



## MARKET CROSS PUB & BREWERY BANQUET MENU 2023

### Appetizers

#### Hot

#### 50 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 or ranch and celery. \$75.00 (50 wings)

#### Soft Pretzel Bites and Beer Cheese Fondue

\$2.75/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. \$40.95

#### Meatballs

Italian seasoned 2 oz. meatballs served in your choice of sauce:  
Marinara or Guinness Gravy. \$85.00 (60 pieces)  
*Vegan Meatballs in Marinara \$120.00 (60 pieces)*

#### Beef Tips in Guinness Gravy

beef tenderloin tips slow-cooked in our guinness gravy. \$5.00/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. \$7/person.

#### Mini Chicken Cheesesteaks

Chipped chicken and grilled mushrooms topped with  
melted provolone cheese over lemon pepper mayonnaise on a toasted roll. \$6/person

#### Chicken Cordon Bleu Bites

Chicken bites stuffed with ham and swiss cheese sauce. Served with honey mustard  
dipping sauce. \$70.00 (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. \$3 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. \$5 per person



### **Crab Cake Bites**

Bite-sized pub crab cakes fried to a golden brown and served with our Chesapeake aioli. \$8 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. \$60.00

Add cheese & crackers to tray for an additional \$25.00

#### **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 \$35.00

#### **Pub Pinwheels**

Everybody's favorite! Finger sandwiches stuffed with creamy cheeses, ham and pickle. \$50.00

#### **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.

\$45.00

#### **Caprese Skewers**

fresh mozzarella, grape tomatoes and fresh basil drizzled with olive oil and balsamic glaze, sprinkled with kosher salt and cracked black pepper. \$55.00

With Chicken - \$75.00

#### **Chicken Salad Sliders**

Cranberry Pecan chicken salad on slider rolls. \$90.00

#### **Smoked Salmon Display**

Smoked salmon slices, diced onion, diced cucumber, and creamy dill served with toasted points. \$80.00

#### **Shrimp Cocktail**

Shrimp boiled in a blend of spices then chilled and served on a platter with cocktail sauce. \$20/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](http://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. **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.

3. **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 – 25 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.

#### **Served Dinner (for parties 15 – 40 people):**

Choose 3 items for your guests to choose from and turn in a count of entrees 4 days prior to event.

We will create name tags for guests that will show their entrée choice.

\$26/person includes dinner rolls on table, served salad, served entrée with 2 sides, one non-alcoholic beverage. *\*Not available for parties over 40 people*

#### **Served Dinner Entrée Options:**

Beef Options

Beef in Guinness - slow-cooked sirloin tips.

Stuffed Meatloaf – cheese-stuffed Meatloaf wrapped in bacon with a sweet glaze.

Chicken Options

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



Creamy Herbed Chicken - chicken grilled and roasted in our creamy herb sauce.

#### Pork Options

Bangers & Mash - country sausage topped with caramelized onion and Guinness gravy  
Pulled Pork Mac n Cheese - Mac n cheese topped with pulled pork and bbq sauce.

#### Seafood Options

Crab cake - one pub crab cake with tartar and lemon.  
Sweet Chile Salmon (GF) - salmon filet roasted in our sweet Chile sauce.

#### Vegetarian Option

Potato Pastie - potato and cheese filled puff pastry.

#### Vegan Option

Black Bean Burger served with lettuce, tomato and onion on a Kaiser roll.

### **Buffet: (required for parties 30 – 60 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.
- Bangers & Mash – country sausage grilled and topped with caramelized onion and Guinness gravy.
- 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.

#### **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



*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 \$4/person  
Assorted Dessert Station: combination of cookies, brownies and dessert bars \$6/person  
Whole Cakes & Pies \$45/pie: Pecan Pie, Reese's Peanut Butter Pie, Layered  
Chocolate Cake, Carrot Cake, Lemon Berry Marscapone Cake, NY Style 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 & Minimums:**

Monday – Thursday after 5pm:  
Private room \$50  
Beer Garden \$100  
Private Room Minimum: \$300 in food and beverage sales  
Minimum per table requested in dining room: \$100 per table

Friday – Sunday day and night:  
Private room \$100  
Beer Garden \$150  
Private room Minimum: \$600 in food and beverage sales  
Minimum per table requested in dining room: \$200 per table

Our Private room holds up to 28 guests comfortably.  
There are bi-fold doors that can open and offer larger parties more space into the dining room.



### **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.

Your proposal will require a credit card to reserve the room. No deposit required. All transactions will happen at the conclusion of the event. This credit card will only be charged if the party does not give notice of canceling within 48 hours of the event.

### **OFF-PREMISE CATERING**

If you are interested in bringing the Market Cross Pub to you, please contact Ashleigh at [ashleigh@marketcrosspub.com](mailto:ashleigh@marketcrosspub.com).

**Please see Catering Menu for details.**

