

10-1914
MARKET HALL

CITY MARKET
THE GROVE

AT CITY MARKET

HOLIDAY MENU





Celebrate the Holidays in City Market

Thank you for considering hosting your holiday celebration at Market Hall & The Grove at City Market in Downtown Raleigh! We look forward to providing you with a festive & entertaining experience as well as a delicious Chef-crafted menu from our full-service kitchen!



Holiday Menu Guide

Our Executive Chef & Culinary Team have crafted our holiday and year round menu favorites for a delicious celebratory menu that is sure to please everyone!

- Pre Fixe Menu
- Includes a 15% discount off a-la-carte menus
- No substitutions
- Tastings not included

You are welcome to customize your menu at regular pricing with our Sales Team.



Dinner Packages

SIGNATURE HOLIDAY STATIONS | \$60 PP

- 2 Passed Hors D'oeuvres
- 1 Vegetable Side Station
- 1 Small Plates Station (Choose 2 Entrees)
- 1 Starch Side Station
- 2 Passed Desserts
- Coffee Station

PREMIUM HOLIDAY STATIONS | \$75 PP

- 3 Passed Hors D'oeuvres
- 1 Fruit & Vegetable Side Station
- 1 Small Plates Station (Choose 2 Entrees)
- 1 Carving Station
- 1 Starch Side Station
- 3 Passed Desserts
- Winter Hot Beverage Bar

SIGNATURE HOLIDAY BUFFET | \$50 PP

- 2 Passed Hors D'oeuvres
- 2 Buffet Entrees
- 2 Buffet Sides
- 2 Passed Desserts
- Coffee Station

PREMIUM HOLIDAY BUFFET | \$65 PP

- 3 Passed Hors D'oeuvres
- 2 Buffet Entrees
- 1 Carving Station
- 2 Buffet Sides
- 3 Passed Desserts
- Winter Hot Beverage Bar



SIGNATURE HOLIDAY STATIONS | \$60 PP

PASSED HORS D'OEUVRES (Includes both)

White Truffle Parmesan-Arancini (V)
Beet Gel & Chervil

Chicken & Waffle Cone
Chive Cream Cheese & Honey

VEGETABLE SIDE STATION (Includes all)

Mixed Greens Petite Salad (V) (GF)
Cucumber, Grape Tomato, Carrot & Buttermilk Ranch Dressing

Crudite Cups (V)
Whipped Chive Cream Cheese

Spinach Artichoke Dip (V) (GF)
Grilled Pita & Crostini

Yeast Rolls with Butter

SMALL PLATE STATION (Choose 2)

Braised Short Ribs (GF)
Pommes Puree, Rainbow Carrots & Natural Jus

Roasted Salmon (GF)
Sweet Potato, Corn Maque Choux & Crispy Basil

Honey-Chipotle Glazed Chicken (GF)
Fresh Cilantro & Corn Lime Salad

STARCH SIDE STATION (Included)

Mac & Cheese Bar
Elbow Macaroni in a White Bechamel
Toppings: Green Onions, Bacon, Green Peas, Sauteed Mushrooms,
Garlic Bread Crumbs, Blistered Tomatoes & Hot Sauce

PASSED DESSERTS (Choose 2)

Whipped Tiramisu Shooter (V)
Chocolate Cake, Espresso Beans & Chocolate Sauce

Mini Buttermilk Pie (V)
Gingersnap Crumble & Strawberries

Chocolate Mousse Cups (GF)
Whipped Chocolate in a Chocolate Cup

COFFEE STATION (Included)

Hot Coffee (Regular & Decaf) & Hot Tea
Sugar, Cream & Flavored Syrups



PREMIUM HOLIDAY STATIONS | \$75 PP

PASSED HORS D'OEUVRES (Includes all 3)

White Truffle Parmesan-Arancini (V)
Beet Gel & Chervil

Chicken & Waffle Cone
Chive Cream Cheese & Honey

Bacon Wrapped Scallops (GF)
Sherry Vinegar Glaze & Fresh Thyme

FRUIT & VEGETABLE SIDE STATION (Includes all 3)

