

Plated Dinner Menu
Market Street Grill- Cottonwood

Guests enjoy Gastronomy restaurant favorites with several options to make your dinner unique and express your personal tastes.

Up to 24 guests: Select Starter. Select 3 single entrees, advance count needed Friday and Saturday.

25-100 guests: Select Starter. Select from 2 single entrées with advance entrée count or Combination Entrée

101+ Guests: Select Starter. Select 1 Entrée or Combination Entrée.

STARTER

Select one. Or offer a choice of two with advance count.
Market Street Grill's famous sourdough bread included.

Mixed Greens Salad	Included
<i>With our House Dressing</i>	
Spinach Salad	Included
<i>With Blue Cheese Avocado Vinaigrette</i>	
Caesar Salad	Included
Market Street Clam Chowder	\$2.00
<i>Or served as 2nd Course, Salad 1st Course</i>	\$4.00

HORS D'OEUVRES

Welcome guests on arrival with an hors d'oeuvres buffet.
Select 2 hot items and 1 cold -OR- 1 hot item and 3 cold items.

\$10.99 per person

Cold	Hot
Fresh Sliced Fruit	Cajun Spiced Fried Rock Shrimp
Vegetable Crudités with Dip	Hot Crab Dip with Chips
Assorted Cheese with Crackers	Buffalo Shrimp Skewer- 1per
Chilled Gulf Shrimp- 2 per	Panko Fried Shrimp – 3 per
Hickory Smoked Salmon- 1 oz	Fried Calamari
Blue Point Oyster on Half Shell- 1 per	

ENTREES

Steamed Rice and Seasonal Vegetables are included with all entrées.

Or, offer all your guests a decadent alternative to Steamed Rice with our Smoked Gouda au gratin potatoes for \$2.50.

SINGLE ENTRÉE SELECTIONS

Roast Chicken Breast - \$30.99
Wild Mushroom Demi-Glaze

Fresh Atlantic Salmon - \$32.99
Dill Sauce

Maryland Lump Crab Cakes - \$32.99
Tartar Sauce

Broiled Alaskan Halibut - \$34.99
Tartar Sauce

Roast Prime Rib of Beef - \$34.99
Au Jus

Halibut Oscar - \$37.99
*Alaskan Halibut topped with Dungeness crabmeat,
asparagus and béarnaise sauce.*
Charbroiled, medium

New York Steak - \$39.99
medium

Filet Mignon – \$44.99
Medium

Lobster Tail & Filet Mignon - \$79.99
With Steamed Australian Lobster Tail

COMBINATION ENTRÉE SELECTIONS

One Combination served for all guests.

Pick two items to be served for all guests- \$36.99

- ◆ Broiled Halibut, with tartar sauce
- ◆ Broiled Salmon, with dill sauce
- ◆ Maryland Lump Cake with tartar sauce
- ◆ Broiled boneless chicken breast
- ◆ Charbroiled Steak, medium
- ◆ Filet Mignon, medium, add \$4/per person

DESSERT

Our Chef's Dessert and Soda, Iced Tea, Lemonade and Coffee are included in per person price.

Ask about Gastronomy's gourmet desserts also available for \$3.00 per person.

Prices do not include room fee, tax & 20% Service Charge.

All items are priced per person.