

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.

Choose 4 entrees total from our Classic, Signature, or Premier Market Dinner options below.

CLASSIC MARKET DINNER

28 / PERSON

Caesar Salad with choice of Grilled Chicken or Salmon Asparagus Salad Fettuccini Alfredo Grilled Pork Loin Meatloaf Pepper Jack Chicken Lemon Chicken Baked Haddock

SIGNATURE MARKET DINNER

34 / PERSON

Fettuccini Alfredo with Chicken Fettuccini Alfredo with Shrimp Fresh Grilled Salmon Walnut Crusted Salmon Haddock Florentine Grilled Chicken Pomodoro

PREMIER MARKET DINNER

43 / PERSON

New York Strip Filet Mignon Grilled Ribeye

*All steak options will be cooked to one temperature of your choice.





GROUP DINING DINNER MENU

DINNER SALAD ENTRÉES

Caesar Salad

Romaine lettuce, shaved Parmigiano-Reggiano cheese, classic Caesar dressing, and a roasted garlic crostini.

Asparagus Salad

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

PASTA ENTRÉES

Fettuccini Alfredo

Fettuccini with our homemade creamy Alfredo sauce, fresh garlic, and Parmigiano-Reggiano cheese. Served with chicken or shrimp.

Grilled Chicken Pomodoro

Grilled chicken with cherry tomatoes, spinach, onions, fresh basil, spaghetti, and tossed in a garlic butter and white wine sauce

SEAFOOD ENTRÉES

Baked Haddock

Baked Haddock Filet lightly blackened and served with wild rice and fresh daily vegetables.

Salmon - Grilled Fresh or Walnut Crusted

80z grilled salmon garnished with chive-infused olive oil and balsamic glaze or encrusted in a sweet crushed walnut blend. Served with wild rice and fresh daily vegetables.





GROUP DINING DINNER MENU

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 daily vegetables.

STEAK AND PORK

New York Strip

A 10 ounce center cut New York Strip served with mashed potatoes and fresh daily vegetables

Filet Mignon

An 8 ounce Barrel Cut Filet Mignon sitting atop of Bordelaise Sauce served with mashed potatoes and fresh daily vegetables.

Grilled Ribeye

14 ounce hand cut Ribeye topped with herb butter and port wine reduction served with mashed potatoes and fresh daily vegetables

Grilled Pork Loin

8oz tender pork loin grilled and topped with our mango chutney served with mashed potatoes and fresh daily vegetables

MARKET STREET CLASSICS

Meatloaf

Topped with savory beef gravy and ketchup served with mashed potatoes and fresh daily vegetables

Pepper Jack Chicken

Tender 80z chicken breast grilled and topped with caramelized onions and pepper jack cheese and served with mashed potatoes and fresh daily vegetables





KIDS MENU:

Children ages 4-10 are welcome to order from the below kids menu:

Hamburger - \$7 (Add cheese for \$1)
Chicken Tenders - \$8
Mac & Cheese - \$7
Grilled Chicken - \$7
Grilled Cheese - \$6
Spaghetti - \$6 (Add 1 meatball for \$1)
Kids Soda & Lemonade - \$1.50
Kids Milk & Juice - \$2.50

All entrees come with your choice of French fries or mixed vegetables except for Spaghetti and Mac n Cheese

APPETIZERS:

You can add appetizers to any dinner package if desired.

Appetizer options are a la carte and priced separately from the packages (See <u>restaurant main dinner menu</u> 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.

We understand that some celebrations call for a special cake! Outside desserts are welcome with a \$1 per person service fee.

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/CONFIRMATION

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.

GUEST HEAD COUNT POLICY

To ensure we plan the right space and staff size to make your event run smoothly, we require a 72 hour advance guest count confirmation.

We understand that numbers can shift, so we allow a 10% cushion. For example, if you confirm 40 guests but only 32 arrive, we reserve the right to charge for 36.

CANCELLATION / RESCHEDULE POLICY

There's no rental fee for our private space, but we do require you to meet a minimum food and beverage spend. This number will be based on your reserved head count, will be determined by our Event Manager, and communicated to you prior to your reservation being confirmed.

If you cancel your event, the deposit is refundable if the cancellation notice is received at least one week prior to the reservation date. Some exclusions apply.

If your party is large enough for the use of an entire private room, we require cancellation/ reschedule notice to be received at least 2 weeks prior to the reservation date for a full refund.



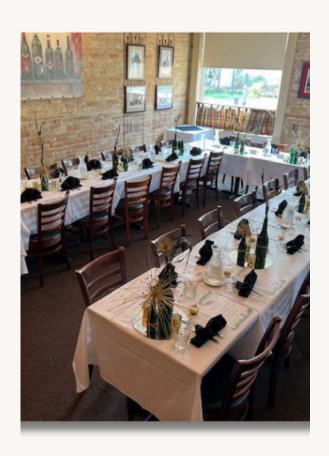


THE WALNUT ROOM

THE BRICK ROOM



ACCOMMODATES UP TO 40 GUESTS



ACCOMMODATES UP TO 50 GUESTS

***Pricing DOES NOT Include Tax
Or Gratuity***

Additional information can be found on our Plan Your Gathering webpage.

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