Fruit & Cheese Display (V) (CN)
Assorted Cheeses, Nuts, Fresh Fruit with Vanilla Greek Yogurt,
Rustic Crackers & Crostini

Spinach Artichoke Dip (V) (GF)
Grilled Pita & Crostini

Petite Harvest Bitter Greens Salad (GF) (CN)
Endive, Radicchio, Watercress, Apple, Bacon,
Candied Peanuts & Maple Sherry-Vinaigrette

SMALL PLATE STATION (Choose 2)

Roasted Salmon (GF)
Sweet Potato, Corn Maque Choux & Crispy Basil

Apple & Sage Butternut Squash (VG) (CN)
Almond, Crispy Kale & Cider Mustard Sauce

Honey-Chipotle Glazed Chicken (GF)
Fresh Cilantro & Corn Lime Salad

CARVING STATION (Includes both)

Herb Rubbed Bistro Steak
Horseradish Cream

Roasted Brussels Sprouts with Apple & Sherry (GF)

Yeast Rolls with Butter

STARCH SIDE STATION (Included)

Mac & Cheese Bar
Elbow Macaroni in a White Bechamel
Toppings: Green Onions, Bacon, Green Peas, Sauteed Mushrooms,
Garlic Bread Crumbs, Blistered Tomatoes & Hot Sauce

PASSED DESSERTS (Includes all 3)

Whipped Tiramisu Shooter (V)
Chocolate Cake, Espresso Beans & Chocolate Sauce

Mini Buttermilk Pie (V)
Gingersnap Crumble & Strawberries

Chocolate Mousse Cups (GF)
Whipped Chocolate in a Chocolate Cup

WINTER HOT BEVERAGE BAR (Included)

Hot Coffee, Hot Chocolate, Hot Cider
Marshmallows, Cinnamon Sticks, Peppermint Sticks,
Sugar, Cream & Flavored Syrups



SIGNATURE HOLIDAY BUFFET | \$50 PP

PASSED HORS D'OEUVRES (Includes both)

White Truffle Parmesan-Arancini (V)
Beet Gel & Chervil

Chicken & Waffle Cone
Chive Cream Cheese & Honey

BUFFET ENTREES (Choose 2)

Braised Short Ribs (GF)
Pommes Puree, Rainbow Carrots & Natural Jus

Roasted Salmon (GF)
Sweet Potato, Corn Maque Choux & Crispy Basil

Honey-Chipotle Glazed Chicken (GF)
Fresh Cilantro & Corn Lime Salad

BUFFET SIDES (Includes all)

Baked Mac n Cheese with Herbed Breading

Roasted Brussels Sprouts with Apple & Sherry (GF)

Mixed Greens Petite Salad (V) (GF)
Cucumber, Grape Tomato, Carrot & Buttermilk Ranch Dressing

Yeast Rolls with Butter

PASSED DESSERTS (Choose 2)

Whipped Tiramisu Shooter (V)
Chocolate Cake, Espresso Beans & Chocolate Sauce

Mini Buttermilk Pie (V)
Gingersnap Crumble & Strawberries

Chocolate Mousse Cups (GF)
Whipped Chocolate in a Chocolate Cup

COFFEE STATION (Included)

Hot Coffee (Regular & Decaf) & Hot Tea
Sugar, Cream & Flavored Syrups



Bacon Wrapped Scallops



Braised Short Ribs



Roasted Brussels Sprouts with Apple & Sherry

PREMIUM HOLIDAY BUFFET | \$65 PP

PASSED HORS D'OEUVRES (Includes all 3)

White Truffle Parmesan-Arancini (V)
Beet Gel & Chervil

Chicken & Waffle Cone
Chive Cream Cheese & Honey

Bacon Wrapped Scallops (GF)
Sherry Vinegar Glaze & Fresh Thyme

CARVING STATION (Included)

