

MP Gold Package (Monday Through Sunday)

To Start (Family Style)

Crispy Point Judith Calamari

Garlic Aioli, Garden Basil & Roasted Garlic Pomodoro

Crispy Brussels Sprouts

Roasted Garlic Aioli, Toasted Almonds, Balsamic-Honey Drizzle

Hummus & Naan

Everything Spiced Hummus, Tomato & Cucumber Salad, Crumbled Feta Cheese, Grilled Naan Bread

Salad

Farmhouse Salad

Entrees (Choice of Four)

Buttermilk Fried Chicken Thighs

Ginger-Scallion Potato Salad, Thai Peanut Vinaigrette

Market Place "Famous" Rigatoni Bolognese GF**

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

Jasmine Rice & Vegetable Bowl GF

Coconut Scented Jasmine Rice, Asparagus, Mushrooms, Baby Spinach, Sweet Corn, Chopped Peanuts, Sesame Seeds, Soy-Miso Glaze, Crispy Leeks

Miso Glazed Scottish Salmon

Coconut Scented Jasmine Rice, Sautéed Organic Baby Spinach, Mango Salsa

10oz "Allen Brothers" New York Strip Steak

Red Bliss Whipped Potatoes, Sautéed Asparagus, Black Pepper-Truffe Butter

Dessert

Dessert Platters

\$48.00 pp. Plus Tax and 20% Gratuity

Includes Soda, Coffee and Tea

Add on Beverage Packages

Unlimited Beer and Wine \$20 pp

Unlimited Full Open Bar \$35 pp

Espresso and Cappuccino \$3 pp

*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 your server. All private function packages are 3-hour affairs.