


SALADS

*SPECIALTY SALAD ADD \$2 PER PLATE

House Salad

cherry tomatoes, carrot & cucumber
{choice of dressing}

**Kale Caesar Salad*

fresh kale, onion and parmesan cheese tossed
in our home made caesar dressing

**Market Salad*

dried cherries, bleu cheese & candied pecans

**Caprese Salad*

fresh mozzarella, local tomatoes & basil

**Spinach Salad*

goat chevre, pear, toasted walnuts & bacon

SIDES

*PRICING MAY VARY BASED ON AVAILABILITY

Spinach creamed or sautéed

**Brussels Sprouts* roasted or steamed

Seasonal Vegetable Medley

**Roasted Asparagus*

Macaroni & Cheese

Choice of Potato

scalloped, mashed, baked or oven roasted

Long Grain Wild Rice with carrots, celery & onion

Green Beans with or without bacon & onion

Roasted Root Vegetables

brussels sprouts, apples and onions with
fresh rosemary, garlic and extra virgin olive oil

DESSERTS

Tiramisu 5

Lemoncello Cake 5

Molten Lava Cake 5

Cheesecake 5

Bourbon Peach Cobbler 5

Deep Dish Brownie 4

Cookies 2

Cupcakes 3

Mini Assorted Desserts available for \$2 per person



144 West Liberty Street • Wooster, Ohio
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HORS D'OEUVRES

PRICED PER PERSON

Jumbo Lump Crab Cakes

house remoulade 6

Smoked Salmon Platter

capers, red onion, hard boiled egg,
crème fraiche and house made crackers 6

New Orleans Style Sautéed Shrimp

whole shrimp sautéed with butter, rosemary sprigs,
white wine and local sourced andouille served with
house made crusty bread for dipping 7

Shrimp Cocktail

house made cocktail sauce 6

Bacon Wrapped Scallops

jumbo scallops wrapped in bacon, drizzled
with home made barbecue sauce 7

Bacon Wrapped Dates

stuffed with local goat chevre 3

Baked Brie

wrapped in puff pastry with local fresh fruit preserves 3

House Made Spinach Dip

house made crackers 3

Charcuterie Table

a spread of artisan cheese and specialty meats
accompanied by house made crackers, seasonal dried
fruits, nuts, olives, chutney & spicy mustard 5

Shaved Beef Tenderloin

crostini with caramelized onion & boursin cheese 6

Puffed Pastry Caramelized Shallots

crumbled bleu cheese and balsamic glaze 3

House Made Meatballs

locally sourced beef with choice of homemade sauces 3

Stuffed Mushrooms

choice of sausage, crab, or vegetarian 3 / crab 5



BUFFET PRICING

INCLUDES HOUSE SALAD WITH HOUSE MADE
BREAD & BUTTER, CHOICE OF TWO SIDE DISHES
ONE ENTRÉE 22 • TWO ENTRÉES 26 • THREE ENTRÉES 30

*Add \$2 per person

ENTRÉES

***Marinated Beef Tenderloin**

garnished with roasted garlic bulbs

Grilled Flank Steak

served with a wild mushroom demi-glace

***Fresh Salmon**

served with a lemon caper dill sauce

Seafood Fettucine

with scallops, shrimp & mussels - red or white sauce available

Marinated Pork Tenderloin

with fresh peach and rosemary compote

Marinated Chicken Breast

baked with extra virgin olive oil & fresh herbs

Roasted Bone-In Chicken Breast

served with fresh herbs and spices

Chicken Piccata

boneless chicken breast sautéed with capers and
covered in a white wine lemon butter sauce

Ohio Sourced Linguine

with fresh herbs, house made basil oil, shaved parmesan,
cherry tomatoes, fresh spinach and cracked pepper

Butternut Squash Raviolis

with sage brown butter sauce

Goat Cheese Raviolis

with apricot sauce

Choice of House Made Meat or Vegetarian Lasagna

homemade white or red sauce available

Vegetable Couscous

with roasted portabellas, asparagus, bell peppers & onions

{We will be happy to accommodate special requests
and dietary restrictions, just ask!}