

Appetizers

ALL PLATTERS ARE BASED ON 10 SERVINGS

SWEET & SPICY MINI CHICKEN TACOS 30
SWEET CHILI + HERBS + CRISPY SHELL

SEASONAL VEGGIE FLATBREAD 30
ROASTED GARLIC + VEGGIES + MICHIGAN WHITE CHEDDAR

ALMOND CRUSTED BAKED BRIE 35
LOCAL HONEY + FRUIT+ PITA

STEAK & BACON FLATBREAD 35
ROASTED GARLIC + MICHIGAN WHITE CHEDDAR + SEASONAL VEGGIES

WHITE BEAN HUMMUS 30
CAJUN STYLE + TOASTED PITA + PICKLED VEGGIES

PIMENTO CHEESE SPREAD 30
CROSTINIS + BANANA PEPPERS + VEGGIES

SEASONAL VEGGIE TRAY 35
MKT RANCH + HOUSE VINAIGRETTE

SEASONAL FRUIT TRAY 35
FRUIT SOURCED LOCALLY WHEN AVAILABLE

LOCAL CHEESE PLATTER 40
MIDWEST CHEESE SELECTION + PRESERVES + CRACKERS

MINI CHICKEN SALAD CROISSANT SANDWICHES 40
HOUSEMADE CHICKEN SALAD WITH MINI BUTTERED CROISSANTS

CHICKEN & WAFFLES 40
HOUSEMADE WAFFLES + FRIED CHICKEN TENDERS + LOCAL MAPLE SYRUP

PULLED PORK SLIDERS 40
HOUSE SMOKED PORK + CAROLINA BBQ + BUN

CUSTOM APPETIZERS AVAILABLE UPON REQUEST

LATE NIGHT SNACKS

SOFT PRETZEL + 3
MALTED PRETZEL STICKS + SWEET CREAM + CHEESE SAUCE

CLASSIC POPCORN MACHINE + 2

Brunch

BUFFET 24 PER PERSON

SAUSAGE & BACON EGG SCRAMBLE
VEGGIE EGG SCRAMBLE
BREAKFAST POTATOES
BISCUITS & GRAVY
WHOLE FRUIT
COFFE, TEA, OJ

INCLUDES:
TORTILLAS, HOT SAUCE & SALSA

+3 OATMEAL BAR

+2 BELGIAN STYLE WAFFLES OR
FLAPJACKS WITH LOCAL MAPLE SYRUP

+3 HONEY BASTED PORK BELLY OR
BACON SAUSAGE

Lunch

ALL LUNCHES COME WITH SALAD & TWO DRESSINGS, ROLLS & BUTTER

BUFFET

20 PER PERSON

CHOOSE ONE MEAT:
FRIED CHICKEN
GRILLED HERB CHICKEN BREAST
SLICED BEEF
PULLED PORK
+4 BRISKET

ADD'L MEAT
+3 PER PERSON
+5 BRISKET

BUFFET SIDES

ROASTED POTATOES , MAC & CHEESE ,
GREEN BEANS, VEGGIE RICE CASSEROLE,
SQUASH-PARM-BASIL

PLATED

18 PER PERSON

CHICKEN SALAD CROISSANT+
SWEET POTATO SALAD OR PASTA SALAD
+ FRUIT SKEWER

Desserts

DESSERT PLATTERS 38

CHOOSE THREE

LAYERED LEMON CAKE
PLAIN CHEESECAKE
PEANUT BUTTER PIE
TURTLE CREAM PIE

ASSORTED COOKIE PLATTER 20

MINI CUPCAKE PLATTER 28

CAKE FLAVORS
WHITE, CHOCOLATE, LEMON
OR RED VELVET

FULL CUPCAKES 3

CAKE BY THE SLICE 4

Plated Dinners

ALL DINNERS ARE SERVED WITH HOUSE SALAD, TWO DRESSINGS, BISCUITS & BUTTER

FILET MIGNON 45
GRILLED ONIONS + MUSHROOM SAUTÉ +
HERB BUTTER

PETITE FILET & CHICKEN BREAST 50
ONIONS + MUSHROOM SAUTÉ + HERB
BUTTER

HERB ROASTED AIRLINE CHICKEN 28
PAN SAUCE + SHALLOTS + THYME

MAPLE GLAZED PORK TENDERLOIN 29
MUSTARD SEED CREAM + HERBS

SEASONAL FISH 30
HERB AND LEMON PAN SAUCE

VEGGIE RISOTTO 25
SEASONAL VEGGIES

PLATED SIDES

ROASTED POTATOES
MASHED POTATOES
GREEN BEANS
BROCCOLINI
VEGGIE RICE CASSEROLE

KIDS MENU

CHICKEN TENDERS 8

MAC & CHEESE 8

HOT DOG 8

The Market Spread

ALL SPREADS COME WITH SALAD & TWO DRESSINGS
