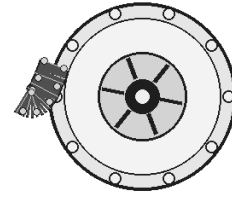


MERRI-MAKERS
Eat, Drink, & Be Merri



FILM & TELEVISION PRODUCTION CATERING



*Catering credits include Severance (Apple TV+) | Corporate hospitality for the New Jersey Devils
Catering history with U.S. Presidents and Governors | Preferred Vendor — Bell Works, NJ*

Jaclyn Kelly

Film & TV Production Catering Specialist
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FUEL, NOT FILLER

"Food is everything we are." — Anthony Bourdain

Production crews work 12 to 15 hour days. Merri-Makers shows up with food that is genuinely well made, nourishing, and thoughtfully built for people working hard. Vegan and vegetarian options are always real dishes — never afterthoughts. Menus rotate so no crew member eats the same meal twice.

Crew talk. A great meal in the middle of a long shoot day gets remembered and recommended.

V = Vegetarian | V+ = Vegan | GF = Gluten Friendly | ★ = Merri-Makers Signature

THE CALL SHEET

Every budget has a home here

Four service levels — then we customize from there. Quality never changes regardless of level.

PA PICKUP	You send a PA, we have it ready at Chefs Market. <i>Grain bowls, sandwiches, salads, breakfast boxes, snack bags</i>	<i>Crews under 25 · Student & indie · Tight budgets</i>
DROP & SET	We deliver, set up a full hot buffet with	<i>20–75 people · Mid-budget · Background</i>

STAFFED SERVICE	disposable sternos & chafing dishes, and leave. <i>Hot buffet menus, pasta trays, sides — choose 2–3 options</i>	<i>holding</i>
	Our team is on location for the full break — setup, service, and cleanup. <i>All buffet menus, craft services, breakfast, full rotation</i>	<i>30+ people · Union productions · Multi-day shoots</i>
PREMIUM & VIP	Full event staffing for talent rooms, wrap parties, producer dinners, and premieres. <i>Passed hors d'oeuvres, action stations, Raw Bar, Gelato Station</i>	<i>VIP events · Wrap parties · Premieres</i>

Bundle & Save | The World Tour Bundle

Adding craft services or additional meal services unlocks bundle pricing. The World Tour Bundle lets you mix any 3 hot buffet mains plus 2 sides — built for diverse crews who want a little of everything. Contact Jaclyn for a custom quote.

CRAFT SERVICES

"The table is a meeting place, a gathering ground." — Laurie Colwin

All-day replenished table from first call through wrap — one Merri-Makers team member on location. Available standalone or bundled with any meal service.

MORNING TABLE

Protein Muffins **V+**

Blueberry almond, banana oat, dark chocolate chip

Greek Yogurt Parfait Station **V**

Granola, seasonal berries, honey

Oatmeal Bar **V+**

Steel cut, nut butters, seeds, dried fruit

Hard Boiled Eggs & Fresh Whole Fruit **GF V+**

ALL-DAY

Hummus & Crudités **V+ GF**

Fire-roasted red pepper hummus

Trail Mix, Energy Bites & Cheese Selection **V GF**

Afternoon Reset **V**

Warm flatbreads or petite charcuterie refresh — timed for the energy drop

BEVERAGES

Premium Coffee & Tea

Regular, decaf, full tea selection, hot water

Still & Sparkling Water, Coconut Water **V+ GF**

Cold Brew or Fresh Pressed Juice **V+ GF**

Premium bookings

SCENE ONE — BREAKFAST

Built for early call times. All service levels.

HOT ITEMS

The Pork Roll Royale ★

NJ pork roll, egg & cheese on brioche, chive cream cheese

Taylor Ham or Bacon, Egg & Cheese Sliders

Classic NJ on a soft roll

LA HORA DORADA — MEXICAN BREAKFAST

Large batch, travels perfectly — warm, vibrant, built for a full crew.

