



## **MP Silver Package**

(Not Available Friday or Saturday Nights)

### **Starters**

#### **Crispy Point Judith Calamari**

Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon

#### **Crispy Brussel Sprouts **GF/VEG****

Roasted Garlic Aioli, VT Goat Cheese, Crushed Hazelnuts, Honey – Balsamic

#### **Market Place Blackened Chicken Nachos **GF****

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

### **Salad**

#### **Farmhouse Salad **GF/VEG****

### **Entrees**

*(Choice of Three)*

#### **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

#### **Bistro Steak Frites **GF****

Parmesan Frites, Truffle Aioli

#### **12oz Angus NY Strip Steak **GF** (+\$5per person)**

Whipped Potatoes, Asparagus, Choice of Sauce

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

### **Dessert**

Dessert Platters

**\$48 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 you server. All private function packages are 3-hour affairs.