

Chef Mario's, Inc.

*Catering & Personal Chef
Delivery Service*



Catering Breakfast, Lunch & Dinner Menus 2012

Call or e-mail us to
place your order!

919.781.4141

chefmario@bellsouth.net

www.chefmario.com

Minimum of 10 is required for all orders

*And Remember, It Always Tastes Better When Someone Else
Cooks!*

*Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com
2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141
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About our food

We are a multi-award winning commercial kitchen and focus on all natural ingredients and support local farmers and produce whenever possible. Everything down to our stocks, dressings and marinades are made in house by our Chefs, and are naturally free of chemicals, preservatives or ingredients you can't pronounce. In addition, you'll see the heart graphic next to dishes that are especially light and healthy, and all are created fresh with your nutritional needs in mind. We take pride in everything we make and you won't see processed deli meats or prepackages dressings in anything we do! We also do our part for the environment and reduce our carbon footprint wherever possible. We are currently utilizing the ChampWare line of plates and utensils which are biodegradable and can be tossed into your usual trash with no landfill impact (yet sturdy enough for hot "lap lunches" if needed!)

Please visit our website for a current list of awards and accolades

Breakfast Menus

brunch menus available upon request

Minimum headcount of 10

Bagels & Scones *with butter, jam and cream cheese* **\$4.95 per person**

Continental Breakfast *Seasonal Fresh Fruit display with yogurt dip and Assorted Fresh Baked Pastries* **\$6.95 per person**

Bagels & Schmea *with Chopped Vanilla Berry Parfaits* *Fresh bagels with cream cheese and individual fresh fruit parfaits with our house granola, Greek vanilla yogurt and chopped vanilla berries* **\$6.50 per person**

Biscuit Breakfast *A variety of 2 Biscuits-Choose from: Plain Egg and Cheese Biscuits, Sausage, Ham or Bacon (Choose a variety of 3 for \$1.50 more per person)*
Also includes: Cheesy Grits or Home Fries, Seasonal Fresh Fruit with yogurt dip and Assorted Fresh Baked Pastries **\$11.95 per person**

Burrito Breakfast, Variety of 2 *Breakfast burritos loaded with eggs, potato and cheese plus your choice of Roasted Veggies, Plain Egg, Ham, Bacon, Sausage, or Kielbasa served with Sour Cream on the side*
Also includes: Cheesy Grits or Home Fries, Seasonal Fresh Fruit with yogurt dip and Assorted Fresh Baked Pastries **\$11.95 per person**

Quiche Delight (Variety of 2) *Roasted Veggie Quiche and Quiche with Sausage and Peppers, Hand-Cut Home Fries, Seasonal Fresh Fruit with House Scones and Muffin Breads* **\$11.50 per person**

Southern Comfort Breakfast *Scrambled eggs with cheese, your choice of Bacon, Maple Brushed Sausage or Sliced Kielbasa (add \$1.50 per person per additional meats), your choice of Cheesy Grits or Home Fries*
Also includes: Seasonal Fresh Fruit with yogurt dip and Assorted Fresh Baked Pastries
\$11.95 per person

Breakfast Bonanza *Choice of French Toast with Butter and Maple Syrup or Tomato Basil Egg Strata, Scrambled Eggs with Cheese, your choice of Bacon, Maple Brushed Sausage or Sliced Kielbasa), Home Fries or Cheesy Grits*
Also includes: Seasonal Fresh Fruit with yogurt dip and Assorted Fresh Baked Pastries
\$13.00 per person

Hearty & Healthy Starters Breakfast *Scrambled Eggs (2:1 egg to beaters), Turkey Bacon, Individual Vanilla Berry Parfaits with Granola & Greek Vanilla Yogurt plus Oatmeal made skim milk and brown sugar* **\$11.50 per person**

Stuffed French Toast Menu *choose Apple Spice or Vanilla Berry Stuffed French Toast with butter and maple syrup, Scrambled Eggs with Cheese, Hand-Cut Home Fries, Bacon, Maple Brushed Sausage Patties and Fresh Fruit* **\$13.95 per person**