Huevos a la Mexicana & Huevos con Machaca ★ **V+ option GF**

La Mexicana Sin Carne — the vegan twin

Challah French Toast V

Blueberry compote, maple syrup

Vegetable Frittata V GF

Seasonal vegetables, fresh herbs

Scrambled Eggs & Breakfast Potatoes V GF

Peppers and onions

Smoked Salmon Tray GF

Capers, pickled red onion, dill cream cheese

Frijoles de Olla & Mexican Rice V+ GF

Whole pinto beans, tomato rice

Warm Corn Tortillas & House Salsas V+ GF

Roja and verde — where our kitchen shines

Accompaniments V GF

Crema, queso fresco, jalapeños, avocado, cilantro, lime

PACKAGES**Continental, Hot Breakfast, Deluxe**

Contact Jaclyn for details

GRAB & GO

PA Pickup & Drop & Set — minimum 15, choose 2–3 varieties

MERRI-MAKERS GRAIN BOWLS — ROOM TEMPERATURE, INCLUDES HOUSE-BAKED COOKIE**Short Rib Grain Bowl ★ GF**

Braised short rib, farro, pickled slaw, horseradish cream

Cajun Shrimp Bowl GF

Cilantro-lime rice, roasted corn, black beans

Miso Salmon Bowl GF

Sesame brown rice, edamame, pickled cucumber, avocado

BBQ Chicken Thigh Bowl GF

Honey BBQ glaze, dirty rice, roasted corn salsa

Chickpea & Roasted Vegetable Bowl V+ GF

Tahini lemon dressing, farro

Lentil & Sweet Potato Bowl V+ GF

Herbed quinoa, chimichurri

Jackfruit Barbacoa Bowl V+ GF

Ancho-braised jackfruit, cilantro-lime rice, black beans

Stuffed Pepper Bowl V+ GF

Wild rice, black beans, roasted corn, salsa verde

SANDWICHES — INCLUDES HOUSE-BAKED COOKIE AND SIDE**The Jersey Italian ★**

Soppressata, provolone, broccoli rabe, long hot spread, crusty hero

Short Rib Grilled Cheese

Caramelized onions, thick-cut sourdough

Grilled Chicken & Arugula

Roasted red pepper hummus, shaved parmesan, flatbread

Turkey with Brie

Green apple, fig jam, honey, baguette

Fresh Mozzarella Caprese V

Heirloom tomato, reduced balsamic, ciabatta

Grilled Vegetable Baguette V+

Seasonal vegetables, arugula, vegan basil aioli

BOXED SALADS — ADD GRILLED CHICKEN OR SHRIMP**Pear & Gorgonzola ★ V GF**

Red wine poached pears, candied pecans, wild berry vinaigrette

Classic Caesar V

Shaved parmesan, house dressing

Harvest Grain V+ GF

Farro, butternut squash, dried cranberry, lemon tahini

Roasted Beet & Goat Cheese V GF

Candied pecans, apple cider vinaigrette

Watermelon, Feta & Arugula V GF

Mint, white balsamic — seasonal

Grilled Corn & Black Bean V+ GF

Cilantro-lime vinaigrette

HOT BUFFET — THE ROTATION

Ten menus. No crew eats the same meal twice in a short window.

Drop & Set or Staffed Service. Every menu includes one protein main, one vegan anchor, sides, salad, bread and dessert. Union-compliant timing. The World Tour Bundle: mix any 3 mains + 2 sides for diverse crews who want a little of everything on the table.

MENU 01 — THE SUNDAY GRAVY — Italian — the braise that started everything

Sunday Braised Pork Shoulder ★ GF option

San Marzano tomato, fennel, white wine, torn basil — over garlic mash or pappardelle. Fork tender, deeply flavored.

Garlic & Chive Mashed Potato or Pappardelle V GF option

Sautéed Spinach with Garlic V+ GF

★ **VEGAN ANCHOR Tempeh Bolognese**

Crumbled tempeh slow-cooked in San Marzano base, fennel, red wine over pappardelle — the LA vegan answer to Sunday gravy that earns its place.

