



MARKET CROSS PUB & BREWERY BANQUET/CATERING MENU 2019

Appetizers

Hot

Soft Pretzel Bites and Beer Cheese Fondue \$1/person

Baked Brie - Brie topped with brown sugar, cinnamon, dried cranberries and pecans and wrapped in a puff pastry then baked and drizzled with honey. Served with toasted baguette slices. 1 order Serves 15 people. \$29.95

Meatballs - Italian seasoned meatballs served in your choice of sauce: Swedish, Sweet Chile, Marinara or Guinness Gravy. \$40.00 (50 pieces)

Banger Bites & Beer Cheese – Mild English sausage cut into bites and cooked with ale. Served with Beer Cheese Fondue. 2.25/person

Beef Tips in Guinness Gravy - beef tenderloin tips slow-cooked in our guinness gravy. \$2.25/person

Mini Prime Rib Cheesesteaks - Thinly sliced prime rib chopped with grilled mushrooms, onions and peppers topped with melted American cheese on a toasted roll. \$6/person.



Mini Chicken Cheesesteaks - Chipped chicken and grilled mushrooms topped with melted provolone cheese over mayonnaise on a toasted roll. Your choice of classic, buffalo or teriyaki. \$4/person

Wings - Your choice of Super Jumbo Bone-in or Crispy Boneless served in your choice of sauce: Hot, Medium, Hot & Sticky, Spicy BBQ, Spicy Teriyaki, Mild, Garlic Parmesan, Honey BBQ, Bourbon BBQ, Sweet Chile; Dry Rubs: Caribbean Jerk, Old Bay, Dry BBQ or Spicy Cajun. Served with blue cheese, ranch and celery. \$45.00 (50 wings)

Chicken Cordon Bleu Bites - Chicken bites stuffed with ham and swiss cheese sauce. Served with honey mustard dipping sauce. \$55.00 (50 pieces)

Buffalo Chicken Dip - Classic Buffalo sauce and creamy ranch mixed with pulled chicken breast and topped with blue cheese crumbles, served with tortilla chips and celery. \$1.50 per person.

Hot Crab Dip - Our biggest seller! A secret blend of crab meat and cheeses topped with shredded cheddar jack and old bay, served warm with pretzel bites. \$1.75 per person.

Spinach & Artichoke Dip - Warm and creamy spinach with artichokes in a cream cheese based dip. Served with tortilla chips. 1.25/person



Crab Cake Bites - Mini pub crab cakes fried to a golden brown and served with our garlic a'oili dipping sauce. \$3 per person.

Bacon-wrapped Scallops - Scallops wrapped in bacon with your choice of lemon butter or bourbon BBQ glaze. \$100 (50 pieces)

Cold

Vegetable Tray – Includes 4 vegetables and ranch dipping sauce. \$2.50 per person

Fruit Tray – Includes 4 fruits and cream cheese dipping sauce. \$3 per person

Add cheese to tray for an additional \$1/person.

Cheese & Meat Tray – Includes 2 hard cheeses, 2 smoked meats, brie drizzled honey, crackers and honey mustard dipping sauce. \$3.50 per person

Pub Pinwheels - Everybody's favorite! Finger sandwiches stuffed with creamy cheeses, ham and pickle. \$1.50 per person

Pub Bruschetta - Garlic Basil toast points topped with our blend of fresh mushrooms, tomatoes, green peppers and onion in oil and garlic. All drizzled with a balsamic glaze.

\$1.25 per person

Caprese Skewers - fresh mozzarella, grape tomatoes and fresh basil drizzled with olive oil and balsamic glaze, sprinkled with kosher salt and cracked black pepper. \$1.50 per person.



Chips & Pretzels – Baskets of Potato chips and hard pretzels served with creamy honey mustard dipping sauce. \$3.95 per basket

Chicken Salad Crostinis - Crostini topped with our chicken salad, candied pecans, dried cranberries and drizzled with balsamic glaze. \$2 per person

Smoked Salmon Display - Smoked salmon slices, marinated onion, sliced cucumber, capers and creamy dill served with toasted points. \$2.50 per person

Shrimp Cocktail - chilled peeled shrimp served over ice with lemon and cocktail sauce.
Serves 15 people. \$59.95

Peel and Eat Shrimp

Shrimp boiled and seasoned with old bay; served with cocktail dipping sauce. (1 pound)\$17.95

Beverage Options

We are a full service bar and restaurant. The following bar options will all be served directly to guests. You can find a current list of beer, wine and liquor on our web site at marketcrosspub.com.