A La Carte Breakfast Items

Minimum order of 10 per item

- Whole Cappuccino Crumble Coffee Cake \$35.00 *plattered and ready to serve*
- Whole Fruit Display \$25.00, *serves 15 \$1.00 for each additional*
- Vanilla Berry Parfaits with house granola and Greek vanilla yogurt \$4.25 *per person*
- Fresh Fruit with Yogurt dip \$3.75 *per person (without dip, \$3.25)*
- Assorted Fresh Bakery Items \$3.95 *per person*
- Oatmeal with Brown Sugar \$3.00 *per person, add granola or chopped vanilla berries \$3.75*

Box Lunches

Minimum of 10 for box lunch delivery- pick up options available

Each Box Includes:

- Choice of Sandwich (*See options on Pg 5*)
- Two Side Salads (*please choose 2 for your whole group*)
- One Sweet Treat
- Fork , Knife & Napkin Set-Up

We also include Mini Menu in each box describing the contents PLUS any dressings or condiments are always on the side!

Kaiser Roll, Wheat or Wrap

\$9.75 Blackened Flank Steak with Bleu Cheese or Ranch *flank steak seared and seasoned with Chef Mario's Super Spice, then roasted to medium rare and stacked on a freshly baked Kaiser roll with lettuce and tomato*

\$8.75 Grilled Chicken Breast with roasted garlic mayo

Plump, grilled chicken breast with lettuce and tomato on a fully Kaiser Roll

\$8.75 Egg Salad *simple and delicious egg salad on a fluffy Kaiser roll with lettuce and tomato*

\$8.75 Roasted Veggies & Cheese with Mama's Marinara *Vegetarians rejoice! Seasonal fresh veggies, tossed in olive oil, salt and pepper, seared and roasted off in house. Topped with melted cheese and placed on a freshly baked Kaiser Roll and served with a side of our Mama's Marinara*

\$9.00 Southern Style Chicken Salad Sandwich with roasted grapes & pecans *Hand pulled roasted chicken with roasted grapes, pecans and tarragon in a creamy dressing piled on a freshly baked Kaiser Roll and topped with lettuce and tomato*

\$8.75 Tuna Salad with lemon and capers *Tuna Salad with the lemon and capers piled on a freshly baked Kaiser Roll and topped with lettuce and tomato*

\$8.75 "What a Ham!" with Marmalade mustard, on the side *juicy sweet ham with lettuce and tomato on a fully Kaiser Roll*

\$9.75 Grilled Chicken Salad with House Vinaigrette *a variety of fresh veggies over greens*

Sandwiches, Platters and Packages

<u>Bistro Meats</u>	<u>Dressings & Sauces</u>	<u>Side Salads</u>	<u>Sweet Treats</u>
*Chicken Salad <i>with roasted grapes & pecans</i> *Egg Salad *Grilled Chicken Breast *Roasted Veggies *Tuna Salad <i>with lemon & capers</i> *‘What a Ham’ <u>Upgrades (+\$1.00)</u> *Blackened Flank Steak *Salmon Salad	*Balsamic Vinaigrette *Bleu Cheese *Caesar *Creamy Italian *Herb Vinaigrette *Lemon Poppy Seed *French *Ranch *Garlic Mayo *Marmalade Mustard *Mama’s Marinara	*Pasta Salad *Potato Salad *Fruit Salad *Chopped Broccoli Salad *Mini Garden Salad <i>with one dressing</i> <i>*our salads change as the seasons do!</i>	*Apple Betty Squares *Blondies with Cashew *Chocolate Chip Cookies *Chocolate Chip Peanut Butter & Bacon Cookies *LaLa Lemon Bars *Neiman Marcus Cookies *Oatmeal Cookies *Peanut Butter Cookies *Sugar-free Applesauce Cake *Triple Fudgy Brownies *Turtle Bars <i>with oatmeal, chocolate & caramel</i>

*Chef’s Choice Variety may contain delicious seasonal items not listed above!

