

The Inn at Market Square

Social Event Luncheon Menu

The prices below include full rental of the Alexander Banquet Room with tables, chairs, all table linens, chair covers and ribbons, food service tables, menu choices listed, china, flatware, glasses, napkins, water, coffee, tea, soft drinks, and service staff.

This is a 3 hour rental and a minimum of 35 guests is required.

Choice of Three (3) of the following Gourmet Salads:

Broccoli Cashew	Rainbow Tortellini
Mediterranean Orzo	Southwestern Corn
Japanese Chicken	Bowtie Pesto
Seafood Pasta	Antipasto Penne

AND

Assorted Petite Croissant Sandwich Tray—(2 Per Person)

Consisting of Fresh Roasted Turkey, Roast Beef, Honey Ham & Tuna Salad topped with Lettuce & Cheese garnished with Kale and French Cornichons with Mayo & Dijon on the side

OR

Assorted Pretzel Roll Sandwiches—(2 Per Person)

Consisting of Fresh Roasted Turkey, Roast Beef, Honey Ham & Tuna Salad topped with Lettuce & Cheese garnished with Kale and French Cornichons with Mayo & Dijon on the side

OR

Assorted Whole Wheat Wraps—(Cut into Pinwheels)

Consisting of Fried Chicken, Turkey & Bacon and Roast Beef prepared on a Variety of Spinach, Tomato and Whole Wheat Tortillas with Mayo & Dijon on the side

AND

An assortment of homemade cookies and dessert bars
Custom cakes and cupcakes are available for an additional fee.

\$26.50 per person + gratuity

Assorted wine and cocktail packages also available.

The Inn at Market Square

Social Event Luncheon Menu

The prices below include full rental of the Alexander Banquet Room with tables, chairs, all table linens, chair covers and ribbons, food service tables, menu choices listed, china, flatware, glasses, napkins, water, coffee, tea, soft drinks, and service staff.

This is a 3 hour rental and a minimum of 35 guests is required.

Choice of One (1) Entree:

Boneless Breast of Chicken Parmesan with Mostaccioli Marinara
Boneless Chicken Breast Alfredo with Spinach Fettuccini
Panko Encrusted Breast of Chicken Ala Kiev filled with Garlic Herb Butter served with Long Grain and Wild Rice on the side
Boneless Breast of Chicken Marsala with Roasted Red Skinned Potatoes on the side
Chicken and Dumplings served with Buttermilk Biscuits on the side
Boneless Breast of Chicken Picatta and Roasted Red Skinned Potatoes on the side
Meat OR Vegetable Lasagna and Garlic Bread on the side (No Dinner Rolls)
Beef Tenderloin Pepper Steak with Long Grain and Wild Rice on the side
Mom's Meatloaf topped with Mushroom Gravy and Mashed Potatoes on the side
Roasted Top Round of Beef topped with Mushroom Burgundy Sauce
Breaded Pork Loin topped with Mushroom Sage Gravy and Mashed Potatoes
Beer Battered Cod with Tartar Sauce and Au Gratin Potatoes on the side
Asian Style Grilled Tuna Filet and Roasted Red Skinned Potatoes
Blackened Shrimp over Spinach Fettuccini topped with Lemon Butter Sauce
Teriyaki Glazed Grilled Salmon and Roasted Red Skinned Potatoes on the side

Choice of One (1) Vegetable:

Broccoli, Carrot & Cauliflower Medley	Green Beans Almondine
Fresh Zucchini Medley	Corn on the Cob
Sautéed Carrots with Cinnamon	Corn O'Brien
Buttered Brussel Sprouts	Asian Vegetable Stir Fry
Cauliflower Au Gratin	Sautéed Peas
Buttered Broccoli	Buttered Asparagus
Creamed Spinach	Sautéed Eggplant
Grecian Style Green Beans with Tomato	

Choice of One (1) Salad:

Caesar Salad OR Garden Tossed Salad

AND

An assortment of homemade cookies and dessert bars
Custom cakes and cupcakes are available for an additional fee.

\$29.50 per person + gratuity

Assorted wine and cocktail packages also available.