



**MERCHANTS  
CATERING**

**FULL SERVICE**

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**DROP OFF**

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**CARRY OUT**

**SPRING 2019**

# 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*

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**//** *indicates a signature item*

## GOOD TO KNOW

### **CUSTOM MENUS**

*we are glad to personalize our offerings let us know what you have in mind!*

### **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 available for reservation daily*

*complimentary A/V equipment*

### **OFF SITE**

*we're glad to serve at a location of your choice and our support can include the rental coordination + set-up/tear-down*

### **BAR SERVICE + PAIRINGS**

*wine, beer, handcrafted cocktails*

### **DROP OFF + CARRY OUT**

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

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*service, tax and gratuity are incremental to menu prices*

# SMALL BITES

priced per person  
passed or displayed

<b>// Sweet Corn Arancini</b>	4
risotto fritter with garlic-herb crème, smoked blackberry coulis v	
<b>Tomato Pie</b>	3
roasted tomatoes & herbs with Manchego cheese in pastry v	
<b>Grilled Tequila Shrimp</b>	6
smokey mezcal cocktail GF/C/DF	
<b>Gazpacho Soup Shooter</b>	3
with herb oil GF/C/DF/V/VV	
<b>// Deviled Egg</b>	2
dill egg salad, candied bacon GF/C/DF/V+	
<b>Pancetta Wrapped Dates</b>	4
pepper jelly GF/C/DF	
<b>// Elotes Corn Cup</b>	3
roasted corn & poblanos, Cotija cheese, creamy lime dressing in a cucumber cup GF/C/V	
<b>Tuna Poke</b>	5
sweet soy, sesame, spicy mayo, wasabi caviar, seed crisp GF/DF	
<b>Confit Potato</b>	3
blue cheese mousse, pancetta crisp, garlic-chili honey GF/C/V+	
<b>// Crab Cakes</b>	4
with seasonal aioli DF	
<b>Potato Croquettes</b>	4
crispy, cheesy potato bites with tomato cream v	
<b>// Shrimp + Grit Bite</b>	5
crispy polenta, andouille, roasted shrimp, creole peperonata GF	
<b>Crispy Sweet Corn Cake</b>	4
bacon mayo, chive v+	

<b>// Buffalo Chicken Meatballs</b>	4
with Green Goddess	
<b>Thai Pork &amp; Ginger Meatballs</b>	4
with gochujang mayo	
<b>Mesquite Beef Meatballs</b>	4
with whiskey BBQ sauce	
<b>Moroccan Lamb Meatballs</b>	4
with harissa cream	

## CROSTINIS

priced per person

<b>// Kale Caesar</b>	3
anchovy vinaigrette, Manchego mornay, candied garlic	
<b>Smoked Salmon</b>	5
smoked salmon spread, caviar, crème fraîche, chive	
<b>Heriloom Tomato</b>	2
boursin cheese, tomato & herb salad	
<b>Brie &amp; Mushroom</b>	4
rustic bread with truffle honey, cracked pepper v	
<b>BLT</b>	4
pimento cheese, local tomato, candied bacon	
<b>Beef Tenderloin</b>	5
truffled goat cheese, fig jam	
<b>Sticky Short Rib</b>	5
soy braised beef, Sriracha spread, pickled carrot, cilantro DF	

# APPETIZER DISPLAYS

priced per person

<b>// Pub Picnic</b>	6
assortment of cheeses, dried + fresh fruits, condiments, nuts, crackers + crostini + add assortment of cured meats \$4	
<b>Burrata</b>	5
soft-formed fresh mozzarella with herb pesto, candied garlic, tomato-peppadew jam, crackers + crostini GF+JV	
<b>// Parsnip Dip</b>	5
creamy root vegetable dip with bacon jam, parsnip crisps, crackers + crostini GF+JV+	
<b>// Truffled Goat Cheese Dip</b>	5
roasted fig, caramelized onions, crackers + crostini GF+JV	
<b>// Sriracha Hummus</b>	3
pickled vegetable giardenera, housemade water crackers GF+J C+ / DF / V / VV	
<b>Eat Your Veggies</b>	5
assortment of fresh, grilled & pickled veggies, served with choice of Sriracha hummus, roasted onion dip or green goddess	
<b>Shrimp Cocktail</b>	9
bloody maria cocktail sauce GF/C/DF	
<b>Smoked Salmon</b>	7
house smoked salmon, with dill crème fraîche, onion, capers, tapanade, crackers + crostini GF+J C+ / DF	
<b>Roasted Beef Tenderloin</b>	14
rolls, assorted condiments + horseradish sauce GF+J C+ / DF+	
<b>Nacho Bar!</b>	8
green chili queso, salsas, guacamole, sour cream, relishes, blue corn chips GF + add chorizo or chicken or beef \$2	

