



641 Main Street S. Woodbury. CT.
203.586.1215

MP Gold Package

(Monday Through Sunday)

To Start (Family Style)

Crispy Point Judith Calamari

Sriracha Aioli, Garden Basil & Roasted Garlic Pomodoro

Brussels & Burrata

Crispy Brussels Sprouts, Burrata Cheese, Thinly Shaved Prosciutto di Parma,
Crushed Pecans, Charred Rosemary Aioli, Balsamic Reduction

Vegetarian Mediterranean Sampler

Roasted Garlic & Spinach Hummus, Kalamata Olives, Cornichons,
Cucumber Tomato "Salad", Garlic Naan Bread, Extra Virgin Olive Oil

Salad

Farmhouse Salad

Entrees (Choice of Four)

Slow Roasted "Free Bird" Airline-Chicken Breasts GF

Heirloom Fingerling Potato & Applewood Smoked Bacon Hash,
Crispy Brussels Sprouts, Savory Herb Pan Gravy

Market Place "Famous" Rigatoni Bolognese GF**

Pomodoro Tomato-Cream, Beef, Milk-Fed Veal, Sweet Italian Sausage,
Grana Padano Parmigiano Cheese, Fine Herbs, Fresh CT Ricotta Cheese

**** Gluten Free Pasta Available Add on \$2 pp.**

Roasted Sweet Potato & Pumpkin Ravioli VEG

Roasted Sweet Potatoes, Caramelized Onions, Brown Butter, Walnut-Kale Pesto

Pecan Panko Crusted Scottish Salmon

Herb Scented Jasmine Rice, Maple Honey Glaze, Sautéed Organic Baby Spinach, Herb Oil

12oz "Allen Brothers" New York Strip GF

Red Bliss Whipped Potatoes, Organic Baby Carrots, Cabernet Sauvignon Reduction

Dessert

Dessert Platters

\$48.00 pp. Plus Tax and 20% Gratuity

Includes Soda, Coffee and Tea

Add on Beverage Packages

Unlimited Beer and Wine \$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.