



MARKET CROSS PUB & BREWERY
BANQUET & CATERING MENU 2021/2022

Appetizers

Hot

Wings

Your choice of Super Jumbo Bone-in or Crispy Boneless

Sauce: Hot, Medium, Hot & Sticky, Spicy BBQ, Spicy Teriyaki, Mild, Garlic Parmesan,

Honey BBQ, Bourbon BBQ, Sweet Chile;

Dry Rubs: Wing Dust, Lemon Pepper Caribbean Jerk, Old Bay, Dry BBQ.

or Spicy Cajun. Served with blue cheese, ranch and celery. \$62.00 (50 wings)

Soft Pretzel Bites and Beer Cheese Fondue

\$2.00/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 2 oz. meatballs served in your choice of sauce:

Marinara or Guinness Gravy. \$60.00 (60 pieces)

Vegan Meatballs in Marinara \$120.00 (60 pieces)



Beef Tips in Guinness Gravy

beef tenderloin tips slow-cooked in our guinness gravy. \$4.00/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 lemon pepper mayonnaise on a toasted roll. \$5/person

Chicken Cordon Bleu Bites

Chicken bites stuffed with ham and swiss cheese sauce. Served with honey mustard dipping sauce. \$55.00 (40 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. \$2.00 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 and tortilla chips. \$3 per person



Crab Cake Bites

Bite-sized pub crab cakes fried to a golden brown and served with our Chesapeake aioli. \$6 per person.

Bacon-wrapped Shrimp Kebabs

Fresh shrimp wrapped in applewood smoked bacon on a skewer then drizzled with our signature bourbon bbq sauce. \$5 per person

Cold Trays – Serve 15 – 20 ppl

Vegetable Tray

Includes 4 vegetables and ranch dipping sauce. \$60.00

Fruit Tray

Includes 4 fruits and cream cheese dipping sauce. \$40.00

Add cheese & crackers to tray for an additional \$20.00

Cheese & Meat Tray

Includes 2 hard cheeses, 2 smoked meats, brie wedge, crackers and honey mustard dipping sauce. \$80.00

Add 2 fruits to tray for an additional \$15.00

Pub Pinwheels

Everybody's favorite! Finger sandwiches stuffed with creamy cheeses, ham and pickle. \$40.00



Cold Trays – Serve 15 – 20 ppl

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.

\$35.00

Caprese Skewers

fresh mozzarella, grape tomatoes and fresh basil drizzled with olive oil and balsamic glaze, sprinkled with kosher salt and cracked black pepper. \$45.00

With Chicken - \$65.00

Chicken Salad Sliders

Cranberry Pecan chicken salad on slider rolls. \$80.00

Smoked Salmon Display

Smoked salmon slices, diced onion, diced cucumber, and creamy dill served with toasted points. \$65.00

Shrimp Cocktail

Shrimp boiled in a blend of spices then chilled and served on a platter with cocktail sauce. \$19/pound



On-site 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.



Lunch

For parties larger than 15 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 or email the preorder at least 2 days in advance. *not available for off-site catering*

2. **Sandwich Buffet** - \$9/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, garden salad or caesar salad.

3. **Assorted Slider Tray** - \$10/person

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

4. **Sandwich & Soup** - \$13/person

Assorted Slider Tray and choice of chips, coleslaw or salad with soup: chicken corn soup, chili, beef stew or loaded baked potato.



Dinner

Served Dinner (for parties 15 – 30 people):

Preorder - guests can look at our menu online and the event organizer can call in or email the preorder at least 2 days in advance. *not available for off-site catering*

Buffet: (required for parties 30 – 40 ppl)

Two Entree Buffet \$25/person

Includes two sides and a salad.

Add entree \$8/person

Entree Choices

Sweet Chile Salmon - Salmon filet roasted and topped with our sweet chile glaze.

Black 'n' Bleu Salmon – Cajun seared Salmon filet topped with melted bleu cheese crumbles.

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

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

Lasagna – piled high layers of noodles, ground beef, ricotta, mozzarella and marinara.

Herbed Chicken (GF) - Chicken breast grilled and topped with garlic herb butter glaze.

Chicken Cordon Bleu (GF) - Chicken breast topped with sliced ham, melted swiss cheese and a honey mustard drizzle.

Cranberry Pecan Chicken (GF) - 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.

Bourbon Pork Chop (GF) – Grilled bone-in pork chop topped with our house Bourbon BBQ glaze.

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

Pulled Pork Mac 'n' Cheese – mac 'n' cheese tossed with onions, pulled pork and BBQ sauce. Make it spicy with jalapenos.

Shrimp and Sausage Diavolo – sauteed shrimp and spicy Italian sausage served over fettucine noddles tossed in our spicy marinara sauce.

Sides:

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

Vegetable: Garlic Butter Green Beans, Steamed Broccoli, Vegetable Medley, Sweet Corn, Peas,

Salads: Garden Salad (field greens, cucumbers, shredded carrots, grape tomatoes, cheddar cheese, croutons, Ranch and Balsamic Vinaigrette), Caesar Salad (romaine, parmesan, croutons, Creamy Caesar dressing).

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.



Desserts

Assorted Cookies \$1.50/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 \$40/pie: Pecan Pie, Reese's Peanut Butter Pie, Layered
Chocolate Cake, Carrot Cake, Lemon Berry Mascarpone 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.



Room Rental Fees

All evening rentals after 5pm:

Private room \$50

Beer Garden \$100

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.

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, 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.



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 charge:

Pick-up: 0%

We can put requested food items in full pans and for pick up at Market Cross Pub.

Drop-off Delivery: 15% service charge

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



OFF-PREMISE BAR CATERING

Beverage Options:

Non-alcoholic Station

\$3/person includes 2 sodas, iced tea, lemonade and bottled water and disposable cups.

Coffee and Tea Station

\$2/person includes Coffee, Decaf and Hot Tea station and disposable mugs.

Beer & Wine Bar

\$20/person includes 2 domestic beers, 2 craft beers, 2 white wines and 2 red wines, iced tea, lemonade, bottled water, bartenders, disposable cups, ice, and liquor liability for 5 hour event.

Premium Full Bar

\$28/person includes 1 signature drink, 5 premium liquors, 2 draft domestic beers, 2 craft bottles, 2 white wines and 2 red wines, traditional mixers and garnishes, iced tea, lemonade, bottled water, bartenders, disposable cups, ice, and liquor liability for 5 hour event.



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.

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