

## The Private Dining Room at Market Table

We are dedicated to ensuring that your experience be truly memorable!

Past the chef's table in the main kitchen and the Chef Mike Price himself at work, you and your guests will be led into a special room created to serve your every need in private dining. The private room is considered a hidden treasure among the reputable dining establishments in the village. The Mediterranean farm house tile floor, the brick walls and vaulted ceilings and cherry tones of the room set a perfect stage for us to work directly with you to customize your event. The versatile rich dark wood tables can be arranged to suit the specific vibe that you wish your guests to experience.

From seasonal tastings to wine pairings, to social and corporate gatherings, the private room is equipped to cater to all. In the true sense and spirit of the word "catering", we offer a variety of seasonal menu options plus the flexibility to completely tailor each event according to your desire. Our private dining room can comfortably serve 24 seated guests for brunch, lunch or dinner and 35 guests standing and gathering for cocktails and hors d'oeuvres.

Exclusive amenities include:

- ~ server captain committed to your party
- ~ private washroom
- ~ access to a separate audio system with iPod dock (Yes, you can bring your own music!)
- ~ in-room temperature control
- ~ custom table arrangement and décor

We also can provide the service of our in house florist-Petal Rush. For more information regarding floral arrangements by Petal Rush, please email [petalrush@yahoo.com](mailto:petalrush@yahoo.com) or call 917.678.3169.

Please feel free to set up a visit to our special little place under the bustling dining room at Market Table by contacting our Director of Events- Nia Fairweather- at 212.255.2100.

The minimum requirement for dinner is \$1,200 and for lunch or brunch is \$500. This minimum is based on the total cost of food and beverage, excluding tax and labor. All beverages are charged based on consumption. 20% gratuity, tax, and a booking fee of \$100 will be added to the final bill.

### **dinner menu choices**

- ~ Choice of two appetizers, choice of two main courses, and choice of two desserts \$80 per guest.
- ~ Choice of three appetizers, choice of three main courses, and choice of three desserts \$90 per guest
- ~ For side dishes, served family style, \$8 per side (*each side serves 2 people*)

\*Tasting Menus are planned directly with the Chef and are priced accordingly\*

- ~ For a one hour cocktail reception preceding dinner with four passed hors d'oeuvres add \$10 per guest
- ~ For a one hour cocktail reception preceding dinner with six passed hors d'oeuvres add \$15 per guest

### **cocktail reception menu choices**

*We only have a beer and wine license so all of our cocktails are beer or wine based*

2 hours of passed and/or stationed hors d'oeuvres:

- ~ \$60 per guest for 6 selections
- ~ \$75 per guest for 8 selections

### **lunch menu choices**

- ~ Choice of two appetizers, choice of two main courses, and choice of two desserts \$45 per guest
- ~ Choice of three appetizers, choice of three main courses, and choice of three desserts \$55 per guest
- ~ For side dishes, served family style, add \$8 per guest

*If you would like to include a one hour reception with passed or stationed hors d'oeuvres, please inquire for pricing*

## brunch menu options

Option 1: \$45/ person

*(parties up to 16 people)*

family style starters

fresh seasonal fruit

family style appetizer

*(choose 1)*

beet salad

*goat's cheese, horseradish creme, soft herbs, hazelnuts*

~

marinated heirloom tomatoes

*basil, balsamic, ricotta salata*

~

granola

*greek yogurt, honey, sour cherries*

entrée

*(choose 3)*

bacon, spinach & fontina scramble

*whole grain toast*

~

the burger

*white cheddar, sweet onions, sliced pickles, fries*

~

roasted vegetable "falafel"

*tzatziki, feta, cucumber, chili oil*

~

poached organic eggs

*smoked salmon, dill, hollandaise, buttermilk biscuits*

~

buttermilk pancakes

*blueberries, bourbon-maple syrup*

~

broccoli, mushroom & gouda quiche

*butter lettuce, beets, crispy onions*

dessert

*(choose 1)*

chocolate chip cookie ice cream sandwich

*mascarpone gelato, hazelnuts*

~

creme fraiche panna cotta

*port wine macerated strawberries, pine nuts*

~

warm chocolate cake

*pistachios, espresso gelato*

~

lemon-thyme poundcake

*cherries, amaretto cookie gelato*

## brunch menu options

option 2: \$55/ person

(parties up to 16 people)

### family style starters

fresh seasonal fruit & shrimp cocktail

### family style appetizer

(choose 1)

beet salad

*goat's cheese, horseradish creme, soft herbs, hazelnuts*

~

marinated heirloom tomatoes

*basil, balsamic, ricotta salata*

~

granola

*greek yogurt, honey, sour cherries*

### entrée

(choose 3)

bacon, spinach & fontina scramble

*whole grain toast*

~

the burger

*white cheddar, sweet onions, sliced pickles, fries*

~

roasted vegetable "falafel"

