

Taste of the Market

NORTH MARKET BRIDGE PARK
NOVEMBER 8TH, 2024

7:00 P.M. - 10:00 P.M. VIP ACCESS BEGINS AT 6:30 P.M.

PRESENTED BY

HEARTLAND BANK

FULL MENU

(V) = VEGETARIAN /// (VG) = VEGAN

VIP TASTES - BEGINNING AT 6:30 P.M.

CHARCUTERIE - **BOARDS BY MORGAN MARIE**
SHRIMP COCKTAIL - **COLO MARKET & OYSTER BAR**
VEGGIE GRAPE LEAVES - **FALAFEL KITCHEN**

CRAB RANGOON - **HAI POKÉ**
PIMENTO BACON FRY PLATTER - **SADDLEBERK**

MERCHANT TASTES - BEGINNING AT 7:00 P.M.

ECLAIR CAKE PARFAIT

PERFECTLY NOSTALGIC VANILLA WHIPPED PUDDING LAYERED WITH GLUTEN FREE GRAHAM CRUMBS,
TOPPED WITH DARK CHOCOLATE GANACHE (V)
BAKE ME HAPPY

PINEAPPLE ROSEMARY RUM FIZZ

PINEAPPLE JUICE, SIMPLE SYRUP, LIME JUICE, ROSEMARY AND RUM (V)
BUBBLES TEA & JUICE COMPANY

TROPICAL TEMPTATION SMASH

GUAVA, PASSIONFRUIT, STRAWBERRY, ORANGE SHERBERT, VODKA (V)
BUBBLES TEA & JUICE COMPANY

OYSTERS

SERVED IN THE HALF SHELL WITH A POMEGRANATE MIGNONETTE
COLO MARKET & OYSTER BAR

PO BOY SLIDER

FRIED OYSTERS, CREAMY FRESNO PEPPER AND CABBAGE SLAW, PICKLE
COLO MARKET & OYSTER BAR

BIRRIA TACO

MADE WITH HOUSE BARBACOA AND SERVED WITH A SIDE OF CONSOMMÉ
DOS HERMANOS TACOS

CHURRO

SERVED WITH WHIP CREAM AND CHOICE OF CHOCOLATE OR CARAMEL SAUCE (V)
DOS HERMANOS TACOS

VILLAGE SALAD

TRADITIONAL SALAD MADE WITH TOMATOES, CUCUMBERS, ONIONS, LEMON, EVOO,
POMEGRANATE, PITA CHIPS (VG)
FALAFEL KITCHEN

CHICKEN SAJ

HOUSEMADE SAJ TOPPED WITH ONION AND SUMAC SEASONED CHICKEN
FALAFEL KITCHEN

SHAKSHOUKA SAJ

HOUSEMADE SAJ TOPPED WITH SPICY TOMATO, ONION, & OIL CURED OLIVES (VG)
FALAFEL KITCHEN

BAKLAVA TIRAMISU

A LAYERED, NUTTY DESSERT (VG OPTION AVAILABLE)
FALAFEL KITCHEN

STROMBOLI

HAND STRETCHED DOUGH STUFF WITH AN ASSORTMENT OF PIZZA TOPPING SMOTHERED
IN MELTED PROVOLONE AND MOZZARELLA CHEESE
GALLO'S PIZZERIA

MAKI ROLLS

REFRESHING CUCUMBER ROLLS (V)
HAI POKÉ

SWEET POTATO TEMPURA ROLLS

SWEET POTATO WITH SWEET SOY AND FRIED SHALLOTS (V)
HAI POKÉ

SHRIMP TEMPURA ROLLS

TEMPURA SHRIMP WITH CREAM CHEESE EEL SAUCE AND FRIED SHALLOTS
HAI POKÉ

MANGO FLOAT

A SWEET DESSERT MADE OF WHIPPED CREAM AND MANGOES (V)
HAI POKÉ

BRUSCHETTA

GRILLED BREAD TOPPED WITH TOMATO OLIVE OIL AND SALT (V)
HOLY CREPES

TUSCAN CREPE

CHICKEN BREAST, MOZZARELLA CHEESE, BABY SPINACH, SUN-DRIED TOMATOES, CARAMELIZED
ONIONS, BALSAMIC GLAZE AND DRIZZLED WITH HOMEMADE PESTO SAUCE
HOLY CREPES

