

A photograph showing a menu card with a yellow top and black bottom, a silver fork resting on a white napkin, and a floral arrangement with red flowers and greenery in the upper left corner. The menu card lists items like 'CLASSIC WEDDING' and 'Entree (Choice of)'.

MENUS

LOCALLY UNIQUE

We take pride in using fresh, locally sourced ingredients in unique ways that will wow your guests. Choose from a variety of dining packages that will best suit your event. From a causal business luncheon to a formal dinner with a cocktail reception, we have the right menu for you. Let us help customize your event for an unforgettable experience.





HORS D'OEUVRE'S & CANAPES

-ORDER BY THE DOZEN-

Coconut Shrimp Arancini | \$4.00 ea

Potato and Raclette Croquette | \$2.50 ea

Mini Truffle Grilled Cheese | \$3.00 ea

Southwest Chicken Eggrolls | \$3.00 ea

Cucumber and Smoked Salmon Maki | \$3.50 ea

Philly Cheesesteak Maki | \$3.50 ea

Smoked Gouda and Bacon Poppers| \$3.00 ea

Prime Beef Sliders with Aged Cheddar | \$3.00 ea

Caprese Skewers | \$2.50 ea

Anti Pasto Skewers | \$3.00 ea

Jumbo Chilled Shrimp| \$4.00 ea

Focaccia Bruschetta | \$2.50 ea

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$38 PASSED APPETIZER PACKAGE

(TWO HOURS)

-SELECT FIVE-

- Coconut and Shrimp Arancini**
- Gruyere Croquettes**
- Mini Truffle Grilled Cheese**
- Southwest Chicken Eggrolls**
- Cucumber and Smoked Salmon Maki**
- Philly Cheesesteak Maki**
- Smoked Gouda and Bacon Poppers**
- Prime Beef Sliders with Aged Cheddars**
- Caprese Skewers**
- Antipasto Skewers**
- Focaccia Bruschetta**
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- Coconut Macaroons**
- Walnut Brownie Bites**
- Lemon Black Cherry Tarts**

PLATTERS

-SERVES TWELVE-

Antipasto | \$99

Artisan Cheese & House Made Cured Meats, Olives, Peppers

Crudite | \$60

Various Vegetables & Sauces

Petit Fours | \$75

Chef's Choice Assortment of Mini Desserts

Jumbo Chilled Shrimp | \$99

Cocktail Sauce

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$42 PASSED APPETIZER PACKAGE

(TWO HOURS)

-SELECT SIX-

Coconut and Shrimp Arancini
Gruyere Croquettes
Mini Truffle Grilled Cheese
Southwest Chicken Eggrolls
Cucumber and Smoked Salmon Maki
Philly Cheesesteak Maki
Smoked Gouda and Bacon Poppers
Prime Beef Sliders with Aged Cheddars
Caprese Skewers
Anti Pasto Skewers
Focaccia Bruschetta

Coconut Macaroons
Walnut Brownie Bites
Lemon Black Cherry Tarts

PLATTERS

-SERVES TWELVE-

Antipasto | \$99

Artisan Cheese & House Made Cured Meats, Olives, Peppers

Crudite | \$60

Various Vegetables & Sauces

Petit Fours | \$75

Chef's Choice Assortment of Mini Desserts

Jumbo Chilled Shrimp | \$99

Cocktail Sauce

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$32 LUNCH MENU

FIRST COURSE

-SELECT ONE-

Croquettes

Yukon Gold Potato, Raclette Cheese

Market House Salad

Baby Field Greens, Marinated Tomatoes,
Pecorino, White Balsamic Vinaigrette

Tomato & Basil Soup GF

SECOND COURSE

-SELECT THREE-

Chicken Salad

Bibb Lettuce, Apricots, Almonds, Aioli

Quiche

Spinach, White Asparagus,
Manchego, Country Romesco

Open-Faced Corned Beef & Pastrami

Dijon, Swiss, Country Loaf

Thai Protein Bowl

Broccoli, Cabbage, Scallion,
Cashew, Forbidden Rice, Tiger Shrimp,
Sweet Chili Vinaigrette

