

Chef Mario's, Inc.

*Catering & Personal Chef
Delivery Service*



Corporate Catering Breakfast, Lunch & Dinner Menus 2016

Call or e-mail us to
place your order!

919.781.4141

chefmario@bellsouth.net

www.chefmario.com

Minimum of 15 and \$150 per order for delivery required

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

About our food

Welcome to Chef Mario's Inc, serving the triangle for over 15 years! We cook every single day from scratch for each and every event (in fact, our chef's get up before the farmers do!), so you can rest assured what you receive will be of the highest quality possible from the taste to the presentation. We strongly focus on all natural ingredients and support local farmers, community, ingredients and suppliers, plus consciously do our part for the environment and reduce our carbon footprint wherever possible. We are a locally owned and operated multi-award winning commercial kitchen and everything down to our stocks, sweets, dressings and marinades are made in house by our Chefs. All our menu items are naturally free of chemicals, preservatives or ingredients you can't pronounce and all are created fresh every day with your nutritional needs in mind. We take pride in everything we create and our menus are void of any processed deli meats, freezer case items, or prepackaged dressings. In fact, you won't see the words "homemade" on our menus because everything is! With every order, you are also supporting small local businesses and your community and we thank you for your support!

Special Menus and Dietary Accommodations

We will take every precaution possible to ensure safety, however all items are prepared in a commercial kitchen in which cross contamination can occur and consumption is at your own risk. If you have a life threatening food allergy, please notify us prior to booking.

GF = Gluten Free. LF = Lactose Free

Some menus may be altered to accommodate Gluten Free, Lactose Free, & Paleo and more, Please ask for details and options



Beverages

One gallon serves 10-14, half gallon serves 5-8

(Cups and ice are available upon request at no additional charge with beverage purchase)

- Sweet Tea or Unsweet Tea with Lemons **\$10.00 per gallon/ \$7.00 per half gallon**
- Fresh Lemonade **\$10.00 per gallon/ \$7.00 per half gallon**
- Sparkling Punch **\$20.00 per gallon**
- Orange Juice **\$12.00 per gallon/ 2.75 individual**
- Bottled Water **\$1.75 each**
- Assorted Sodas- Proud Supporter of NC based Pepsi Products! (*Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew*)- **\$1.50 each**
- Green Mountain Roasters Coffee Service (*Regular, Hazelnut or Decaf*) **\$25.00 per airpot set with cups, sweeteners and creamer (96 oz per airpot and each serves approximately 12 people)**

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

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net



Breakfast Menus

All our eggs are always NC farm fresh

*Gluten Free (GF) &/or Lactose Free (LF) Muffin Breads are available
for an additional \$1.00 per person (advanced notice required)*

brunch menus available upon request

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

Bagels & Schmear with Vanilla Berry Parfaits- \$6.95 per person *Fresh bagels with cream cheese, butter, and jam, and individual fresh fruit parfaits with our granola, Greek vanilla yogurt and chopped vanilla berries*

(GF/LF/Paleo) Power Starters Breakfast- \$14.95 per person *Scrambled eggs, sweet potato hash with Italian sausage, bacon, & rosemary, banana pancakes with maple syrup, fresh fruit, and date walnut bread*

(GF) Scrambled Egg Jumble- \$9.99 per person *Egg scramble with (Choose one: ham, sausage, roasted veggies, or bacon) with diced peppers, onions, and cheese, plus Hand-Cut Home Fries, and Fresh Fruit Platter*

(GF) Southwestern Style Breakfast- \$11.95 per person *Scrambled Eggs with Chorizo Sausage, Roasted Tomato Salsa, Hand-Cut Home Fries, Refried Beans, Corn Tortillas, Fresh Fruit and Sour Cream on the side*

Southern Comfort Breakfast- \$11.95 per person *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*

Stuffed French Toast Menu- \$13.95 per person *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*

Burrito Breakfast, (Variety of 2)- \$11.95 per person *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*

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

Frittata Delight, (Variety of 2)- \$11.50 per person Choose from: Roasted Veggie with Sausage & Mozzarella, Broccoli & Cheddar, or Apple Bacon Cheddar Frittatas with Hand-Cut Home Fries, Seasonal Fresh Fruit with Assorted Pastries (GF friendly except the pastries)

