



Brunch Sample Menu 1

FIRST COURSE

(Choice of...)

Market Place Salad or Seasonal Soup

SECOND COURSE

(Choice of...)

Market Omelet

Spinach, Mushrooms, Asparagus, Caramelized Onions, Cheddar Cheese, Mixed Green Salad

French Toast

Fresh Berries, Vermont Pure Maple Syrup, Whipped Cream, MP Breakfast Potatoes

“Free Bird” Chicken Marsala

Roasted Garlic Mashed Potatoes, Wild Mushrooms, Marsala Wine Sauce

Organic Kale & Acorn Squash Ravioli

Cipollini Onions, Roasted Butternut Squash, Shallots, Pecan Brown Butter Sauce

Third Course

Assorted Dessert Platters

Served Family Style

\$33.00 pp. Plus Tax and 20% Gratuity

Unlimited Soda, Coffee and Tea

\$14.00 pp. Unlimited Mimosas & Bloody Marys Unlimited Soda, Coffee and Tea





Brunch Sample Menu 2

FIRST COURSE

(Choice of...)

Market Place Salad or Seasonal Soup

SECOND COURSE

(Choice of...)

Maine Lobster & Sherry Scented Leek Quiche

Assorted Fruit Salad

Maryland Crab Cakes Eggs Benedict

Poached Cage Free Eggs, Hollandaise Sauce, Toasted English Muffin, MP Breakfast Potatoes

Farmer's Risotto

Mushrooms, Organic Baby Spinach, Roasted Cherry Tomatoes, Fresh Ricotta, Fine Herbs

Smoked Salmon Flatbread

Herb Cream Cheese, Norway Smoked Salmon, Shaved Red Onions, Capers,
Fresh Cracked Black Pepper

Third Course

Assorted Dessert Platters

Served Family Style

\$38.00 pp. Plus Tax and 20% Gratuity

Unlimited Soda, Coffee and Tea

\$14.00 pp. Unlimited Mimosas & Bloody Marys Unlimited Soda, Coffee and Tea





Brunch Sample Menu 3

FIRST COURSE

(Choice of...)

Market Place Salad or Seasonal Soup

SECOND COURSE

(Choice of...)

French Toast

Fresh Berries, Vermont Pure Maple Syrup, Whipped Cream, MP Breakfast Potatoes

Market Place "Famous" Rigatoni Bolognese

Pomodoro Tomato-Cream, Beef, Milk-Fed Veal, Sweet Italian Sausage,
Grana Padano Parmigiano Cheese, Fine Herbs, Fresh Ricotta

MP Frittata

Sautéed Mushrooms, Bacon, Asparagus, Cheddar Cheese, MP Breakfast Potatoes

Brunch Burger

Aged Vermont White Cheddar, Bibb Lettuce, Beefsteak Tomatoes, Sunny Side Up Egg,
Applewood Smoked Bacon, Garlic Aioli, Tater Tots