Arugula Salad V GF

Lemon vinaigrette, shaved parmesan

Crusty Bread

Dessert V

Cannoli bites or tiramisu cups

MENU 02 — MANGIA — Italian — the trattoria table

Chicken Piccata ★ GF option

Lightly dredged, pan seared, lemon, capers, white wine and chicken stock sauce — bright and clean

Chicken Parmigiana

Lightly breaded, house pomodoro, fresh mozzarella, basil — the crowd anchor that never misses

Pasta Bar — choose two V options

Penne alla Vodka, Orecchiette with Sausage & Broccoli Rabe, Penne Mediterranean, Pasta Primavera

★ **VEGAN ANCHOR Tempeh Sausage & Broccoli Rabe over Orecchiette**

Fennel-spiced crumbled tempeh, chili flake, garlic, broccoli rabe — the LA Italian vegan trick that genuinely works.

Caesar Salad V

Shaved parmesan, house dressing, croutons

Garlic Bread V

Dessert V

Tiramisu cups or cannoli bites

MENU 03 — THE SOUK — Moroccan & Mediterranean — the slow burn

Lamb or Chicken Tagine ★ GF option

Preserved lemon, green olives, ras el hanout over couscous or basmati — one of the most deeply satisfying braises in any repertoire

Couscous with Dried Fruit & Almonds V+ GF

Shaved Fennel & Orange Salad V+ GF

Toasted pistachio, orange vinaigrette

★ **VEGAN ANCHOR Chickpea & Butternut Squash Tagine**

Preserved lemon, harissa, fresh herbs over couscous. The full Moroccan experience — nothing missing. A complete vegan main.

Warm Pita or Flatbread

Dessert V+

Honey cake or spiced orange segments with mint

MENU 04 — GOLDEN HOUR — Indian — warm, aromatic, deeply satisfying

Butter Chicken ★ GF

Slow-braised thighs in tomato-cream with ginger, garam masala and fenugreek — large batch, holds beautifully

Lamb Rogan Josh GF

Slow-braised, Kashmiri chiles, cardamom, fennel — deeply aromatic

Basmati Rice & Garlic Naan V GF option

Raita V GF

Cooling cucumber yogurt — the essential counterpoint

★ **VEGAN ANCHOR Dal Makhani**

Black lentils and kidney beans slow-cooked overnight, tomato, coconut cream. One of the great comfort foods of any cuisine — a headliner, not a side dish.

Chana Masala V+ GF

Spiced chickpeas, tomato, ginger

Roasted Cauliflower with Turmeric V+ GF

Charred edges, cumin, coriander

Dessert V

Mango kulfi or cardamom cookies

MENU 05 — SOUTH OF THE BORDER — Mexican — the real thing

Birria-Style Braised Beef ★ GF

Guajillo, ancho, pasilla chiles, Mexican cinnamon —

★ **VEGAN ANCHOR Jackfruit Barbacoa**

Young jackfruit in the same dried chile and spice base as

served with warm corn tortillas, consommé for dipping, pickled red onion, cilantro, lime

Chicken Tinga GF

Pulled chicken in chipotle and tomato — smoky, versatile, scales effortlessly

Mexican Rice & Frijoles de Olla V+ GF

Tomato rice and whole pinto beans with epazote

the beef — served identically with vegetable consommé. LA street food, completely plant-forward.

Warm Corn Tortillas & Accompaniments V GF

Pickled jalapeños, crema, queso fresco, avocado, cilantro, lime

Roasted Corn & Black Bean Salad V+ GF

Cilantro-lime

Dessert V

Tres leches cups or cinnamon churro bites

MENU 06 — BONG'S TABLE — Korean BBQ — bold, fermented, unforgettable

Gochujang-Braised Short Rib ★ GF

Soy, sesame, brown sugar, ginger, gochujang — over kimchi fried rice. Same braise technique, Korean soul.

Bulgogi-Marinated Chicken Thigh GF

Soy, sesame, pear, ginger — oven-roasted, sliced over rice

Kimchi Fried Rice V+

Fermented kimchi, gochujang, scallion, sesame oil

★ **VEGAN ANCHOR Gochujang Tempeh** ★

Tempeh in the full Korean BBQ marinade — soy, sesame, gochujang, ginger, brown sugar — glazed and roasted until caramelized over kimchi fried rice with pickled cucumber.