Herb Rubbed Bistro Steak
Horseradish Cream

Yeast Rolls with Butter

BUFFET ENTREES (Choose 2)

Roasted Salmon (GF)
Sweet Potato, Corn Maque Choux & Crispy Basil

Apple & Sage Butternut Squash (VG) (CN)
Almond, Crispy Kale & Cider Mustard Sauce

Honey-Chipotle Glazed Chicken (GF)
Fresh Cilantro & Corn Lime Salad

BUFFET SIDES (Includes all)

Baked Mac n Cheese with Herbed Breading

Roasted Brussels Sprouts with Apple & Sherry (GF)

Mixed Greens Petite Salad (V) (GF)
Cucumber, Grape Tomato, Carrot & Buttermilk Ranch Dressing

PASSED DESSERTS (Includes all 3)

Whipped Tiramisu Shooter (V)
Chocolate Cake, Espresso Beans & Chocolate Sauce

Mini Buttermilk Pie (V)
Gingersnap Crumble & Strawberries

Chocolate Mousse Cups (GF)
Whipped Chocolate in a Chocolate Cup

WINTER HOT BEVERAGE BAR (Included)

Hot Coffee, Hot Chocolate, Hot Cider

Marshmallows, Cinnamon Sticks, Peppermint Sticks,
Sugar, Cream & Flavored Syrups



Apple & Sage Butternut Squash



Honey-Chipotle Glazed Chicken



Passed Desserts

HOLIDAY BAR MENU | \$10 PP/HOUR

BEERS (Includes all 4)

Corona
Michelob Ultra
Yuengling
Trophy Wife

WINES (Includes all 4)

Cabernet
Pinot Noir
Prosecco
Pinot Grigio

HOUSE SPIRITS (Includes all)

Smirnoff Vodka
Beefeater Gin
Bacardi Rum
El Jimador Silver Tequila
Jim Beam Bourbon
Jack Daniel's Whiskey

HOLIDAY COCKTAILS (Choose 1)

The Grinch
*White Rum, Midori, Lime Juice,
Lemon Juice, Soda Water & Cherry*

Cranberry Cringle
Vodka, Cranberry Juice, Peach Schnapps & Rosemary

Maple Old Fashioned
Bourbon, Maple Syrup, Bitters, Orange Peel & Cinnamon Stick

Chocolate Espresso Martini
*Vodka, Espresso, Chocolate & Coffee Liqueur, Cream
& Chocolate Syrup*



Cranberry Cringle



Maple Old Fashioned



Chocolate Espresso Martini

Preferred Vendors

CASINO PARTY

Casino Party Aces
Island Sound & Video

HOLIDAY DECOR

Themeworks
Petal & Oak
Get Lit Lighting
Curated Events

ENTERTAINMENT

Southbound Santa
Elevate
*Performers, contortionists, dancers,
snowglobe dancers, stilt walkers*

Island Sound
Fake Snow, Light Displays
J&L Carriage
Horse Drawn Carriage Rides

DJ's
Bunn DJ
All Around DJ
Island Sound
All Events DJs

PHOTO BOOTHS
Zim Zoom Photo Booth
Island Sound

LIVE MUSIC
Super Deluxe Live
Sam Hill Bands
East Coast Entertainment
Blazin Keys Dueling Pianos



Book Your Event Today

We cannot wait to celebrate with you!



“We had a great event at Market Hall! Everyone on the team was extremely helpful and when our plans increased in complexity they always came with solutions and a willingness to do their very best to help us resolve hurdles in our planning. The food and beverage, both quality and presentation, were top notch and we had so many great comments on how delicious everything was! I would have to say that what we loved best, beyond the exceptional service, was the welcoming and friendly nature of the staff and everyone we had touchpoints with throughout our set-up, event and tear down. The team at Market Hall really went above and beyond, wearing our shirts, welcoming our guests, and embracing the reason we all came together. We heard only the most amazing feedback and I credit so much of that to the attention to detail, friendly and welcoming demeanor, and ability to accommodate us at every turn!”

- Sarah Arden, Telus



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