Biscuit Breakfast- \$11.95 per person 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

Hearty & Healthy Starters Breakfast- \$11.95 per person Scrambled Eggs (2:1 egg to beaters), Turkey Sausage Patties, Individual Vanilla Berry Parfaits with Granola & Greek Vanilla Yogurt plus Oatmeal made skim milk and brown sugar



A La Carte Breakfast Items

- Whole Cappuccino Crumble Coffee Cake **\$35.00 each** (serves 12-16)
- Whole Fruit Display **\$25.00**, serves 15 \$1.00 for each additional
- Vanilla Berry Parfaits with granola and Greek vanilla yogurt **\$4.75 per person**
- Fresh Fruit with Yogurt dip **\$3.75 per person** (without dip, \$3.25)
- Assorted Fresh Bakery Items **\$3.95 per person** (+1.00 per person to include a GF/LF in the assortment)
- Oatmeal with Brown Sugar **\$3.50 per person**, add granola or chopped vanilla berries for .75 each
- Creamy Cheddar or Buttery Grits **\$3.50 per person**
- Whole Muffin Bread Cake **\$35.00 each** plattered and ready to serve (serves 12-16) available in Cinnamon Chocolate Chip, Vanilla Berry, or Lemon)

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net



Lunch Menus

Box Lunches

Each Box Includes:

- Choice of Sandwich (*See options on Pg 5*) available on Kaiser Roll, Wheat or Wrap
- Two Side Salads (*please choose 2 for your whole group*) Potato Salad, Pasta Salad, Mini Garden Salad, Rice & Beans Salad or Fresh Fruit
- One Sweet Treat
- Fork , Knife & Napkin Set-Up
- Each box is labeled on the outside with the sandwich type, and includes a Mini Menu in each box describing the contents PLUS any dressings or condiments are always on the side! Name labeling available for an additional .50 per box

\$11.75 Blackened Flank Steak with Bleu Cheese or Ranch *Mildly spiced blackened steak, roasted to medium rare and stacked on a freshly baked Kaiser roll with lettuce and tomato*

\$10.25 Grilled Chicken Breast with Roasted Garlic Mayo *Juicy grilled chicken breast with lettuce and tomato on a fully Kaiser Roll*

\$10.25 Egg Salad *simple and delicious creamy egg salad on a fluffy Kaiser roll with lettuce and tomato*

\$10.25 Roasted Veggies & Cheese with Mama's Marinara *Vegetarians rejoice! Seasonal fresh veggies, tossed in olive oil, salt and pepper, seared and roasted, topped with melted cheese and placed on a freshly baked Kaiser Roll and served with a side of our Mama's Marinara*

\$10.25 Southern Style Chicken Salad Sandwich with Roasted Grapes & Pecans *Hand pulled roasted chicken with roasted grapes, toasted pecans and tarragon in a creamy dressing piled on a freshly baked Kaiser Roll and topped with lettuce and tomato*

\$10.25 Tuna Salad with Lemon and Capers *Light and flaky tuna salad with the lemon and capers piled on a freshly baked Kaiser Roll and topped with lettuce and tomato*

\$10.25 "What a Ham!" with Mustard *juicy cuts of ham with lettuce and tomato on a fully Kaiser Roll*

\$10.75 (GF) Garden Salad with Grilled Chicken and Vinaigrette Dressing *a 6" garden salad topped with grilled chicken and variety of fresh veggies over greens (please note if gluten free is requested and we will ensure the sides and sweets are also gluten free)*

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

Big Salads



Fixings may change due to seasonal availability, gluten free options available upon request

Each Salad Includes:

- Entrée Sized Salad with Dressing (always on the side!)
- Side of Fresh Fruit
- One Sweet Treat
- Fork , Knife & Napkin Set-Up

\$11.50 Steak n' Bacon Salad with Bleu Cheese Dressing *mildly spiced blackened flank steak with bacon, seasonal veggies, and croutons over a bed of fresh greens and veggies with Blue Cheese*

