



Lunch Package

(Available Monday - Friday)

{SALAD}

Market Place Tavern Salad GF
Balsamic Vinaigrette Dressing

{ENTREES}

(Choice of 3...)

“Free Bird” Chicken Marsala

Roasted Garlic Mashed Potatoes, Wild Mushrooms, Marsala Wine Sauce

Market Place Rigatoni Bolognese GF**

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

Truffle Burger* GF**

Mushrooms, Provolone, Truffle Aioli, Crispy Onions, Brioche Bun, House Cut Fries

Chipotle Roasted Chicken Tacos

House Guacamole, Cilantro Lime Crema, Queso Fresco, Flour Tortillas, House Cut Fries

Vegetable Rice Bowl GF

Roasted Sweet Potatoes, Crispy Brussel Sprouts,
Curly Kale, Scallions, Pomegranate Seeds, Jasmine Rice, Garlic Aioli

MP Lager Fish & Chips

Beer Battered Cod, Zesty Waffle Fries,
Old Bay Tartar Sauce, House Coleslaw, Pickles

{DESSERT}

Biscotti Cookies

\$25.00 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.

189 FEDERAL ROAD • BROOKFIELD, CT. 06804 • 203.775.7072
MPTBROOKFIELD@MARKETHOSPITALITYGROUP.COM



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

**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.*

189 FEDERAL ROAD • BROOKFIELD, CT. 06804 • 203.775.7072
MPTBROOKFIELD@MARKETHOSPITALITYGROUP.COM



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}

**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.*

189 FEDERAL ROAD • BROOKFIELD, CT. 06804 • 203.775.7072
MPTBROOKFIELD@MARKETHOSPITALITYGROUP.COM