



MP Gold Package

(Monday through Sunday)

Family Style Starters

Crispy Point Judith Calamari

Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon

Hummus & Falafel GF

Roasted Garlic Hummus, Tabbouleh Salad, Crumbled Feta, Grilled Naan Bread

Crispy Brussel Sprouts GF/VEG

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

Salad

Farmhouse Salad GF/VEG

Entrees

(Choice of Three)

Roasted Frenched 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*

Parmigiana Risotto, Roasted Vegetables, Aged Balsamic

Berkshire Pork Chop GF*

Fingerling Potatoes, Roasted Vegetables, Hot Honey

Crispy Dynamite Shrimp Bowl

Sticky Rice, Edamame, Red Cabbage, Shredded Veggies, Peanuts, Creamy Spicy-Scallion Sauce

Veggie Haystack GF/VEG

Sticky Rice, Seasonal Vegetables, Roasted Brussel Sprouts,
Spiced Chickpeas, Scallions, Tahini Citronette

12oz Angus NY Strip Steak* GF

Whipped Potatoes, Seasonal Vegetables, Cabernet-Demi

Dessert

Dessert Platters

\$56 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 \$25pp

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 your server. All private function packages are 3-hour affairs.*