\$9.95 Chicken Bacon Ranch Salad *juicy grilled chicken breast, crispy bacon, seasonal veggies, cheese, & croutons over a bed of fresh greens, served with a side of Ranch Dressing*

\$9.95 Ham & Pineapple Salad with Balsamic Vinaigrette *juicy ham & fresh pineapple over a bed of fresh greens and veggies*

\$9.95 Classic Chef Salad with Ranch Dressing *grilled chicken, juicy ham, sliced hard-boiled egg, seasonal veggies, shredded cheese and croutons, over a bed of fresh greens*

\$9.95 EBLT Salad with Bacon Ranch Dressing *loaded with sliced hard-boiled egg, bacon, & tomato with seasonal veggies over greens*

\$9.95 Roasted Veggie Salad with Balsamic Vinaigrette *flavor-packed seasonal roasted vegetables and crisp fresh veggies over a bed of greens*

\$9.95 Caesar Salad (Add Grilled Chicken for \$1.00) *with romaine, tomatoes, croutons, and Parmesan cheese with Caesar Dressing*

\$8.95 Fresh Garden Salad with your choice of Ranch, Balsamic Vinaigrette, Blue Cheese, or Herb Vinaigrette *with fresh seasonal veggies over a bed of fresh greens*

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net



Sandwiches, Platters and Packages

<u>Bistro Meats</u> (S) = <i>Seasonal</i>	<u>Dressings & Sauces</u> (S) = <i>Seasonal</i>	<u>Sweet Treats</u> (S) = <i>Seasonal</i> <u>Cookies</u>
*Southern Style Chicken Salad *Egg Salad *Grilled Chicken Breast *Roasted Veggies *Tuna Salad <i>with lemon & capers</i> *‘What a Ham’ *Slow Roasted Carved Turkey (S) *Blackened Flank Steak (+1.00) *Add Bacon (2 pcs) .75 per person	*Balsamic Vinaigrette *Blue Cheese *Basil Dijon *Bacon Ranch *Caesar *Creamy Italian *Herb Vinaigrette *Lemon Poppy Seed (S) *French *Ranch *Roasted Tomato Vin (S) *Thousand Island *Vanilla Berry Vin (S) * Mayo (Chef’s Choice) * Mustard (Chef’s Choice) *Mama’s Marinara	*Oatmeal *Chocolate Chip *Neiman Marcus *Peanut Butter (GF) *Chocolate Chip Bacon (S)
<u>Side Salads</u>	* <i>Chef’s Choice Selection</i> <i>of sweet, sides, and</i> <i>dressings may contain</i> <i>seasonal items not listed on</i> <i>our menus</i>	<u>Bars & Brownies</u>
*Pasta Salad *Potato Salad *Fruit Salad *Garden Salad <i>with one dressing</i> *Rice & Beans <i>with Cilantro & Lime</i> *Panzanella Salad <i>with chopped cucumbers, tomatoes, olives, and croutons over romaine in a basil red-wine vin</i>		*Cheesecake Brownies *Blondies <i>with Walnuts</i> *LaLa Lemon Bars *Apple Betty Squares *Triple Fudge Brownies *Peanut Butter Caramel Brownies *Nutty Monkey Bars <i>with Oats & Raisins</i> *Turtle Bars <i>with oatmeal, chocolate & caramel</i> *Sugar-Free Applesauce Cake *Ultimate Flourless Chocolate Cake <i>on a Nut Crust</i> (GF)
* <i>Our salads change as the seasons do!*</i>		* <i>more GF/LF options available, please ask!*</i>



Soup, Salad and Baked Potato Bar

\$14.00 per person lunch/\$16.00 dinner

Includes:

- 🍴 Choice of either Panzanella Salad, Fresh Garden Salad with Two Dressings, or Caesar Salad (*tossed onsite, \$1.00 per person upcharge applies*)
- 🍴 Loaded Baked Potato Bar *with cheese, scallions, bacon, sour cream, butter and tomatoes* **Add sliced grilled chicken for 2.00 per person
- 🍴 One or Two Soup with Fresh Baked Mini Rolls (minimum headcount of 15 required per soup)
- 🍴 Assorted Sweets Trio

GF= Gluten Free, LF = Lactose Free

Chef Mario’s Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net



Build your Sandwich, Salad, and Sweets Package

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

Sandwiches & Wraps- Choose one:

Add cheese +.50 per person. All sandwiches come with lettuce and tomato, except the roasted veggie. The roasted veggie includes cheese.

