

CATERING, EVENT PLANNING, PROMOTIONS

ON THE MARK CATERING, LLC

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COREY ROSSMAN

EXECUTIVE CHEF, 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.



LUNCH

PASTA

STUFFED SHELLS

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

- LUNCH -

15 MINIMUM PER SELECTION

15 PEOPLE MINIMUM

ALL LUNCH ENTREES
INCLUDE BLACK DISPOSABLE
EATING-WARE

FULL MENU PRICING DOES
NOT INCLUDE SERVICE/TAX
CHARGES

CHICKEN

CHICKEN PARMESAN

Grilled or breaded, served with broccoli, a 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

Served with a vegetable medley, pasta, house salad, dinner rolls, and butter.

\$12.50

CHICKEN SCALOPPINE

Served with angel hair pasta, steamed broccoli, a house salad and garlic bread.

\$12.50

CHICKEN FAJITA

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

\$12.95

SPLIT BREAST CHICKEN

Served with black beans, yellow rice, house salad, cuban bread and butter.

\$12.00

ROCKY TOP CHICKEN

Baked chicken topped with bbq sauce, bacon, and cheddar cheese. Served with mashed potatoes and broccoli.

\$12.50

PORK

GRILLED PORK CHOPS

Served with sautéed onions, bourbon glaze, Vermont cheddar, mashed potatoes, green beans, house salad, dinner rolls and butter.

\$12.50

JERK RUBBED TENDERLOIN

Served with red beans, rice, vegetable medley, a house salad, cuban bread and butter.

\$12.50

ROASTED PORK MOJO OR BBQ STYLE

Served with black beans, yellow rice, a house salad, cuban bread and butter.

\$12.95

STATIONS

SLIDER STATION

Beef, turkey, crab cake patties and hot dogs chef-made on a skillet. Served with soft buns and an assortment of condiments.

OMELET STATION

Omelets made to order with assorted meats, cheese and vegetables.

CREPE STATION

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

PASTA STATION

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

BEEF

PHILLY CHEESE STEAK

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

\$12.50

BOURBON FILET TIPS

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

\$14.50

HARTEY BEEF STEW

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

\$12.50

BEEF FAJITAS

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

\$13.95

COUNTRY STYLE MEATLOAF

Served with beef gravy, mashed potatoes, green beans, house salad, dinner rolls and butter.

\$12.50

- STATIONS -

ALLOW YOUR GUESTS TO
CUSTOMIZE A VARIETY OF
MENU ITEMS.

CHEF-ATTENDED
MADE TO ORDER

HORS D'OEUVRES

TABLE PRESENTED OR PASSED
SERVED IN PANS OF 50 PIECES
FULL MENU PRICING DOES
NOT INCLUDE SERVICE/TAX
CHARGES

HOT HORS D'OEUVRES

Spanakopita.....	\$75.00
Crab Rangoon.....	\$87.50
Spring Rolls - Vegetable or Shrimp.....	\$87.50
Won Tons - Crab Meat, 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.....	\$87.50
Scallops Wrapped in Bacon.....	\$100.00
Shrimp Wrapped in Bacon.....	\$100.00
Chicken or Beef Satay - Served with Peanut Sauce.....	\$87.50
Mini Crab Cakes - Served with Cajun Remoulade.....	\$125.00
Deviled Crab.....	\$75.00
Chicken Wings - Bbq, Buffalo, Teriyaki.....	\$87.50
Bacon Wrapped Cocktail Franks.....	\$75.00
Edamame Pot Stickers.....	\$75.00

COLD HORS D'OEUVRES

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 Horseradish.....	\$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

DISPLAYS & TRAYS

HOT DIPS

BAKED SPINACH & ARTICHOKE

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

\$55.00

CHILI CON QUESO DIP

Spicy, creamy cheese dip served with tortilla chips.

\$55.00

BUFFALO CHICKEN DIP

Shredded chicken, spicy buffalo sauce, creamy melted cheese served with tortilla chips.

\$55.00

JUMBO LUMP CRAB

Parmesan, lump crab, sour cream based served with toasted pita points.

