

THE *Ivy* ROOM
BY MARKET STREET GRILL

CATERING GUIDE

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02 Appetizers

03 Lunch

04 Dinner

05 Dessert & Additional

TABLE CONTENTS



Appetizers

Select Two Appetizers

\$10 per person

Pinwheels

Shrimp Cocktail

Bacon Wrapped Meatballs

Cheeseburger Sliders

Chicken Wontons

Bone-In Chicken Wings

Stuffed Portabella Mushrooms

Mini Fruit Kabobs

Quesadilla Bites

Artisan Charcuterie Spreads

Petite Board (Serves up to 15) \$180

Standard Board (Serves up to 25) \$300

Deluxe Board (Serves up to 40) \$500

Grazing Dip Trio - Select Three

\$8 per person

Fresh Bruschetta

Hummus Spread

Tavern Cheese Spread

Guacamole

Chef's Salsa

BLT Dip

Comes with Crostinis and Tortilla Chips for Dipping

Cash, open, or limited bar available.

Guaranteed guest count & pre-selected menu required 14 days prior to event.

Lunch

BRONZE

\$25 per person

Pre-Dinner Options

(Pre-Select One)

Side Salad, Caesar, or Dinner Bread with Whipped and Strawberry Butter

Entrée Options

(Pre-Select Two Options)

BBQ Pulled Pork Sandwich
BLT Sandwich
Grilled Chicken Breast Sandwich

Side Options

(Pre-Select One)

Tater Tots
Green Beans with Bacon & Onion
Creamy Coleslaw

SILVER

\$30 per person

Pre-Dinner Options

(Pre-Select One)

Side Salad, Caesar, or Dinner Bread with Whipped and Strawberry Butter

Entrée Options

(Pre-Select up to Two Options)

BBQ Brisket Grilled Cheese
Reuben
Market Street Club
Elephant Ear Tenderloin Sandwich

Side Options

(Pre-Select One)

Garlic Mashed Potatoes
Potato Salad
Seasonal Vegetable

Guaranteed guest count & pre-selected menu required 14 days prior to event.

\$250 non-refundable deposit required to secure event date, taken off total event cost.

GOLD

\$35 per person

Pre-Dinner Options

(Pre-Select One)

Side Salad, Caesar, or Dinner Bread with Whipped and Strawberry Butter

Entrée Options

(Pre-Select up to Two Options)

Drunken Chicken (*petite*)
Steak on a Stick (*petite*)
Mahi Mahi
Chef's Seasoned Chicken
House Pork Chop

Side Options

(Pre-Select Two)

Rice Pilaf
Sweet Potato Fries
Artisan Mac & Cheese
Pasta Salad

GOLD ENHANCEMENTS

7 oz. Filet (*market price varies*)
10 oz. Prime Rib (*market price varies*)
4 oz. Lobster Tail (*market price varies*)

FOR THE LITTLE ONES

Ages 10 and Under

\$15 per person

Entree Options

(Pre-Select up to Two Options)

Sliders
Hotdogs
Wings

Side Options

(Pre-Select up to Two Options)

French Fries
Mac & Cheese
Seasonal Vegetable

Dinner

BRONZE

\$35 per person

Starter Options

(Pre-Select One)

Side Salad, Caesar, or Dinner Bread with Whipped and Strawberry Butter

Entrée Options

(Pre-Select up to Two Options)

Mahi Mahi
Steak on a Stick (*petite*)
Tuscan Chicken
House Pork Chop
Chef's Seasoned Chicken

Side Options

(Pre-Select Two)

Baked Potato (+\$2 for loaded)
Green Beans with Bacon & Onion
Mashed Potato (+\$2 for loaded)
Creamy Coleslaw

SILVER

\$45 per person

Salad Options

(Pre-Select One)

Side Salad, Caesar, or Dinner Bread with Whipped and Strawberry Butter

Entrée Options

(Pre-Select up to Two Options)

7 oz. Filet
10 oz. New York
Blackened Salmon

Side Options

(Pre-Select Two)

Artisan Mac & Cheese
Seasonal Vegetable
Rice Pilaf

GOLD

\$55 per person

Starter Options

(Pre-Select One)

Side Salad, Caesar, or Dinner Bread with Whipped and Strawberry Butter

Entrée Options

(Pre-Select up to Two Options)

10 oz. Ribeye
Short Ribs
Snow Crab
Dover Sole

Side Options

(Pre-Select Two)

Brussels Sprouts
Grilled Asparagus
Pasta Salad
Fingerling Potatoes

GOLD ENHANCEMENTS

(additional cost varies on market price)

House Prime Rib
4 oz. Lobster Tail
Chilean Sea Bass
Sea Scallops
Tomahawk Steak

FOR THE LITTLE ONES

Ages 10 and Under

\$15 per person

Entree Options

(Pre-Select up to Two Options)

Sliders
Hotdogs
Wings

Side Options

(Pre-Select up to Two Options)

French Fries
Mac & Cheese
Seasonal Vegetable

See an option in a tier that catches your eye?

Add a side from an upper tier for \$4 per person.

Gauranteed guest count and menu finalizations are due 14 business days prior to any event.

Dessert & Additional

Dessert

\$6 per person

Assorted Cheesecake Board

Soft Serve Ice Cream Bar

Additional

Dinner Bread & Butter

\$1 per person

Warm, brown dinner bread with whipped and house-made strawberry butter.

Dirty Soda Bar

\$3 per person

A fun, interactive station where guests can create their own sodas with cream, flavored syrups, whipped cream, and fruit toppings.

Bloody Mary Bar

\$11 per person

Vodka, house-made mixes, and a curated selection of gourmet garnishes to craft the perfect sip.

Popcorn Bar

\$5 per person

Classic popcorn served with a spread of fun toppings, from salty to sweet, so everyone can build their favorite flavor.

Sunrise Spreads

An assortment of breakfast's best. Bagels with cream cheese, soft muffins, and seasonal fruit, all arranged for an effortless, ready-to-serve breakfast spread. Served with orange juice and coffee.

Petite Board (Serves up to 10) \$100

Standard Board (Serves up to 20) \$200

Deluxe Board (Serves up to 40) \$400

Guaranteed guest count & pre-selected menu required 14 days prior to event.

\$250 non-refundable deposit required to secure event date, taken off total event cost.