

# ON THE MARK



CATERING, EVENT PLANNING, PROMOTIONS

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## COREY M. ROSSMAN, OWNER

Corey M. Rossman is a 1992 graduate from The Culinary Institute of America (CIA), Hyde Park, New York. Corey's experience evolved long before his days at the CIA. He has worked many positions from dishwasher to executive chef. Corey is now running the day to day operations of On The Mark Catering, LLC.

Corey's background includes a number of exclusive country clubs, hotels, clubs, and restaurants in the Tampa/St. Petersburg market, he has worked at the following locations: Selena's Restaurant; Tampa Palms Golf and Country Club (1996 CCA Club of the Year); Carmines Restaurant; Luna Lounge from Ybor City's Latin Quarter, as well as making his way from an opening manager to the Vice President of Operations at Dish Restaurant in Centro Ybor and Baywalk in Downtown St. Petersburg. These positions equipped Corey with the skills and drive to start his own business in 2003.

Since then, On The Mark has since gained many loyal clients such as Tampa Electric Company, The University of South Florida, Ferman and more. His vast experience is used on a daily basis in this uniquely creative dining restaurant. On The Mark not only excels in catering and event planning, but to cater to your promotional needs, On the Mark offers full service professional staff for on and off-premise promotions. High-end clients such as Budweiser, Pernod Ricard, & Ford Motor Company trust On the Mark for their promotional staffing needs. On the Mark Promotions understands the importance of, and crucial marketing gain involved in on and off-site promotions.

## HOT HORS D'OEURVES

Table Presented or Passed. Served in Pans of 50 Pieces

Spanakopita	\$75.00
Crab Rangoon	\$87.50
Spring Rolls - Vegetable or Shrimp	\$87.50
Won Tons - Crabmeat, Shrimp, or Beef	\$87.50
Mini Beef or Chicken Wellington	\$87.50
Meatballs - Italian, BBQ, Sweet N Sour, or Swedish	\$75.00
Stuffed Mushrooms - Crabmeat, Sausage, or Spinach	\$87.50
Coconut Shrimp - 16/20 Count	\$87.50
Beer Battered Chicken Fingers - Honey Mustard, BBQ, Sweet N Sour Sauces	\$87.50
Scallops Wrapped in Bacon	\$100.00
Shrimp Wrapped in Bacon	\$100.00
Chicken or Beef Satay - Served with a Peanut Sauce	\$87.50
Mini Crab Cakes - Served with a Cajun Remoulade Sauce	\$125.00
Deviled Crabs	\$75.00
Chicken Wings - BBQ, Buffalo, Teriyaki	\$87.50
Bacon Wrapped Cocktail Franks	\$75.00
Edamame Pot Stickers	\$75.00

## COLD HORS D'OEURVES

Table Presented or Passed. Served on Trays of 50 Pieces

Assorted Deluxe Canapés - Lobster, Beef Medallions, or Caviar	\$250.00
Sesame Crusted Seared Ahi Tuna Platter	\$250.00
Shrimp Cocktail	\$100.00
Salami Coronets with Horseraish	\$87.50
Ham and Cheese Pinwheels	\$87.50
Roma Tomato with Goat Cheese	\$87.50
Melon with Prosciutto	\$87.50
Cucumber with Crabmeat	\$87.50
Stuffed Deviled Eggs	\$87.50
Strawberries with Boursin Cheese	\$87.50
Tropical Fruit Skewers	\$87.50
Asparagus Wrapped in Ham	\$87.50
Mini Bouchees Puffs - Blackened Chicken & Crab Salad	\$87.50

*Prices do not include staffing, delivery/pick up, tax and service charges.*



# DISPLAYS AND TRAYS

## Fresh Fruit and Cheese Display

Seasonal Fresh Fruit & Cubed Cheese  
Served with an Assortment of Crackers

Small Tray (10-15 people)	\$50
Medium Tray (18-25 people)	\$75
Large Tray (30-35 people)	\$100

## Fresh Fruit Tray

An Assortment of Seasonal Fresh Sliced  
Fruits

Small Tray (10-15 people)	\$50
Medium Tray (18-25 people)	\$75
Large Tray (30-35 people)	\$100

## Baked Brie

Served with Baked Cinnamon Apples and  
Toast Points.