Third Course

Assorted Dessert Platters

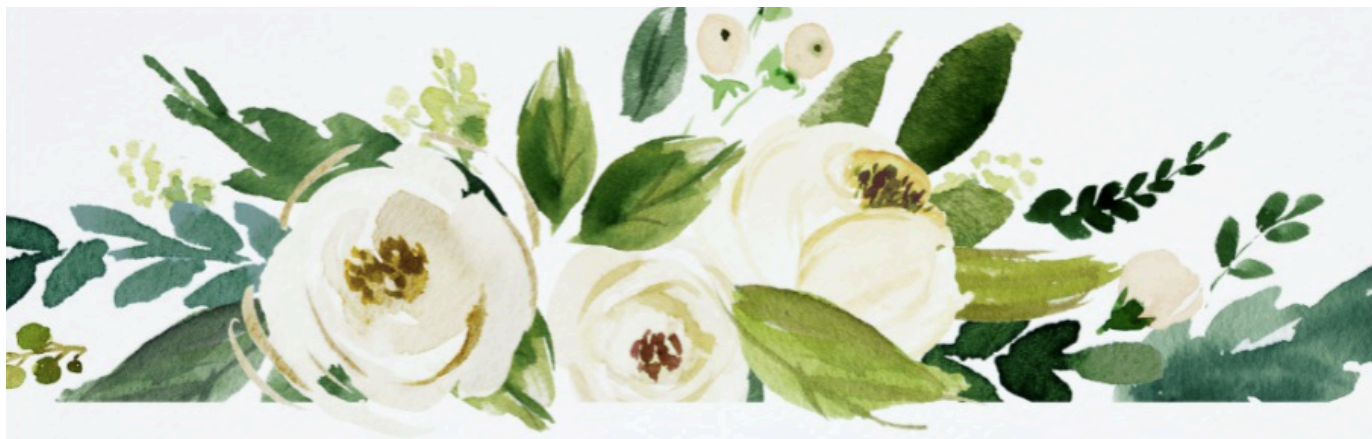
Served Family Style

\$30.00 pp. Plus Tax and 20% Gratuity

Unlimited Soda, Coffee and Tea

\$14.00 pp. Unlimited Mimosas & Bloody Marys Unlimited Soda, Coffee and Tea





Bronze Package

(Not Available On Friday and Saturday Nights)

FIRST COURSE

(Choice of...)

Market Place Salad or Seasonal Soup

SECOND COURSE

(Choice of...)

“Free Bird” Chicken Marsala

Roasted Garlic Mashed Potatoes, Wild Mushrooms, Marsala Wine Sauce

Roasted Cauliflower Parmesan Risotto

Crispy Leeks, Shaved Grana Padano Cheese, Fresh Ricotta, Fine Herbs

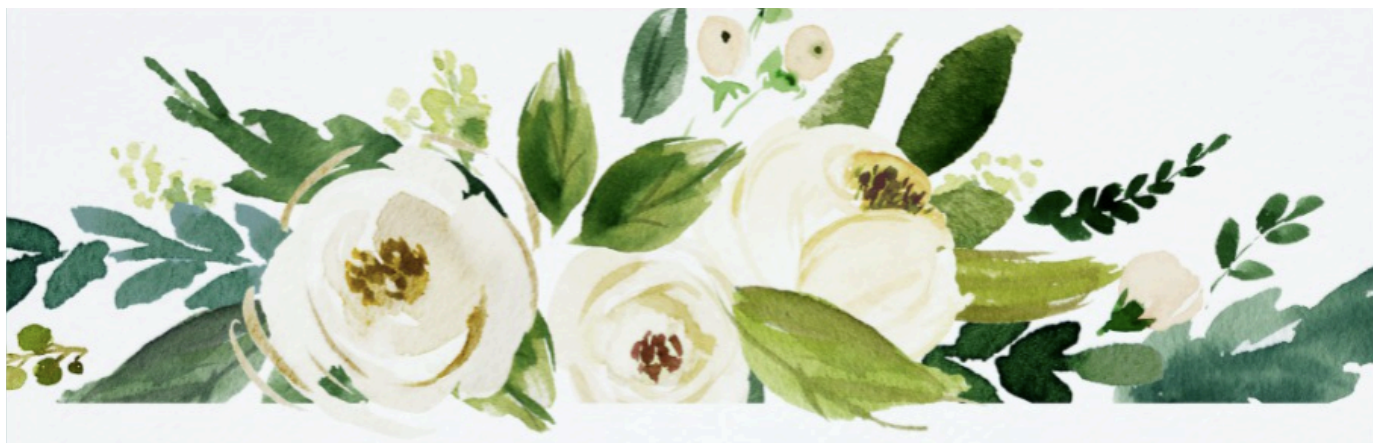
Market Place Sole Piccata

Wild Rice Pilaf, Sautéed Organic Curly Kale, Lemon White Wine Caper Sauce

“Grilled Coconut Red Curry” “Berkshire” Pork Tenderloin

Whole Grain Mustard Creamed Corn, Crispy Brussel Sprouts

\$32.00 pp. Plus Tax and 20% Gratuity
Unlimited Soda, Coffee and Tea



Silver Package

(Not Available On Friday and Saturday Nights)

FIRST COURSE

(Choice of...)

