

MARKET PLACE TAVERN EST. 1812

MP Dinner Gold Package

Salad

Tavern Or Caesar Salad

Appetizers

Crispy Point Judith Calamari,
Crispy Brussels Sprouts, Meat & Cheese Board, Chicken Nachos

Entrees

(Choice of 4)

Grilled Atlantic Salmon

Georgia Stone Ground Grits, Sautéed Baby Spinach, Bourbon Glaze

Pan Roasted "Free Bird" Airline Chicken

Spanish Chorizo Sweet Potato Hash, Crispy Brussels Sprouts, Pan Sauce

"Allen Brothers" 12oz NY Strip GF

Whipped Red Bliss Potatoes, Heirloom Baby Carrots, Brown Butter Sauce

Rigatoni Bolognese GF*

Slow Cooked Bolognese Sauce, Herbed Ricotta, Aged Parmesan

*Gluten Free Pasta Upon Request \$2

Togarashi Ahi Tuna

Kimchi Aioli, Zoodles, Cabbage Slaw, Thai Ginger Glaze

Cantina Rice Bowl GF/VEG/VEGAN**

Brown Rice, Cashew Crema, Ancho Chili, Corn Black Bean Salsa, Guacamole, Plantain Chips

\$42.00 pp. Plus Tax and 20% Gratuity

Includes Soda, Coffee and Tea

Dessert Platters

Add on Beverage Packages

Unlimited Beer and House Wine \$20 pp

Mimosa & Sangria Package \$20 pp

Unlimited Open Bar \$35 pp

Espresso and Cappuccino \$3 pp

*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 your server. All private function packages are 3-hour affairs.