

SMALL BITES 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)

Chorizo Wrapped Dates

Grilled and drizzled with balsamic reduction

Butter Nut Squash & Caramelized Onion Fritter

With black pepper and lemon aioli

Sweet Potato & Kale Wonton

Pan-fried wonton with sweet potato, kale and cheese

Spicy Shrimp Salad Wonton

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

Wild Mushroom Crostini

With caramelized onion, fresh herbs, goat cheese and pancetta

Butter Poached Beet Bites

Skewered and topped with garlic herb dressing and queso Oaxaca

Old Fashioned Meatballs

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

Spring Pea & Leek Arancini

Crispy pan friend risotto with spring peas and leeks

Duck Confit Arancini

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

Mac & Cheese Bites

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

Smoked Salmon Toast

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

New Zealand Green Lipped Mussels

On the half shell, steamed in white wine, topped with ginger lemon dressing

Watermelon Bites

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

Prosciutto Wrapped Fig & Goat Cheese

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



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SLIDERS

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Oooh Girl Fried Chicken (featured in NY Times)

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

Cuban Mojito Pork

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 (Veg 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

Market Vegetable

With roasted carrot pureé, fresh cilantro and aged Gruyere

Fig and Gorgonzola Flatbread

Fresh figs, creamy gorgonzola, caramelized onions and balsamic

Prosciutto & Arugula Pesto

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

Traditional meringue with seasonal fruit, 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

Drizzled with caramel sauce and crème anglaise

Vanilla Bean & Berry Bread Pudding

Drizzled with caramel sauce and crème anglaise

Meyer Lemon Curd

Graham cracker crust and whipped cream

Meyer Lemon Tarts

Shortbread pastry filled with lemon curd and topped with fresh berries

Fresh Fruit Trifle

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

Strawberry Shortcake

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

Cream Cheese Pumpkin Mouse

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



CATERING PROPOSAL

Pricing & Agreement

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EVENT Appetizer Sample
EVENT DATE 2018
AGREEMENT DATE February 20, 2018
GUEST COUNT 45

ITEM	QTY	PRICE	COST	DETAILS
Food - Apps	45	\$28.00	\$1,260.00	
Discounts	45	-\$3.00	(\$135.00)	MTS Preferred Discount
Gratuity		18%	\$202.50	18% of food & beverage total
Event Fee			\$250.00	*See Below
Travel Fee		\$2.00	\$0.00	RT Miles @ \$2 per mile (\$25 minimum fee)
Site Fee		\$100.00	\$0.00	Additional food service hours at \$100 per hour
Catering Coordinator		\$65.00	\$0.00	On Site Lead for \$65 per hr hrs requested
On-Site Lead	1	\$40.00	\$200.00	On Site Lead for \$40 per hr 5 hrs requested
Servers	1	\$35.00	\$160.00	Servers @ \$35 per hr 5 hrs requested
Bartender		\$37.00	\$0.00	Bartenders @ \$37 per hr hrs requested
Rentals				
Discounts				
Subtotal			\$1,937.50	
CA Sales Tax			\$150.16	(7.75% of subtotal)
Total			\$2,087.66	
Deposit			\$1,500.00	(Non-refundable deposit- due to hold date)
50% Balance			\$293.83	(50% of Balance- Due 1 month prior to event)
Final Payment			\$293.83	(Balance due 2 weeks prior to event)
CC Fee			\$62.63	(3% Surcharge if paying with credit card)
CC Total			\$2,150.29	(Total if paying with credit card)

This proposal is valid for 14 days. Agreement is not confirmed until deposit has been received.

*Office and planning time is calculated at \$50 per 30-minute increments

Up to two Catering Coordinators may be needed for site visit depending on event.

Catering Coordinators for site visits are \$50. May include tastings at \$100 for 2 people

Make Checks Payable To:

Marks the Spot Fine Food, LLC
20 Enterprise Ct, Suite 9
Napa, CA 94558

