

# MARKET PLACE TAVERN

## Bronze Package

(Not Available Friday or Saturday Nights)

### Salad

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

Field Greens, Roasted Butternut Squash, Dried Cranberries, Crushed Pecans,  
VT Goat Cheese, Citrus Cider Vinaigrette

### Entrees

*(Choice of Three)*

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

Beef and Sweet Italian Sausage, Pomodoro Cream Sauce, Parmesan, Herb Ricotta  
**\*\*Gluten Free Pasta Available Upon Request +\$2.00pp**

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

Butternut Squash Risotto, Shaved Brussels Sprouts, Maple Bourbon Vinaigrette

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

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

#### **Skillet Roasted French Chicken Breast**

Fingerling Potatoes, Baby Carrots, Brussels Sprouts, Lemon-Herb Pan Gravy

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

Parmesan Frites, Black Truffle Aioli

### Dessert

Dessert Platters

**\$38 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.