

APPETIZER SAMPLE MENU

By Chef Mark Raymond

MARKS THE SPOT
FINE FOOD
nourish. feast. celebrate.

APPETIZERS

Service Type: Passed or Stationed

(Please Select 2 from this page for your Menu)

Prosciutto-Wrapped Figs

Grilled and drizzled with balsamic reduction **(Seasonal Only)**

Old Fashioned Meatballs

Ground grass fed beef, pork, veal and caramelized onions served with spicy aioli

Duck Arancini

Risotto rounds filled with Sonoma Farms confit duck, French prunes and pecans

Give Thanks Wonton

Crispy wonton with braised turkey thigh, sweet potatoes and cranberry

Wild Mushroom Crostini

With caramelized onion, fresh herbs, goat cheese and pancetta

Mac & Cheese bites

3 cheese macaroni and bread crumbs, pan fried and served with aioli

Watermelon Bites

Rolled in feta with cracked black pepper and fresh mint **(Seasonal Only)**

Butter Nut Squash and onion fritter

With Cinnamon and spice served with a black pepper and lemon aioli

Persimmon and Walnut Honey Bruschetta

Whipped ricotta and goat cheese with lemon zest serve on golden crostini **(seasonal)**

Butter Poached Beet Bites

Skewered and topped with garlic herb dressing and queso Oaxaca

Fig & Goat Cheese Crostini

Fig compote, goat cheese, prosciutto and balsamic reduction **(seasonal)**

Spicy shrimp salad wonton

With shrimp, cilantro, green onion, ginger and jalapeno on a crispy wonton

Smoked Salmon Toast

Local salmon tartar on toast points with pickled onion and horseradish cream



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SLIDERS

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Oooh Girl Fried Chicken (As featured in NY Times)

Mary's free range buttermilk fried chicken thigh with black pepper aioli and slaw

Cuban Mojito

Pulled Pork, dry rubbed pork roasted for 6 hours with lemon, lime and blood orange, pulled and served with Cuban style bbq sauce

Bacon Blue Cheese Burger

Niman Ranch ground beef patty with bacon, onions and local blue cheese

B Good

Bacon, basil and brie with house made seasonal fruit chutney (Vegetarian option = no bacon)

Lamb & Chicory Burger

With fennel, radicchio & mint slaw with black pepper aioli

Tempura Mushroom

Crispy Portobello Mushroom, Asian slaw, pickled cucumber, and a spicy aioli

Fried Green Tomato

Crispy corn-meal crusted with spicy aioli, pickled onions and goat cheese

Smoked Salmon

Local hot smoked salmon, pickled cucumber, green onion and lemon aioli

FLAT BREADS

Vegetarian Panini

Grilled Zucchini, roasted carrot pureé, fresh cilantro and aged Gruyere cheese

Fig and Gorgonzola Flatbread

Fresh figs, creamy gorgonzola, caramelized onions and balsamic reduction

Prosciutto with Arugula Pesto Flatbread

Arugula and pine nut pesto, béchamel and Asiago

Tomato and Mozzarella Flatbread

Roasted toy box tomatoes, fresh mozzarella and basil



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DESSERT

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New Zealand Pavlova Cups

Traditional meringues, with seasonal fruits, passion fruit coulis and cinnamon whip cream

Mexican Spiced Chocolate Cake Bites

Rich, moist and served with cinnamon chocolate glaze

Chocolate Cake Bites

Moist, dark, delicious and gluten and dairy free

Chocolate Bread & Butter Pudding Cups

Drizzled with caramel sauce and crème anglaise

Vanilla Bean & Berry Bread Pudding Cups

Drizzled with caramel sauce and crème anglaise

Meyer Lemon Curd Cups

Graham cracker crust and whipped cream

Meyer Lemon Tarts

Shortbread pastry filled with lemon curd and topped with fresh berries

Fresh Fruit Trifle Cups

Seasonal fruit, vanilla custard, pound cake, whipped cream, and candied almonds

Homemade Strawberry Shortcake Cups

Pound cake topped with marinated local strawberries and hand whipped sweet cream

Cream Cheese Pumpkin Mouse Cups

Super light and fluffy packed with fall spices and just enough sweetness to balance the pumpkin flavor. Topped with a GF sugar cookie