- 🍴 Mini Finger Sandwiches (2 per person), variety of three
- 🍴 Large sandwiches (1 per person)
- 🍴 Bistro Platter with 3 meats and roasted veggies with relish tray (includes cheese) and Kaiser rolls (+2.25 per serving for extra veggies)
- 🍴 Variety of Three Wraps (*Grilled Chicken with Garlic Mayo, Ham with Mustard, Veggie with Roasted Tomato Spread, Chicken Salad, Tuna Salad, Egg Salad, Steak with Ranch +1.00 for steak*)
- 🍴 Mix of Large Sandwiches and Wraps is also available!

Includes a Sauce Trio (always on the side! 😊)

Side Salads- Choose Two:

- 🍴 Potato Salad
- 🍴 Pasta Salad
- 🍴 Fresh Fruit
- 🍴 Garden Salad with *One Dressing (add a dressing for .75 per person)*
- 🍴 Panzanella Salad
- 🍴 Rice & Beans Salad with *Lime and Cilantro*
- 🍴 Caesar Salad (+1.00, tossed onsite)
- 🍴 Upgrade one Side Salad for a Soup (+2.75 per person) *Add mini rolls for .50*
- 🍴 Add an additional side salad for \$2.75 per person

Includes an Assorted Sweets Trio



Soup & Salad Bar Package

\$15.00 per person lunch/\$17.00 dinner

Includes:

- 🍴 Salad Bar with *fresh greens, grilled chicken, ham, hard-boiled egg, shredded cheddar cheese, croutons, and an array of 5 additional seasonal fixings (swap one meat for steak + 1.00 per person)*
- 🍴 Three Dressings
- 🍴 One or Two Soups with Fresh Baked Mini Rolls (minimum of 15 required per soup)
- 🍴 One Side Salad
- 🍴 Assorted Sweets Trio

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net



Mind-blowing, Mouthwatering Soup-er Soups Selection

\$4.50 per person (min of 15) or \$45.00 per gallon (serves 10-12)

(GF/LF) **Arroz con Pollo Soup** *chorizo spiced chicken, black beans, tomatoes, olives & peas with Chile rice*

(GF/LF) **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*

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

Broccoli Cheddar Soup *Freshly chopped salted, steamed broccoli in a creamy béchamel sauce*

Potato and Sausage Soup *creamy potato soup with mildly spiced Italian sausage*

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

Chicken Noodle Soup *a hearty chicken broth with shredded chicken, noodles, carrots, celery, onions*

Cheesy Corn Chowder (Seasonal) *super please-ey corn and cheesy chWOWder with bacon!*

(GF) **Chicken Tortilla Soup** *hand-pulled chicken in a tomato soup with a kiss of lime*

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

(GF/LF) **Herbed Ham & Pea Soup** *chunks of juicy ham and smooth creamy split peas with carrots*

(LF) **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!*

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

(GF/LF/Paleo) **Seasonal Vegetable Soup** *A thin and flavorful broth with tons of seasonal veggies at their prime, seasoned to perfection*

(GF) **Zucchini Parmesan Soup** *zucchini, onions and carrots in a creamy Parmesan kissed soup*

Add soup garnishes (provided on the side)

Fresh Baked Mini Rolls *.75 per roll*

Croutons *.50 per person*

Sour Cream *.50 per person*

Shredded Cheese *.50 per person*

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

Entrée Selections

Note from the Kitchen: for multiple entrée orders, we'll make smaller portions of each entrée so your participants can try both or enjoy more of their favorite! Variety is the spice of life, after all!