1. Open Bar – Guests may order anything off our full beverage menu and it will be put on the master bill.
2. Limited Bar Option #1: Choose a certain menu to offer guests that will be put on the master bill (i.e. just beer and wine).



3. Limited Bar Option #2: Buy a certain amount of drinks per guest on the master bill.
4. Cash Bar – Guests will be responsible to pay for all alcoholic beverages ordered. This option will add time to your service to keep tabs separate.

Please note: non-alcoholic beverages are \$1.95 per drink ordered with free refills.

Breakfast

Continental Buffet

\$7/person: Cereal, Bagels, Danish, Fresh Fruit Salad, Orange Juice,
Milk, Coffee Decaf, Hot Tea

Standard Buffet

\$10/person: Scrambled Eggs, Sausage, Cereal, Bagels, Danish, Fresh Fruit Salad,
Orange Juice, Milk, Coffee, Decaf, Hot Tea

Deluxe Buffet

\$12/person: Pancakes or Waffles, Scrambled Eggs, Sausage, Cereal, Bagels, Danish,
Fresh Fruit Salad, Orange Juice, Milk, Coffee, Decaf, Hot Tea

Coffee Station

\$2.50/person includes Coffee, Decaf, Hot Tea, Creamer, Sugar, Honey



Lunch

For parties larger than 20 guests we suggest you choose one from the following options:

1. **Preorder** - guests can look at our menu online and the event organizer can call in the preorder at least 2 hours prior to the event start time. This option will ensure the meals will be ready at the time of arrival.

2. **Build Your Own Sandwich Buffet** - \$8.25/person

Includes sliced turkey, ham and roast beef tray, sliced american and swiss cheese tray, lettuce/tomato tray, mayo/mustard, kaiser and pretzel rolls and your choice of chips, coleslaw, fruit salad, garden salad or caesar salad.

3. **Assorted Sandwich Tray** - \$9.25/person

Includes Turkey, Ham and Roast Beef sandwiches on mini rolls, mayo/mustard and choice of chips, coleslaw, fruit salad, garden salad or caesar salad.

4. **One Entree Buffet** \$12.95/person

Choose from the following list of entrees served with one side, rolls and butter.
Beer Cheese Chicken, Creamy Herbed Chicken, BBQ Chicken Breast, Lemon Butter Cod, Citrus Glazed Salmon, Beef in Guinness, Cottage Pie, Pasta Primavera, Pasta Marinara with Meatballs.

Add Soup: \$2.45/person

Additional side: \$1.50/person.



Dinner

Served Dinner (for parties 20 – 34 people):

1. **4 Item Menu:** *New York Strip (19), Crab-stuffed Salmon (19), Candied Bacon Chicken Breast (14) and Pasta Alfredo (10)*. Menus will be printed and placed at table-settings.

Salads will be served as the first course and then the chosen entrees.

2. **One Entree (\$16/person) or Two Entrees (\$19/person) Plated:** You can choose one entree or two entrees plated that we will serve to all of your guests. This option will be faster than the 4 Item Menu. Salads will be served as the first course and then the chosen entree(s). Final count of guests is due 5 days in advance. Entree Options: *Chicken Cordon Bleu, Chicken Chesapeake, Beef in Guinness, English Banger, Bourbon Bacon-wrapped Pork Medallions, Roasted Salmon, Pub Crab Cake, Potato Pastie.*

Buffet: (required for parties over 35)

1. Two Entree Buffet \$18/person: Choose from the following list of entrees served with two sides, rolls and butter. (Kids under 12: \$11)
2. Three Entree Buffet \$22/person: Choose from the following list of entree. Served with two sides, rolls and butter. (Kids under 12: \$17)



Dinner Buffet Entree Choices

Spicy Citrus Glazed Salmon - Salmon filet roasted and topped with our sweet chile citrus glaze.

Herb Roasted Salmon – Salmon filet seasoned and roasted with herbs.

Beef in Guinness - beef tenderloin tips slow roasted in our guinness gravy.

Olde Fashioned Pot Roast - Slow-cooked beef roast cooked with onions and carrots.

Cottage Pie - Seasoned ground beef layered with green beans, cheddar cheese and garlic mashed potatoes.

Pasta Marinara with Meatballs - Pasta tossed in our marinara sauce with Italian-style meatballs.

Pasta Alfredo with Broccoli - Pasta tossed in our creamy Alfredo with steamed broccoli.

Bacon-wrapped Pork Medallions - pork medallions wrapped in bacon then char-grilled, roasted and topped with our Bourbon BBQ sauce.

Creamy Herbed Chicken - Chicken breast grilled and topped with our herbed mornay sauce.