## BUILD YOUR ENTREE

choose a protein and choose a side  
priced per person / half or full portions

<b>Roasted Chicken</b> tomato-peppadew jam GF C DF	10/16
<b>Beef Tenderloin</b> with bordelaise GF C DF+	16/24
<b>Braised Beef Short Ribs</b> red wine demi GF C	12/18
<b>Brined Pork Loin</b> dijon mustard cream GF C	10/16
<b>Pan Seared Salmon</b> dill onion cream GF C	12/18
<b>White Bean Griddle Cakes</b> with pickled vegetable chow chow v	8/14

## +++ SIDES

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

## COMPOSED DISHES

priced per person / half or full portions

<b>Chicken &amp; Dumplings</b> rich & creamy vegetable stew, biscuit dumplings	12/18
<b>// Short Rib Gnocchi</b> braised beef short ribs, ricotta dumplings, red wine demi glace	14/20
<b>Roasted Beef Tenderloin</b> with Boursin whipped potatoes, garlicky green beans, choice of bordelaise or roquefort mushroom sauce GF C	18/28
<b>Pork Tenderloin</b> smoked potatoes, dijon brandy cream	12/18
<b>Garlic-Honey Glazed Salmon</b> smoked cauliflower puree, assorted brassicas, pine nut gremolata	16/24
<b>// Rabbit Cacciatore</b> local rabbit with white wine & herbs, roasted tomatoes, peppers GF C DF	14/20
<b>// Shrimp &amp; Grits</b> gulf shrimp, creole pepperonata, crispy polenta, cajun remoulade GF C+	12/18
<b>// Cauliflower Tikka Masala</b> black rice, crème fraîche, pickled green beans GF C DF+ V VV+	10/16
<b>// Mac &amp; Cheesemonger</b> baked cavatelli pasta in a rich sauce of cheddar, parmesan and gruyère GF+ C+ V + bacon - good call, it's free! + chicken or pork belly \$2	8/14
<b>Wild Mushroom Loaf</b> harissa carrots, polenta croutons, sage gravy GF C+ DF+ V VV+	8/14

## SLIDERS

priced per person / cocktail-sized  
full sized sandwiches available upon request

<b>Roast Beef</b>	5
on housemade rosemary focaccia with cabernet onion jam, aioli, greens GF+   C+   DF	
<b>// Honey Chipotle Chicken</b>	7
cilantro goat cheese, bacon, local greens, roasted jalapeño mayo, brioche roll GF+   C+   DF+	
<b>Ham + Brie</b>	6
on brioche with fig jam and arugula GF+   C+	
<b>Chicken Bahn Mi</b>	5
grilled chicken, pickled carrots + jalapeños, cilantro, spicy mayo on french loaf GF+   C+   DF	
<b>Roasted Summer Vegetable</b>	4
zucchini, squash, tomato, Boursin cheese, micro greens on rosemary focaccia V	
<b>Veggie Bahn Mi</b>	4
roasted sweet potatoes, pickled carrots + jalapeños, cilantro, spicy mayo on french loaf GF+   C+   DF   V   VW+	
<b>// Sweet Potato Quinoa</b>	5
our vegetarian patty topped with melted gruyère, pickled green beans, sambal aioli on a brioche bun GF+   C+   DF   V   VW+	
<b>Pesto Chicken Salad</b>	6
pesto rubbed chicken, artichokes, tomatoes, greens, aioli on housemade focaccia GF+   C+   DF	
<b>Turkey Club</b>	7
bacon, dill cream cheese, cucumber, greens, tomato GF+   C+   DF+	
<b>Brisket Sloppy Joe</b>	6
braised beef brisket, candied jalapeño, BBQ mayo on brioche GF+   C+   DF+	
<b>// Cornbread BLT</b>	6
bacon, tomato, micro greens, herb mayo on cornbread brioche GF+   C+   DF	