One Tray (25-30 people)	\$55
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## Vegetable Tray

An Assortment of Fresh Vegetables with  
Creamy Dipping Sauce

Small Tray (10-15 people)	\$30
Medium Tray (18-25 people)	\$45
Large Tray (30-35 people)	\$55

## Cheese Tray

An Assortment of Cubed Cheeses Served  
with A Cracker Assortment

Small Tray (10-15 people)	\$50
Medium Tray (18-25 people)	\$75
Large Tray (30-35 people)	\$100

## Grilled Vegetable Tray

An Assortment of Grilled Vegetables with  
Balsamic Glaze.

Small Tray (10-15 people)	\$50
Medium Tray (18-25 people)	\$75
Large Tray (30-35 people)	\$100

*Prices do not include staffing, delivery/pick up, tax and service charges.*

## HOT DIPS

### Baked Spinach/Artichoke Dip

Chopped spinach and artichokes baked with parmesan and mozzarella cheeses served with toast points. \$55

### Chili Con Queso Dip

Spicy, creamy cheese dip with tortilla chips. \$55

### Buffalo Chicken Dip

Shredded chicken, spicy buffalo sauce and creamy melted cheese served with tortilla chips. \$55

### Jumbo Lump Crab & Parmesan Dip

Crab dip with jumbo lump crab and sour cream based. \$55

### Pretzel Bites

Served with Wisconsin beer cheese. Add bacon wrapped hot dogs +\$1.00 per person \$55

*All hot dips serve 25-30 people.*

## COLD DIPS

### Tomato Bruschetta

Diced vine ripe tomatoes with garlic, olive oil, fresh basil leaves and seasoning. Served with pita toast points. \$50

### Garlic or Sweet Roasted Red Pepper Hummus

Garbanzo beans, tahini and roasted red pepper. Pureed and served with toasted pita points. \$35

### French Onion Dip

Sour cream and cream cheese based with onions and fresh herbs. Served with potato chips. \$30

### Tex-Mex Layered Dip

Seasoned beef, lettuce, tomatoes, green onions, black olives, sour cream, salsa, and shredded cheese. Layered and served with tortilla chips. \$50

### Chips and Salsa

Served with tortilla chips. Add guacamole for \$2.00 per person. \$25

*All cold dips serve 25-30 people.*

*Prices do not include staffing, delivery/pick up, tax and service charges.*



## DELI SELECTION

*Choose a meat, cheese, house salad, side and bread option.  
All lunches include lettuce, tomato, pickle spears, assorted chips, cookie or brownie,  
condiments and eating-ware.*

*Minimum of 5 per selection. Minimum of 15 people.*

\$12.95 per person

### Deli Meat Options

Boars Head Turkey  
Boars Head Ham  
Boars Head BBQ Chicken  
Boars Head Buffalo Chicken  
Boars Head Roast Beef  
Tuna Salad  
Chicken Salad  
Egg Salad  
Corn Beef  
Hot or Cold Pastrami  
Red Pepper Hummus  
Garlic Hummus  
Premium Cuban

### Cheese Options

American  
Cheddar  
Swiss  
Provolone

### Bread Options

Assorted Wraps  
*Garlic herb, tomato, spinach*  
Ciabatta  
Rye  
Wheat  
White  
Lettuce Wrap

### Side Options

Potato Salad  
Pasta Salad  
Cole Slaw

*Prices do not include staffing, delivery/pick up, tax and service charges.*

# LUNCH ENTREE

*Minimum of 15 per selection. Minimum of 15 people.  
All lunch entrees include black disposable eating-ware.*

## Pasta

Stuffed Shells with Marinara Sauce  
Served with a house salad and garlic bread.

\$11.50

Baked Ziti - Cheese or Meat

Served with a house salad and garlic bread.

Cheese \$10.00

Meat \$11.00

Lasagna - Cheese or Meat

Served with grated parmesan cheese, a house salad and garlic bread.

Cheese \$10.00

Meat \$11.00

## Pork

Grilled Pork Chops

Served with sauteed onions with a bourbon glaze, Vermont cheddar, mashed potatoes, green beans, house salad, assorted and butter.

