

## **MP Silver Package**

(Not Available Friday or Saturday Nights)

### **Starters**

(Family Style)

Fried Calamari, Chicken Nachos, Brussels Sprouts

### **Salad**

Farmhouse Salad

### **Entrees (Choice of Three)**

#### **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

**\*\* Gluten Free Pasta Available**

#### **Atlantic Cod Francese**

Chatham Bay Cod, Red Bliss Whipped Potatoes, Sautéed Organic Baby Spinach,  
Lemon White Wine Sauce

#### **Jasmine Rice & Vegetable Bowl GF**

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

### **Dessert**

Dessert Platters

**\$42.00 pp. Plus Tax and 20% Gratuity**

Includes Soda, Coffee and Tea

\*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.