

Experience the Market Broiler Banquet!

Market Broiler can fulfill your banquet needs all within
a predetermined menu that fits your budget. Please call for pricing information.

Menu Options

Appetizer Platter

Buffalo Wings, Krunch Roll,
Sweet & Spicy Calamari and
Coconut Shrimp

Hot Appetizer Buffet

Sushi Platter

Desserts (per person)

Cheesecake with Seasonal Sauce

Chocolate Molten Cake

Brownie a la mode

Variety of other desserts available

Soups/Salads (per person)

Dinner Salad

Caesar Salad

Soup

Misc. Banquet Info

- Black and white linens only
- For Private VIP Setting room, please call the restaurant for a quote.
- Usage of enclosed patio not guaranteed.
- Minimum 15 guests
- For exclusive patio VIP seating there will be a 50 guest minimum.

Location

Ontario Mills is located near the junction of the 10 and 15 Freeways. There's loads of free parking, plus close-up valet service is available on many days. Market Broiler is located near the AMC Theaters.

VIP Room Audio/Visual

- Microphone w/ Podium
- Projection Screen
- Mounted Monitors
- Surround Sound
- A/V Package (includes mic, speakers and monitors or screen)
- Additional Services (varies)
- Exclusive patio VIP Audio/Visual (inquire with management)

ONT 11/14



Market Broiler

VIP

PRIVATE LOUNGE

Atrium Setting, Private Bar & Cigar Patio

Market Broiler
Ontario Mills
4553 E. Mills Circle
Ontario, CA 91764
909-581-0866

kwalker@marketbroiler.com



Luncheon Menu (11AM - 3PM)

All entrees include Coffee, Hot Tea, Milk, Lemonade, Coca-Cola, Diet Coke, Mr. Pibb, Root Beer, Sprite, Iced Tea, Raspberry Iced Tea, Passion Iced Tea.
Luncheon pasta entrees include bread. All other lunch entrees include our Signature Cheese Potatoes and Chef's Vegetables unless otherwise noted.

Meal Starter: Fresh from the oven Sourdough Bread

Shrimp Feast

Three coconut shrimp, three golden shrimp and a grilled shrimp skewer.

Chicken Fettuccini Alfredo

A special blend of cheeses, rich & creamy. Topped with chicken.

Shrimp Scampi

Plump, tender white shrimp sautéed in garlic, wine, lemon, butter and spices.

Red Snapper

Everyone's favorite light and flaky fresh fish, mesquite grilled to perfection.



Dinner Menu (Starts at 3PM)

All entrees include Coffee, Hot Tea, Milk, Lemonade, Coca-Cola, Diet Coke, Mr. Pibb, Root Beer, Sprite, Iced Tea, Raspberry Iced Tea, Passion Iced Tea.
Dinner pasta entrees include garlic bread. All other dinner entrees include our Signature Cheese Potatoes and Chef's Vegetables unless otherwise noted.

Meal Starter: Fresh from the oven Sourdough Bread and a Small Caesar Salad

Shrimp & Scallops

Tender white shrimp & Canadian Scallops, skewered with bacon.

Snapper Veracruz

Southwest-seasoned, mesquite-broiled snapper fillet served with sautéed scampi-style shrimp, tomatoes, olives, and garlic. Served atop rice pilaf and chef's vegetables.

Prawn Scampi

Our largest Mexican shrimp sautéed in garlic, wine, lemon, butter and spices

Tri-Tip, Coconut Shrimp & Shrimp Skewer

Premium Tri-Tip beef accompanied by our Panko encrusted coconut shrimp a succulent grilled shrimp skewer.

Meal Starter: Fresh from the oven Sourdough Bread

Shrimp & Scallops

Tender white shrimp & Canadian Scallops, skewered with bacon.

Island Fire Chicken

Mesquite broiled chicken breast with a spicy teriyaki sesame sauce. Served with white rice and chef's vegetables.

Salmon Fillet

A lean, sweet, juicy and moist fish with a firm texture.

Hawaiian Glazed Baby Back Ribs

A generous portion of succulent ribs seasoned with flavourful ginger, soy and spicy hoisin sauce.

Meal Starter: Fresh from the oven Sourdough Bread and a Small Caesar Salad

Crab-Stuffed Salmon

Topped with a rich, creamy lobster sauce and served over cheese potatoes and grilled asparagus.

Macadamia Nut Mahi Mahi & Coconut Shrimp

Hawaiian-style crusted mahi accompanied by our coconut shrimp. Served with white rice, chef's vegetables and piña colada sauce.

Shellfish Pasta

Sautéed lobster, shrimp and scallops atop linguini in our creamy Alfredo sauce.

NY Steak (9oz) and Shrimp Scampi

USDA Choice New York Steak expertly prepared with White Shrimp sautéed in garlic, wine, lemon, butter and spices.

Meal Starter: Fresh from the oven Sourdough Bread

6oz. Tri-Tip Steak & Shrimp Scampi

USDA Choice Tri-Tip Steak expertly prepared with scampi style shrimp and finished with garlic butter.

Caramelized Salmon

A lean, sweet, caramelized Atlantic Salmon Fillet.

Crab Alfredo

Our rich homemade Alfredo sauce over fettuccini with crab meat.

Atlantic Catch

Fresh Atlantic Salmon fillet and a dozen grilled shrimp skewer.

Meal Starter: Fresh from the oven Sourdough Bread and a Small Caesar Salad

Caramelized Salmon & Scallops

Atlantic salmon filet and Canadian scallops with a chili lime sauce. Served over cheese potatoes and asparagus.

Halibut Oscar

Alaska Halibut fillet crusted with Alaskan Crab atop a bed of Cheese Potatoes and Asparagus Spears, served with a Rich, Creamy Lobster Sauce.

Angus Bone-in Ribeye 16oz (add \$3)

Our Steaks are expertly seasoned and seared in our "Steak Oven" and finished with our signature MB Butter.

New York Steak (12oz) & Prawn Scampi

USDA Choice New York Steak expertly prepared with White Shrimp sautéed in garlic, wine, lemon, butter and spices.

