



**MERCHANTS
CATERING**

FULL SERVICE

DROP OFF

CARRY OUT

FALL/WINTER 2018

HI!

Merchants Pub & Plate is owned/operated by locals Chef TK and Emily Peterson. They are excited to bring the delicious, seasonal and flexible food of their flagship restaurant to your event.

FOOD FOR EVERYONE

follow this handy guide for the dietary flexibilities of our menu

- GF** *always prepared gluten-free*
- GF+** *can be modified for gluten-free*
- C** *always prepared safe for celiac*
- C+** *can be modified for celiac*
- DF** *always prepared dairy-free*
- DF+** *can be modified for dairy-free*
- V** *does not contain meat*
- V+** *can be modified for vegetarian*
- VV** *does not contain animal products*
- VV+** *can be modified for vegan*

GOOD TO KNOW

CUSTOM MENUS

we welcome requests for special menus and are glad to personalize our offerings

TAILORED SERVICE

we'll scale our support to best fit your needs, taking care of you and yours with our Midwestern hospitality and gracious service

ON SITE

large party and private events are welcome at 746 Mass.

2ND + 3RD mezzanine floors are available for reservation daily

complimentary a/v equipment available

OFF SITE

we're glad to serve you at a location of your choice and can extend our support to include the coordination of rentals, set-up and tear-down

BAR SERVICE + PAIRINGS

our bar program is a great addition to any event and can include wine, beer spirits and handcrafted cocktails

DROP OFF + CARRY OUT

easy peasy. we can even display the spread on our styled serving pieces

BITES

about two bites per person

Lobster & Dill Canapé creamy lobster salad, dill, pastry	6
Cauliflower Soup Shooter curry croutons, basil oil v	4
Pancetta Wrapped Dates pepper jelly GF / C / DF	4
Confit Potato blue cheese mousse, pancetta crisp, garlic-chili honey GF	3
Beef Tenderloin Crostini truffled goat cheese, fig jam	7
Crab Cakes with seasonal aioli DF	4
Butternut Squash Arancini sage creme, cranberry mostarda v	4
Potato Croquettes crispy, cheesy potato bites with tomato cream v	4
Deviled Egg dill egg salad, candied bacon GF / C / DF / V+	2
Sticky Short Rib Crostini soy braised beef, Sriracha spread, pickled carrot, cilantro DF	5
Brie & Mushroom Toast rustic bread with truffle honey, cracked peper v	4
Sweet Potato Tartlets pomegranate molasses, herb creme v	4
Tuna Poke sweet soy, sesame, spicy mayo & nori with wasabi caviar, on seeded crisp GF / DF	6

Rabbit-Apple Sausage Skewer sweet potato, cherry coulis, rosemary aioli GF / DF	7
Kale Caesar Crostini kale dressed with anchovy vinaigrette, Manchego mornay, candied garlic DF+ / V+ / VV+	3
Shrimp + Grit Bite crispy fried polenta, remoulade roasted shrimp, housemade andouille, creole peperonata GF	5
Salmon Rilletto Toast rye toast, smoked salmon pâté, crème fraîche, caviar, chive	7
Smoked Pork Belly Brochettes soy whiskey glaze GF / DF	7

COCKTAIL MEATBALLS

available as a Nibble or Display
choose one or two varieties

Buffalo Chicken with Green Goddess	6
Stroganoff Beef & Pork with peppercorn cream	6
Chicken & Herb with fresh herb voloute	6
Thai Pork & Ginger with lemongrass broth	6
Mesquite Beef with whiskey BBQ sauce	6
Moroccan Lamb with harissa cream	6

DISPLAYS

about two helpings per person

Pub Picnic assortment of cheeses, dried + fresh fruits, condiments, nuts, crackers + crostini + add assortment of cured meats \$4 + add vegetables \$2 + add a seasonal dip or spread \$3	7
Parsnip Dip creamy root vegetable dip with bacon jam, parsnip crisps, parmesan crostini GF+ / V+	5
Smoked Green Chile & Alma Jack Dip crispy flat bread, blue corn chips GF+ / V	6
Truffled Goat Cheese Dip roasted fig, caramalized onions, housemade focaccia GF+ / V	6
Salmon Mousse poached salmon & cream cheese spread, crème fraîche, caviar, housemade water crackers GF+ / C+	6
Sriracha Hummus pickled vegetable giardenera, housemade water crackers GF+ / C+ / DF / V / VV	3
Eat Your Veggies assortment of fresh, grilled & pickled veggies, served with choice of Sriracha hummus, roasted onion dip or green goddess	6
Shrimp Cocktail bloody maria cocktail sauce GF / C / DF	9
Smoked Salmon house smoked salmon, with dill crème fraîche, onion, capers, tapanade, crackers + crostini GF+ / C+ / DF	7
Roasted Beef Tenderloin rolls, assorted condiments + horseradish sauce GF+ / C+ / DF+	14
Nacho Bar! green chili queso, salsas, guacamole, sour cream, relishes, blue corn chips GF + add chorizo or chicken or beef \$2	8
Chef TK's Aztec Chocolate Chili Kansas beef, smokey & complex tomato stew, with pickled vegetables, Alma jack	10

