

PICK-UP CATERING GUIDE

Appetizers

Wontons

Golden, bite-sized wontons filled with seasoned chicken and savory herbs, lightly fried to a crisp perfection. Served with red pepper ranch.

Small - $75 Medium - $140 Large - $280

Wings

Bone-in or boneless. Choose buffalo, bourbon glaze, cajun dry rub, or naked. Served with ranch or bleu cheese.

Small - $55 Medium - $110 Large - $220

Sliders

Your choice of ham, turkey, or cheeseburger sliders– each served on soft slider buns with melty cheese and packed with big flavor in every bite.

Small - $80 Medium - $160 Large - $280

Fruit / Veggie Tray

Curated selection of the season's freshest fruit and vegetables. This is the perfect appetizer for grazing!

Small - $50 Medium - $100 Large - $190

Bacon Wrapped Meatballs

Savory house-made meatballs hugged in crispy bacon and sauced generously with bourbon glaze. Just the right touch of sweet and salty.

Small - $80 Medium - $155 Large - $310

Bundles

Baked Potato Bar

Served with chopped chicken or pulled pork, and your choice of 4 toppings. Additional toppings are $1/person

Topping Choices:
Shredded Cheese, Nacho Cheese, Sour Cream, Ranch Dressing, BBQ Sauce, Shredded Lettuce, Butter, Diced Tomatoes, Bacon Bits, Mushrooms, Onions (Grilled or Diced)

Burger Bar

Juicy burgers made to perfection. Includes 4 burger toppings of your choice, and choice of one side. Additional toppings are $1/person

Topping Choices:
Lettuce, Tomato, Mayo, Pickle Slices, Onion Slices, American Cheese, Pepperjack Cheese, Swiss Cheese, Marcy Sauce, BBQ Sauce, Ranch Dressing, Grilled Mushrooms, Grilled Onions.

Ketchup and mustard are included toppings

$17 per person

Buffet

Entree Choices

Beef Brisket
Chicken Breast
Pulled Pork
Ribs +$2
Bone-In Wings +$1
Bacon Wrapped Meatballs +$1

Side Choices

Coleslaw
Potato Salad
Green Beans
Baked Potato
Artisan Mac & Cheese
Seasonal Veggie
Side Salad

1 Entree Selection & 1 Side - $25 per person
2 Entree Selections & 2 Sides - $45 per person



Salads

House Salad

The salad everyone knows and loves. Mixed lettuce, shredded cheese, tomatoes, cucumber, croutons and the dressing of your choice.

Small - $70 Medium - $140 Large - $280

Citrus Garden Salad

Refreshing, light tossed citrus garden salad that is perfect for a light and fun option at events. Comes with a dressing of your choice.

Small - $75 Medium - $150 Large - $300

Small (serves 10) Medium (serves 20) Large (serves 40)

Single Pans

Small Pan (serves 10) Medium Pan (serves 20) Large Pan (serves 40)

Steak on a Stick
Tender, juicy cuts of steak marinated in our house blend of savory herbs and spices, grilled to perfection and served on a skewer for bold flavor in every bite.

Small - $100 Medium - $195 Large - $390

Chef's Seasoned Chicken
Tender grilled chicken seasoned to perfection—choose from zesty lemon pepper, bold cajun spice, BBQ, or garlic herb. A flavorful classic made your way.

Small - $90 Medium - $180 Large - $350

Salmon
Delicately seasoned salmon cooked to perfection and finished with a drizzle of melted butter. Perfect for seafood lovers.

Small - $165 Medium - $325 Large - $650

Glazed Pork Chops
Tender boneless pork chops grilled and glazed with a rich, smoky bourbon sauce—sweet, savory, and full of Southern charm.

Small - $75 Medium - $145 Large - $285

Green Beans
Tender green beans sautéed with smoky bacon and caramelized onions for a flavorful Southern-style side.

Small - $35 Medium - $70 Large - $140

Garlic Mashed Potatoes
Creamy, red skin mashed potatoes whipped with roasted garlic and butter for a savory, smooth finish.

Small - $45 Medium - $90 Large - $180

Artisan Mac & Cheese
A gourmet twist on a classic—cavatappi pasta in a rich, creamy blend of artisan cheeses.

Small - $45 Medium - $90 Large - $180

Coleslaw
Crisp cabbage tossed in a tangy-sweet dressing. A refreshing, crunchy side that pairs well with any entrée.

Small - $30 Medium - $60 Large - $120

Desserts

Assorted Cheesecake
A rich and creamy cheesecake with a selection of classic and seasonal cheesecake toppings—perfect for every sweet tooth.

Each cheesecake has 20 slices - $ 70

Gluten Free Peanut Butter Pie
The same delicious pie, but now Gluten Free! We believe everyone should enjoy dessert.

One pie feeds 20 - $90

Peanut Butter Pie
A mash up of whipped cream, chocolate syrup, and fresh peanut butter with a graham cracker crust. A restaurant favorite!

One pie feeds 20 - $ 90

Additionals

Wire Chafing Units
$15 per chafing unit

These disposable wire chafing units come with sternos to keep food hot. Instructions included.

Gallon Drinks
$7 per gallon

Gallon jugs of lemonade, unsweet tea, and sweet tea are available and come with 10 cups per gallon. Sweetner also included for unsweet tea.

Dinner Bread
$1 per person

The perfect addition to any meal. Comes with your choice of whipped butter or strawberry butter.

All catering orders include disposable pans and lids as well as disposable serving utensils. Disposable silverware packs available upon request.

Sales tax is applied to all orders.

Need a venue? Ask about The Ivy Room located above Market Street Grill!

MARKET STREET GRILL

Call us today to book your next event!
Office: 260.563.7779
Event Coordinator: 260.571.6217
msgrill.com