\$55.00

PRETZEL BITES

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

\$55.00

COLD DIPS

TOMATO BRUSCHETTA

Diced vine ripe tomatoes with garlic, olive oil, basil leaves and seasoning served with pita toast points.

\$50.00

HUMMUS

Garlic or red pepper hummus. Garbanzo beans and tahini served with toasted pita points.

\$35.00

FRENCH ONION

Sour cream and cream cheese based with onions, fresh herbs served with potato chips.

\$30.00

TEX-MEX LAYERED DIP

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

\$50.00

CHIPS AND SALSA

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

\$25.00

- DIPS -

ALL DIPS SERVE
25-30 PEOPLE

ALL LUNCH DIPS INCLUDE
BLACK DISPOSABLE EATING-
WARE

DISPLAYS & TRAYS

BAKED BRIE

Served with baked cinnamon apples and toast points.

One Size Tray 25-30 PPL.....\$55.00

VEGETABLE TRAY

An assortment of fresh vegetables with creamy dipping sauce.

Small Tray 10-15 PPL.....\$30.00
Medium Tray 18-25 PPL.....\$45.00
Large Tray 30-35 PPL.....\$55.00

FRESH FRUIT & CHEESE

Seasonal fresh fruit and cubed cheese served with an assortment of crackers.

FRESH FRUIT TRAY

An assortment of seasonal fresh sliced fruits.

CHEESE TRAY

An assortment of cubed cheeses served with a cracker assortment.

GRILLED VEGETABLE TRAY

An assortment of grilled vegetables with balsamic glaze.

- PRICING FOR ABOVE -

SMALL TRAY 10 -15 PPL.....\$50.00
MEDIUM TRAY 18-25 PPL...\$75.00
LARGE TRAY 30-35 PPL...\$100.00

DELI SELECTION

CHOOSE A MEAT, CHEESE,
BREAD AND SIDE OPTION

ALL INCLUDE LETTUCE,
TOMATO, PICKLE SPEARS,
CHIPS, COOKIES OR
BROWNIES, CONDIMENTS &
BLACK DISPOSABLE EATING-
WARE

MINIMUM 5 PER SELECTION
MINIMUM 15 PEOPLE

DELI OPTION

BOARS HEAD TURKEY
BOARS HEAD CHICKEN
BOARS HEAD BBQ CHICKEN
BOARS HEAD BUFFALO CHICKEN
BOARS HEAD ROAST BEEF
TUNA SALAD
EGG SALAD
CORN BEEF
HOT OR COLD PASTRAMI
RED PEPPER HUMMUS
GARLIC HUMMUS
PERMIUM CUBAN

CHEESE OPTIONS

AMERICAN
CHEDDAR
SWISS
PROVOLONE

BREAD OPTIONS

CIABATTA
RYE
WHEAT
WHITE
LETTUCE WRAP
ASSORTED WRAPS

Garlic herb, tomato, spinach

SIDE OPTIONS

POTATO SALAD
PASTA SALAD
COLE SLAW

**\$12.95 PER
PERSON**

HOLIDAY MENU

HONEY-BAKED HAM

Served with stuffing, green bean casserole, mashed potatoes, gravy, cranberry sauce, a house salad, assorted rolls, and butter.

\$12.95

DIJON PORK LOIN

Served with black beans, yellow rice, cuban bread, and a house salad.

\$12.95

HOLIDAY DESSERTS \$18.00 PIES

Apple Pie
Pumpkin Pie
Sweet Potato Pie

Apple Crisp \$2.00 per person

HOME-STYLE TURKEY

Served with stuffing, green bean casserole, mashed potatoes and gravy OR sweet potato casserole, cranberry sauce, a house salad, assorted rolls and butter.

\$12.95

PRIME RIB

Served with au jus, grilled vegetables, three-cheese potatoes, honey- bakes apples, a house salad, assorted rolls and butter.

