



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 Frenched Chicken Breast **GF**

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*

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

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

Whipped Potatoes, Seasonal Vegetables, Cabernet-Demi

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 \$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.