*Nut-Free sweets/salads available upon request

Butcher Bistro Platter Package

\$12.95 per person lunch / \$14.95 per person dinner

Includes:

- Gorgeously Displayed platter with Roasted Veggies and 3 additional meats
- Relish Assortment with cheese, lettuce, tomato, sliced pepperoncini, pickles & black olives
- Three Dressings or Sauces (Always on the side!)
- Two Side Salads
- Variety of Three Sweet Treats

****Add more roasted veggies to your platter for \$2.25 per person, no minimum required for additional veggies!***

Mini Finger Sandwich Package

\$11.95 per person lunch / \$13.95 per person dinner

Includes:

- Variety of Three Mini Sandwiches *on fresh baked house rolls with lettuce and tomato each adored with a pick for easy identification, 2 per person*
- Three Dressings or Sauces (Always on the side!)
- Two Side Salads
- Variety of Three Sweet Treats

Soup, Salad and Baked Potato Bar

\$14.00 per person (lunch only)

Includes:

- Fresh Garden Salad with Two Dressings
- Loaded Baked Potato Bar *with cheese, scallions, bacon, sour cream, butter and tomatoes* ****Add sliced grilled chicken for 2.00 per person**
- Choice of One Soup with Fresh Baked House Mini Rolls
- Variety of Three Sweet Treats

Mind-blowing, Mouthwatering Soups & Stews Selection

\$3.50 per person (min of 10) or \$35.00 per gallon (serves 10-12)

Arroz con Pollo Soup *chorizo spiced chicken, black beans, tomatoes, olives & peas with Chile rice*

Beer and Cheddar Soup *warm and creamy and you can say you had beer for lunch!*

Black Bean Soup *chunks of onion, tomatoes, herbs and spices in a thick dark black bean broth, finished with cilantro and just a little heat*

Butternut Squash Soup (Seasonal) *roasted squash with a kiss of heat and sweet*

Baked Potato Soup *creamy potato soup with bacon and scallions, topped with cheddar cheese*

Chicken and Artichoke Soup *and instant classic! Creamy goat cheese, chicken and artichoke goodness with a kiss of lemon*

Cheesy Corn Chowder *super please-ey corn and cheesy chWOWder!*

Chicken Tortilla Soup *hand-pulled chicken in a tomato soup with a kiss of lime, topped with cheese and served with tortilla chips*

Fun-Gui Soup (Cream of Mushroom) *no Campbell's here, just fresh creamy mushroom-ey goodness*

Herbed Ham & Split Pea Soup *smooth and creamy split peas with ham, carrots, onions and potatoes*

Macho Gazpacho *This is a fabulous, fresh and refreshing cold tomato soup with cucumbers, peppers, celery, mango, apples and herbs was so popular with one personal chef client, they went through 28 gallons in 1 year!*

Roasted Tomato with Fresh Dill Soup *Rich warm tomato and crisp dill*

Zero Point Vegetable Soup *A thin and flavorful broth with tons of seasonal veggies at their prime, seasoned to perfection*

Add soup garnishes (provided on the side)

House Croutons .50 per person

Side of Sour Cream .50 per person

Shredded Cheese .50 per person

Lunch & Dinner Entree Menus

1 entrée \$14.00 per person lunch, \$16.00 dinner

2 entrees \$17.00 per person lunch, \$19.00 dinner

3 entrees \$22.00 per person lunch, \$25.00 dinner

Note from the Kitchen: for multiple entrée orders, we'll make smaller portions of each entrée so your participants can try both or take two of their favorite! Variety is the spice of life, after all!
(Triple Entrée is not recommended for parties under 25 people)

Entree Menus are complete with a Fresh Garden Salad & 2 Dressings, Rolls with Butter and Sweet Tray

White Meat

****Mashed Cauliflower/Potato Mix, Rice or Mashed Potatoes can be substituted with any entrée for listed starch upon request. Substitute Double Veggie for your starch for \$1.25 per person***

Aunt Betty's Sunday Chicken & Sausage Bake over Basil Cheddar Mac chunks of chicken and sausage in a zippy tomato sauce! Served over a layer of creamy basil cheddar mac & cheese

Blackened Chicken with Cucumber Dill with Rice & Veggie mild spiced blackened chicken with a cool cucumber dill sauce

Beer Can Bacon Roasted Chicken with Seasonal Veggie Jumble and Herb Mashed Potatoes Served on the bone, but will be sure to fall off the bone and into your mouth!

