



## CATERING MENU

### BASIC PACKAGE - \$700

- Setup/Breakdown up to 1 hour before and after event
  - Lemon juice, house mignonette and hot sauce
  - House-made cocktail sauce and horseradish
- 1 shucker for 2 hours (each additional hour \$50)



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### OPTIONAL ADD-ONS

#### ADDITIONAL OYSTERS

50 oysters - \$200 | 100 oysters - \$350

#### CAVIAR

*(Price determined by type and quantity, examples below)*

On The Mark Reserve Caviar 125g tin - \$550

On The Mark Golden Reserve Caviar 125g tin - \$850

#### ADDITIONAL SHUCKER - \$50/HR

*(minimum 2 hours)*

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### CUSTOM QUOTES FOR THE FOLLOWING ADD-ONS

- Shrimp Cocktail or other chilled seafood
- Sparkling Wine, Champagne, etc. *(10% discount on any wine or beer purchased from On the Mark)*
- Charcuterie Board or Charcuterie Table
- Bartender or Servers

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