



# Silver Package

(Not Available on Friday or Saturday Evenings)

## {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

Maple Soy Glazed Grilled Scottish Salmon\* GF

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

Villarina’s Pumpkin Ravioli

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

Thai Noodles GF\*\*/VEGAN

Ramen Noodles, Fresh Ginger, Carrots, Zucchini, Broccoli, Scallions, Cabbage,  
Toasted Sesame Seeds, Thai Red Curry & Coconut Milk Broth

“Allen Brothers” Shiraz Marinated Sirloin Steak\* GF

Herb Potato Wedges, Roasted Broccoli, MP Steak Sauce

## {DESSERT}

Assorted Dessert Platter

\$35.00 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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