THIRD COURSE

-SELECT ONE-

House-Made Ice Cream

House-Made Sorbet

Chocolate Chip Cookies & Brownies to Share

-Coffee, Tea and Soda Service Included-

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$42 LUNCH MENU

FIRST COURSE

-SELECT THREE-

Croquettes

Yukon Gold Potatoes, Raclette Cheese

Bibb Salad GF

Tangelos, Cambozola, Apricot,
Tangelo Vinaigrette

House-Made Charcuterie

Mustard, Housemade Pickles

Tomato & Basil Soup GF

SECOND COURSE

-SELECT THREE-

Faroe Island Salmon Salad GF

Edamame, Cabbage, Avocado, Sunflower Shoots,
Hijiki, Sesame Miso Dressing

Amish Chicken Breast

Braised Kale, Cippolini Onions, Natural Jus

Petite Filet

Fries, Bernaise

Avocado Toast

Crab, Side-Salad

THIRD COURSE

-SELECT ONE-

House-Made Ice Cream

House-Made Sorbet

Chocolate Chip Cookies & Macaroons

Chocolate Banana Bread Pudding

-Coffee, Tea and Soda Service Included-

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$45 DINNER MENU

FIRST COURSE

-SELECT TWO-

Potato Croquettes
Raclette Cheese

Market House Salad
Baby Field Greens, Marinated Tomatoes,
Pecorino, White Balsamic Vinaigrette

Tomato & Basil Soup GF

SECOND COURSE

-SELECT THREE-

Oven Roasted Salmon
Baby Carrots, English Peas,
Sun Dried Tomato Crema

Farfalle Pesto
Broccoli Pesto, Goat Cheese,
Sundried Tomatoes, Cream

Roasted Organic Amish Chicken
Braised Kale, Cippolini Onions,
Natural Jus

Bistro Steak GF
New York Strip, House-made Fries,
Bernaise sauce

THIRD COURSE

-SELECT ONE-

Petit Fours
Chef's Choice of Mini Desserts

House-Made Sorbet

House-Made Ice Cream

-Coffee, Tea and Soda Service Included-

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$60 DINNER MENU

FIRST COURSE

-SELECT THREE-

Bibb Salad GF

Tangelos, Cambozola, Apricot,
Tangelo Vinaigrette

Caesar GF

Little Gem Lettuce, Bocarone,
Parmesan Ficelle, Pecorino

Tuna Tartare

Avocado, Citrus, Hijiki

Tomato & Basil Soup GF

SECOND COURSE

-SELECT THREE-

Pork Milanese

Baby Arugula, Marinated Tomato, Pecorino

Lemon Sole

Shaved Asparagus, Arugula,
Lemon, Dill Beurre Blanc

Roasted Organic Amish Chicken

Braised Kale, Cippolini Onions, Natural Jus

Farfalle Pesto

Broccoli Pesto, Goat Cheese,
Sundried Tomatoes, Cream

Filet

Herb Roasted Steak Fries,
Thyme, Bone Marrow, Bernaise

DESSERT

-SELECT ONE-

Petit Fours

Chef's Choice of Mini Desserts

House-Made Sorbet

Chocolate Banana Bread Pudding

-Coffee, Tea and Soda Service Included-

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$28 BRUNCH MENU

-Plated Entrées are Served with Bread-

SHARED FIRST COURSE

-CHOICE OF-

Breakfast Flatbread

Caramelized Onions, Bacon, Fontina Cheese, Fried Egg

Potato Croquettes

Raclette Cheese

SECOND COURSE

-CHOICE OF-

Bacon and Eggs

Sunny Side Up with House-cured Bacon

Quiche

Spinach, White Asparagus, Manchego, Country Romesco

Smoked Salmon Benedict

Poached Egg, English Muffin, Hollandaise, Petite Salad

French Toast

Brioche, Fresh Berries, Maple Syrup

\$16 CHILDREN'S BRUNCH MENU

-10 AND UNDER-

FIRST COURSE

Fruit Cup

SECOND COURSE

-CHOICE OF-

Pancakes

Side of Bacon or Sausage

Scrambled Eggs

Side of Bacon or Sausage

-Coffee, Tea and Soda Service Included-

seasonal menu and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$42 LUNCH BUFFET MENU

-SELECT TWO ENTRÉES, ONE SALAD AND ONE DESSERT-

SALAD

-SELECT ONE-

Bibb Salad GF

Tangelos, Cambozola, Apricot,
Tangelo Vinaigrette

Market House Salad

Baby Field Greens, Marinated Tomatoes,
Pecorino, White Balsalmic Vinaigrette

Caesar GF

Little Gem Lettuce, Bocarone,
Parmesan Ficelle, Pecorino

ENTRÉES

-SELECT TWO-

Roasted Organic Amish Chicken

Braised Kale, Cippolini Onions, Natural Jus

Farfalle Pesto

Broccoli Pesto, Goat Cheese,
Sundried Tomatoes, Cream

Oven Roasted Salmon

(additional \$4 per person)

