



MARKET CROSS PUB & BREWERY BANQUET MENU 2024

Hot Appetizers – Serving 15 – 20 guests

50 Wings \$75.00

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.

Soft Pretzel Bites and Beer Cheese Fondue \$55

Loaded Pub Skins \$60

Fried potato shells tossed in wing dust and smothered in melted cheddar jack; garnished with chives and sour cream.

Baked Brie \$45

brie, candied pecans, dried cranberries, brown sugar and honey in puff pastry

Meatballs

Italian seasoned 2 oz. meatballs served in your choice of sauce:
Marinara or Guinness Gravy. \$60.00
Vegan Meatballs in Marinara \$100.00

Mini Ribeye Cheesesteaks \$140

Thinly sliced ribeye chopped with grilled mushrooms, onions and peppers topped with melted American cheese on a toasted roll.

Mini Chicken Cheesesteaks \$120

Chipped chicken and grilled mushrooms topped with melted provolone cheese over lemon pepper mayonnaise on a toasted roll.

Chicken on a Stick \$100

Sliced chicken on bamboo skewers glazed with orange teriyaki sauce.

Bacon-wrapped Scallops \$160

Scallops wrapped in bacon served with a spicy remoulade.

Hot Crab Dip \$100

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.

Crab Cake Bites \$175

Bite-sized pub crab cakes fried to a golden brown and served with our remoulade.



Cold Appetizers – 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

Chicken Salad Sliders

Fresh chicken salad on toasted pretzel bun sliders. \$80

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

Shrimp Cocktail

Shrimp boiled in a blend of spices then chilled and served on a platter with cocktail sauce. \$20/pound

Peel & Eat Shrimp

Shrimp steamed in beer and old bay and served with cocktail sauce. \$10/pound

Blackened Ahi Tuna

Blackened Ahi Tuna seared and thinly sliced with ginger soy sauce. \$160

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 \$2.50 per drink ordered with free refills.

LUNCH & DINNER PARTIES

Buffet: (required for parties 30 – 60 ppl)

Two Entree Buffet \$25/person

Includes two sides and a salad.

Add entree \$8/person

Wings (2 sauces)

Smoked Brisket Sandwiches

Beef in Guinness

Burger Bar

Cottage Pie

English Bangers with gravy and onions

Beer Cheese Chicken

Hot Sausages with Onions, Peppers & Marinara

Chicken Cordon Bleu

Sweet Chile Salmon

Bruschetta Chicken

Loaded Mac n Cheese

Meatball Subs (Vegan option available with upcharge)

Pasta Marinara

Pulled Pork Sandwiches

Sides (2 sides & 1 salad):

Starch: Rice, Garlic Mashed Potatoes, Roasted Red 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 \$4/person

Assorted Dessert Station: combination of cookies, brownies and dessert bars \$6/person



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.

Credit Card Required for parties over 15 people

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.