

A photograph of a dining table setting. On the left is a green vase with a bouquet of flowers including purple hydrangeas, pink hibiscus, and red flowers. In the center is a silver fork and knife on a white plate. On the right is a menu card with a white top and a black bottom. The menu card is partially open, showing a list of items. The word 'MENUS' is overlaid in large, white, serif capital letters across the center of the image.

# 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 casual 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

*(IN ADDITION TO YOUR SERVED THREE COURSE MEAL)*

*-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**



## \$38 PASSED APPETIZER PACKAGE

(FOR YOUR COCKTAIL RECEPTION EVENTS)  
(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**  
-  
**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\**



## \$42 PASSED APPETIZER PACKAGE

(FOR YOUR COCKTAIL RECEPTION EVENTS)  
(TWO HOURS)

-SELECT SIX-

**Coconut and Shrimp Arancini**  
**Potato Raclette 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

## \$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\**



## \$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**



## \$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\**



## \$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 Balsamic 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 Balsamic 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



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-*

# 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-**

#### **White Hart**

Chardonnay, Central Coast, California, 2013 | \$44

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

### BOTTLES

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

### ROSÉ

### QUARTING / BOTTLE

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

## WHITE

### QUARTING / BOTTLE

Tangent	11 / 40
Sauvignon Blanc, Edna Valley, California, 2015	
Château de Sancerre	16 / 64
Sauvignon Blanc, Loire Valley, France, 2016	
Wairau River	13 / 48
Sauvignon Blanc, Marlborough, New Zealand, 2016	
Westrey	14 / 56
Pinot Gris, Willamette Valley, Oregon, 2015	
Alois Lageder	13 / 50
Pinot Grigio, Alto Adige, Italy, 2016	
Anselmi Soave	15 / 58
Garganega Blend, Veneto, Italy, 2013	
Dr. Loosen	11 / 40
Riesling, Mosel Valley, Germany, 2015	
Garzon	10 / 38
Albariño, Garzón, Uruguay, 2016	
White Hart	12 / 44
Chardonnay, Central Coast, California, 2015	
Terlato	16 / 64
Chardonnay, Russian River, California, 2014	

### BOTTLES

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

## RED

### QUARTING / BOTTLE

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

### BOTTLES

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