Market Place Salad or Seasonal Soup

SECOND COURSE

(Choice of three...)

“Free Bird” Chicken Marsala

Roasted Garlic Mashed Potatoes, Wild Mushrooms, Marsala Wine Sauce

Market Place “Famous” Rigatoni Bolognese

Pomodoro Tomato-Cream, Beef, Milk-Fed Veal, Sweet Italian Sausage,
Grana Padano Parmigiano Cheese, Fine Herbs, Fresh Ricotta

Organic Kale & Acorn Squash Ravioli

Cipollini Onions, Roasted Butternut Squash, Shallots, Pecan Brown Butter Sauce

Shiraz-Rosemary Marinated Kobe Flat Iron Steak “Frites”

House-Cut Herb Wedge Fries, Sautéed Mushrooms, Himalayan Sea Salt

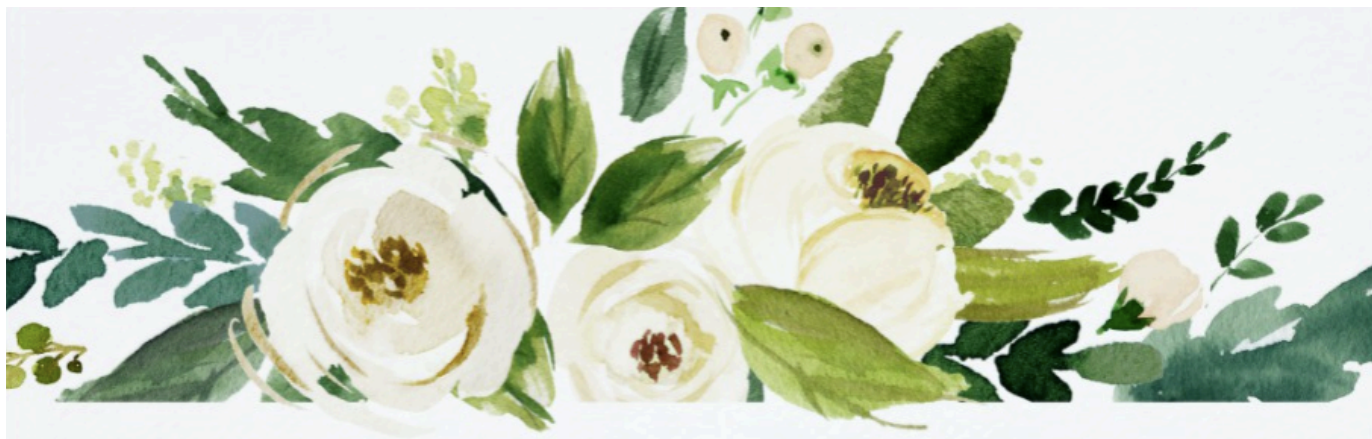
Grilled Scottish Salmon

Wild Rice Pilaf, Sautéed Organic Curly Kale, Maple Dijon Glaze, Micro Greens

Autumn Vegetables & Noodles

Turnips, Parsnips, Sweet Potatoes, Tofu, Rice Noodles, Coconut Red Curry Sauce,
Scallions, Crushed Hazelnuts

\$37.00 pp. Plus Tax and 20% Gratuity
Unlimited Soda, Coffee and Tea



Gold Package

FIRST COURSE

(Served Family Style)

Fried Calamari, Chicken Nachos, Brussels Sprouts

SECOND COURSE

(Choice of...)

Market Place Salad or Seasonal Soup

THIRD COURSE

(Choice of three...)