\$12.50

Jerk Rubbed Pork Tenderloin

Red beans, rice, vegetable medley, house salad, Cuban bread and butter.

\$12.50

Roasted Pork Mojo or BBQ Style

Black beans, yellow rice, house salad, Cuban bread and butter.

\$12.95

## Chicken

Chicken Parmesan

Grilled or breaded. Served with broccoli, house salad, and garlic bread.

\$12.50

Chicken Pot Pie

Served with garlic mashed potatoes, a house salad, topped with country style biscuits.

\$10.00

Chicken Marsala or Picata

Vegetable medley, pasta, house salad, dinner rolls and butter.

\$12.50

Chicken Scaloppine

Sautéed chicken breasts topped with mushrooms, artichokes, capers and prosciutto in a lemon butter sauce. Served with angel hair pasta, steamed broccoli, house salad, and garlic bread.

\$12.50

Chicken Fajita

Soft shell tortillas, corn, black bean, yellow rice, lettuce, salsa, cheese and sour cream.

\$12.95

Split Breast Chicken

Split breast chicken served with black beans, yellow rice, house salad, Cuban bread and butter.

\$12.50

*Prices do not include staffing, delivery/pick up, tax and service charges.*

## LUNCH ENTREE

*15 minimum per selection. 15 people minimum.  
All lunch entrees include black disposable eating-ware.*

### Beef

#### Philly Cheese Steak

Buffet style, hoagie rolls, cheese sauce, onions, pepper, sliced tomatoes, lettuce, macaroni salad, pickle spears, and assorted chips.

\$12.50

#### Bourbon Filet Tips

Served over egg noodles, vegetable medley, house salad, assorted dinner rolls and butter.

\$14.50

#### Hearty Beef Stew

Served with white rice, house salad, dinner rolls and butter.

\$12.50

#### Beef Fajitas

Soft shell tortillas, corn, black bean, yellow rice, lettuce, salsa, cheese and sour cream.

\$13.95

#### Country Style Meatloaf

Beef gravy, mashed potatoes, green beans, house salad, dinner rolls and butter.

\$12.50

## STATIONS

*They're interactive and allow your guests to customize a variety of menu items.  
Stations are chef-attended and made to order right in front of your eyes.*

#### Slider Station

Beef patties, Turkey patties, Crab Cake patties, and hot dogs chef-made on sizzling skillet. Served with soft buns and an assortment of condiments.

#### Asian Station

Chicken, Shrimp, Pork and an assortment of rice, noodles, vegetables made to order.

#### Omelete Station

Omelete's made to order with assorted meats, cheese, and vegetables.

#### Pasta Station

Assorted pasta choices, sauces, vegetables and meats made to order.

#### Crepe Station

Made to order crepes with an assortment of fillings and toppings. Including but not limited to Nutella, chocolate, bananas, strawberries.

*Prices do not include staffing, delivery/pick up, tax and service charges.*



# BREAKFAST MENU

*All breakfast served with black disposable eating-ware. Minimum of 5 per selection. Minimum of 20 people.*

## Breakfast #1

Scrambled eggs, o'briens potatoes, sausage patties, bacon strips, buttermilk biscuits. Assorted juices

\$10.00

## Frittata - Ham or Vegetable

Served at room temperature with fresh fruit salad, cheddar cheese biscuits, and assorted juices.

\$10.50

## Breakfast #2

Assorted muffins. May include - blueberry, banana nut, chocolate chip, cornbread, coffee cake. Fresh fruit salad and assorted juices.

\$8.50

## Western Omelette

An egg casserole with peppers, onions, ham and cheddar cheese. Served with roasted red potato home fries, sausage patties, bacon strips, buttermilk biscuits, fresh fruit and assorted juices.

\$12.50

## Breakfast #3

Assorted breakfast breads, mini croissants , pastries, fresh fruit salad, and assorted juices.

\$9.00

## Continental Breakfast

Breads, bagels, pastries, fruit salad, and assorted juices.