Baby Carrots, English Peas,
Sun Dried Tomato Crema

DESSERT

-SELECT ONE-

Chocolate Banana Bread Pudding

Petit Fours

Chef's Choice of House-made Petite Sweets

-Coffee, Tea and Soda Service Included-

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$45 DINNER BUFFET MENU

-SELECT TWO ENTRÉES, ONE SALAD AND ONE DESSERT-

SALAD

-SELECT ONE-

Bibb Salad GF

Tangelos, Cambozola, Apricot,
Tangelo Vinaigrette

Market House Salad

Baby Field Greens, Marinated Tomatoes,
Pecorino, White Balsalmic Vinaigrette

Caeser Salad

Little Gem Lettuce, Bocarone,
Parmesan Ficelle, Pecorino

ENTRÉES

-SELECT TWO-

Roasted Organic Amish Chicken

Braised Kale, Cippolini Onions, Natural Jus

Farfalle Pesto

Broccoli Pesto, Goat Cheese,
Sundried Tomatoes, Cream

Oven Roasted Salmon

(additional \$4 per person)

Baby Carrots, English Peas,
Sun Dried Tomato Crema

DESSERT

-SELECT ONE-

Chocolate Banana Bread Pudding

Petit Fours

Chef's Choice of Mini Desserts

-Coffee, Tea and Soda Service Included-

seasonal menu items and pricing subject to change



MARKET HOUSE
ON THE SQUARE

\$60 DINNER BUFFET MENU

-SELECT TWO ENTRÉES, ONE SALAD, ONE DESSERT AND ONE SIDE-

SALAD

-SELECT ONE-

Bibb Salad GF

Tangelos, Cambozola, Apricot,
Tangelo Vinaigrette

Market House Salad

Baby Field Greens, Marinated Tomatoes,
Pecorino, White Balsalmic Vinaigrette

Caeser Salad

Little Gem Lettuce, Bocarone,
Parmesan Ficelle, Pecorino

ENTRÉES

-SELECT TWO-

Roasted Organic Amish Chicken

Braised Kale, Cippolini Onions, Natural Jus

Farfalle Pesto

Broccoli Pesto, Goat Cheese,
Sundried Tomatoes, Cream

Faroe Island Salmon GF

Roasted Root Vegetables, Whole Grain Mustard

DESSERT

-SELECT ONE-

Chocolate Banana Bread Pudding

Petit Fours

Chef's Choice of Mini Desserts

SIDES

-SELECT ONE-

Fontina & Potato Gratin GF

Truffle and Scallion Mac & Cheese

Caramelized Brussels Sprouts GF

Roasted Root Vegetables GF

-Coffee, Tea and Soda Service Included-

seasonal menu and pricing subject to change

PRIVATE DINING BEVERAGE PACKAGES

TIER #1: BEER & WINE ONLY
Two Hours: \$30 Per Person
Three Hours: \$40 Per Person

-SELECT 4 OF EACH-

Beer

Amstel Light, Corona, Heineken, Miller Lite, Sam Adams

Wine

-WHITE WINES AND ROSÉ-

Domaine La Croix Belle

Chardonnay, Côte de Thongue, France, 2016 | \$40

Alois Lageder

Pinot Grigio, Alto Adige, Italy, 2016 | \$48

Tangent

Sauvignon Blanc, Edna Valley, California 2015 | \$40

Dr. Loosen

Reisling, Mosel Valley, Germany, 2015 | \$40

Marqués de Cáceres

Rosé, Rioja Spain, 2015 | \$30

-RED WINES-

Rainstorm

Pinot Noir, Willamette Valley, Oregon, 2013 | \$44

R8 Wine Co.

Cabernet, California, 2013 | \$40

Georges Vigouroux Gouleyant

Malbec, Cahors, France, 2015 | \$40

Mazzoni

Super Tuscan, Tuscany, Italy, 2012 | \$40

-SPARKLING WINES-

Rivarose

Sparkling Rosé, Côtes du Provence, France, NV | \$32

Fantinel

Prosecco, Italy | \$36

TIER #2: CALL BRAND SPIRITS
Two Hours: \$40 Per Person
Three Hours: \$50 Per Person

BEER & WINE PACKAGE SELECTION ABOVE PLUS:

SPIRITS

Vodka | Tito's, Absolute

Gin | Beefeater, Tanqueray

Rum | Bacardi Silver, Sailor Jerry

Whiskey | Buffalo Trace Bourbon, Rittenhouse Rye

Tequila | Chinaco

Scotch | Johnnie Walker Red

BEER

Murphy's Stout, Anti Hero IPA,
New Planet Gluten Free Pale Ale

TIER #3: PREMIUM BRAND LIQUOR
Two Hours: \$50 Per Person,
Three Hours: \$60 Per Person

CALL PACKAGE SELECTIONS PLUS:

SPIRITS

Vodka | Grey Goose, Kettle One

Gin | Bombay Sapphire, Hendricks

Rum | Mount Gay, Captain Morgan

Whiskey | Bulleit Bourbon, Bulleit Rye

Tequila | Patron, Don Julio Reposado

Scotch | Johnnie Walker Black, Glenlivet 12

CHAMPAGNE & SPARKLING WINE

GLASS / BOTTLE	
J.M. Monmousseau Blancs de Blancs, Touraine Cuvée J.M. Loire Valley, France, NV	12 / 48
Fantinel Prosecco, Friuli, Italy, NV	10 / 38
Rivarose Sparkling Rosé, Côtes Du Provence, France, NV	9 / 32
Chandon Brut Classic, Napa Valley, California, NV, Split	15