ENTREES

composed dishes, half or full portions

Coq Au Vin <i>red wine braised chicken with bacon, leeks, baby potatoes</i> GF C DF+	14/20
Roasted Chicken <i>airline cut fried crispy with creamed greens, yam fries, tomato-peppadew jam</i> GF C+ DF+	14/20
Chicken & Dumplings <i>rich & creamy vegetable stew, biscuit dumplings</i>	12/18
Short Rib Gnocchi <i>braised beef short ribs, ricotta dumplings, red wine demi glaze</i>	14/20
Roasted Beef Tenderloin <i>with Boursin whipped potatoes, garlicky green beans, choice of bordelaise or roquefort mushroom sauce</i> GF C	18/28
Italian Steak Roulade <i>Flank steak pounded and rolled with herbs & breadcrumbs, braised with red wine, tomato & sausage Sunday gravy</i>	14/20
Pork Tenderloin <i>smoked potatoes, pomegranate molasses glaze, dijon brandy cream, green apple compote</i>	12/18
Garlic-Honey Glazed Salmon <i>smoked cauliflower pureé, assorted brassicas, pine nut gremolata</i>	16/24
Rabbit Cacciatore <i>local rabbit with white wine & herbs, roasted tomatoes, peppers</i> GF C DF	14/20
Shrimp & Grits <i>gulf shrimp, creole pepperonata, crispy polenta, cajun remoulade</i> GF C+	12/18
Cauliflower Tikka Masala <i>black rice, crème fraîche, pickled green beans</i> GF C DF+ V VV+	10/16
Mac & Cheesemonger <i>baked cavatelli pasta in a rich sauce of cheddar, parmesan and gruyère</i> GF+ C+ V + bacon - good call, it's free! + chicken or pork belly \$2	8/14
Wild Mushroom Loaf <i>harissa carrots, polenta croutons, sage gravy</i> GF C+ DF+ V VV+	8/14

BUILD IT

a la carte proteins with your choice of one side half or full portions

Roasted Chicken <i>brined and roasted with cider-mustard BBQ sauce</i>	10/16
Beef Tenderloin <i>with bordelaise</i> GF C DF+	16/24
Braised Beef Short Ribs <i>red wine demi</i> GF C	12/18
Brined Pork Loin <i>pickled peach preserve</i> GF C DF	10/16
Pan Seared Salmon <i>dill onion cream</i> GF C	12/18
White Bean Griddle Cakes <i>with pickled vegetable chow chow</i> v	8/14

+++ SIDES

choose one side to accompany your protein selection

Butternut Squash Succotash <i>sage gravy</i> GF C V
Boursin Whipped Potatoes GF C V
Roasted Potatoes <i>garlic + rosemary</i> GF C DF V VV
Harissa Carrots <i>roasted carrots with Moroccan chili glaze</i> GF C DF V VV
Brussels Sprouts <i>dried apricots, garlic chili mustard, cashews</i> GF C+ DF V VV

SAMMIES

cocktail or full-sized

Roast Beef 6/9

on housemade rosemary focaccia with cabernet onion jam, aioli, greens GF+ | C+ | DF

Honey Chipotle Chicken 8/10

cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, brioche roll GF+ | C+ | DF+

Ham + Brie 6/9

on brioche with fig jam and arugula GF+ | C+

Chicken Bahn Mi 6/9

grilled chicken, pickled carrots + jalapeños, cilantro, spicy mayo on french loaf GF+ | C+ | DF

Veggie Bahn Mi 5/8

roasted sweet potatoes, pickled carrots + jalapeños, cilantro, spicy mayo on french loaf GF+ | C+ | DF | V | VV+

Pesto Chicken Salad 6/9

pesto rubbed chicken, artichokes, tomatoes, greens, aioli on housemade focaccia GF+ | C+ | DF

Turkey Club 6/9

cucumber, bacon, dill cream cheese, greens, tomato GF+ | C+ | DF+

Brisket Sloppy Joe 8/10

braised beef brisket, candied jalapeño, BBQ mayo on brioche GF+ | C+ | DF+

SALADS

side or full-sized

Kale Caesar 4/8

candied garlic, manchego, focaccia crouton, anchovy vinaigrette GF+ | C+ | DF+ | V+ | VV+

