



Platinum Package

{APPETIZERS}

Crispy Point Judith Calamari

Hot Cherry Peppers, Roasted Garlic Lemon Aioli, Pomodoro Sauce

Crispy Brussels Sprouts GF

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

Vegetarian Mediterranean Sampler GF**

House Made Falafel, Garlic Tahini, Rainbow Chard and Basil Hummus, Marinated Artichoke & Roasted Red Pepper Salad, Cornichons, Olives, Garlic Naan Bread, Olive Oil

{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

Korean Braised Short Ribs GF

Jasmine Rice, Sauteed Savoy Cabbage Slaw, Sweet & Spicy Chili Sauce, Toasted Sesame, Pickled Red Onions

Market Place Rigatoni Bolognese GF**

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

Wild Mushroom Risotto GF

Roasted Cremini, Button and Shiitake Mushrooms, Peas, Shaved Grana Padano Parmigiano Cheese, Black Truffle Oil, Baby Arugula

Maple Soy Glazed Grilled Scottish Salmon* GF

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

"Allen Brothers" Shiraz Marinated Sirloin Steak* GF

Herb Potato Wedges, Roasted Broccoli, MP Steak Sauce

{DESSERTS}

Additional Dessert Platter

\$49.00 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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