
Thank you for your interest in Marks the Spot Fine Food. We offer a complete range of catering services including full-service sit-down affairs, buffet or family-style meals, passed service events and just about anything in between.

SERVICE OPTIONS

Buffet Style

All food is served in a staged buffet in traditional silver chafers or large ceramic serving platters
Minimum 1 server per every 25 guests

Family Style

All food is served on large “family style” dishes, bowls and platters served in the center of the table for seated affairs. Minimum 1 server per 20 guests.

Passed Tray Service – Heavy Appetizers and Finger Foods

All food is served on passed platters. Can also be served from our signature staged stations.
Minimum 1 server per 20 guests.

Bar Service

MTS can provide mixers and garnishes to assist with your bar needs. Including licensed bartenders, bar kit, ice, set-up/clean-up
Minimum 1 bartender per 30 guests with 5 hour minimum.

From the Truck

Food is served from the truck window. Sides will be served “buffet style” outside the truck for groups larger than 50 to help expedite service
1 server needed for window orders for groups 50 and over
Seasonal \$1500 to \$2000 Food & Beverage minimum prior to tax, gratuity and travel

Additional rental fees and service may apply for all Service Options, based on your event.

SERVICE DETAILS & PRICING

SERVERS & BARTENDERS

Servers are \$35 an hour per person for a minimum of 5 hours. Bartenders are \$37 an hour with a 5 hour min.
Lead Servers are \$40 an hour and are required for events 50 guests and up.

RENTALS

We’re happy to help you organize the party rentals including plates, linens and flatware, however rental fees are not included in our pricing, and will be billed separately.

EVENT FEE

A one-time fee ranging from \$50 to \$500 may be charged depending on the event, number of guests and services required. This may include: pre-planning (3 hours), event review, menu planning, assistance with ordering rentals, a tasting for two and a site visit (as needed).

TRAVEL FEES

We charge \$2 per roundtrip mile for all events (a minimum of \$25 travel fee for all events). \$20 additional Travel fee per server.

Mobile Kitchen Catering

Sample Appetizers and Sliders

MARKS THE SPOT
FINE FOOD
nourish. feast. celebrate.

Our menu items adjust by season. Custom vegetarian, gluten-free and kids options are always available.

APPETIZERS

Wild Mushroom Crostini with caramelized onion, fresh herbs, goat cheese and pancetta

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

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

Max & Cheese bites, 3 cheese macaroni and bread crumbs, pan fried and served with aioli

Duck Arancini, risotto rounds filled with Sonoma Farms confit duck, French prunes and pecans

Watermelon Bites, rolled in feta with cracked black pepper and fresh mint **(Seasonal Only)**

Give Thanks Wonton, crispy wonton with braised turkey thigh, sweet potatoes and cranberry

Grilled Peach Bites, topped with arugula pesto and crushed candied walnuts

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

New Zealand Green Lipped Mussels on the Half Shell, steamed in white wine, served in a half shell and topped with a ginger lemon dressing

Fig & Goat Cheese Crostini, fig compote, goat cheese, prosciutto and balsamic reduction **(seasonal)**

Roasted Sweet Corn Shooters, sweet corn, a hint of cream, topped with basil oil and pancetta (optional)

Artisan Cheese Plate Includes Crostini, dried fruit and honey or marmalade

Charcuterie Plate Includes Chef selected meats from the Fatted Calf and served with Crostini, , dried fruit and honey or marmalade

SIGNATURE SLIDERS

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

Little Bubba Burger, Niman Ranch ground beef with caramelized onion jam, pickled onion, spicy aioli and slaw

Bacon Blue Cheese Burger, Niman Ranch ground beef patty with bacon, onions, local blue cheese and slaw

Fried Green Tomato, crispy corn-meal crusted with spicy aioli, pickled onions and goat cheese

Duck, Duck Burger ground duck burger with spicy aioli and sweet and sour Asian slaw