Blackberry BBQ Chicken with Rice & Veggie a balance of sweet and tangy blackberries together, with a basic BBQ sauce makes this dish way more than just basic

Chicken Cacciatore with Pasta a timeless classic! Chicken slowly simmered in a rich red wine tomato sauce, infused with a variety of bell peppers, mushroom, onion, summer squash & zucchini

Chicken Parmesan served with pasta hand-breaded chicken breast cutlets with parmesan cheese then and bread-crumbs, sautéed golden and served with mama's marinara and mozzarella cheese over a bed of pasta

 *Chicken Saltimbocca with Garlic Oregano Mash & Sautéed Mushrooms chicken breast stuffed with spinach, onion, mozzarella wrapped in prosciutto and topped with sautéed mushrooms*

Chicken with Sausage & Capers over Parmesan Reggiano Polenta

Dijon Chicken with Seasonal Mash & Veggie thick seared chicken cutlets in a creamy Dijon white wine sauce

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- ♥ Grandma's Stuffed Peppers *bell peppers stuffed with rice, ground turkey, flavored with parmesan cheese, in a bath of Mama's Marinara, topped with mozzarella*
- ♥ Ginger Cashew Chicken with Steamed Rice *golden seared chicken chunks in a ginger soy sauce with roasted summer squash, peppers, mushrooms, celery and topped with crushed cashews*
- Herb Crusted Chicken Cutlets over Cheddar Mac & Cheese *chicken breast dredged in parmesan cheese then coated with bread-crumbs, sautéed golden, served over a bed of mac & cheese*
- Herb Crusted Chicken Breast with Citrus Infused Linguini & Veggie *chicken breasts topped with seasoned bread crumbs and served with linguini in creamy citrus sauce*
- ♥ Lemon Dill Chicken Fricassee with Sour Cream Shortcakes *light and creamy chicken stew with peas, carrots and fresh dill*
- Lemon Artichoke & Goat Cheese Stuffed Chicken with Rice & Veggie
- ♥ More-Rockin' Spiced Chicken Thighs with Cous Cous *American Moroccan fusion with sweet spice rubbed chicken, pan seared then tossed with garlic, ginger, kalamata olives, chick peas and lemon. Vibrant, colorful and packed with flavor*
- Orange Blossom Tarragon Chicken with Rice & Veggie *sautéed chicken cutlets with silky orange tarragon reduction*
- Old Time Salt and Vinegar Chicken with Crispy Potatoes and Bacon Braised Kale *sliced chicken breast brined with salt & vinegar*
- ♥ Pollo Loco Arroz Con Pollo *chorizo spiced chicken, black beans, tomatoes, olives & peas on a bed of chili rice*
- ♥ Pineapple Spiced Chicken with Couscous *tender chicken chunks seasoned with chili powder, cinnamon and cayenne seared then tossed with roasted red onions, pineapple and peppers*
- Pistachio & Basil Crusted Chicken with Rice & Veggie *stuffed with goat cheese and oven-dried tomatoes & crusted with pistachios and Basil*
- ♥ Rosemary Chicken with Grapes and Gorgonzola with Rice & Veggie *chicken breast stuffed with gorgonzola walnut spread and topped with rosemary garlic gremolata and garnished with sautéed red grapes*
- Sesame Chicken with Rice and Salted Steamed Broccoli *tender chunks of chicken sautéed golden and tossed with a ginger soy sauce*
- Sheik Greek Chicken with Feta, Grape Tomatoes and Kalamata Olives with Chunky Zucchini and Tomato Couscous *topped with a tomato feta wine sauce*

'What a Jerk!' Chicken and Mango Salsa and Rice *tender marinated chicken with our house jerk sauce, roasted golden and topped with mango salsa*

RedMeat

***Mashed Cauliflower/Potato Mix, Rice or Mashed Potatoes can be substituted with any entrée for listed starch upon request. Substitute Double Veggie for your starch for \$1.25 per person**

