



MP Silver Package

(Not Available Friday or Saturday Nights)

Family Style Starters

Crispy Point Judith Calamari

Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon

Crispy Brussel Sprouts GF/VEG

Roasted Garlic Aioli, VT Goat Cheese, Crushed Hazelnuts, Honey – Balsamic

Market Place Blackened Chicken Nachos GF

Blackened Chicken Breast, Blue Corn Tortilla Chips, Cheddar Cheese, Caramelized Onions, Guacamole
Hot Cherry Peppers, Arugula, Truffle Aioli

Salad

Farmhouse Salad GF/VEG

Entrees

(Choice of Three)

Roasted Airline Chicken Breast GF

Roasted Fingerling Potatoes, Seasonal Vegetables, Savory Pan Sauce

Market Place Rigatoni Bolognese GF**

Beef and Sweet Italian Sausage, Pomodoro Cream Sauce, Parmesan, Herb Ricotta

****Gluten Free Pasta Available Upon Request +\$2.50pp**

Skillet Roasted Atlantic Salmon*

Root Vegetable Risotto, Salsa Verde, Crispy Parsnips

Veggie Haystack GF/VEG

Sticky Rice, Seasonal Vegetables, Shaved Brussel Sprouts, Red Cabbage
Spiced Chickpeas, Scallions, Salsa Verde

Bistro Steak Frites* GF

Parmesan Frites, Truffle Aioli

12oz Angus NY Strip Steak* GF (+\$5per person)

Whipped Potatoes, Seasonal Vegetables, MP Steak Sauce

Dessert

Dessert Platters

\$48 per person Plus Tax and 20% Gratuity

Add on Beverage Packages

Soda, Coffee, and Hot Tea \$4pp

Espresso and Cappuccino \$6pp

3 Hour Beer and Wine \$20pp

3 Hour Full Open Bar \$35pp

3 Hour Premium Open Bar \$45pp

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have a food allergy, please speak with the manager, the chef or you server. All private function packages are 3-hour affairs.