

MARKET PLACE TAVERN

Gold Package

(Monday through Sunday)

Family Style Starters

Crispy Point Judith Calamari

Hot Cherry Peppers, Garlic Aioli, Pomodoro Sauce, Lemon

Crispy Brussel Sprouts GF/VEG

Roasted Garlic Aioli, Dried Cranberries, Vermont Goat Cheese, Crushed Pecans, VT Maple Reduction

Mediterranean Sampler GF*

House Made Falafel, Roasted Garlic Hummus, Tabbouleh Salad, Tahini Sauce, Grilled Naan Bread

Salad

Farmhouse Salad GF/VEG

Entrees

(Choice of Three)

Skillet Roasted French Chicken Breast GF

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

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

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

Sesame Crusted Ahi Tuna*

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

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

Red Bliss Whipped Potatoes, Baby Carrots, Rosemary Demi-Glace

Dessert

Dessert Platters

\$56 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.