Beef Stroganoff with Egg Noodles *seared beef tips in a rich brown sauce with sautéed mushrooms, onions, finished with sour cream, served over tender egg noodles*

Beef Rouladen with Herbed Spaetzle and Hot Potato Salad *Tender steak stuffed and rolled with red onion, bacon and pickles then braised in stout beer*


Bloody Mary Flank Steak (Seasonal) *with roasted parsnips, beans and squash*

Brats with Sweet & Sour Braised Cabbage and Kraut *served with salt and vinegar potatoes, whole grain mustard and fresh baked mini rolls*

Balsamic Braised Beef with Seasonal Mash & Veggie *tender chunks of beef braised with fresh herbs, red wine, balsamic vinegar, brown sugar and tomatoes*


Beef Boy It's Gone over Egg Noodles *seared chunks of red wine marinated steak braised with bacon and veggies*

Creamy Gorgonzola Mac & Cheese with Roasted Pork Loin *elbow pasta tossed with creamy gorgonzola cheddar sauce & topped with garlic bread crumbs & Coriander fennel rubbed roasted pork loin*

 Drunken Flank Steak with Seasonal Mash & Veggie *a drunken concoction of flavors and spices sure to get your tongue wagging, and you get to say you had beer for lunch!*

Great Comfort Cassoulet *a hearty and warming stew with bacon, pork, chicken, sausage, veggies and white beans in a rich sherry infused broth*

Hearty La-La-La-La Lasagna *layers of tender noodles, mama's marinara, cheese, ground beef and parmesan topped with melted mozzarella (we sing Weird Al when this one gets ordered...you?)*

 Italian Stuffed Flank Steak with Mashed Potatoes & Veggie *flank steak stuffed with vibrant red peppers, greens, garlic & mozzarella, braised in our tomato sauce*

Lasagna Bolognese *creamy, meaty and hearty lasagna with Bolognese sauce, melted mozzarella & parmesan*

Mozzarella Stuffed Meatballs over pasta *hand-formed turkey beef veggie meatballs stuffed with a chunk of gooey mozzarella and baked in mama's marinara*

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Pulled Pork BBQ with Apple Slaw *perfectly cooked hand-pulled pork slathered in our own BBQ sauce and served with fresh baked mini rolls*

Polenta Bolognese *layers of creamy polenta, meaty Bolognese, gooey mozzarella cheese & parmesan, this noodle-less lasagna is a crowd pleaser!*

Roasted Tomato Relish Glazed Meatloaf Muffins with Cheesy Noodles and Salted Steamed Broccoli

Roasted Pulled Pork (Seasonal) *with sweet potato/potato hash and wilted chard*

Roasted Jerk Pork Loin with Chorizo Rice, Peas and Roasted Pineapple

Roasted Acorn Squash (Seasonal) *with turkey sausage, peppers and goat cheese*

♥ Steak Grill over Cheesy Noodles *Chef Mario's super spiced beef strips with a vibrant mix of fresh broccoli and sautéed colored peppers over cheddar cheesy noodles*

Seasonal Pot Roast *chunks of tender juicy beef seared and braised in aromatics, mustards and herbs and served with seasonal roasted veggies (this one changes up seasonally)*

Tex-Mex Pork Chops with Steamed Rice *tomato, oregano and cumin braised pork chops with a corn and roasted tomato ragout*

♥ Thai Spicy Beef Noodles *a gorgeous and vibrant dish loaded with tender thin sliced beef and marinated in an aromatics broth of garlic, ginger and chilies tossed with a brilliant array of peppers, peas, carrots, onions on top of a bed of warm noodles*

Vegetarian

****Mashed Cauliflower/Potato Mix, Rice or Mashed Potatoes can be substituted with any entrée for listed starch upon request. Substitute Double Veggie for your starch for \$1.25 per person***

♥ Couscous Cakes with Mango Chutney *sautéed cakes of couscous, feta and garlic with the stained glass appearance of green and yellow peppers and red onion (2 cakes per person, single entrée)*