Chicken Cordon Bleu - Chicken breast topped with sliced ham, honey mustard, melted swiss cheese and bread crumbs.

Cranberry Pecan Chicken - chicken breast topped and baked with caramelized onions, cranberries, candied pecans, blue cheese crumbles and drizzle with a balsamic glaze.

Beer Cheese Chicken - chicken breast topped with caramelized onion, bacon and our creamy beer cheese sauce.

Marsala (Pork, Beef Tips or Chicken) - Your choice of chicken breast, pork loin or beef tenderloin tips cooked with our Marsala Mushroom Sauce.

Prime Rib - seasoned and slowly roasted; cooked to medium and sliced. add \$4 per person additional \$75 for carving station.

Pub Crab Cakes - our classic crab cake seasoned and broiled to perfection. Add \$4 per person.



Sides:

Starch: Rice, Garlic Mashed Potatoes, Roasted Red Potatoes, Baked Potatoes

Vegetable: Garlic Butter Green Beans, Steamed Broccoli, Honey Glazed Carrots, Vegetable

Medley, Sweet Corn, Peas,

Salads: Garden Salad, Caesar Salad

Desserts

Assorted Cookies \$1.25/person

Assorted Cookies & Brownies \$2/person

Assorted Dessert Bars \$3/person

Assorted Dessert Station: combination of cookies, brownies and dessert bars \$4/person

Whole Cakes & Pies \$35/pie: Pecan Pie, Reese's Peanut Butter Pie, Layered

Chocolate Cake, Carrot Cake, Lemon Berry Mascapone Cake, NY Style Cheesecake,

Turtle Cheesecake. Other options available.

Cake Fee: If you would like to bring your own dessert, there will be a .50 per person plating fee. This includes plates, forks and the serving of the dessert.



Our Private room holds up to 25 guests comfortably.

There are bi-fold doors that can open and offer larger parties more space into the dining room. We offer guests the food listed in this menu as well as our lunch and dinner menu.

Reservation Minimum for Evening Private Room Rental

We require a \$200 minimum in Food and Beverage Sales (not including gratuity) to rent the room privately after 5:00pm. If your total is lower than the \$200, there will be a fee added that will cover the remainder. This is a very small total that can be reached easily if all guests are ordering food and beverages. Please understand, we would love to accommodate all meetings, but our space is reserved frequently and we need to reserve it for guests who are purchasing our products and services.

Parties over 25 – 60 guests: There is a minimum of \$20/guest to rent out our dining room. Details will be discussed with the booking manager per situation.

General Information

King Arthur's Court is available for your business and private functions for breakfast, lunch or dinner. This is a traditional English Pub setting located in the rear of our restaurant with access to Wi-Fi high-speed internet, a tv, projector screen and large chalkboard wall.

We require a cancellation notice within 24 hours of the event or you will be



charged a fee. A guaranteed number of guests must be called in 2 days prior to the event. Outside food and drinks are not to be brought into the room unless approved by a manager. There is a 6% sales tax and 20% gratuity added to parties. All tabs will be settled at the time of the event unless other arrangements are made prior to the event.

Brewery Tours may be available with advanced booking.

Dietary Restrictions: If you have any guests that require specific dietary requirements (i.e. Allergies, Gluten-free, Vegan, etc.) please notify us and we can create specific dishes for them.

OFF-PREMISE CATERING

If you are interested in bringing the Market Cross Pub to you, please contact Ashleigh at ashleigh@marketcrosspub.com.

We offer all of the above menus for the following service charges:

Drop-off: 15% service charge

includes drop-off, set-up, hot holding and serving equipment, disposable plates, cutlery and napkins, pick-up of equipment and gratuity.

Full Service: 25% service charge

includes set-up, hot holding and serving equipment, on-site staff for full event, upgraded disposable plates, cutlery and napkins, table linens for food tables, fresh flowers for food and bar tables, clean-up throughout event and gratuity.



EVENT CONTRACT

Event Details

Customer Name: _____

Phone Number: _____

Email: _____

I have read the banquet menu and agree to the guidelines; I will give the Market Cross Pub at least 48 hours notice to cancel the event or I will pay 50% of the estimated total. I will not damage the Market Cross Pub & Brewery; if anything is broken, stolen or damaged I agree to pay to fix the damages made.

Signature: _____ Date: _____

Credit Card Number: _____

Expiration Date: _____ Zip Code: _____

This card will be filed and charged only if the party is canceled with less than 48 hours notice or if there is damage done to the Market Cross Pub due to guests from your specific party.

113 North Hanover Street, Carlisle, PA 17013 717-258-1234