\$9.25

## Beverages

Coffee Regular or Decaff \$1.50

*All coffee includes, cups, sweetener, stir sticks, and cocktail napkins.*

Assorted Juices \$1.50

*Apple or Orange Juice.*

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## SPECIALTY ENTREES

### **Chicken Siciliano**

*Broiled chicken, marinated in olive oil, lemon, garlic, mushrooms and spices*

### **Eggplant Ettouffee**

*Fresh eggplant and langostino sautéed with onions, garlic, celery and tomatoes*

### **Creole Shrimp Scampi**

*Shrimp sautéed in butter, lemon and garlic, topped with breadcrumbs and paprika*

### **Stuffed Swordfish**

*Fresh baked swordfish stuffed with bacon, crabmeat, shitake mushroom and spinach*

### **Bourbon Laced Beef Tenderloin**

*Beef Tenderloin glazed with bourbon, brown sugar, garlic and Worcestershire sauce*

### **Horseradish Grouper**

*Grouper encrusted with horseradish pommery mustard and buerre blanc*

### **Citrus Tuna**

*Ahi Tuna topped with our freshest citrus vinaigrette*

### **Chicken Pesto**

*Grilled Chicken served with a creamy pesto sauce*

### **Trout a la Madori**

*Trout sautéed with almonds and a lemon-butter sauce*

### **Chicken Pesto**

*Grilled Chicken served with a creamy pesto sauce*

### **Stuffed Grouper**

*Grouper stuffed with scallops and crabmeat, topped with chives and buerre blanc*

### **Rack of Lamb**

*Rack of Lamb glazed with rosemary and natural Au Jus*

### **Seafood Chiapino**

*Scallops, Shrimp, Salmon, Grouper, and Clams, simmered in a tomato saffron broth*

### **Grilled Chicken Piarde**

*Herb marinated chicken served over a bed of black-eyed peas and roasted corn*

### **Duckling ala Orange**

*Succulent Duck Breast grilled with a sweet orange-rosemary glaze*

### **Stuffed Beef Tenderloin**

*An herb cheese filled beef tenderloin grilled to perfection and served over a red onion marmalade*

### **Tenderloins Bordelaise**

*Roasted beef tenderloin served over a bed of chanterelle mushrooms, spinach and basil and finished with a bordelaise sauce*

### **Almond Chicken**

*Chicken sautéed with fresh raspberries, Gorgonzola cheese, and toasted almonds*

### **Mesquite Salmon**

*Mesquite seasoned salmon finished with a shrimp-dill cream sauce*

### **Pepper Tuna**

*Tuna sautéed and encrusted with black pepper served with a black bean salad*

### **Blackened Grouper**

*Fresh grouper sautéed in the finest spices and a pineapple-basil marinade*

### **Shitake Swordfish**

*Fresh Swordfish grilled to perfection served with a shitake mushroom and roasted pepper salad*

### **Blackened Tuna**

*Fresh loin of tuna, blackened topped with a cabernet buerre rouge*

### **Baked Snapper**

*Snapper baked with a potato crust and topped with a red onion sauce*

### **Grilled Salmon**

*Salmon grilled and served with a cucumber, tomato, and basil relish*

### **Seafood Brochette**

*Skewered swordfish and prawns marinated in tomato vinaigrette*

### **Broiled Lobster Tail**

*Lobster tail served with roasted shallot butter and basil*

### **Drunken Shellfish**

*Mussels, shrimp and clams in a vodka sauce*

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## SPECIALTY SIDE DISHES

*Rice Pilaf with Pine Nuts and Currants*  
*Aglio e Olio with Fresh Sage*  
*Artichoke Gratin*  
*Asparagus with Hollandaise Sauce*  
*Asparagus with Orange Sauce*  
*Autumn Squash filled with Chanterelle Mushrooms*  
*Barley Pilaf with Toasted Pecans, Ginger, and Herbs*  
*Broccoli-Noodle Stir-Fry*  
*Cranberries with Orange Zest and Port*  
*Creamy Two-Cheese Potato Gratin*  
*Creamy Spinach Bake*  
*Creamy Wild Rice with Mushrooms*  
*Garlic Rosemary Mashed Potatoes*  
*Glazed Green Beans with Crumbled Gorgonzola*  
*Green Beans Almandine*  
*Green Beans with Lemon, Rosemary, and Pistachios*  
*Grilled Asparagus with Orange Wasabi Dressing*  
*Ginger Mashed Sweet Potatoes*  
*Oven-Roasted Asparagus with Brown Sage-Butter*  
*Ratatouille*  
*Wild Rice Pilaf*  
*Baby Carrots Drizzled with Honey Butter*  
*Seasonal Steamed Vegetable Medley*

