



## 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

*8oz 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 8oz 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 [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.

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



ACCOMMODATES UP TO  
40 GUESTS

## THE BRICK ROOM



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](mailto:events@marketstreetgrille.com)  
or call 513-202-0200