**Entree Menus are complete with a Fresh Garden Salad with 2 Dressings,
Rolls with Butter and Assorted Sweets Trio**

1 entrée \$15.00 per person lunch, \$17.00 dinner

2 entrees \$17.00 per person lunch, \$20.00 dinner

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

Substitute Double Veggie (Zucchini Linguini, Spaghetti Squash, Cauliflower/Potato Mash, Veggie Ratatouille, or Cauliflower Couscous) for your starch for \$1.25 per person



White Meat

(GF) Apple Cheddar and Bacon Stuffed Chicken with Buttered Mash & Veggies *Chicken breasts stuffed with micro-diced apples, cheddar cheese, and yummy bacon, topped with a pan sauce*

Italian Chicken & Sausage with Pasta *chunks of chicken and mild Italian sausage in a zippy tomato sauce, served over a bed of pasta*

(LF) Bourbon Chicken with Basmati Rice & Roasted Mirepoix *Chicken chunks in a ginger, apple, vanilla bourbon sauce served over basmati rice with roasted mirepoix*

(GF) Baked Parmesan Lemon Chicken with Seasonal Mash & Veggies *Seared chicken breasts with a golden, gooey lemon kissed Parmesan crust*

(GF/LF) Baja Chicken with Rice and Beans *Southwestern style seasoned chicken with lime and chunks of tomato*

(GF) Blackened Chicken with Cucumber Dill with Rice & Veggie *mild spiced juicy blackened chicken with a cool creamy cucumber dill sauce*

Beer Can Bacon Roasted Chicken with Seasonal Veggie Jumble and 'Dirty' Mashed Potatoes *whole chicken roasted while draped in bacon and seated atop a can of beer, served on the bone with flavor packed mashed potatoes and chopped bacon*

Coconut Crusted Turkey Cakes with Rice & Seasonal Veggie *Mini hand formed perfectly seasoned juicy turkey patties, crusted in coconut and served over a bed of rice with veggies*

(GF) Cider-Glazed Chicken with Butter Pecan Rice & Veggie *tender chunks of juicy chicken with a sweet and tangy cider glaze over butter pecan rice*

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

(LF) Chicken with Mushrooms and Zucchini over Noodles *Juicy chunks of chicken braised with ginger and sesame, with seared mushrooms and zucchini over tender egg noodles*

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

Creamy Cheesy Basil Stuffed Chicken over Penne Pasta *Chicken breasts stuffed with melty ooey gooey mozzarella and basil, roasted with Roma tomatoes*

Bacon Stuffed Chicken with Seasonal Mash and Veggie *Juicy chicken breast stuffed with sweet caramelized onions and crispy bacon*

(GF/LF) Chicken & Tomatoes with Cauliflower Couscous & Veggie *seared cumin kissed sliced roasted chicken breast over a bed of cauliflower couscous & veggies with roasted tomatoes*

Chicken with Balsamic Brown Sugar Sauce with Seasonal Mash or Rice & Veggie *Sautéed chicken cutlets in a perfectly balanced herbed balsamic brown sugar kissed sauce*

(GF/LF) Coconut Buffalo Chicken with Roasted Carrots and Celery over Rice *Juicy chicken slathered in a mildly spiced coconut buffalo sauce, served over rice topped with roasted carrots, celery, and onions*

(LF) Ginger Cashew Chicken with Steamed Rice *golden seared chicken chunks in a ginger kissed sauce with roasted summer squash, peppers, mushrooms, celery and topped with crushed cashews*

Herb Crusted Chicken Breast with Citrus Infused Linguini (or Over Cheddar Mac!) & Veggie *chicken breasts topped with seasoned bread crumbs and served with linguini in creamy citrus sauce*

(GF/LF) Honey-Brushed Chicken Thighs with Veggies, Rice or Potatoes *tender juicy boneless thighs with a sweet and spicy glaze*

Lemon Dill Chicken Fricassee with Sour Cream Shortcakes *light and creamy chicken stew with peas, carrots and fresh dill*

(GF) Lemon Artichoke & Goat Cheese Stuffed Chicken with Rice & Veggie

(LF) More-Rockin' Spiced Chicken Thighs with Couscous *American Moroccan fusion with sweet spice rubbed chicken, pan seared then tossed with garlic, ginger, olives, chick peas and lemon. Vibrant, colorful and packed with flavor*