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# BAR MENU

	<u>3 Hour</u>	<u>4 Hour</u>	<u>Add'l Hour</u>
<b>Call Bar</b>	<b>\$15.00</b>	<b>\$18.00</b>	<b>\$2.50</b>
<b>Liquor</b> Absolute or New Amsterdam Vodka Tanqueray Gin Captain Morgan Silver Rum Sauza Tequila Dewars Scotch Seagrams 7     Jim Beam	<b>Beer</b> Budweiser Bud Light Michelob Ultra		<b>Wine</b> Chardonnay Cabernet Merlot
<b>Top Shelf Bar</b>	<b>\$18.00</b>	<b>\$21.00</b>	<b>\$3.00</b>
Tito's Vodka Patron Captain Morgan Spiced Rum Chivas Regal Makers Mark Bourbon	Corona Stella Artois Sweetwater 420		Chardonnay Pinot Grigio Merlot
<b>Domestic Beer, Wine, &amp; Soda</b>	<b>\$9.00</b>	<b>\$10.00</b>	<b>\$2.00</b>
Budweiser     Bud Light     Michelob Ultra Chardonnay     Cabernet     Merlot Assorted Coca-Cola Products			
<b>Premium Beer, Wine, &amp; Soda</b>	<b>\$10.50</b>	<b>\$12.00</b>	<b>\$2.00</b>
Corona     Stella Artois     Sweetwater 420 Chardonnay     Pinot Grigio Cabernet     Merlot Assorted Coca-Cola Products			

*Prices based on a minimum of 50 guests  
Additional beer and wine selections available upon request*

**Bar Setups: (included in all above packages)**

Assorted Coca-Cola Products	Bottled Water	Mixers	Garnish
Disposable Cups	Beverage Napkins	Ice	Coolers

<i>Champagne Toast</i>	<i>Bubbly \$3.00 per person</i>	<i>Champagne \$5.00 per person</i>
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**Additional:**

*Bartender: 3 hours \$125.00 (includes a half hour set up and break down) +\$25.00 per additional hours*

*Barback: 3 hours \$75.00 + \$15.00 per additional hours*

*Glassware for Bar: \$2.00 per person*

\*If client wishes to supply their own liquor, a copy of your liquor liability coverage will be needed.  
There is a \$250 fee to be covered under CBFT policy. License Number: BEV3911237

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# HOLIDAY

## MENU

### Honey-Baked Ham

Stuffing, green bean casserole, mashed potatoes, gravy and cranberry sauce. Served with a house salad, assorted rolls and butter. Holiday themes eating ware included.

\$12.95

### Home-Style Turkey

Stuffing, green bean casserole, mashed potatoes and gravy OR sweet potato casserole, cranberry sauce. Served with a house salad, assorted rolls and butter. Holiday themes eating ware included.

\$12.95

### Dijon Pork Loin

Black beans, yellow rice, cuban bread. Served with a house salad. Holiday themed eating ware included.

\$12.95

### Prime Rib

Au jus, grilled vegetables, three-cheese potatoes, honey-baked apples. Served with a house salad, assorted rolls and butter. Holiday themed eating ware included.

\$15.95

### Holiday Desserts

Apple Crisp \$2.00 per person

Apple Pie \*\$18.00

Pumpkin Pie \*\$18.00

Sweet Potato Pie \*\$18.00

*\*Prices priced per whole pie  
Eating-ware included*

Holiday Lunches are for a minimum of 25 people.

Holiday Lunches are available for dinner!  
Add an additional \$4.00 per person.

# POLICIES

## Event Production Fee, Tax, and Service Charges

Please add 18% Event Production Fee and 7% sales tax to all invoices.

Facility fees may be additional depending on final event location.

## Booking Fee & Payments

A \$500 booking fee is required to confirm and reserve your event date and is non-refundable. Final guest count and payment of the balance will be due to On The Mark seven days prior to your event.

Increases in guest count are accommodated up to 72 hours prior to event.

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