



## Cocktail Party Options

Choose 4 Passed Appetizers & 2 Stationary Appetizers  
\$34 per person plus tax & gratuity

Add Raw Bar option to any package for an additional \$15 per person plus tax & gratuity

Add Sushi Bar option to any package for an additional \$18 per person plus tax & gratuity

Add Assorted Homemade Desserts to any package for an additional \$10 per person plus tax & gratuity

Add Coffee to any package for an additional \$2 per person plus tax & gratuity

## Passed Appetizer Options

### Sirloin Skewers

Toasted Sesame Seeds, Soy Ginger Glaze, Veggies

### Chicken Quesadillas

Caramelized Onions, Barbecue Sauce, Buttermilk Ranch

### Ahi Tuna Nachos

Sriracha Aioli, Furikake

### Artichoke Beignets

Truffle Aioli

### Smoked Salmon Toast

Pickled Red Onion, Everything Spice

### Crispy Sushi

Tuna or Crab

### Mini Crab Cakes

Chipotle Aioli

### Antipasto Skewers

Assorted Meats & Cheeses

### Shrimp Tempura

Dynamite Sauce

### Chicken & Waffle

Sriracha Maple Syrup

### Chicken Teriyaki Pot Sticker

Ginger Soy

### Roasted Vegetable Satay

Thai Peanut Sauce

### Crispy Cauliflower

Buffalo Sauce

### Mini Chicken Taco

Chipotle Crema

### Falafel

Tahini Sauce

### Parmesan Truffle Fries

Truffle Aioli

### Vegetable Spring Rolls

Thai Chili Sauce

### Crispy Pork Belly

Cider Gastrique

*\*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.*

Danbury • Brookfield • Newtown • Woodbury • Avon • Shelton • Litchfield • Shelton

MARKETHOSPITALITYGROUP.COM



## Stationary Appetizers

### Farm to Table **GF**

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

### Hickory Smoked Chicken Wings **GF**

House Buffalo, Smokey BBQ, Sweet & Spicy

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

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

### Crispy Point Judith Calamari

Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon

### Hummus & Falafel **GF**

Roasted Garlic Hummus, Tabbouleh Salad, Crumbled Feta, Grilled Naan Bread

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

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

### Build Your Own Taco Bar

Chicken, Tuna, Short Rib, Fresh Pico De Gallo, Avocado, Cilantro Crème, Cotija Cheese, Sliced Jalapeno's, House Made Salsa

## Additional Options

### Raw Bar

\$15 per person plus tax & gratuity

**West Coast Oysters**

**Blue Point Oysters**

**Jumbo Shrimp Cocktail**

Mignonette Sauce, Cocktail Sauce, Fresh Lemons

### Sushi Bar

\$18 per person plus tax & gratuity

**Spicy Tuna**

**Spicy Salmon**

**Crab Roll**

**Shrimp Tempura**

Wasabi, Pickled Ginger, Seaweed Salad, Soy Sauce

## Beverage Packages

**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.*

Danbury • Brookfield • Newtown • Woodbury • Avon • Shelton • Litchfield • Shelton

MARKETHOSPITALITYGROUP.COM