



Gold Package

{APPETIZERS}

Crispy Point Judith Calamari

Hot Cherry Peppers, Roasted Garlic Lemon Aioli, Pomodoro Sauce

Crispy Brussels Sprouts GF

Black Mission Fig & Soft Goat Cheese Spread, Toasted Pecans, Black Truffle Honey, Himalayan Sea Salt

“Free Bird” Blackened Chicken Nachos GF

Blue Corn Tortilla Chips, Hot Cherry Peppers, Vermont White Cheddar Cheese, Caramelized Onions, Organic Baby Arugula, House Made Guacamole, Cilantro Lime Creme

{SALAD}

Market Place Tavern Salad GF

Balsamic Vinaigrette Dressing

{ENTREES}

(Choice of 3...)

Skillet Roasted “Free Bird” Airline Chicken GF

Roasted Root Vegetables, Cipollini Onions, Garlic Red Wine Reduction

Market Place Rigatoni Bolognese GF**

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

Maple Soy Glazed Grilled Scottish Salmon* GF

Ginger Garlic Wild Rice Pilaf, Sautéed Broccoli, Toasted Sesame, Microgreens

Peppercorn “Medley” Crusted Ahi Tuna*

Market Style “Ramen Noodles”, Roasted Savoy Cabbage “Slaw”, Hoisin Sweet Chili, Sriracha Aioli

Villarina’s Pumpkin Ravioli

Walnuts, Caramelized Apples, Roasted Root Vegetables, Brown Butter, Crispy Sage

“Allen Brothers” Shiraz Marinated Sirloin Steak* GF

Herb Potato Wedges, Roasted Broccoli, MP Steak Sauce

{DESSERT}

Assorted Dessert Platters

\$42.00 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.

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Menu Upgrades

(Priced Per Person)

{APPETIZERS}

Charcuterie Board \$5

Whole Grain Mustard, Olives, Cornichons, House Made Focaccia Bread

Cheese Board \$5

Fruit Preserves, Wild Honey, Dried Fruits, Toasted Nuts, House Made Focaccia Bread

Charcuterie & Cheese Board \$9

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

Fresh Mozzarella \$5

Vine Ripe Tomato & Basil

Pasta Appetizer Course \$5

Ask About Our Current Selection of Pasta Options

{DESSERTS}

Seasonal Fruit Platter \$4

Assorted Cookie Tray \$3

Additional Dessert Platters \$4

Miniature Pastries \$3

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Beverage Packages

(Priced Per Person Based On A Three Hour Event)

{Option 1 - \$20}

Bottled Beer

Bud Light, Coors Light, Heineken, Mich Ultra, Corona, N/A, Gluten Free

Tap Beer

MP Lager, Allagash White (or Similar)

House Wines

Chardonnay, Pinot Grigio, Merlot, Cabernet

{Option 2 - \$35}

Bottled Beer

Bud Light, Coors Light, Heineken, Mich Ultra, Corona, N/A, Gluten Free

Tap Beer

MP Lager, Allagash White (or Similar)

House Wines

Chardonnay, Pinot Grigio, Merlot, Cabernet

House Liquors

MP Vodka, Bacardi Rum, Tanqueray Gin, Altos Tequila, Jack Daniels Whiskey

{Option 3 - \$40}

Unlimited Beer

Unlimited Wine

Unlimited Liquor

{Espresso & Cappuccino \$3}

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