



Market Rocky River

137 Linda Street, Rocky River, Ohio

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Main Dining Room

Afternoon Showers

Saturdays beginning between

11:30 a.m. – 1:30 p.m.

Sundays beginning after 4p.m.

Seating Capacity 70 guests

*our glass enclosed patio/patio space may be

Available at certain times of the year*

BUFFET MENU

BRUNCH BUFFET MENU

MKT CLASSIC BRUNCH

\$16 per person plus 8% tax and 20% service charge

includes non-alcoholic beverages

Scrambled Eggs

Bacon

Pork Sausage OR Turkey Sausage

MKT Breakfast Potatoes

Fresh Fruit

BRUNCH ADD-ONS:

\$2 per person

Mini cinnamon rolls and Mini Muffins blueberry and chocolate chip

\$3 per person per add-on

Housemade Waffles served with butter, maple syrup and whipped cream

Housemade Waffles with chicken gravy

Bagels with cream cheese

Pancakes (add blueberries or chocolate chips)

MKT SIGNATURE BRUNCH

\$19 per person plus 8% tax and 20% service charge

includes non-alcoholic beverages

Bacon

Pork Sausage OR Turkey Sausage

MKT Breakfast Potatoes

Fresh Fruit

Quiche OR Gluten Free Strata

choose one cheese:

Swiss

Pepper Jack

Cheddar

Provolone

choose two ingredients:

Spinach

Ham

Bacon

House Sausage

Onions

Peppers

LUNCH BUFFET MENU

THE LIGHTER SIDE

\$15 per person plus 8% tax and 20% service charge
includes non-alcoholic beverages

choose one:

Wheat, Whole Grain or Croissant (\$.25 more per person)

choose TWO sandwiches (each person receives two ½ sandwiches)

The LMA – Lettuce, fresh mozzarella & avocado

The Big Red – Roasted red peppers, feta cheese, spinach & hummus

The Big Tuna – Greek yogurt tuna salad with lettuce & tomato

The Eggplant – Grilled eggplant, mozzarella, tomato, arugula & a balsamic reduction

The Big Cheese – Grilled cheese with pepper jack & balsamic marinated portabella mushrooms

The Big Bird - Grilled chicken, pesto, tomato, mozzarella & balsamic reduction

The Chicken Salad – chicken, celery, onion and mayonnaise

The Little Shrimp – Shrimp salad, sundried tomato pesto, arugula & red onion (Add \$2/person)

choose ONE:

House Salad

Caesar Salad

Green Beans

Grilled Cauliflower

Roasted Red Skin Potatoes

Baby Carrots with a Maple Butter

Sautéed Broccoli

Parmesan Baby Potatoes

WRAPS

\$15 per person plus 8% tax and 20% service charge
includes non-alcoholic beverages

choose one:

Spinach Wrap, Tomato Wrap or Multigrain Wrap

choose TWO: (each person receives two ½ wraps)

Chicken Caesar – Lettuce, tomato, parmesan & Caesar dressing

Buffalo Chicken – Lettuce, onion & tomato

Spinach & Bacon – Spinach, tomato, bacon & cheddar

Reuben – Corned beef, Swiss, sauerkraut & 1000 island

Turkey – Avocado, lettuce & tomato

choose ONE:

House Salad

Caesar Salad

Green Beans

Grilled Cauliflower

Roasted Red Skin Potatoes

Baby Carrots with a Maple Butter

Sautéed Broccoli

Parmesan Baby Potatoes

BUILD YOUR OWN SANDWICH

\$16 per person plus 8% tax and 20% service charge
includes non-alcoholic beverages

choose ONE:

Wheat, Whole Grain or Croissant (\$.25 more per person)

choose TWO proteins:

Chicken Salad
Herbed Grilled Chicken
Egg Salad
Turkey
Ham
Tuna Salad

choose ONE cheese:

American
Provolone
Pepper Jack
Swiss

includes:

Lettuce
Tomato
Onions
Pickles
Spinach
Black Bean Patty

Add: guacamole, arugula OR bacon (\$.50 per item, per person)



choose ONE:

House Salad
Caesar Salad
Green Beans
Grilled Cauliflower
Roasted Red Skin Potatoes
Baby Carrots with a Maple Butter
Sautéed Broccolini
Parmesan Baby Potatoes



Shower Beverage & Package Options

House Wine Selections \$5 per glass

White Wine
Chardonnay
Pinot Grigio
Red Wine
Cabernet Sauvignon
Pinot Noir

Basic Bloody Mary \$6 per glass

Basic Mimosa \$6 per glass

Juice Bar Mimosa, poured Sparkling \$7.50 per glass

Signature Cocktail \$6-12 per glass

All Wines on Our Current List Are Available At Standard List Pricing
Full Bar Is Available at Regular Pricing including bottled beer, draft beer and alcoholic beverages

