



GROUP DINING • DINNER

Dinner Packages

All group dining packages include an entrée with accompaniments, salad with house-made ranch dressing, warm bread with honey butter, and choice of non-alcoholic beverage.

GROUPS OF 15 OR MORE • TAX & GRATUITY NOT INCLUDED

Choose four entrées 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

- Filet Mignon
- Grilled Ribeye
- New York Strip

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



GROUP DINING • SELECTIONS

Dinner Menu

◆ 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

8 oz 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.

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.



GROUP DINING • SELECTIONS

Dinner Menu

◆ Steak & Pork

Filet Mignon

An 8-ounce barrel-cut Filet Mignon sitting atop 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.

New York Strip

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

Grilled Pork Loin

8 oz 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 8 oz chicken breast grilled and topped with caramelized onions and pepper jack cheese, served with mashed potatoes and fresh daily vegetables.



GROUP DINING • ADDITIONS

Enhancements

◆ Kids Menu

Children ages 4–10 are welcome to order from the kids menu below.

• Hamburger (<i>add cheese +\$1</i>)	\$7	• Grilled Cheese	\$6
• Chicken Tenders	\$8	• Spaghetti (<i>add 1 meatball +\$1</i>)	\$6
• Mac & Cheese	\$7	• Kids Soda & Lemonade	\$1.50
• Grilled Chicken	\$7	• Kids Milk & Juice	\$2.50

All entrées come with your choice of French fries or mixed vegetables, except for Spaghetti and Mac & Cheese.

◆ Appetizers

Add appetizers to any dinner package if desired. Appetizer options are à la carte and priced separately from the packages — see our 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.

◆ Bar Service

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.



GROUP DINING • GOOD TO KNOW

Booking & Event Policies

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

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

There's no rental fee for our private space, but we do require you to meet a minimum food and beverage spend. This number is based on your reserved head count, is determined by our Event Manager, and is 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 or reschedule notice at least 2 weeks prior to the reservation date for a full refund.



GROUP DINING • OUR SPACES

Private Dining Rooms

The Walnut Room



ACCOMMODATES UP TO
40 GUESTS

The Brick Room



ACCOMMODATES UP TO
50 GUESTS

PRICING DOES NOT INCLUDE TAX OR GRATUITY

FOR QUESTIONS & BOOKING

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