(LF) Pesto Chicken with Herbed Pasta & Veggies *tender pasta tossed in an fresh herb loaded pesto sauce topped with vibrant veggies and pesto seared chicken (*Contains Pine Nuts)*

(GF/LF) Pollo Loco Arroz Con Pollo *chorizo spiced chicken, black beans, tomatoes, olives & peas on a bed of chili rice*

(LF) 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*

(GF) Roasted Chicken with Lemon Rosemary Potatoes & Veggie *Whole roasted 'fall of the bone' chicken with lemon rosemary potatoes*

(GF/LF) Roasted Garlic Chicken with Caramelized Onion Gravy, Seasonal Mash & Veggie

(GF) Rosemary Chicken with Grapes and Gorgonzola with Rice & Veggie *Chicken breast stuffed with creamy gorgonzola and walnuts, topped with rosemary garlic gremolata, garnished with sautéed red grapes*

Roasted Turkey in Apple Bacon BBQ Sauce with Seasonal Mash & Veggie (Seasonal) *fresh turkey brined in salt & sugar, slow roasted then hand carved and slathered in a hearty BBQ sauce loaded with apples and bacon*

(LF) Sesame Chicken with Rice and Salted Steamed Broccoli *tender chunks of chicken sautéed golden and tossed with a ginger infused sauce*

Sheik Greek Chicken with Feta, Grape Tomatoes and Kalamata Olives with Chunky Zucchini and Tomato Couscous *Tender sliced lemon chicken breast, topped with a tomato, Kalamata Olive, feta salsa*

Tarragon Mustard Mini Turkey Burgers with Sweet Potato Hash *mini hand formed turkey burgers with a tarragon mustard sauce, served with a sweet potato hash loaded with sausage, bacon, and rosemary*

(LF) 'What a Jerk' Chicken and Mango Salsa Over Rice *Tender marinated chicken with a perfectly balanced jerk sauce, roasted golden and topped with mango salsa*

Red Meat



(GF/LF) Bacon Wrapped Roasted Pork Loin with Raspberry Chipotle Glaze with Roasted Red Rosemary Potatoes and Veggie Jumble

Beef & Bean Burritos with Home Fried Potatoes, Sour Cream on the side *Ground beef, onions, garlic, pinto beans and chilies simmered flavored with masa topped with Cheddar cheese and wrapped tight in a golden sautéed tortilla*

Beef & Bacon Stew with Seasonal Mash *a rich and hearty stew with beef, bacon, rosemary and mushrooms with a seasonal mash*

(GF/LF) Beef Pot Roast with Maple Sweet Potatoes & Cider Gravy *beautifully braised beef, perfectly seasoned and served with maple sweet potatoes and cider gravy*

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

Beer Marinated 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!*

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

Bourbon Braised Beef with Seasonal Mash & Veggie Jumble *beef braised in a rich vanilla brown sugar bourbon sauce*

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

(GF/LF) County Fair Sausage over Spaghetti Squash *Italian sausage braised in a pepper infused marinara, served over a bed of spaghetti squash*

Hearty Meaty Lasagna *layers of tender noodles, mama's marinara, cheese, ground beef and parmesan topped with melted mozzarella*

(LF) Honey Pecan Pork Cutlets with Rice & Veggie *Pork cutlets pounded thin, seasoned and seared, glazed with honey mustard, then topped with golden toasted pecans*

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

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

Prosciutto Topped Mini Burgers over Veggie Ratatouille *Juicy mini burgers topped with crispy prosciutto over a bed of roasted seasonal veggies and marinara*

(LF) Pulled Pork BBQ with Apple Slaw *perfectly cooked hand-pulled pork slathered in traditional BBQ sauce and served with fresh baked mini rolls*

(GF) Pork Chops with Apples and Caramelized Onions with Parmesan Mashed Potatoes *Tender and juicy braised pork chops with tart apples, sweet caramelized onions and a hint of brown sugar*

GF= Gluten Free, LF = Lactose Free
Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com
2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141
chefmario@bellsouth.net

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

Mini Meatloaf with Brown Sugar & Ketchup Glaze over Mashed Potatoes & Veggies *juicy hand formed mini meatloafs loaded with micro diced veggies, slathered in a brown sugar and ketchup glaze*