Korean Cucumber Salad V+ GF

Rice vinegar, sesame, gochugaru

Asian Slaw V+ GF

Sesame ginger dressing

Dessert V

Mochi ice cream or sesame cookies

MENU 07 — EAST OF HOLLYWOOD — Pacific Rim — the station that built our reputation

General Tso's Chicken ★

White meat tempura, fresh broccoli, hoisin BBQ, rice wine vinegar

Pad Thai with Shrimp or Chicken GF

Rice noodles, tamarind, fish sauce, scallion, crushed peanut, lime — crews who've worked in LA will love this

Sesame Vegetable Fried Rice V+

Brown rice, carrots, scallion, egg, sesame oil

★ **VEGAN ANCHOR King Oyster Mushroom Pad Thai**

Same tamarind and peanut profile, king oyster mushrooms replacing the protein. One of the few substitutions that genuinely holds its own.

Asian Slaw V+ GF

Sesame ginger dressing

Steamed Jasmine Rice V+ GF

Dessert V+

Fresh fruit with coconut cream or fortune cookies

MENU 08 — THE BAYOU — Cajun & Southern — low and slow, high and loud

Cajun Shrimp Provençale ★ GF

Garlic, white wine, tomato, basil over dirty rice — bold and deeply satisfying

BBQ Chicken Thighs GF

Honey chipotle glaze, slow oven-roasted, falls off the bone

Dirty Rice GF

Andouille-spiced, charred corn, green onion

Creamy Coleslaw V GF

★ **VEGAN ANCHOR Smoky Black-Eyed Pea & Collard Green Stew**

Black-eyed peas braised with smoked paprika, tomato, garlic and collard greens. A Southern staple done properly — deeply comforting, naturally vegan.

Roasted Corn & Black Bean Salad V+ GF

Cilantro-lime

Cornbread V

Dessert V

Banana pudding cups — nobody else does this on a production

MENU 09 — THE FRENCH CONNECTION — Pan Sauce & Garden — technique forward

Chicken Piccata or Forestière ★

*Piccata: lemon, capers, white wine pan sauce.
Forestière: wild mushroom pan sauce. Both over egg noodles or mashed potato.*

Roasted Fingerling Potatoes V+ GF

Herbs and garlic

Sautéed Spinach with Garlic V+ GF

Mixed Green Salad V+ GF

★ VEGAN ANCHOR Roasted Cauliflower Steak with Chimichurri

Whole cauliflower steak, charred edges, herb chimichurri, farro with roasted cherry tomatoes. A proper main dish — not a side.

Dinner Rolls

Dessert V

Seasonal cobbler cups or warm cookies

MENU 10 — JERSEY COMFORT — American — home base

Honey Chipotle BBQ Chicken Thighs ★ GF

Slow oven-roasted, sticky glaze, falls off the bone

Garlic & Chive Mashed Potato V GF

Butter-finished, properly seasoned

Roasted Sweet Potato Wedges V+ GF

House Salad V+ GF

Ranch or balsamic

★ VEGAN ANCHOR Red Lentil Dal over Basmati with Garlic Naan

Warming, deeply satisfying, and genuinely different from everything else on the plate. The vegan anchor that earns its place at the American comfort table.

Biscuits & Dinner Rolls

Dessert V

Brownies and chocolate chip cookies

Contact Jaclyn for custom menu rotations, seasonal specials, and multi-week shoot schedules.