## SALADS

priced per person // side or full-sized

<b>// Kale Caesar</b>	4
candied garlic, manchego, focaccia crouton, anchovy vinaigrette GF+   C+   DF+   V+   VW+	
<b>// Mixed Greens</b>	4
fresh greens, artichoke, olive, pickled onions, tomato, crumbled feta with herb vinaigrette or green goddess dressing GF   C   DF+   V   VW+	
<b>Panzanella Salad</b>	5
fresh greens, tomatoes, cucumbers, pickled onions, torn bread, herb vinaigrette DF   V   VW	
<b>BLT Salad</b>	5
spinach, focaccia croutons, heirloom tomatoes, candied bacon, creamy garlic & herb dressing GF   C	
<b>Summer Berry Salad</b>	5
seasonal berries, goat cheese, toasted almonds, pickled onion, honey-lemon vinaigrette GF   C   DF+   V   VW+	
<b>// Merchants Cobb</b>	7
spinach, grilled onions, pickled green beans, dill egg salad, cheddar & gruyère, candied bacon, heirloom tomatoes, creamy garlic & herb dressing GF   C   DF+   V+	
<b>Smoked Salmon Salad</b>	13
local greens, pear & collard kimchi, cashew, wonton crisps, cilantro, creamy ginger dressing GF+   C+   DF	
<b>Steak Salad*</b>	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*

<b>Ratatouille</b> summer squash + tomatoes stewed with herbs GF C DF V VV	3
<b>// Mac &amp; Cheesemonger</b> baked cavatelli pasta in a rich sauce of cheddar, parmesan and gruyère GF+ C+ V	5
<b>// Brussels Sprouts</b> dried apricots, garlic chili mustard, cashews GF C+ DF V VV	4
<b>Firecracker Green Beans</b> sweet + spicy garlic-chili glaze GF C DF V VV	3
<b>Boursin Whipped Potatoes</b> GF C V	3
<b>Roasted Potatoes</b> garlic + rosemary GF C DF V VV	3
<b>Elotes Corn Salad</b> roasted poblano peppers, Cotija cheese, creamy lime dressing GF C V	4
<b>Creamed Greens</b> slow cooked kale with Boursin cream GF C V	4
<b>// Gorgonzola Potato Salad</b> bacon, caramelized onions, creamy gorgonzola dressing GF C V+	4
<b>Harissa Carrots</b> roasted carrots with Moroccan chili glaze GF C DF V VV	3
<b>Pub Chips</b> fresh fried potato chips GF DF V VV	2
<b>Yeast Rolls</b> whipped honey butter v	2
<b>// Rosemary Focaccia</b> herb oil v DF	3

## SWEETS

*priced per person / miniatures*

<b>// Coffee Crème Brûlée</b> GF C V	4
<b>Key Lime Pie</b> tangy lime custard in pastry v	3
<b>Flourless Chocolate Torte</b> vanilla mascarpone, praline GF V	4
<b>// Seasonal Donut</b> with condiments v	3
<b>Dark Chocolate Budino</b> decadent custard, whipped cream GF C V	4
<b>Goat Cheese Cheesecake</b> fig jam GF C V	5
<b>Seasonal Fruit Crisp</b> roasted fruits, granola crunch GF C DF V VV	3
<b>Vegan Chocolate Mousse</b> orange powder, cocoa nib GF C V VV	3
<b>Chocolate Chip Shortbread</b> 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**

*servicing 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

**Crum's Heirlooms** produce  
bonnor springs, ks

**Farm to Market** bread  
kansas city, mo

**Good Family Farm** beef & pork  
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

**SW 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

