



*Life is too short  
for dull food!*

It is our pleasure to present...

A taste of Mershon's Fine Dining Menus

In this guide, you will find everything needed to create elegant events with a classy gourmet flair. These menus are meant for entertaining and will offer memorable culinary delights to be enjoyed to the last tasty morsel.

# ~CREATE YOUR OWN DINNER SELECTIONS~

ALL ENTREES COME WITH TWO SIDE ITEMS, CHOICE OF SALAD, ASSORTMENT OF BREAD, ICED TEA AND COFFEE SERVICE.

DINNERS ALSO COME WITH **TWO COMPLIMENTARY BUTLER-PASSED HORS D' OEUVRE ITEMS** FOR YOUR COCKTAIL HOUR (PLEASE CHOOSE FROM OUR HORS D' OEUVRE MENU)

Minimum of 50 guests.

## ~ Entrees ~ (buffet-style)

### **Cedar Plank Salmon 30.**

Fresh Atlantic Salmon baked on a cedar plank until full of flavor and served with a Raspberry Red Wine Sauce

### **Prosciutto wrapped Goat Cheese Stuffed Chicken Breast 23.50**

A succulent Chicken Breast stuffed with wonderful Goat Cheese, wrapped in Italy's fine Prosciutto Ham and served with a fresh Rosemary Thyme Cream Sauce

### **Smoked Beef Tenderloin 34.50**

Hickory Smoked Tenderloin with a Green Peppercorn Demi Glaze, served at a wonderful medium to medium rare

### **Smoked Prime Rib 28.**

Hickory Smoked Prime Rib slowly cooked to a succulent medium to medium rare, served with an Amish Blue Cheese Cream Sauce. Also accompanied with Horseradish Sour Cream

### **Surf and Turf 37.50**

Two Jumbo Prawns grilled to perfection and served atop a NY Strip with a dynamic duo of Saffron Cream and Jack Daniel's Demi Glace

### **Roasted Chicken Breast 19.75**

A large Chicken Breast roasted to perfection and served with a Roasted Garlic White Sauce

### **Duo of Wild Game 44.50**

An Apple-wood smoked seared Duck Breast served in combination with Venison Filet, grilled to a beautiful medium, sauced with a Juniper Au Jus for the Duck and an Espresso Demi for the Venison.

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### **Bone-in French Pork Chop 24.**

Large center-cut pork chop with the bone left to assure flavor, grilled to a perfect medium and served with a savory Roasted Garlic Apple Sauce

### **Brulee Salmon 30.**

Fresh Atlantic Salmon seared with a light Brown Sugar Crust, bringing out the natural subtle flavors, topped with a Vanilla Bean Cream Sauce

### **Sake marinated Sea Bass 43.**

A hearty portion of Sea Bass marinated in traditional Sake (Japanese Rice Wine), grilled to perfection, served with an Asian Cucumber Relish

### **Veal Osco Bucco 41.**

Wonderful and traditional- a braised, slowly cooked Veal Shank, cook to 'fork tender'. Amazingly presented on a bed of Asiago Polenta with the accompanying Demi Glace.

### **Grilled Lamp Chop 34.**

Colorado Lamp rubbed with Rosemary Pesto and Roasted to a perfect medium, served with a Brandy Demi Glace. Your mouth will explode in delight with this classic flavored combination

## *~ Salads ~*

### **Tomato Napoleon**

Red and Yellow Beef Steak Tomato slices layered with fresh Mozzarella and accented with fresh Basil leaves and a Lemon Zest Olive Oil

### **A Gardeners Paradise**

A wonderful mix of Iceberg and Romaine Lettuce tossed with a plethora of fresh Garden Vegetables and topped with grated Cheddar, Black Olives, Pear Tomatoes and Croutons. Served with our very own Buttermilk Ranch Dressing

### **Roasted Summer Delight**

A delightful combination of Summer's seasonal Vegetables, hand-diced, lightly coated in Olive Oil and Balsamic Vinegar roasted and served warm with crumbled Goat cheese and a Basil Pesto Sauce

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**As my old Uncle Popeye used to Order...**

Young Spinach with Apple-wood smoked Bacon, Feta, toasted Pecans and grilled Sweet Vidalia Onions, hand-tossed in a Blood Orange Vinaigrette

**Cure for the Bleus**

Crisp Iceburg Wedge with crumbles of Amish Bleu Cheese, Avocado, smoked Hickory-wood Bacon and a traditional Bleu Cheese Dressing