BOTTLES

Bollinger Rosé Champagne, France, NV	150
Duval Leroy Champagne, France, NV	85
Piper-Heidsieck Champagne, France, NV	80
Veuve Clicquot Champagne, France, NV	100
Dom Pérignon Champagne, France, 2004	240
Schramsberg Blancs de Blancs, Calistoga, California, 2013	75

ROSÉ

QUARTINO / BOTTLE	
Domaine Lafage Miraflores Grenache, Mourvèdre, Carignan, Côtes Du Roussillon, France, 2016	12 / 44
Chapoutier Belleruche Grenache, Cinsaut, Syrah, Côtes Du Rhône, France, 2016	11 / 40
Marqués de Cáceres Tempranillo, Garnacha Tinta, Rioja, Spain, 2016	8 / 30



WHITE

QUARTINO / BOTTLE

Tangent Sauvignon Blanc, Edna Valley, California, 2015	11 / 40
Château de Sancerre Sauvignon Blanc, Loire Valley, France, 2016	16 / 64
Wairau River Sauvignon Blanc, Marlborough, New Zealand, 2016	13 / 48
Westrey Pinot Gris, Willamette Valley, Oregon, 2015	14 / 56
Alois Lageder Pinot Grigio, Alto Adige, Italy, 2016	13 / 50
Anselmi Soave Garganega Blend, Veneto, Italy, 2013	15 / 58
Dr. Loosen Riesling, Mosel Valley, Germany, 2015	11 / 40
Garzon Albariño, Garzón, Uruguay, 2016	10 / 38
Domaine La Croix Belle Chardonnay, Côte de Thongue, France 2016	11 / 40
White Hart Chardonnay, Central Coast, California, 2015	14 / 56
Terlato Chardonnay, Russian River, California, 2014	16 / 64

BOTTLES

Galerie Sauvignon Blanc, Knights Valley, California, 2014	60
J. Hofstadter Pinot Grigio, Alto Adige, Italy, 2015	50
Trefethen Dry Riesling, Napa Valley, California, 2016	50
Cambria Viognier, Santa Maria, California, 2015	40
Michel Picard Vouvray, Loire Valley, France, 2015	40
Chateau Montelena Chardonnay, Napa Valley, California, 2014	98
Kistler McCrea Vineyard Chardonnay, Sonoma Coast, California, 2013	150
Flowers Chardonnay, Sonoma Coast, California, 2015	85

RED

QUARTINO / BOTTLE

Rainstorm Pinot Noir, Willamette Valley, Oregon, 2013	12 / 44
Rodney Strong Pinot Noir, Russian River Valley, California, 2014	15 / 58
Georges Vigouroux Malbec, Cahors, France, 2015	11 / 40
Colle Del Duca Montepulciano d'Abruzzo, Italy, 2012	13 / 48
R8 Wine Co. Cabernet, California, 2013	11 / 40
Errazuriz Max Reserva Cabernet, Aconcagua Valley, Chile, 2015	13 / 48
Obsidian Ridge Cabernet, Napa Valley, California, 2015	16 / 64
The Prisoner Zinfandel, Cabernet, Petite Syrah, Syrah, Charbono, Napa Valley, California, 2016	19 / 76
Rutherford Hill Merlot, Cabernet Sauvignon, Cabernet Franc, Napa Valley, California, 2015	17 / 68
The Federalist Zinfandel, Dry Creek Valley, California, 2015	12 / 44
Corazon Del Sol Malbec, Mendoza, Argentina, 2015	13 / 50

BOTTLES

Enroute Pinot Noir, Russian River Valley, 2014	95
Artardi Tempranillo, Rioja, Spain, 2014	50
Mazzoni Super Tuscan, Tuscany, Italy, 2013	40
Chateau Montelena Cabernet Sauvignon, Napa Valley, California 2014	90
R. Collection Merlot, St. Helena, California, 2016	40
Terlato-Chapoutier Shiraz-viognier, Victoria, Australia, 2014	54
Renegade Syrah Blend, Paso Robles, California, 2015	52
Orin Swift Saldo Zinfandel, Napa Valley, California, 2015	68
Kistler Pinot Noir, Sonoma Coast, California, 2013	140
Chimney Rock Cabernet Sauvignon, Napa Valley, California, 2014	140
Caymus Cabernet Sauvignon, Napa Valley, California, 2015	150
Silver Oak Cabernet Sauvignon, Alexander Valley, California, 2012	175