Carrot Zucchini and Potato Pancakes with Roasted Tomato Salsa

Eggplant Parmesan Napoleons with Penne *layers of crispy breaded eggplant, mozzarella cheese and roasted tomato slices*

♥ Greek Pasta with Tomatoes & Feta *penne pasta topped with a chunky garlic, oregano tomato sauce, feta cheese and basil puree*

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Over the Rainbow Peanut Noodles *tender noodles tossed with our creamy peanut sauce, topped with a rainbow of roasted carrots, peppers, mushrooms, onions & peas*

♥ Roasted Vegetable Enchiladas *corn tortillas stuffed with roasted zucchini, peppers, carrots, onions and corn topped with house enchilada & cheese sauces, then baked golden*

♥ Roasted Vegetable Lasagna *layers of pasta and roasted carrots, mushrooms, onions, summer squash and zucchini topped with mozzarella and served with mama's marinara*

Roasted Veggie Baked Mac and Cheese with Buttered Bread Crumbs *yep, we said it and it's delicious!! Vegetarians rejoice!*

Roasted Vegetable Stacks *vibrant colorful stacks of summer squash, zucchini, peppers, carrots, red onions & mushrooms, with mama's marinara and mozzarella cheese*

Sweet Potato Burritos with Garlic Potato Home Fries *true veg-heads will love this! Mashed sweet potatoes, beans, spices & cheese wrapped in a golden tortilla, served with sour cream on the side*

Spinach Packed Mac (& Cheese!) *creamy spinach nestled between layers of cheesy penne*

♥ Stuffed Portobello Caps with Tomato & Zucchini *layered with melted mozzarella with our mama's marinara*

♥ Tomato Polenta Goat Cheese and Summer Squash Tart *a thick tomato flavored polenta, drenched in creamy goat cheese, shingled with thin slices of summer squash and zucchini topped parmesan cheese*

Vegetarian Lasagna Rolls *mini lasagna rolls stuffed with spinach and ricotta, then partially submerged in a pool of mama's marinara, topped with melted mozzarella*

Vegetarian Sweet and Sour 'Meat'balls over Egg Noodles *sweet and juicy meatless wonders loaded with veggies, cottage cheese, onions, pecans, herbs and breadcrumbs over tender egg noodles*

Very Veggie Chili over Rice *hearty and delicious with beans, onions, carrots, garlic, peppers, celery and spices, topped with cheddar cheese*

Under the Sea

****Mashed Cauliflower/Potato Mix, Rice or Mashed Potatoes can be substituted with any entrée for listed starch upon request. Substitute Double Veggie for your starch for \$1.25 per person***

Baked Crab Mac & Cheese with Basil Buttered Breadcrumbs *tender elbow macaroni pasta in a sherry tomato gruyere cheese sauce, topped with juicy crab meat and basil buttered bread crumbs ***Winner at 2008 Great Chefs Competition****

Blackened Sesame Seed Salmon with Hot Noodle Salad *salmon crusted with our house super spice and sesame seeds*

Bollywood Salmon with Basmati Rice and Veggie *garlic, ginger, mustard, brown sugar and soy flavors in and on seared salmon filets*

♥ Bombay Curry Shrimp over Rice Or Pasta *sautéed shrimp in a creamy coconut curry sauce with summer squash, peppers, apples and mangos*

♥ Citrus & Herb Roasted Salmon Rice & Veggie

“Devil Made Me Do It Salmon” with Rice and Veggie *seared salmon filet with a spicy citrus and chipotle glaze*

♥ Greek Pasta with Shrimp, Tomatoes & Feta *penne pasta topped with shrimp, chunky garlic oregano tomato sauce, feta cheese and basil puree*

Garlic Oregano Shrimp Scampi Over Pasta *marinated in butter with roasted garlic and white wine with peppers and olives*

♥ Honey Lime Salmon with Confetti Corn Rice Salad

Orange-Glazed Salmon with Rice and Veggie

Pecan Crusted Tilapia Fillets with Pecan Rice and Green Beans *served with Remoulade Sauce on the side*

Shrimp and Grits in a Sherry Tomato Cream Sauce *garlic oregano blasted shrimp with kielbasa, peppers and sherry tomato cream sauce over cheesy grits*