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

Wine Country Pulled Pork, braised in Napa Cabernet, topped with crispy red onion and spicy aioli

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

Smoked Salmon, local smoked salmon, pickled cucumber, green onion and black pepper lemon aioli

MAINS & ENTRÉES

Oooh Girl Buttermilk Fried Chicken, Mary's free range boneless chicken pieces fried to perfection with black pepper aioli

Grilled Lemon Herb Chicken, served with grilled lemon and warm mustard herb sauce

Pork Tenderloin, roasted to perfection, sliced thin and served with seasonal fruit and onion jam

Wine Country Pulled Pork Shoulder, braised in Napa Valley Cabernet reduction

Salt & Peppered Tri Tip, oven roasted, sliced thin, served with roasted red onions and béarnaise sauce or Chimichurri Sauce

Seasonal Penne Pasta with herbed ricotta, roasted corn, zucchini, red onion, chili flakes and local olive oil

Red Wine Risotto, local wild mushroom, parmesan and red wine risotto

Braised Beef Short Ribs, topped with horseradish cream toasted bread crumbs

Korean Style Beef Ribs, marinated, braised till they fall off the bone with spicy sweet Korean bbq sauce

Glazed Salmon, grilled and topped with honey and whole grain mustard glaze

Roasted Leg of Lamb, fresh herb rubbed Colorado lamb, oven roasted, sliced thin and topped with our fig and red onion jam

Roasted Duck Breast with caramelized red onion topped with crispy duck skin

YEAR ROUND SIDES & SALADS

Baby Arugula Salad with pear, parmesan, toasted pine nuts, caramelized onions and Meyer lemon dressing

Mixed Baby Greens, caramelized onions, blue cheese, candied walnuts and citrus vinaigrette

Traditional Caesar Salad, romaine, croutons, parmesan cheese and lemony Caesar dressing (eggless)

Grilled Romaine and Root Vegetable Salad, grilled romaine tossed with grilled onions, roasted potato and carrot

Hand Cut Coleslaw, marinated red, and white cabbage, kale, mustard greens and carrot with light aioli dressing

Beet Salad tossed with frisee, arugula, fresh herbs and goats cheese

Quinoa Salad with toasted almonds, dried apricots, cilantro, red onion, marinated carrots, and jalapeno citrus dressing

Heirloom Baked Beans, Rancho Gordo pink beans, braised with a balanced tomato sauce, served warm with onions

3 Cheese Mac & Cheese, 3 cheese macaroni topped with toasted bread crumbs (served with optional bacon)

Fingerling Potato Salad with pancetta, farm fresh eggs, grilled radicchio and seeded mustard dressing

Red Jacket Potato Salad with Fresh herbs, celery, green onion and seeded mustard dressing

BLAT Wedge Salad, Iceberg lettuce with blue cheese, red onion, avocado, tomato and bacon

Rancho Gordo Heirloom White Beans, pickled radishes, cilantro, cotija cheese and roasted lemon garlic dressing

Grilled Baby Carrots, served with salt and extra virgin olive oil OR cilantro pesto and toasted peanuts

Grilled Gypsy Pepper Polenta, fontina cheese and fresh herbs

SEASONAL SIDES & SALADS

SUMMER

Roasted Corn Salad with cherry tomatoes, shaved zucchini, red onion, basil and jalapeno citrus dressing

Heirloom Tomato Salad with fresh mozzarella, basil, roasted garlic and balsamic dressing

Green Bean Salad, French green beans tossed with quinoa, grilled red onion, shaved fennel, Sonoma goats cheese, toasted walnuts and seeded mustard vinaigrette

Watermelon Salad with fresh feta cheese, black pepper and chopped mint

Grilled Asparagus, topped with grated farm fresh egg, toasted bread crumbs and optional bacon

Corn on the Cob, grilled and topped with crema, lime and chili salt, cotija cheese and cilantro

WINTER

Get Your Greens with Swiss chard, kale and mustard greens, braised with garlic, onion and white wine, served warm and topped with toasted bread crumbs, or pancetta