SIDES & SALADS — A LA CARTE TRAYS, EACH SERVES 20

Dauphinoise Potato ★ V GF

Layers of potato, cream, gruyère — our signature

Garlic & Chive or Truffle Mashed Potato V GF

Butter-finished

Sesame Vegetable Fried Rice V+

Brown rice, carrots, scallion, sesame oil

Kimchi Fried Rice or Mexican Rice V+

Gochujang, scallion — or tomato-based

Penne Portobello Bolognese ★ V

Meatless mushroom bolognese, herbed ricotta

Butternut Squash Tortellacci ★ V

Sage browned butter or walnut oil

Orecchiette with Sausage & Broccoli Rabe

Roasted garlic, parmesan broth

Cacio e Pepe V

From the wheel on request

Roasted Brocolini, Brussels Sprouts, Root Vegetables V+ GF

Macaroni & Cheese V

Buttered breadcrumbs

Wild Rice Pilaf, Farro, Dirty Rice, Cilantro-Lime Rice V+ GF

Frijoles de Olla V+ GF

Whole pinto beans, epazote

FUSION SIGNATURES

Where two great flavor traditions make each other better

Available as buffet features or action stations at Drop & Set and above.

KOREAN-MEXICAN

Gochujang Short Rib Tacos ★ GF option

Braised short rib, kimchi slaw, gochujang crema, warm tortilla

Spicy Korean Cauliflower Tacos V+

Gochujang glaze, Asian slaw, mint-cilantro chutney

ITALIAN-ASIAN

Miso-Glazed Braised Pork over Soft Polenta

INDIAN-AMERICAN

Tikka Chicken over Truffle Mash ★ GF

Tikka-spiced braised chicken, tomato-coconut cream, garlic truffle mash

Chana Masala Loaded Fries V+

Spiced chickpea stew, mint raita, pickled onion

MEXICAN-SOUTHERN

Adobo Pulled Pork over Cornbread Waffle ★

★ GF

White miso, sake, ginger — over parmesan polenta with crispy shallots

Truffle Sesame Noodles V

Sesame paste, black truffle oil, scallion, soft egg

Ancho-adobo braised pork, jalapeño slaw, chipotle crema

Black Bean & Sweet Potato Enchiladas V+

Roasted tomatillo sauce, cashew crema

ENHANCED CREW & THE DIRECTOR'S TABLE

Elevated service for streaming productions and VIP events



Two proteins, carving station, elevated presentation — and full VIP for talent rooms, wrap parties, and premieres.

CARVING STATIONS

Slow Roasted Beef Tenderloin GF

Au jus, horseradish cream

Shanghai Braised Boneless Short Rib ★ GF

Pinot Noir demi-glace, crispy onion straws

Pan Seared Atlantic Halibut GF

Lemon caper butter

VIP DISPLAY

Chef Carved Burrata Bar ★ V

Arugula, heirloom tomato, aged balsamic, house pesto oil

Raw Bar ★ GF

Gulf shrimp, clams, Barnegat Oyster Collective oysters

Interactive Sushi Display & Antipasti Station

VIP PASSED

Beef Wellington Puffs ★

A Merri-Makers signature

Scallops Wrapped in Applewood Bacon GF

Maple and stone ground mustard

Corn & Crab Hushpuppy

Mike's Hot Honey

Seared Ahi Tuna GF

Kabayaki glaze, wasabi sesame seeds

VIP DESSERT

Gelato Station ★ V GF

Stracciatella, pistachio, espresso mascarpone

Bananas Foster Bar ★ V GF

Flaming, over gourmet vanilla ice cream

Strolling Dessert Display V

Brownies, crème brulee, banana bread pudding bites

THE WRAP PARTY COOKOUT

Exterior shoots, location days, summer productions

STANDARD PACKAGE

Hot Dogs & Hamburgers V+ option

All the fixings — veggie burger available

BBQ Chicken Thighs GF

Citrus chipotle or honey BBQ

Roasted Corn on the Cob V GF

Chipotle lime, herb, Old Bay butters

Real Potato Salad & Harvest Grain Salad V GF

House-made

Cookies & Brownies V

House-baked

PREMIUM ADD-ONS

BBQ Pulled Pork on Brioche ★

With Rick's Famous Cranberry Relish

Nonna's Meatballs ★

Beef and pork, fontina, pecorino, pomodoro, fresh ricotta — nobody does this at a cookout

Short Rib Sliders

Frizzled onions, pickle chip, horseradish cream

Baby Back Ribs & Steak Skewers GF

Slow cooked honey BBQ or marinated and charred



READY TO TALK?

Every production is different. We build custom packages around your schedule, your crew, and your budget.



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