♥ Shrimp & Sausage Jambalaya Over Rice *shrimp, sausage and tons of veggies in a thin and mildly spicy tomato broth*

Sour Spicy Shrimp Diavolo Lo Mein *tender shrimp with linguini, red onions, carrots, broccoli, snow peas and a sour spicy sauce*

♥ Southern Style Spicy Shrimp with Roasted Cauliflower and Angel Hair Pasta

Tilapia Almondine with Wild Rice and Veggies *tilapia baked with lemon garlic butter and topped with toasted almond*

Special Menus and Dietary Accommodations

- ♥ *Everything we do focuses on the healthier side, but the heart symbol indicates the lightest and healthiest of our menu options. We most closely follow the Weight Watchers plan.*
- Some entrees can be modified or are naturally perfect for gluten-free or lactose free options; if not a side meal may be suggested/accommodated. Please call for options!*

Sides and Snacks

Afternoon Breaks

Chef's Choice Sweet and Savory Break Munchie \$4.95 per person

Chef's Choice Only or we can price items a la carte. Please call for pricing & break item list

- Individual bags of chips \$1.00 per person*
- Individual bags of pretzels \$1.25 per person*
- 1 Dozen of Your Choice of Sweet \$15.00 (delivered in a pasty box, no disposables, no plates or utensils)*
- Fresh Fruit Display with Berry Cream \$3.25 per person for a beautifully displayed fruit platter and yogurt dip, complete with platter, serve ware, plates napkins and forks (discount of .50 per guest if no dip is required)*
- Assorted Sweets Tray \$3.25 per person (1.5 per person assortment, plattered and ready to go with serve ware plates and napkins)*

Beverages

All beverages are sold by the half gallon or gallon (cups and ice are available upon request)

Gallon \$8.00, Half Gallon \$5.00 (gallon serves 8-10, half gallon serves 4-5)

Choose From: Sweet Tea, Unsweet Tea and Lemonade

Orange Juice \$10.00 per gallon/ 2.50 individual

Bottled Water \$1.50 each

Assorted Sodas (Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew)- \$1.25 each

Green Mountain Roasters Coffee Service in airpots (Regular, Hazelnut or Decaf) with cups, sweeteners and creamer (96 oz per airpot and each serves approximately 12 people)- \$25.00

****Beer and Wine and bartending services are also available from Chef Mario's Inc. Please call for pricing****

All the Extras

~Special Occasions~

Specialty Sweets Options Celebrating a birthday or other big event and the standard sweets tray just won't do? Check out more yummy pies and cakes selection fresh from our kitchen!

Available in:

8" cake round (serves 10-12) \$35.00 per cake, delivered in a pastry box

10" cake round (served 14-16) \$45.00 per cake, delivered in a pastry box

- Ultimate Flourless Chocolate Cake with Berry Puree
- Pineapple Upside Down Cake with Crème Anglaise
- Carrot Cake with Cream Cheese Frosting
- Cupcakes \$2.50 each (minimum of 6) choose from either chocolate with chocolate frosting, or red velvet cupcake with cream cheese icing

Tent Cards Add menu tent cards to your buffet for \$10 per event (free with staffed events upon request) Great for events where allergies are a concern and it answers all the dietary restriction questions along the way, item by item! (Regular menu will be provided for all lunch and dinner events)

Theme Menus If you have a super fun event that needs to break away from the norm, just let us know! We'd be happy to customize a theme menu to fit your event! (Up charge may apply)

China Service We'd be happy to assist in china service for your event! China pricing is based on menu- please call for pricing

Staffing and Equipment Option/Pick ups

Buffets will be set with our warmers, platters and serve ware. Any pick ups for equipment will be conducted the same day for breakfasts and lunches- breakfast pick up will start at the lunch hour and lunch pick ups will start at 2pm. Pick up's requested after 4pm may require an additional fee. Dinner equipment pick ups may be conducted on the following business day. One free pick up will be conducted per event. Additional requested pick ups/requested return trips will require a pick up fee.