**The One Brutus Let Get Away**

A traditional Caesar Salad of crisp Romaine, aged Parmesan, herbed Croutons and our very own Signature Caesar Dressing

*~ Sides ~*

**Buttermilk Mash Potatoes**

**Roasted Garlic Mash Potato Towers**

**Oven Roasted Baby Red Potatoes with Rosemary  
Brown Butter**

**Sun dried Tomato Rice Pilaf**

**Caramelized Onion Risotto**

**Herb and Mushroom Orzo**

**Creamy Aged Cheddar Polenta**

**Wine Baked Potatoes**

**Bacon wrapped grilled Asparagus**

**Baked Candied Tomatoes**

**Sauteed Vegetable Medley**

**Blackened Fresh Green Beans**

**Sesame Broccoli**

**Garlic Roasted Ears of Corn**

**Orange-Ginger Glazed Carrots**

**Herb and Citrus marinated grilled Vegetables**

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## ~ *Seriously Fabulous Desserts* ~

PLEASE ADD \$5 TO ENTREE PRICE FOR THE FOLLOWING DESSERTS:

### **Opera Cake**

An elegant hexagonal interpretation of a French classic. Light and Dark layers-Chocolate Sponge, smooth coffee Buttercream, chewy Almond Dacquoise and deep Chocolate Ganache. All infused with a Coffee Glaze

### **Wild Berry Charlotte**

A moist and light Ladyfinger Sponge filled with a refreshing Berry Mousse, topped with fresh Raspberries, Red Currants and wild Blueberries

### **Rustic Apple Galette**

Handcrafted Apple Tart is five inches of Buttery, flaky French Puff Pastry. Layered with fresh, ripe Apples and baked to a golden brown

### **Chocolate Craquant**

A Chocolate Sponge Cake layered with a Nut Praline Craquant and a classic French Chocolate Mousse

### **Passion Berry Duo**

A refreshing Wild Berry Mousse layered with a thin Chocolate Snap and a Tropical Passion Fruit Mousse finished with a mirrored Berry Glaze and a spray of fresh Berries

### **Hazelnut Craquant**

A bittersweet Chocolate Sponge layered with a Chocolate Praline Craquant and Hazelnut Mousse, velveted with Chocolate

### **Creme Brulee Cheese**

The marriage of two great classics...the rich perfection of Madagascar-Vanilla-Bean-flecked Creme Brulee layered among the lightest of Cheesecake. Hand-fired and mirrored with Burnt Caramel

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## Our Service Offered

Catering attendants, Culinary support team/ Chef attendants, event planner, chinaware, flatware, specialty table linens for buffet and seating tables, linen dinner napkins, glassware for Iced Tea and Coffee Service.  
\$10.95 p/p

### What exactly does this service include?

Mershon Catering & Event Design will orchestrate your every need from 'start to finish'. This service will save you MANY phone calls, TIME and allow you to check off the following tasks from your "to-do" list.  
We will take care of the following...

- ✓ **Event Coordination-** From our initial consultation with you, we will work diligently to ensure your event to be flawless and that every aspect will surpass all your expectations. You will be assigned an event coordinator and every decision will be made with your tastes, your vision and your budget in mind.
- ✓ **Finding and booking a Venue** if you have not already found one.
- ✓ **Walk thru of your Venue(s).**
- ✓ **Computer generated event layouts.** We provide a computer generated layout for you, our staff and your venue of choice so there are not areas left for question.
- ✓ **Booking of Entertainment-** DJ's Bands, Harpist, etc, if needed.
- ✓ **Booking and coordination of Valet Service.** If needed.
- ✓ **Booking of any other needs or services you may have.** If needed.
- ✓ **Catering/Menu selections.** Choose from our on-line menus or let our Chefs create a menu for you.
- ✓ **Tasting of your Menu Selections.** Our culinary support team will work closely with you to ensure that we are meeting your tastes and the anticipated tastes of your guests.
- ✓ **Overall Event Design.**
- ✓ **China, stemware and flatware.** Choose from Traditional to more Contemporary Styles.
- ✓ **Specialty Table Linens.** We have a fabulous selection of colors, patterns and fabrics to choose from. We offer table linens, runners and overlays.
- ✓ **Centerpiece showing-** All centerpieces ordered through us are designed and created by us (not contracted out). We will do a 'centerpiece showing' of your custom designed centerpiece before your event so that you may see exactly what they are going to look like. Centerpieces are not included in the Service Fee. Pricing of Centerpieces vary- consultation required.

**PLEASE ADD \$4.00 TO YOUR ENTREE PRICE FOR PLATED SIT-DOWN DINNERS**



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