



Platinum Package

{APPETIZERS}

(Family Style)

Cheese Board GF**

Selection of Imported & Domestic Cheese, Whole Grain Mustard, Cornichons, Fruit Preserves, Honey, Dried Fruits, Toasted Nuts, Grilled Bread & Crackers

Crispy Point Judith Calamari

Garlic Aioli, Garden Basil & Roasted Garlic Pomodoro

Four Hour Braised Beef Short Rib Poutine GF

Vermont Cheddar Cheese Curds, Wedge Fries, Shiraz Demi Glace

Vegetarian Mediterranean Sampler VEG

House Made Falafel, Roasted Garlic Hummus, Cucumber Artichoke & Roasted Red Pepper Salad, Tahini Sauce, Grilled Naan Bread, Extra Virgin Olive Oil

{SALAD}

Market Place Farm House Salad GF/VEG

{ENTREES}

(Choice of 5)

Veggie Grain Bowl VEGAN

Red Quinoa, Sunflower Seeds, Shaved Radish, Roasted Winter Squash, Mushrooms, Micro Greens

Market Place Rigatoni Bolognese GF**

Tomato-Cream, Beef, Sweet Italian Sausage, Grana Padano Cheese, Fine Herbs, Fresh Ricotta

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

Herb Roasted Half Chicken GF

Spice Roasted Baby Carrots, Fingerling Potatoes, Pan Jus

Pan Roasted Scottish Salmon* GF

Butternut Squash Risotto, Braised Beets, Rainbow Swiss Chard, Sage Brown Butter

10oz "Allen Brothers" New York Strip Steak GF

Garlic Mashed Potatoes, Spice Roasted Heirloom Baby Carrots,

Himalayan Sea Salt, Pink Peppercorn Horseradish Crème

Sesame Seared Ahi Tuna* GF

Furikake Steamed Rice, Charred Red Onions, Kimchi, Smoked Sea Salt, Sriracha Aioli

MP Surf & Turf GF

"Allen Brother's" NY Strip Steak, Atlantic Shrimp, Garlic Mashed Potatoes, Spice Roasted Heirloom

Baby Carrots, Himalayan Sea Salt, Pink Peppercorn Horseradish Crème

{DESSERT}

Assorted Dessert Platters

\$59.00 pp. Plus Tax and 20% Gratuity • Unlimited Soda, Coffee and Tea

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

**These menu items can be modified and made either vegetarian or gluten free. If you have a food allergy, please speak with the manager, the chef or your server.

336 WEST MAIN STREET • AVON, CT. 06001 • 860.470.3641

MPAVON@MARKETHOSPITALITYGROUP.COM



Menu Upgrades

(Priced Per Person)

{APPETIZERS}

MP "Farm to Table" \$7

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

Charcuterie & Cheese Board \$9

Fruit Preserves, Wild Honey, Dried Fruits, Toasted Nuts, Grilled Bread

{DESSERTS}

Seasonal Fruit Platter \$4

Assorted Cookie Tray \$3

Additional Dessert Platters \$4

{BEVERAGE PACKAGES}

(3 Hours)

Unlimited Beer and Wine \$20

Unlimited Full Open Bar \$35

Espresso and Cappuccino \$3

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