



## **MP Silver Package**

(Not Available Friday or Saturday Nights)

### **Family Style Starters**

#### **Crispy Point Judith Calamari**

Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon

#### **Crispy Brussel Sprouts GF/VEG**

Roasted Garlic Aioli, VT Goat Cheese, Crushed Hazelnuts, Honey – Balsamic

#### **Market Place Blackened Chicken Nachos GF**

Blackened Chicken Breast, Blue Corn Tortilla Chips, Cheddar Cheese, Caramelized Onions, Guacamole  
Hot Cherry Peppers, Arugula, Truffle Aioli

### **Salad**

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

### **Entrees**

*(Choice of Three)*

#### **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\***

Root Vegetable Risotto, Salsa Verde, Crispy Parsnips

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

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

#### **Bistro Steak Frites\* GF**

Parmesan Frites, Truffle Aioli

#### **12oz Angus NY Strip Steak\* GF (+\$5per person)**

Whipped Potatoes, Seasonal Vegetables, MP Steak Sauce

### **Dessert**

Dessert Platters

**\$48 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 you server. All private function packages are 3-hour affairs.