



Plated Dinner

Entrees include choice of first course, two accompaniments, dessert, rolls & butter & coffee service

FIRST COURSE

Please Select One

Salad Selections

Garden Salad

carrots, cucumbers, tomato, white balsamic vinaigrette

Classic Caesar

homemade croutons & parmesan

Baby Spinach & Greens

sun-dried cranberries, walnuts, gorgonzola cheese, white balsamic vinaigrette

Mixed Greens Salad

toasted pecans, seasonal fruit, gorgonzola & champagne vinaigrette

Heirloom Tomato & Mozzarella

pesto drizzle, balsamic glaze & crushed pistachios

Bibb Lettuce

citrus segments, candied walnuts, shaved fennel & citrus vinaigrette

Summer Salad

spinach & baby kale with strawberries, feta and seasonal vinaigrette

Fall Salad

Roasted squash, candied pepito, pomegranate, goat cheese, cranberry vinaigrette

House Made Soups

Lobster Bisque +4

Wild Mushroom Soup

Tomato Basil

Italian Wedding Soup

Seasonal Soup Selections

Vichyssoise

Gazpacho

Butternut Squash

ENTRÉE

Chicken Picatta \$48

white wine butter sauce, capers, fresh lemon

Frenched Chicken Breast \$52

lemon thyme pan jus

Roasted Salmon \$56

dill beurre blanc

Asian Glazed Salmon \$56

Hoisin glaze

Merion Signature Crab Cakes MP

caper aioli or lemon beurre blanc

Herb Crusted Halibut MP

beurre blanc

Lobster Tail MP

Cold-water lobster tail,
drawn butter, fresh lemon

Pork Chop \$56

wild mushrooms & red wine reduction

8oz Filet Mignon \$65

red wine sauce

Prices do not include 6% PA State Sales Tax & 20% Service Charge



Entrees Continued

Braised Short Ribs \$54
red wine jus

Prime Rib (Saturdays Only) \$60
au jus, creamy horseradish sauce

New York Strip Steak \$62
12 ounce grilled steak, frizzled onions
and roasted shallot demi glace

Rack of Lamb \$70
rosemary demi glace

Grilled Cauliflower Steak \$45
crispy capers, chickpea purée,
citrus and herbs

Crimson Lentil Risotto Cake \$45
roasted vegetables,
roasted tomato sauce

Filet Mignon and Lobster Tail MP
petite filet mignon and 6 ounce Canadian cold-water lobster tail,
béarnaise sauce and drawn butter

Filet Mignon and Crab Cake MP
petite filet mignon and jumbo lump crab cake, red wine sauce and caper dressing

Accompaniments

STARCHES

Roasted Red Bliss Potatoes
Potatoes au Gratin
Duchess Potato
Whipped Potato
French Fries
Wild Rice
Parmesan & Herb Risotto Cake

VEGETABLES

Asparagus
Haricots Verts
Seasonal Vegetable Medley
Brown Butter Roasted Carrots
Roasted Broccoli & Cauliflower
Roasted Root Vegetables

Prices do not include 6% PA State Sales Tax & 20% Service Charge



Dessert

Please Select One

Layered Chocolate Mousse

white & dark chocolate, whipped cream

Vanilla Bean Crème Brûlée

Mocha Pot de Crème

whipped cream & chocolate straw

N.Y. Style Cheesecake

seasonal fruit topping

Seasonal Fruit Crisp & Cobbler

fruit with crisp oat topping

Chocolate Hazelnut Torte

sacher icing

Warm Apple Strudel

vanilla anglaise

Flourless Chocolate Cake

raspberry sauce

Mixed Berry Shortcake

sponge cake, macerated berries & whipped cream

Lemon Meringue Tart

Red Velvet Cake

cream cheese icing

Dessert Trio

fruit tart, mini crème brûlée, chocolate hazelnut torte

Fresh Seasonal Berries

whipped cream & fresh mint

Chocolate Peanut Butter Bread Pudding

crème anglaise

Dessert Platters

Served on a buffet station or family style

Homemade Cookies & Brownies

Rich chocolate brownies, chocolate chip, peanut butter, and sugar cookies.

Assorted Petite Desserts + \$5

Chef's selection of miniature sweets including mini crème brûlée, fruit tarts, chocolate tarts, and custard tarts.

Prices do not include 6% PA State Sales Tax & 20% Service Charge