Skillet Roasted "Free Bird" Chicken Breast

Fingerling Potatoes, Cherry Tomatoes, Sautéed Mushrooms, Capers, Natural Pan

Market Place "Famous" Rigatoni Bolognese

Pomodoro Tomato-Cream, Milk-Fed Veal, Sweet Italian Sausage,
Grana Padano Parmigiano Cheese, Fine Herbs, Fresh Ricotta

Organic Kale & Acorn Squash Ravioli

Cipollini Onions, Roasted Butternut Squash, Shallots, Pecan Brown Butter Sauce

Peppercorn "Medley" Crusted Ahi Tuna*

Marketplace Style "Ramen Noodles", Roasted Savoy Cabbage "Slaw", Hoisin Sweet Chili, Sriracha Aioli

Stonington, CT Sea Scallops

Parmesan Sweet Corn Risotto, Cipollini Onions, Roasted Autumn Vegetables, Pomegranate Reduction

Grilled Coconut Red Curry "Berkshire" Pork Tenderloin

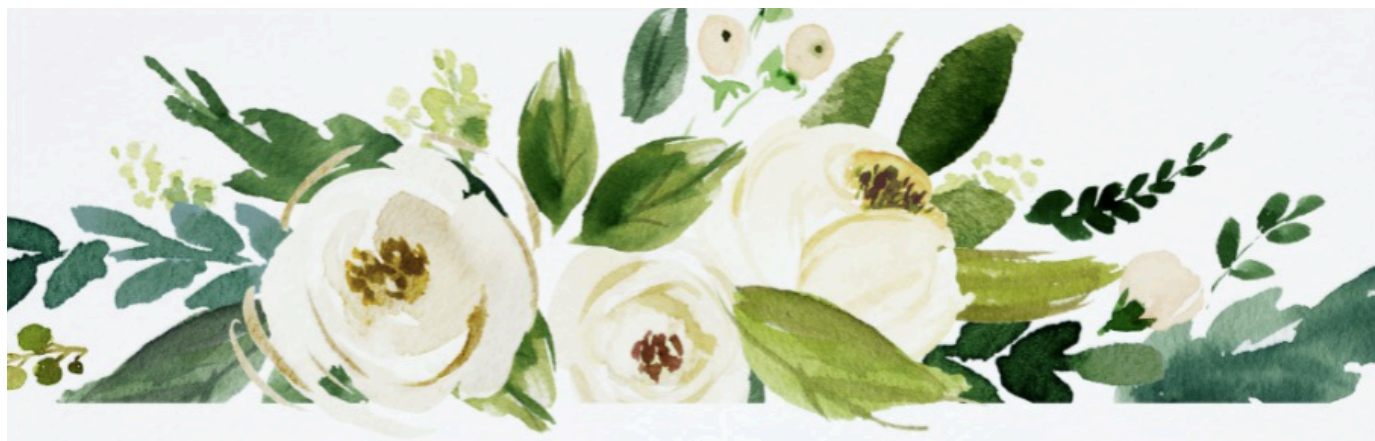
Whole Grain Mustard Creamed Corn, Crispy Brussel Sprouts

Shiraz-Rosemary Marinated Kobe Flat Iron Steak "Frites" *

House-Cut Herb Wedge Fries, Sautéed Mushrooms, Himalayan Sea Salt

\$42.00 pp. Plus Tax and 20% Gratuity

Unlimited Soda, Coffee and Tea



Platinum Package

FIRST COURSE

(Served Family Style, Choice of Three)

Crispy Point Judith Calamari

Hot Cherry Peppers, Chipotle Aioli, Roasted Garlic Pomodoro Sauce

Crispy Brussels Sprouts

Vermont Maple Crème, Dried Cranberries, Grated Manchego Cheese, Pumpkin Seeds, Himalayan Sea Salt

Market Place “Blackened” Chicken Nachos

Blue Corn Chips, Hot Cherry Peppers, Cheddar Cheese, Caramelized Onions, Guacamole, Cilantro Lime Crème, Arugula

Vegetarian Mediterranean Sampler

Falafel, Roasted Beet Hummus, Cucumber Artichoke & Roasted Red Pepper Salad, Cornichons, Olives, Garlic Naan Bread, Olive Oil

SECOND COURSE

Market Place Salad

THIRD COURSE

(Choice of Four...)