For full equipment sets, (1) 8' white linen will accompany your order.

- Additional 8' white banquet linens are available for \$15.00 each.

If you would like assistance with your lunch, we can happily stay to change out the warmers, keep the buffet fresh and clean and breakdown before departure so there is nothing for you to do!

- *Corporate Staffing for Breakfast or Lunch service is \$75.00 per Chef per hour of service requested.*

Please call for dinner or special/large event staff pricing and special event menus!

Catering Guidelines and Q &A:

What size orders do you guys handle?

We require a minimum of 10 people for all orders. For weekday breakfast and lunch orders over \$150, we offer FREE delivery to the Raleigh/Cary/RTP area. Orders under \$150 and/or Dinner orders will have a delivery fee of \$35.00. Orders for outside of the Raleigh/Cary/RTP area or on weekends may have additional delivery fees.

Booking Time

*We pride ourselves in taking great care of our clients and in an effort to do so, Chef Mario's requires a **minimum of 48 hours notice for all bookings**. (So if your lunch is on a Wednesday at noon, we need your order finalized by Monday at noon. For Monday orders, due to the weekend, we need the order finalized by Friday at noon). Since we are a 100% from scratch kitchen, we continually need to plan and adjust our groceries to keep everything fresh and made to order and ensure each and every one of our clients gets the quality and service they deserve. **Orders placed within 48 hours will have a Chef's Choice menu and late booking fee will be waived. Otherwise, any orders placed within 48 hours of event with custom menu or changes to an orders menu are subject to a late booking/late change fee of \$45.00 (or 10% of event price, whichever is greater)**. If you get a meeting/ lunch that pops up last minute, just give us a call and we'd be happy to tell you what we're cooking up! Also, any event booked within 48 hours of the event cannot be cancelled and headcount cannot be reduced. Any cancellations made within 24 hours of an event may be subject to full charges.*

So When Should I Expect Delivery and Who Will be Delivering my order?

*All orders are delivered by one of our Chefs and we will be in white chef coats and long pants for each order. We pride ourselves on appearances and want to make you look good as well! We will arrive onsite approximately 15-30 minutes prior to your serve time (this is what time your participants will be enjoying their meal. Please note the **serve time** when booking). That will give us just enough time to get you all set up, presented beautifully and answer any questions you may have prior to our departure to ensure you get the service you deserve! If you are on a tight schedule and need us to arrive closer to your serve time, please also note a **delivery time** when booking and we'd be happy to accommodate!*

Methods of Payment

Payment is expected on delivery and our preferred methods of payment are Cash, Check, Visa, MasterCard, Discover or American Express. Large events will require a deposit upon booking to ensure space on the calendar. Deposits are non-refundable and are up to 50% of the event price. If we need to set up a vendor account with your company that will require additional time to process payment via corporate check, please let us know when booking and we can set up the payment schedule with your account. We will wait up to 30 days for corporate check processing.

Okay Okay, Now I'm Hungry! How Do I Place an Order?

Our goal is to make ordering as easy on you as possible! You're welcome to simply to e-mail (chefmario@bellsouth.net) or fax (919.788.1607) your order. Of course if you would like any assistance or have any questions, we are just a phone call or an e-mail away and are happy to help! If you'd like our assistance, the best times to reach us by phone are Monday-Friday 9am-2pm (Kitchen line 919.781.4141). You can also find the menus online at www.chefmario.com under the catering section!

For e-mail or fax orders, here is what we will need for an easy and successful booking:

- *Date of Event*
- *Location/Company where event is located*
- *Contact Person for this event with phone number and e-mail (we will send the proposal for your approval via e-mail)*
- *Headcount for your event*
- *Serve Time (what time folks are going to want to eat) and/or delivery time*
- *Menu Selected and Beverages/Ice requested (also note any special participants' dietary restrictions)*
- *Please note any special delivery instructions (i.e. park in back, call my extension upon arrival)*
- *Preferred method of payment*

Also feel free to let us know a bit about your event! We love to get to know you! When it's important to you, it's important to us and we know we are only as good as our last event. We want to make you shine!



Thank you and we look forward to cooking for you soon!