TUTTI FRUTTI CREPE

MIX OF FRESH STRAWBERRIES, RASPBERRY AND BLUEBERRY JAM (V)
HOLY CREPES

SAMBUSA

BEEF, CHICKEN, OR VEGETABLE FILLED, DEEP FRIED PASTRY
HOYO'S KITCHEN

BOOCHIMIE

TRADITIONAL KOREAN APPETIZER, SIMILAR TO A PANCAKE
KOREAN BBQ 35

CHILI CRAB PASTA

CHILI, CRAB, NOODLES
LAN VIET

MADUROS

SOFT AND SWEET PLANTAINS (V)
PABLO'S HAVANA CAFE

CUBAN CHRISTMAS EVE

ROASTED PORK, BLACK BEANS AND RICE
PABLO'S HAVANA CAFE

FUSCILOTTO

SERVED WITH TOMATO ALFREDO SAUCE (V)
PASTA DITONI'S

SIX CHEESE RAVIOLI

SERVED WITH VODKA SAUCE (V)
PASTA DITONI'S

BOUDIN

A CAJUN RICE SAUSAGE WITH PORK, SPICES, AND LIVER
SADDLEBERK

CHICKEN TAJINE

CHICKEN THIGH COOKED WITH PRESERVED LEMON AND OLIVES
TAJINE HOUSE

BEEF MEATBALL

COOKED WITH MOROCCAN TOMATO SAUCE
TAJINE HOUSE

POTATOES AND CARROT

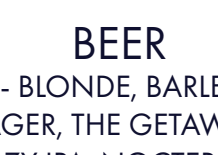
BOILED AND MARINATED WITH OLIVE OIL AND VINAIGRETTE (VG)
TAJINE HOUSE

BAR MENU

V.I.P. SPIRITS

BEAT THE HOUSE - WATERSHED FOUR PEEL GIN, ROSEMARY SYRUP, GÉNÉPY, LIME

CAREFULLY CRAFTED BY OUR GENEROUS SPONSOR:



BEER

CERVEZA DE MERCADO - BLONDE, BARLEY'S BREWING COMPANY
TUKTUK - RICE LAGER, THE GETAWAY BREWING CO.
BETA FLASH - HAZY IPA, NOCTERRA BREWING CO.

WINE

CLAUDIO QUARTA - FIANO DI AVELLINO, CAMPANIA, ITALY
BARON DE SEILLAC ROSÉ - SPARKLING, VAR, FRANCE
CHÂTEAU DE POUHELON - JULIENAS BEAUVERNAY, BEAUJOLAIS, FRANCE

SPIRITS

HIGH ROLLER

WATERSHED BOURBON, ANGOSTURA AMARO, CINNAMON SYRUP, TOBACCO BITTERS

GRAPEFRUIT MOON

WATERSHED VODKA, GIFFARD + FRESH GRAPEFRUIT, BASIL, HONEY, LEMON, BUBBLES

NON-ALCOHOLIC

RUN WILD IPA - ATHLETIC BREWING COMPANY
FREE WAVE HAZY IPA - ATHLETIC BREWING COMPANY
UPSIDE DOWN GOLDEN ALE - ATHLETIC BREWING COMPANY
LITE - ATHLETIC BREWING COMPANY
CERVEZA - ATHLETIC BREWING COMPANY

ENTERTAINMENT

VIP MUSIC BY RONJAE

DJ SET BY DJ ADAM SCOPPA

CASINO GAMES & TAROT BY JUST KIDDING ARTISTRY / BALTZELL ENTERTAINMENT

LIVE PAINTING PROVIDED BY TERRA ART GALLERY

RED CARPET PORTRAITS BY MIDSOLE MARKETING

CHECK THIS LINK <https://bit.ly/4f27Xzb> FOR RED CARPET PHOTOS AFTER THE EVENT!

CULINARY CHALLENGE JUDGES

JOMAR SHEPPARD, MARLOW'S CHEESESTEAKS
SHANIKA SHEPPARD, MARLOW'S CHEESESTEAKS
AARON CLOUSE, LITTLETON'S MARKET BAKERY
DESI VAZQUEZ, LITTLETON'S MARKET BAKERY

ACKNOWLEDGEMENTS

NORTH MARKET WOULD LIKE TO THANK OUR FABULOUS MERCHANTS,
BOARD MEMBERS, STAFF AND THE FOLLOWING GENEROUS PARTNERS:

PRESENTING SPONSORS



HEARTLAND BANK
"Where Banking Feels Good!"®

SUSTAINING SPONSORS



CRAWFORD HOYING



SIGNATURE SPONSORS



SUPPORTING SPONSORS



MEDIA SPONSORS



BEVERAGE SPONSORS



NORTH MARKET BRIDGE PARK MERCHANTS

BAKE ME HAPPY
BUBBLES TEA & JUICE COMPANY
COLO MARKET & OYSTER BAR

DOS HERMANOS
FALAFEL KITCHEN
GALLO'S PIZZERIA

HAI POKÉ
HOLY CREPES
HOYO'S KITCHEN

KOREAN BBQ 35
LAN VIET
MARKET BAR

MARKET BAR VINOTECA
TERRA ART GALLERY
PABLO'S HAVANA CAFE

PASTA DITONI'S
SADDLEBERK
TAJINE HOUSE

NORTH MARKET BOARD MEMBERS

GEORGE KAUFFMAN, PRESIDENT
RICK GRADY, VICE PRESIDENT
CRAIG SHAPIRO, TREASURER

MELISSA DIETHELM, SECRETARY
DAVID BABNER, MEMBER-AT-LARGE
KEN C. PAUL, MEMBER-AT-LARGE

ADRIENNE KEVES, MEMBER-AT-LARGE
MATT BEATON
MIKE BEAUMONT

JOE DELOSS
JERRY DEPIZZO
MATTHEW ESBER

NATE FISHER
JERI GRIER
JASON T. JENKINS

HARPS MANN
GERI SUTTER
LAUREN TOTH

JAMEEL TURNER
DR. MIKE TZAGOURNIS