



## **MP Bronze Package**

(Not Available Friday or Saturday Nights)

### **Salad**

**Farmhouse Salad GF/VEG**

### **Entrees**

*(Choice of Three)*

#### **Roasted Frenched Chicken Breast GF**

Roasted Fingerling Potatoes, Roasted 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\* GF**

Parmigiana Risotto, Roasted Vegetables, Aged Balsamic

#### **Veggie Haystack GF/VEG**

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

#### **Bistro Steak Frites\* GF**

Parmigiana Frites, Truffle Aioli

### **Dessert**

Dessert Platters

**\$38 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.*