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## 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'oeuvre

## 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