



MP Platinum Package

(Monday through Sunday)

Family Style Starters

Farm to Table GF

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

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

Salad

Farmhouse Salad GF/VEG

Entrees

(Choice of Four)

Roasted Airline Chicken Breast GF

Roasted Fingerling Potatoes, Charred Asparagus, Carrots, 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**

Skillet Roasted Atlantic Salmon

Sweet Corn Risotto, Heirloom Tomato & Fennel Salad, Basil, Charred Citrus

Veggie Haystack GF/VEG

Sticky Rice, Asparagus, Beets, Corn, Shaved Brussel Sprouts, Red Cabbage, Spiced Chickpeas, Scallions, Salsa Verde

Sesame Crusted Ahi Tuna

Ramen Style Noodles, Edamame & Avocado Salad, Ginger Scallion Vinaigrette

12oz Angus NY Strip Steak GF

Whipped Potatoes, Asparagus, Choice of Sauce

Sauce: Salsa Verde, Horseradish Crème, Cabernet Reduction, MP Steak Sauce

Dessert

Dessert Platters

\$64 per person Plus Tax and 20% Gratuity

Add on Beverage Packages

Soda \$4pp

Coffee and Hot Tea \$4pp

Espresso and Cappuccino \$6pp

Unlimited Beer and Wine \$20pp

Unlimited Full Open Bar \$35pp

*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.