Rosemary-Apple Cider Braised “Free Bird” Half Chicken

Caramelized Apples - Brussel Sprouts - Fingerling Potatoes Skillet

Organic Kale & Acorn Squash Ravioli

Cipollini Onions, Roasted Butternut Squash, Shallots, Pecan Brown Butter Sauce

Market Place “Famous” Rigatoni Bolognese

Pomodoro Tomato-Cream, Milk-Fed Veal, Sweet Italian Sausage, Grana Padano Parmigiano Cheese, Fine Herbs, Fresh Ricotta

Peppercorn “Medley” Crusted Ahi Tuna*

Marketplace Style “Ramen Noodles”, Roasted Savoy Cabbage “Slaw”, Hoisin Sweet Chili, Sriracha Aioli

Grilled Scottish Salmon*

Wild Rice Pilaf, Sautéed Organic Curly Kale, Maple Dijon Glaze, Micro Greens

“Grilled Coconut Red Curry” Berkshire “Pork Tenderloin

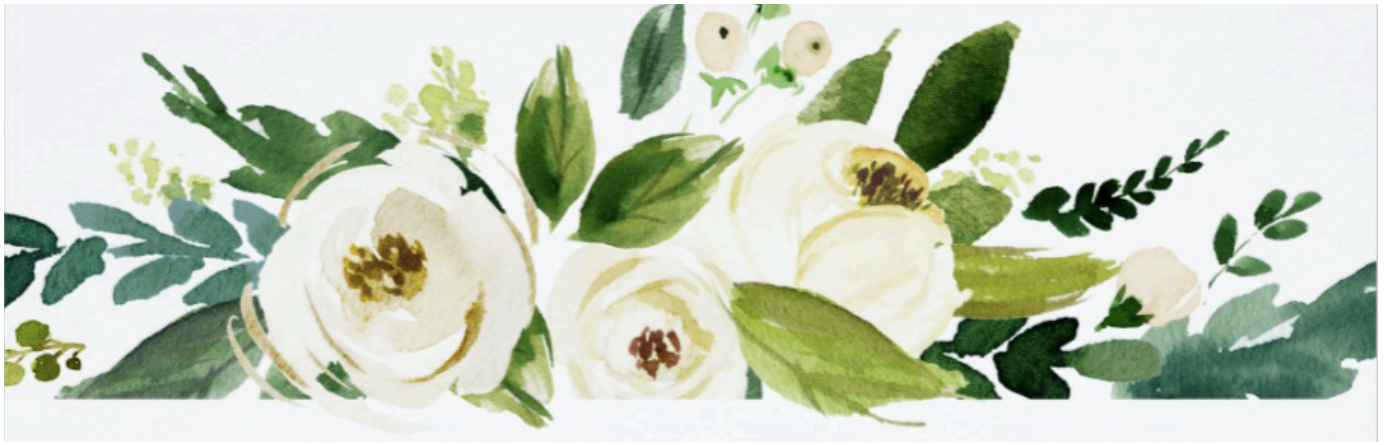
Whole Grain Mustard Creamed Corn, Crispy Brussel Sprouts

“Allen Brother’s” New York Strip* (12 ounce)

Roasted Garlic Mashed Potatoes, Organic Baby Carrots, Himalayan Sea Salt

\$49.00 pp. Plus Tax and 20% Gratuity

Unlimited Soda, Coffee and Tea • Includes Dessert Platters



Menu Upgrades

Priced Per Person

Appetizer

Charcuterie Board \$5.

Whole Grain Mustard, Olives, Cornichons, Grilled Bread

Cheese Board \$5.

Fruit Preserves, Wild Honey, Dried Fruits, Toasted Nuts, Grilled Bread

Charcuterie & Cheese Board \$9.

Pasta Appetizer Course \$5.

Fresh Mozzarella \$5.

Vine Ripe Tomato & Basil

Desserts

Seasonal Fruit Platter \$4

Assorted Cookie Tray \$3

Additional Dessert Platters \$4

Miniature Pastries \$3

Beverage Packages For 3 Hours

Unlimited Beer and Wine \$20

Unlimited Full Open Bar \$40

Espresso and Cappuccino \$3