to Brownie or Blondie Bar*

Assortment of Ice Cream Flavors

Hot Belgian Chocolate, Caramel and Marshmallow Sauces

Candy Toppings, Chopped Walnuts, Cherries, Whipped Cream

Mini Pie Bar

Key Lime, Lemon Meringue, Blueberry, Strawberry Rhubarb

Budino Bar

Chocolate, Tiramisu, Pistachio

Italian Desserts

Tiramisu & Cannoli

fall/winter reception

PRIX FIXE

Served with assorted warm rolls and flatbreads with sweet butter.

Dessert course served with organic french roast coffee and selection of black and herbal teas.

Fall/Winter Prix Fixe I | 2 first courses, 2 main courses, 2 plated desserts | 75

Fall/Winter Prix Fixe II | 2 first courses, 3 main courses, 2 plated desserts | 80

First Course Selections

Lobster Ravioli

Butternut Squash and Apple Soup

Pumpkin Gnocchi, Sage Brown Butter Sauce, Vin Cotto

Baby Arugula, Lemon, EVOO, Goat Cheese Croquettes

Classic Caesar

Main Course Selections

Grilled Petit Bistro Filet | Sweet Potato Puree and Caramelized Onion Pavé, Asparagus, Mushrooms, Thyme Demi Glace

Red Wine and Thyme Braised Short Ribs | Creamy Parmesan Polenta, Roasted Root Vegetables Horseradish Gremolata

Grilled Garlic-Rosemary Bistro Chicken | Crispy Potato Cake, Haricots Verts, Roasted Baby Carrots, Lemon Chicken Jus

Roasted Atlantic Salmon | Farro Rissoto, Winter Vegetables, Rosemary Butter Sauce

Scallops | Farro Rissoto, Winter Vegetables, Rosemary Butter Sauce

Plated Dessert Selections

Bananas Foster

Chocolate Budino

Coffee Crème Brûlée

fall/winter reception

BUFFET

Served with assorted warm rolls with sweet butter & dessert buffet.

Dessert buffet served with organic french roast coffee and selection of black and herbal teas.

Fall/Winter Buffet I | 70

Herb-Crusted Tenderloin of Beef

Grilled Swordfish, Pineapple Chili Salsa

Roasted Autumn Vegetable Risotto

Roasted Butternut Squash

Mixed Greens Salad - Cranberries, Candied Pecans

Lemon-Thyme Vinaigrette

Fall/Winter Buffet II | 65

Chicken Milanese with Arugula

Oven-Cured Tomatoes and Parmesan

Cedar Plank Salmon

Roasted Sweet Potatoes

Green Beans, Crispy Shallots

Kale and Brussels Sprouts Salad, Pecorino, Almonds

Dijon-Shallot Vinaigrette

Fall/Winter Buffet III | 75

Red Wine-Thyme-Braised Beef Short Ribs

Pan Seared Halibut

Garlic and Chive Mashed Potatoes

Brussels Sprouts, Applewood Smoked Bacon

Hearts of Romaine, Parmesan Croutons

Caesar Dressing

Fall/Winter Buffet IV | 55

Basil Garlic Grilled Chicken, Balsamic Vinaigrette

Bavette Steak, Arugula Basil Pesto

Roasted Potatoes

Grilled Vegetables

Caesar Salad, Garlic Parmesan Croutons

Dessert Buffets | *Select 1 with all buffet options*

Brownie Sundae Bar

House Made Brownies, Vanilla and Chocolate Ice Cream

Chocolate Fudge, Warm Caramel and Marshmallow Sauces

Candy Toppings, Chopped Walnuts, Cherries, Whipped Cream

Mason Bar

Strawberry Shortcake, Boston Cream Pie and Chocolate

Sweets Bar

Dessert Table of Miniature Sweets

Pie Bar

Chocolate Cream, Apple Crisp, Pumpkin, Pecan



 **THE RED LION INN**
at Cohasset Village

71 S MAIN STREET, COHASSET MA 02025 | 781.383.1704