*tzatziki, feta, cucumber, chili oil*

~

poached organic eggs

*smoked salmon, dill, hollandaise, buttermilk biscuits*

~

buttermilk pancakes

*blueberries, bourbon-maple syrup*

~

broccoli, mushroom & gouda quiche

*butter lettuce, beets, crispy onions*

~

creekstone farms black angus strip loin

*corn & scallion homefries, red wine*

### family style sides

(choose 2)

corn & scallion homefries

~

thick cut bacon

~

country breakfast sausage links

~

two buttermilk biscuits

~

cheddar grits

### dessert

(choose 2)

chocolate chip cookie ice cream sandwich

*mascarpone gelato, hazelnuts*

~

creme fraiche panna cotta

*port wine macerated strawberries, pine nuts*

~

warm chocolate cake

*pistachios, espresso gelato*

~

lemon-thyme poundcake

*cherries, amaretto cookie gelato*

## **brunch menu options**

Option 3: \$45/ person

*(for parties of 17 people or more)*

### family style starters

fresh seasonal fruit

### family style appetizer

*(choose 1)*

beet salad

*goat's cheese, horseradish creme, soft herbs, hazelnuts*

~

marinated heirloom tomatoes

*basil, balsamic, ricotta salata*

~

granola

*greek yogurt, honey, sour cherries*

### family style entrée

*(choose 2)*

bacon, spinach & fontina scramble

*whole grain toast*

~

the burger

*white cheddar, sweet onions, sliced pickles, fries*

~

roasted vegetable "falafel"

*tzatziki, feta, cucumber, chili oil*

~

poached organic eggs

*smoked salmon, dill, hollandaise, buttermilk biscuits*

~

buttermilk pancakes

*blueberries, bourbon-maple syrup*

~

broccoli, mushroom & gouda quiche

*butter lettuce, beets, crispy onions*

### dessert

*(choose 1)*

chocolate chip cookie ice cream sandwich

*mascarpone gelato, hazelnuts*

~

creme fraiche panna cotta

*port wine macerated strawberries, pine nuts*

~

warm chocolate cake

*pistachios, espresso gelato*

~

lemon-thyme poundcake

*cherries, amaretto cookie gelato*

## brunch menu options

option 4: \$55/ person

(for parties of 17 people or more)

### family style starters

fresh seasonal fruit & shrimp cocktail

### family style appetizer

(choose 1)

beet salad

*goat's cheese, horseradish creme, soft herbs, hazelnuts*

~

marinated heirloom tomatoes

*basil, balsamic, ricotta salata*

~

granola

*greek yogurt, honey, sour cherries*

### family style entrée

(choose 3)

bacon, spinach & fontina scramble

*whole grain toast*

~

the burger

*white cheddar, sweet onions, sliced pickles, fries*

~

roasted vegetable "falafel"

*tzatziki, feta, cucumber, chili oil*

~

poached organic eggs

*smoked salmon, dill, hollandaise, buttermilk biscuits*

~

buttermilk pancakes

*blueberries, bourbon-maple syrup*

~

broccoli, mushroom & gouda quiche

*butter lettuce, beets, crispy onions*

~

creekstone farms black angus strip loin

*corn & scallion homefries, red wine*

### family style sides

(choose 2)

corn & scallion homefries

~

thick cut bacon

~

country breakfast sausage links

~

two buttermilk biscuits

~

cheddar grits

### dessert

(choose 2)

chocolate chip cookie ice cream sandwich

*mascarpone gelato, hazelnuts*

~

creme fraiche panna cotta

*port wine macerated strawberries, pine nuts*

~

warm chocolate cake

*pistachios, espresso gelato*

~

lemon-thyme poundcake

*cherries, amaretto cookie gelato*

## **brunch menu: beverage options**

### option 1: \$10/ person

coffee, tea, orange juice,  
cappuccino, espresso, latte

### option 2: \$25/person

coffee, tea, orange juice, cappuccino,  
espresso, latte, mimosa, prosecco

### option 3: \$32/ person

coffee, tea, orange juice, cappuccino, espresso,  
latte, mimosa, prosecco, red and white wine

## **Deposits**

To secure a reservation for the desired date in the private dining room, a credit card authorization form must be filled out and submitted. All final payments are due at the event's completion. Please note that we do not accept checks, personal or corporate, for final payment. An expected attendance must be received at least 48 working hours prior to the scheduled date and will not be subject to a reduction. Otherwise, the expected number of guests listed on the private dining room contract will be used as the guaranteed number of guests.

Cancellations occurring within 72 hours of the date of the event will result in being charged in full for the event, including food/beverage charges for the guaranteed number of guests, 8.375% NY sales tax, 20% service charge and any other costs associated with the event, such as but not limited to, labor, rentals, floral, etc.

## **Contact**

For any additional information regarding private events, booking the restaurant or catering, please feel free to contact our Director of Events, Nia Fairweather at 212.255.2100 or at [nia@markettablenyc.com](mailto:nia@markettablenyc.com).

\*Please be informed that we are a full service production/catering company and we are equipped to provide these services as well as floral arrangements for in-house and off-premise social and corporate special events.