

MP Lunch Package

(Monday Through Sunday)

Salad

Farmhouse Salad

Entrees

(Choice of Three)

Cod Piccata

Chatham Bay Cod, Red Bliss Whipped Potatoes,
Sautéed Organic Baby Spinach, Lemon Caper White Wine Sauce

“Free Bird” Chicken Marsala

Red Bliss Whipped Potatoes,
Wild Mushrooms, Marsala Wine Sauce

Roasted Butternut Squash Risotto GF/VEG/VEGAN**

Roasted Wild Mushrooms, Organic Baby Arugula, Shaved Grana Padano Cheese,
Crushed Hazelnuts, Black Truffle Essence

Togarashi Spiced Ahi Tuna Tacos GF**

Guacamole, Red Onions, Baby Arugula,
Sriracha Aioli, Soft White Flour Tortillas

**** Gluten Free Tortillas Available Add on \$2 pp**

Garden Vegetable Panini

Roasted Red Peppers, Portobello Mushrooms, Zucchini,
Caramelized Onions, Beefsteak Tomatoes, Provolone Cheese, Pesto, Ciabatta Bread

\$26.00 pp. Plus Tax and 20% Gratuity

Includes Soda, Coffee and Tea

Dessert Platters Available +\$2pp

Add on Beverage Packages

Unlimited Beer and Wine \$20 pp

Mimosa & Sangria Package \$20 pp

Unlimited Full Open Bar \$35 pp

Espresso and Cappuccino \$3 pp

*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.