BISCUITS + BUTTER

CHOOSE TWO MEATS, TWO SIDES
27 PER PERSON 10 PER PERSON 10 YRS & UNDER

BUFFET MEATS

GRILLED HERB CHICKEN BREAST
SLICED BEEF
PULLED PORK
FRIED CHICKEN
+4 BRISKET

ADDITIONAL MEATS:
+3 PER PERSON
+5 FOR BRISKET

BUFFET SIDES

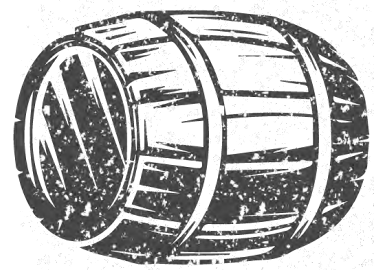
ROASTED POTATOES
MAC AND CHEESE
GREEN BEANS
VEGGIE RICE CASSEROLE
SQUASH-PARM-BASIL

ADDITIONAL SIDES:
+2 PER PERSON

Beverage Packages

MARKET

BEER & WINE 15



- BEER**
DRAFT
 COORS LIGHT
 MILLER LITE
 LOCAL CRAFT +2
BOTTLE
 CORONA
 HEINEKEN
 NON-ALCOHOL
- WINE**
 PINOT NOIR
 MERLOT
 CABERNET
 PINOT GRIGIO
 CHARDONNAY
 MOSCATO

HOUSE BAR 20

- BEER**
DRAFT
 COORS LIGHT
 MILLER LITE
 LOCAL CRAFT +2
BOTTLE
 CORONA
 HEINEKEN
 NON-ALCOHOL
- WINE**
 PINOT NOIR
 MERLOT
 CABERNET
 PINOT GRIGIO
 CHARDONNAY
 MOSCATO

- LIQUOR**
 BELLOWS GIN
 BELLOWS VODKA
 BELLOWS RUM
 BELLOWS BOURBON
 SAUZA GIRO TEQUILA
 CANADIAN CLUB WHISKEY
 PEACH SCHNAPPS
 SOUTHERN COMFORT

- LIQUOR**
 TRIPLE SEC
 AMARETTO

PREMIUM BAR 25

- BEER**
DRAFT
 COORS LIGHT
 MILLER LITE
 LOCAL CRAFT
BOTTLE
 CORONA
 HEINEKEN
 NON-ALCOHOL
- WINE**
 PINOT NOIR
 MERLOT
 CABERNET
 PINOT GRIGIO
 CHARDONNAY
 MOSCATO

- LIQUOR**
 TANQUERAY GIN
 STOLICHNAYA VODKA
 BACARDI RUM
 CRUZAN #9 SPICED RUM
 MAKERS MARK
 JACK DANIELS
 SAUZA GOLD TEQUILA

- LIQUOR**
 TRIPLE SEC
 PAUL MASSON BRANDY
 DEWARS SCOTCH
 TRIPLE SEC
 AMARETTO

FLOOD THE MARKET 30

- BEER**
DRAFT
 COORS LIGHT
 MILLER LITE
 LOCAL CRAFT
 WILD CARD
BOTTLE
 CORONA
 HEINEKEN
 NON-ALCOHOL
- WINE**
 PINOT NOIR
 MERLOT
 CABERNET
 MALBEC
 PINOT GRIGIO
 CHARDONNAY
 MOSCATO

- LIQUOR**
 HENDRICKS GIN
 GREY GOOSE VODKA
 TITOS VODKA
 PATRON SILVER
 CROWN ROYAL
 CAPTAIN MORGAN RUM
 MACALLAN SCOTCH
 COINTREAU
 RUM CHATA

- LIQUOR**
 BASIL HAYDENS WHISKEY
 BOMBAY SAPPHIRE GIN
 BACARDI RUM
 COURVOISIER
 KAHULA
 BAILEYS IRISH CREAM
 AMARETTO

Booking Deposit is Venue Fee
 The booking fee is necessary to reserve your date.
 This fee is non-refundable and is credited to your final payment amount.

GRAND HALL.
 Seats 400 Guests & Under
 +20% Service Fee

EAST HALL
 Seats 150 Guests & Under
 +20% Service Fee

WEST HALL.
 Seats 50-120 Guests
 +20% Service Fee

SOUTH HALL.
 Seats 40 Guests & Under
 +20% Service Fee
 No Clean/Setup Fee

BOARD ROOM
 Seats 15 Guests & Under
 +20% Service Fee
 No Clean/Setup Fee

ENTIRE RESTAURANT
 Seats Up to 600 Guests
 +20% Service Fee

Clean up & Set up fees include
 Linens, Tableware, Coffee, Ice Tea & Water

~CONTACT US FOR DETAILS~
EVENTS@THEMARKETVALPO.COM
2405 US 30 • VALPARAISO, IN 46383



SPARKLING WINE OR CHAMPAGNE BY THE BOTTLE
 AVAILABLE UPON REQUEST FOR ADDITIONAL CHARGE STARTING AT 22+
 WINE SERVED DURING DINNER • \$15 PER BOTTLE