Brussels Sprout Salad 4/8

shaved sprouts, pecan, red onion, candied bacon, apple cider vinaigrette GF | C | DF | V+ | VV+

Mixed Greens 4/8

fresh greens, artichoke, olive, pickled onions, tomato, crumbled feta with herb vinaigrette or green goddess dressing GF | C | DF+ | V | VV+

The Standard 4/8

fresh greens, tomatoes, cucumbers, croutons, cheddar, herb vinaigrette or green goddess dressing GF+ | C+ | DF+ | V | VV+

Merchants Cobb 12

spinach, grilled onions, pickled green beans, dill egg salad, cheddar & gruyère, candied bacon, heirloom tomatoes, creamy garlic & herb dressing GF | C | DF+ | V+

Smoked Salmon Salad 13

local greens, pear & collard kimchi, cashew, wonton crisps, cilantro, creamy ginger dressing GF+ | C+ | DF

Steak Salad* 14

chilled & shaved Flatiron steak, spinach, crispy smoked potatoes, fire roasted peppers, pickled onion, creamy horseradish dressing, balsamic syrup GF | C+ | DF+

SIDES

priced per person

Butternut Squash Succotash sage gravy GF C V	3
Mac & Cheesemonger baked cavatelli pasta in a rich sauce of cheddar, parmesan and gruyère GF+ C+ V	5
Brussels Sprouts dried apricots, garlic chili mustard, cashews GF C+ DF V VW	4
Spaghetti Squash Pad Thai crushed peanuts, bean sprout & carrot salad GF C DF V VW	3
Boursin Whipped Potatoes GF C V	3
Roasted Potatoes garlic + rosemary GF C DF V VW	3
Winter Greens Polenta goat cheese & sweet pepper conserve GF V	5
Creamed Greens slow cooked kale with Boursin cream GF C V	4
Roasted Acorn Squash whipped ricotta, toasted almond, fermented garlic, chili honey GF C V	5
Harissa Carrots roasted carrots with Moroccan chili glaze GF C DF V VW	3
Apple Sauerkraut house fermented apple & cabbage kraut GF C DF V VW	3
Yeast Rolls whipped honey butter v	2
Rosemary Focaccia herb oil v DF	3

SWEETS

miniature or full-sized

Apple Cake hot buttered rum sauce, cinnamon whip v	4/8
Coffee Crème Brûlée fresh whip, raspberries GF C V	5/9
Bourbon Chocolate Torte vanilla mascarpone, praline v	4/8
Carrot Cake	8
ginger cookie crumble, molasses cream cheese frosting, carrot caramel v	
Seasonal Donut with condiments v	3/6
Dark Chocolate Budino decadent custard, whipped cream GF C V	3/6
Goat Cheese Cheesecake fig jam GF C V	7
Seasonal Fruit Crisp roasted fruits, granola crunch GF C DF V VW	3/6
Vegan Chocolate Mousse orange powder, cocoa nib GF C V VW	3/6
Chocolate Chip Shortbread cookies with sea salt, by the dozen v	15

IMBIBE

*beverage packages are customized for every event
our licenses allow us to provide the alcohol, or serve yours*

Craft Beer & Wine

selected to pair with your preferences and menu

Hand Crafted Cocktails & Spirits

-serving classics & hand-crafted originals

Hold The Sauce

*non-alcoholic beverages are available for
every event, including tea, soda, coffee and
non-alcoholic concoctions*

Alan Terry mushrooms
lawrence, ks

Barton Family Farm produce
pomona, ks

Blessed Thistle produce
lawrence, ks

Central Grazing lamb
lawrence, ks

Craig & Amy Good pork
olsburg, ks

Crum's Heirlooms produce
bonnor springs, ks

Farm to Market bread
kansas city, mo

Good Family Farm beef
olsburg, ks

Green Dirt Farm cheese
weston, mo

Juniper Hill Farm produce
lawrence, ks

Left Handed Butcher
meats & cheeses
lawrence, ks

Moon on the Meadow produce
lawrence, ks

Pendleton's produce
lawrence, ks

Pestock Farm produce
tonganoxie, ks

Rare Hare Barn rabbit
leon, ks

Southwest Middle School
produce
lawrence, ks

Steve's Meats bison & beef
desoto, ks

Sweetlove Farm eggs
oskaloosa, ks

Two Sisters Farm greens
lawrence, ks

Wakarusa Valley Farm
mushrooms
lawrence, ks

Wheatfields bread
lawrence, ks