Make Your Own Mimosa Bar | \$150

Bar Includes:

5 Bottles of Sparkling Brut (Each extra bottle of sparkling brut \$25)

Four Fresh Juices

Fresh Fruit

*Upgrades available for LaMarca prosecco \$175 each additional bottle \$25
Veuve Clicquot Ponsardin \$400 each additional bottle \$75*



APPETIZER BUFFET MENU

Cucumber Bites – served with Herbed Cream Cheese \$25 (40 pieces)

Stuffed Mushrooms – herbed cream cheese or sausage and cream cheese \$35 (40 pieces)

Mini Corn Dogs – Honey Mustard, BBQ or Chipotle Ranch \$25 (60 pieces)

Chicken Wings – Buffalo, BBQ or Sweet & Spicy \$60 (80 pieces)

Potato Skins – topped with chives, bacon and cheddar cheese & served with sour cream \$35 (60 pieces)

Popcorn Chicken – Ranch, Hot Sauce or BBQ \$40 (100 pieces)

Mini Meatballs – Sweet Chili or BBQ \$30 (60 pieces)

Pretzel Bites – Horseradish Mustard or Cheese Sauce (both sauces additional \$5) \$35 (80 pieces)

Sweet & Spicy Chicken Skewers - \$30 (40 skewers)

Three Cheese Fried Ravioli – served with marinara & a pesto aioli \$35 (60 pieces)

Mozzarella Caprese – Fresh mozzarella & tomatoes in a pesto sauce topped with balsamic glaze & served with toast points \$30 (40 pieces)

Fried Mac & Cheese Bites - \$35 (60 pieces)

MKT Deviled Eggs – Avocado, bacon & chive filling with a paprika dusting \$35 (60 pieces)

Roasted Sweet Potatoes – Topped with goat cheese, pecans & balsamic glaze \$35 (40 pieces)

Mini Jalapeno Popper Pockets – Filled with cream cheese, bacon & cheddar \$30 (60 pieces)

Potato & Cheddar Pierogis – With caramelized onions served with sour cream \$30 (60 pieces)

Shrimp Cocktail – served with lemon wedges, horseradish and cocktail sauce \$40 (80 pieces)

FLATBREAD PIZZAS

Vegetarian and/or Meat \$11.50 each (minimum of 5 pizzas / 10 pieces per pizza)



MINI SANDWICHES

\$80 (25 pieces) includes choice of ONE sandwich AND ONE gourmet sauce

Beef Sliders with Cheddar Cheese

Buffalo Chicken Sliders – Buffalo Sauce & Lettuce

Chilled Chicken Salad – served on a Mini Croissant

Ham & Provolone – served on a Mini Croissant

Grilled Cheese – Add your choice of Tomato, Arugula and/or Bacon (\$.50 each)

Chicken Parmesan Sliders – with Marinara Sauce

Black Bean Sliders – with Lettuce

Roasted Beet Crostini – with Feta Cheese & a Balsamic Reduction

SAUCE OPTIONS

Pesto Aioli

Roasted Red Pepper Aioli

Honey Mustard

Whole Grain Mustard

Sundried Tomato Aioli

Garlic Aioli

GOURMET TRAYS

serves approximately 25 people

Seasonal Fruit \$30

Seasonal Fruit & Artisan Cheese \$35

Artisan Cheese & Gourmet Cracker \$30

Fresh Vegetables served with Ranch Dipping Sauce \$30

Charcuterie Board \$55

Charcuterie & Gourmet Cheese Board \$80

DIPS

serves approximately 25 people

Tortilla Chips & Salsa \$20

French Onion with Potato Chips \$20

Spicy Queso with Tortilla Chips \$20

Buffalo Chicken with Tortilla Chips \$30

Hummus with Pita Chips and Fresh Vegetables \$30

Spinach & Artichoke served with Pumpernickel Bread, Carrots and Celery \$40

Taco Dip with Tortilla Chips \$30

White or Black Table Linens (\$40 20-30 guests, \$52 31-40 guests, \$64 41-50 guests, \$72 51-60 guests)

Custom color Linens available (\$8 per 25 napkins)

20% Service Charge and 8% Sales Tax Applied Additionally

Simple decorations are allowed, **PLEASE NO CONFETTI OR GLITTER!!!**

Custom menu can be created and priced accordingly.