



## **MP Platinum Package**

(Monday through Sunday)

### **Family Style Starters**

#### **Farm to Table GF**

Crispy Brussel Sprouts, Shaved Prosciutto di Parma, Burrata, Crushed Pistachios, Spiced Fig Jam

#### **Crispy Avocado-Tuna Roll**

Market Place 'Ramen Style' Noodles, Sriracha Aioli, Pickled Ginger, Furikaki, Chopped Peanuts

#### **Charcuterie & Artisanal Cheese**

Dried Fruits, Honey, Walnuts, Grain Mustard, Grilled Bread

### **Salad**

#### **Farmhouse Salad GF/VEG**

### **Entrees**

*(Choice of Four)*

#### **Roasted Airline Chicken Breast GF**

Roasted Fingerling Potatoes, Seasonal Vegetables, Savory Pan Sauce

#### **Market Place Rigatoni Bolognese GF\*\***

Beef and Sweet Italian Sausage, Pomodoro Cream Sauce, Parmesan, Herb Ricotta

**\*\*Gluten Free Pasta Available Upon Request +\$2.50pp**

#### **Skillet Roasted Atlantic Salmon\* GF**

Root Vegetable Risotto, Salsa Verde, Crispy Parsnips

#### **Veggie Haystack GF/VEG**

Sticky Rice, Butternut Squash, Beets, Seasonal Vegetables, Shaved Brussel Sprouts, Red Cabbage, Spiced Chickpeas, Scallions, Salsa Verde

#### **Sesame Crusted Ahi Tuna\***

Ramen Style Noodles, Edamame & Avocado Salad, Ginger Scallion Vinaigrette

#### **Berkshire Pork Chop GF\***

Cauliflower Gratin, Braised Kale, Hot Honey, Local Apple

#### **12oz "Allen Brothers" NY Strip Steak\* GF Add Shrimp \$6**

Whipped Potatoes, Seasonal Vegetables, MP Steak Sauce

### **Dessert**

Dessert Platters

**\$68 per person Plus Tax and 20% Gratuity**

### **Add on Beverage Packages**

**Soda, Coffee, and Hot Tea \$4pp**

**Espresso and Cappuccino \$6pp**

**3 Hour Beer and Wine \$20pp**

**3 Hour Full Open Bar \$35pp**

**3 Hour Premium Open Bar \$45pp**

\*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.