



Cocktail Party Options

Choose 4 Passed Appetizers & 2 Stationary Appetizers
\$36 per person plus tax & gratuity

Shrimp Cocktail option to any package for an additional \$15 per person plus tax & gratuity

Assorted Homemade Desserts to any package for an additional \$10 per person plus tax & gratuity

Coffee, Tea & Soda to any package for an additional \$4 per person plus tax & gratuity

Cappuccino & Espresso to any package for an additional \$6 per person plus tax & gratuity

Passed Appetizer Options

Sirloin Skewers

Toasted Sesame Seeds, Soy Ginger Glaze, Veggies

Chicken Quesadillas

Caramelized Onions, Barbecue Sauce,
Buttermilk Ranch

Ahi Tuna Nachos

Sriracha Aioli, Furikake

Artichoke Beignets

Truffle Aioli

Smoked Salmon Toast

Pickled Red Onion, Everything Spice

Crispy Sushi

Tuna or Crab

Mini Crab Cakes

Chipotle Aioli

Antipasto Skewers

Assorted Meats & Cheeses

Shrimp Tempura

Dynamite Sauce

Chicken & Waffle

Sriracha Maple Syrup

Chicken Teriyaki Pot Sticker

Ginger Soy

Roasted Vegetable Satay

Thai Peanut Sauce

Crispy Cauliflower

Buffalo Sauce

Mini Chicken Taco

Chipotle Crema

Falafel

Tahini Sauce

Parmesan Truffle Fries

Truffle Aioli

Vegetable Spring Rolls

Thai Chili Sauce

Crispy Pork Belly

Cider Gastrique

**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.



market place
KITCHEN & BAR

Stationary Appetizers

Farm to Table GF

Crispy Brussels Sprouts, Shaved Prosciutto di Parma, Burrata, Crushed Pistachios, Spiced Fig Jam

Hickory Smoked Chicken Wings GF

House Buffalo, Smokey BBQ, Sweet & Spicy

Market Place Blackened Chicken Nachos GF

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

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

Charcuterie & Artisanal Cheese GF

Dried Fruits, Honey, Walnuts, Grain Mustard, Grilled Bread

Build Your Own Taco Bar

Chicken, Tuna, Short Rib, Fresh Pico De Gallo, Avocado, Cilantro Crème, Cotija Cheese, Sliced Jalapeno's, House Made Salsa

Additional Options

Shrimp Cocktail Station

\$15 per person plus tax & gratuity

Dessert Station

\$10 per person plus tax & gratuity

Sushi Bar

\$18 per person plus tax & gratuity

Spicy Tuna

Spicy Salmon

Crab Roll

Shrimp Tempura

Wasabi, Pickled Ginger, Seaweed Salad, Soy Sauce

Beverage Packages

Espresso & Cappuccino

\$6 per person plus tax & gratuity

Coffee & Tea

\$4 per person plus tax & gratuity

3 Hour Beer and Wine \$25pp

3 Hour Full Open Bar \$35pp

3 Hour Premium Open Bar \$45pp

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