(GF) Texas Carnitas with Steamed Rice *tomato, oregano and cumin braised chunks of tender pork with a corn and roasted tomato ragout*

Vegetarian



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

Baked Ziti *tender pasta tossed in creamy basil ricotta cheese, with Mama's Marinara and topped mozzarella cheese*

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

Eggplant Parmesan with Penne *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*

Herb & Spinach Cakes with Roasted Roma Vinaigrette with Veggie Jumble *Perfectly seasoned mashed potato, chopped spinach, and cheese hand formed into bread crumb crusted cakes, and sautéed until golden brown*

(GF) Lemon Parmesan Stuffed Portobello with Zucchini & Tomatoes *tender beefy Portobello mushrooms stuffed with seared zucchini and roasted tomatoes, topped with a creamy tangy lemon parmesan crust*

(GF) Roasted Vegetable Enchiladas *corn tortillas stuffed with seasonal roasted veggies topped with enchilada sauce, and cheese, then baked golden*

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*

(GF) 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, laid in a pool of mama's marinara, topped with melted mozzarella*

(GF) Roasted Vegetable Stacks *vibrant colorful stacks of summer squash, zucchini, peppers, carrots, red onions & mushrooms, with mama's marinara and mozzarella cheese (Vegan friendly without the cheese)*

(GF/LF) Tamale Melt *seasonal veggies with corn, peppers and onions layered with cheese in a rich tomato sauce, topped with a corn tortilla crust (Vegan without the cheese)*

(GF) Very Veggie Chili over Rice *hearty and delicious with beans, onions, carrots, garlic, peppers, celery and spices, topped with cheddar cheese (Vegan friendly without the cheese)*



All of these entrees are free from dairy, egg, meat, seafood, or animal products

(LF) Pineapple Veggie Stir Fried Rice *seasoned basmati rice with broccoli, carrots, peppers & pineapple, seasoned with soy, ginger and curry*

Butternut & Roasted Veggie Lasagna with Tahini Lemon Sauce *flavorful roasted veggies between layers of tender butter squash noodles, topped with a creamy coconut cashew tahini sauce kissed with lemon*

(GF/LF) Black Bean & Zucchini Tortilla Bake *Southwestern flavors with layers of corn tortillas, black beans and zucchini*

(LF) Bombay Curry Veggies *tender seasonal veggies in a creamy coconut curry sauce with summer squash, peppers, apples and mangos*

(LF) Shepherd's Pie a la Vegan *Tender lentils, carrots, spinach & tomatoes, topped with a potato cauliflower mash*

(GF/LF) Vegetable Ratatouille *Eggplant, squash & peppers sautéed with tomatoes, garlic and thyme*

(GF/LF) Quinoa and Black Beans with corn and cilantro *corn & seasoned black beans over a bed of quinoa topped with an herb packed Chimichurri sauce*

(GF/LF) Garlicky Quinoa and Garbanzo Beans with tarragon and lemon *seasoned chick peas drenched in a tangy fresh citrus and tarragon infused sauce over a bed of garlic kissed quinoa*

 GF= Gluten Free, LF = Lactose Free
Chef ~ Catering and Personal Chef ~ www.chefmario.com
1000 W. Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141
chefmario@bellsouth.net

Under the Sea

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*

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

Lemon Tarragon Tilapia with Pasta & Veggie Linguini *tender flaky tilapia filets in an herbed citrus sauce with a veggie linguini of carrots, zucchini, onions, squash & tender pasta*

(GF/LF) Pecan Crusted Tilapia Fillets with Pecan Rice and Green Beans *mildly spiced flaky tilapia filets, crusted in buttery toasted pecans*

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

(GF) Shrimp & Sausage Jambalaya over Rice *shrimp, sausage and tons of veggies in a thin and mildly spicy tomato broth*

Southern Style Spicy Shrimp over Rice and Cauliflower Couscous *tender flavor packed chopped shrimp in a mildly spiced red sauce over a bed of rice and roasted cauliflower couscous*

Tilapia with Ginger and Cilantro with Basmati Rice & Veggies *Tender tilapia fillets drizzled with ginger and cilantro (*swap tilapia with chicken or 2.00 upcharge for salmon)*