\$15.95

- HOLIDAY LUNCHESES -

MINIMUM 25 PEOPLE

ALSO AVAILABLE FOR DINNER -
ADD AN ADDITIONAL \$4.00 PER
PERSON

HOLIDAY THEMED EATING-
WARE INCLUDED

ON THE MARK CATERING, LLC

SPECIALTY ENTREES

CHICKEN SICILIANO

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

EGGPLANT ETTOUFEE

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 mushrooms and spinach

BOURBON LACED BEEF TENDERLOIN

Beef tenderloin glazed with bourbon, brown sugar, garlic and Worcestershire sauce

HORSERADISH GROUPEL

Grouper encrusted with horseradish pommery mustard and burre blanc

CITRUS TUNA

Ahi tuna topped with our freshest citrus vinaigrette

STUFFED GROUPEL

Grouper stuffed with scallops and crabmeat, topped with chives and burre 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

ALMOND CHICKEN

Chicken sautéed with fresh raspberries, gorgonzola cheese and toasted almonds

BLACKENED TUNA

Fresh loin of tuna, blackened topped with cabernet burre rouge

GRILLED SALMON

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

BROILED LOBSTER TAIL

Lobster tail served with roasted shallot butter and basil

SHITAKE SWORDFISH

Fresh swordfish grilled with shitake mushroom and roasted pepper salad

TENDERLOINS BORDELAISE

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



* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. *

ON THE MARK CATERING, LLC

SPECIALTY

SIDES

RICE PILAF WITH PINE NUTS AND CURRANTS
AGILO E OLIO WITH FRESH SAGE
ARTICHOKE GRATIN
ASPARAGUS WITH HOLLANDAISE SAUCE
ASPARAGUS WITH ORANGE SAUCE
AUTUMN SQUASH FILLED WITH CHANTERELLE MUSHROOMS
BARLEY PILAAF 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 CRUMBLLED GORGONZOLA
GREAN MEANS ALMANDINE
GREEN BEANS WITH LEMON, ROSEMARY, AND PISTACHIOS
GRILLED ASPARAGUS WITH ORANGE WASABI DRESSING
GRINGER MASHED SWEET POTATOES
OVEN-ROASTED ASPARAGUS WITH BROWN SAGE-BUTTER
RATATOUILLE
WILD RICE PILAF
BABY CARROTS DIZZLED WITH HONEY BUTTER
SEASONAL STEAMED VEGETABLE MEDLEY

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BAR MENU

	3 HOURS	4 HOURS	ADD'L HOUR
CALL BAR	\$15.00	\$18.00	\$2.50
LIQUOR Absolute or New Amsterdam Vodka Tanqueray Gin Captain Morgan Silver Rum Sauza Tequila Dewars Scotch Seagrams 7 Jim Bean	BEER Budweiser Bud Light Michelob Ultra	WINE Chardonnay Cabernet Merlot	
TOP SHELF BAR	\$18.00	\$21.00	\$3.00
LIQUOR Titos Vodka Patron Captain Morgan Spiced Rum Chivas Regal Makers Mark Bourbon	BEER Corona Stella Artois Sweetwater 420	WINE Chardonnay Pino Grigio Merlot	
DOMESTIC BEER, WINE, SODA	\$9.00	\$10.00	\$2.00
Assorted Coca-Cola Products	BEER Budweiser Bud Light Michelob Ultra	WINE Chardonnay Cabernet Merlot	
PREMIUM BEER, WINE, SODA	\$10.50	\$12.00	\$2.00
Assorted Coca-Cola Products	BEER Corona Stella Artois Sweetwater 420	WINE Chardonnay Pino Grigio Merlot	

BAR SET UP INCLUDED IN ALL PACKAGES:
DISPOSABLE CUPS, BOTTLED WATER, BEVERAGE NAPKINS, MIXERS, GARNISH, ICE, COOLERS

ADDITIONAL

Bartender: 3 Hours \$125.00 (included half hour set up and break down) + \$25.00 per additional hour
Barback: 3 Hours \$75.00 + \$15.00 per additional hour
Glassware for Bar: \$2.00 per person

Champagne Toast
Bubbly: \$3.00 per person
Champagne: \$5.00 per person

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