Butternut Squash Bake with kale, leeks and green garlic topped with a candied walnut crumble topping

Potato and Celery Root Gratin with leeks, garlic, thyme and Gruyere cheese

Roasted Brussels Sprouts with caramelized onions, parmesan cheese and bacon

SWEET ENDINGS

Mexican Spiced Chocolate Cake Bites, rich, moist and served with cinnamon chocolate glaze

Chocolate Cake Bites, moist, dark, delicious and gluten and dairy free (contains nuts)

Chocolate Bread and Butter Pudding, served with caramel sauce and crème anglaise

Vanilla Bean & Berry Bread Pudding with seasonal fruit topped with cream

Meyer Lemon Curd parfaits with graham cracker topping and whipped cream

Fresh Fruit Trifle with seasonal fruit, vanilla custard, pound cake, whipped cream, and candied almonds

Homemade Strawberry Shortcake, pound cake topped with marinated local strawberries and hand whipped sweet cream

Cinnamon and Sugar Wontons, crispy wontons filled with seasonal fruit compote and dusted with cinnamon and sugar or powdered sugar

Pumpkin Cups, rich and silky pumpkin cheesecake mousse topped with fresh whipped sweet cream and a sugar cookie crisp

The Boozy Shake, chocolate, cherry and baileys milkshake with whip cream and cherry on top

MIDNIGHT SNACKS

Snake River Kobe Beef Corn Dog, served with traditional toppings

Mini Grilled Cheese Sandwiches, served with a tomato soup shooter

Beer Battered Rings, lightly fried in California rice oil

Spicy Chicken Wings, bone-in chicken wings lightly spiced with our signature sauce

French Fries, fried to perfection in California rice oil; lightly salted

Seasoned Fries, fried in California rice oil, topped with parmesan and truffle oil

Hot Dog with all beef hot dog on soft sourdough bun with no nitrates. (great kids option)

BRUNCH/BREAKFAST ITEMS

MAINS

- Hangover Cure Burger**, Niman Ranch beef patty with lettuce, tomato, spicy aioli and a fried egg
- Corned Beef Hash** with local corned beef (nitrate free) ,diced potato and onion
- Crab Cakes** Served with a lemon aioli and frisee garnish
- Bacon Breakfast Burger** with bacon, egg, cheese, and caramelized onion served on and ABC potato bun
- Seasonal Frittata** with farm fresh eggs and seasonal vegetables
- Eggs Diablo**, poached farm fresh eggs with a spicy tomatoes sauce; topped with parmesan cheese
- Quiche**, Veggie, Loraine, Mushroom Sage, Ham and 3 Cheese, Sundried Tomato with Spinach and Feta

SIDES

- Silver Dollar Pancakes**, your choice of blueberry, chocolate chip or banana
- Hawaiian French Toast on a Stick** served on a stick with maple syrup and chili salt
- House Smoked Salmon** served with sides of red onion, capers and horseradish cream
- Selection of Breads** with house made jam, cream cheese & butter
- Potato Pancakes with Salmon & Bacon**, house cold salmon served on a potato pancake and topped with bacon, red onion jam
- Breakfast Potatoes**, roasted red jacket potatoes, grilled red peppers and onions
- Crispy Bacon**, thick cut and applewood smoked
- Greek yogurt parfaits** with fresh seasonal fruit and organic granola
- Tomato Panzanella**, brioche, fresh mozzarella, basil, roasted garlic and balsamic

DRINKS

- Coffee or Tea Service** served with cream, sugar, and compostable cups
- Selection of Bottled Water & Sodas**
- Old Fashioned Lemonade**, house made & not too tart (flavors available: watermelon, ginger, mint, lavender, strawberry or peach)
- Ice Tea**, Brewed fresh & served unsweetened (sweetened or flavored available)
- Ice**
- Bar Garnishes**
- Bar Mixers**
- Milkshakes**, flavors vary