

MARKET PLACE TAVERN

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, Dried Cranberries, Vermont Goat Cheese, Crushed Pecans, VT Maple Reduction

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)

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 +\$2.00pp**

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

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

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.