



GROUP DINING DINNER PACKAGES (GROUPS OF 15 OR MORE ONLY)

All group dining packages include: Entrée with accompaniments, salad with house-made ranch dressing, warm bread with honey butter, and choice of non-alcoholic beverage.
Tax or Gratuity is not included.

CLASSIC MARKET DINNER

26 / PERSON

Choose up to 4 entrée selections from the Classic Dinner Options below.

Ceasar Salad with choice of Grilled Chicken or Salmon
Asparagus Salad
Fettuccini Alfredo
Roasted Pork Loin
Meatloaf
Pepper Jack Chicken
Mango Pineapple Grouper
Baked Haddock

SIGNATURE MARKET DINNER

32 / PERSON

Choose up to 4 entrée selections from the Classic Dinner Options above, along with the additional Signature entrées listed below.

Fettuccini Alfredo with Chicken
Fettuccini Alfredo with Shrimp
Chicken Four Cheese Pasta
Gourmet Mac and Cheese
Fresh Grilled Salmon
Walnut Crusted Salmon
Haddock Florentine

PREMIER MARKET DINNER

40 / PERSON

Choose up to 4 entrée selections from the entire Group Dining Menu, along with the additional entrées listed below.

New York Strip Steak
Filet Mignon

**All steak options will be cooked to medium temperature.*





GROUP DINING DINNER MENU

DINNER SALAD ENTREES

Caesar Salad with Grilled Chicken or Salmon

Romaine lettuce, parmesan cheese, classic Caesar dressing, with choice of grilled chicken or salmon and a roasted garlic crostini.

Asparagus Salad

Grilled chicken breast served with mixed greens, grilled asparagus, artichokes, roasted tomatoes, feta cheese, and red onions.

PASTA ENTREES

Fettuccini Alfredo

Fettuccini with our creamy alfredo sauce, fresh garlic, and parmesan cheese. Garnished with fresh chopped parsley. Served with chicken or shrimp.

Chicken and Four Cheese Pasta

Bowtie pasta, parmesan, romano, mozzarella, and bleu cheeses with sauteed chicken and bell peppers tossed in a rich cream sauce.

Gourmet Mac and Cheese

Cavatappi pasta in a creamy cheese sauce combining mozzarella, pepper jack, and goat cheese tossed with grilled chicken, bacon, sundried tomatoes, fresh spinach, and red onion. Topped with panko crumbs. Takes Mac and Cheese to a new level.

SEAFOOD ENTREES

Baked Haddock

Baked Haddock Filet lightly seasoned and served with wild rice and fresh steamed vegetables.

Salmon - Grilled Fresh or Walnut Crusted

8oz salmon grilled fresh infused with olive oil and balsamic syrup and garnished with chives or encrusted in a sweet crushed walnut blend. Served with wild rice and fresh steamed vegetables.





GROUP DINING DINNER MENU

STEAK AND PORK

New York Strip

A 10oz CAB NY Strip grilled and served with natural juices, house-made mashed potatoes, and fresh steamed vegetables.

Filet Mignon

An 8oz CAB filet mignon with a red wine sauce served with house-made mashed potatoes and fresh steamed vegetables.

Roasted Pork Loin

Tender natural pork loin slow-cooked with our special seasoning blend topped with a Hawaiian mango chutney and served with house-made mashed potatoes and fresh steamed vegetables.

HOUSE SPECIALTIES

Meatloaf

Freshly baked meatloaf blended with spices, topped with ketchup. Accompanied by a savory beef gravy and served with house-made mashed potatoes and fresh steamed vegetables.

Pepper Jack Chicken

Tender 8oz chicken breast grilled and topped with caramelized onions and pepper jack cheese and served with house-made mashed potatoes and fresh steamed vegetables.

Mango Pineapple Grouper

8oz skinless grouper filet, a nice light white fish. Encrusted with pine nuts and fried crisp. Served with housemade mango/pineapple salsa, wild rice, and fresh steamed vegetables.

Haddock Florentine

Baked haddock filet topped with tender shrimp, roma tomatoes, leeks, and spinach in a creamy lobster sauce. Served with wild rice and fresh steamed vegetables.





APPETIZERS:

You can add appetizers to any dinner package if desired. Appetizer options are a la carte and priced separately from the packages (See [restaurant main dinner menu](#) for pricing):

Bruschetta

Stuffed Mushrooms

Spinach and Artichoke Dip.

Veggie, Cheese, Fruit, and Specialty Trays are priced individually based on the total number of servings.

DESSERT:

Warm peach cobbler or brownie sundae, both featuring our signature brown sugar/cinnamon ice cream and topped with whipped cream, can be added for \$4.00 per person to any dinner package.

Menu dessert offerings can be selected a la carte. Although we do not allow outside desserts, we do permit a special occasion cake for group dining events, and a \$1.00 per person cake fee would apply.

ALCOHOLIC BEVERAGES:

We are able to offer a full range of bar services, from open bar to beer and wine only. We will work with you individually to discuss your preferences and options. Drink menu prices apply.

PAYMENT

One check per party/group will apply unless alternate arrangements have been agreed upon at the time of booking.

The total amount of the bill is due at the end of the event. We accept all major credit cards and cash as payment.

Pricing is subject to change if this event is booked more than 30 days in advance.

*****PRICING DOES NOT INCLUDE TAX OR GRATUITY*****

For questions and booking:
events@marketstreetgrille.com or call
513-202-0200

Additional information can be found on our
[Plan Your Gathering](#) webpage.

