

MARKET STREET GRILL
Weddings

APPETIZERS

APPETIZERS

Priced per person, according to your
guaranteed guest count

MARKET STREET FAMOUS CLAM CHOWDER	\$7
FRIED CALAMARI	\$7
STREET CORN ELOTE DIP with chips	\$8
MARKET STREET MEATBALLS with marinara sauce	\$9
TERIYAKE CHICKEN SKEWERS*	\$12
DESSERT PLATTER individual fruit tarts + mini creme brulee + chocolate strawberries (\$2 upcharge)	\$9

PLATTERS

ORGANIC VEGETABLE SELECTION & DIPS*	\$200
ASSORTED FRESH FRUIT & BERRIES*	\$250
SMOKED ATLANTIC SALMON with capers, red onion, crackers & house-made dill sauce	\$375
CHILLED GULF SHRIMP* with Market Street cocktail & mustard sauces	x100: \$400
CHARCUTERIE BOARD assorted artisan cheese & meats, crackers and dried fruits	\$500

*INDICATES GLUTEN
FREE ITEM

PLATED MENU

Allentreesinclude a starter salad,
Market Street sourdough bread,
seasonal vegetables and potatoes,
dessert and n/a beverages

ENTREE SELECTIONS

Host will select no more than four entrees and poll
their guests as to which entree they would prefer. Host
will provide MSG with exact entree counts one week
prior to event

VEGETARIAN GRILLED POLENTA	\$30
ROASTED FREE-RANGE CHICKEN BREAST	\$40
FRESH ATLANTIC SALMON	\$45
CEDAR PLANK SALMON	\$47
FILET MIGNON	\$53
SHORT RIBS	\$58
HERB ENCRUSTED ALASKAN HALIBUT	\$60
SLOW ROASTED PRIME RIB OF BEEF	\$70

DESSERTS

host will select one dessert that will be served to the whole
group

CRÈME BRÛLÉE WITH FRESH BERRIES
CHOCOLATE POT DE CREME WITH VANILLA
WHIPPED CREAM

ALL ENTREES SHOWN ON MENU
ARE GLUTEN FREE

BUFFET MENU

Starters include fresh Market Street
sourdough rolls.

All entrees include seasonal vegetables and
potatoes, and n/a beverages

INCLUDED STARTERS

MIXED GREEN SALAD

SEASONAL FRESH FRUIT AND BERRIES

MARKET STREET FAMOUS CLAM CHOWDER

ENTREE SELECTIONS

Priced per person, according to your guaranteed guest count
Prices listed are based on a minimum of 30 guests

		OPTIONAL SECOND
ROASTED FREE-RANGE CHICKEN BREAST	\$45	+\$15
FRESH ATLANTIC SALMON	\$50	+\$20
FILET MIGNON	\$58	+\$28
SHORT RIBS	\$63	+\$33
HERB ENCRUSTED ALASKAN HALIBUT	\$65	+\$35
SLOW ROASTED PRIME RIB OF BEEF	\$75	+\$45

INCLUDED DESSERTS

MINI CREME BRULEE

INDIVIDUAL FRUIT TARTS

CHOCOLATE DIPPED STRAWBERRIES
(\$2 per person upcharge)

ALL ENTREES SHOWN ON MENU
ARE GLUTEN FREE

ALCOHOL

A \$100 bar service fee will be applied to every event offering alcoholic beverages

BASIC BAR PACKAGE

One week notice required

WINES BY THE GLASS

\$12

SAUVIGNON BLANC, NZ

CHARDONNAY, CA

PINOT NOIR, CA

CABERNET SAUVIGNON, CA

BEERS BY THE BOTTLE

\$5-7

TRADITIONAL COCKTAILS AVAILABLE UPON
REQUEST

PREMIUM BAR PACKAGE

Two week notice required

WINES BY THE GLASS

\$15

ELK COVE PINOT GRIS, WILLAMETTE

LA CREMA CHARDONNAY, SONOMA

MEIOMI PINOT NOIR, CA

DAOU CABERNET SAUVIGNON, PASO
ROBLES

BEERS BY THE BOTTLE

\$5-7

TRADITIONAL COCKTAILS AVAILABLE UPON
REQUEST

CONTACT US



COTTONWOOD PRIVATE DINING

COTTONWOOD HEIGHTS, UT 84121

(801) 947-0542

CREEKSIDE@MARKETSTREETGRILL.COM