A Finer Affair

Upcharge of \$3.00 per person for single entrée

\$2.00 per person for Double or Triple entrée

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

(LF) Bollywood Salmon with Basmati Rice and Veggie *tender flaky salmon fillets glazed in a garlic, ginger, mustard, and brown sugar sauce*

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

(GF/LF) Honey Lime Salmon with Confetti Corn Rice Salad

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

(GF) Bloody Mary Flank Steak with Mashed Potatoes & Veggie *juicy steak seared and marinated in a Bloody Mary cocktail sauce*

(GF) Coriander & Fennel Rubbed Steak with Mashed Potatoes, Salted Steamed Broccoli & Roasted Tomatoes

(GF/LF) Citrus & Herb Roasted Salmon Rice & Veggies

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

(GF) Pistachio Crusted Shrimp with Veggies, Cilantro, Pesto, and Cheddar Polenta

(GF/LF) Orange-Glazed Salmon with Rice and Veggie

(LF) Pineapple Teriyaki Salmon with Bright Veggies and Basmati Rice *flaky seared salmon topped with a Pineapple & Brown Sugar Glaze*

(GF) Rosemary Garlic & Pine Nut Crusted Steak with Mash & Veggie

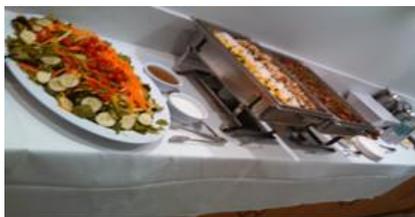
Shrimp Scampi over Pasta *tender shrimp marinated in butter with roasted garlic & oregano in a white wine with peppers and olives*

(GF/LF) Salmon with Crunchy Pecan Coating with Rice & Veggies *Seared salmon brushed with honey mustard butter and topped with pecans and breadcrumbs*

Steak Grill with Cheesy Noodles *Super spiced steak with a vibrant mix of fresh broccoli and sautéed colored peppers over cheddar cheesy noodles*

(GF) Steak Pizzaiola with Garlic Rosemary Mashed Potatoes *seared steak with Fennel & Oregano and served with chunky Garlic & Herb Tomato Sauce and Parmesan Cheese*

(LF) 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*



GF = Gluten Free, LF = Lactose Free
Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com
2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141
chefmario@bellsouth.net

Sides and Snacks

(Many more options available upon request!)

- Chef's Choice Sweet and Savory Break , *plattered and ready to serve with plates, utensils and napkins* **\$5.95 per person**
- Individual bags of chips **\$1.00 per**
- Individual bags of pretzels **\$1.25 per**
- One Dozen of Your Choice of Sweet Treat **\$15.00** *(delivered in a pasty box)*
- Fresh Fruit Display with Berry Cream **\$3.75 per person** *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 Trio **\$3.25 per person** *a variety of three sweets, one chocolatey, one fruity, and one seasonal, beautifully displayed (1 sweet per person, plattered and ready to go with serve ware plates and napkins)*

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. One free pick up will be conducted per breakfast or lunch event. Pick up's requested after 4pm or requested additional return trips may require an additional fee. Dinner equipment pick ups may be conducted on the following business day.

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



GF= Gluten Free, LF = Lactose Free

o's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2010 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

~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 cakes fresh from our kitchen! Available in:

8" specialty cake round (serves 10-12) **\$45.00 per cake**, delivered in a pastry box

10" specialty cake round (served 14-16) **\$55.00 per cake**, delivered in a pastry box

- Ultimate Flourless Chocolate Cake with Berry Puree (available in gluten free)
- Pineapple Upside Down Cake with Crème Anglaise
- Carrot Cake with Walnuts, topped with Cream Cheese Frosting

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



Catering Guidelines and Q & A

What size orders do you guys handle?

We require a minimum of 15 people and a pre-tax minimum of \$150 for all delivered orders. Box lunches under the minimum may be picked up at the kitchen. For weekday breakfast and lunch orders over \$150, we offer FREE delivery to the Raleigh/Cary/RTP area. Other deliveries or orders for outside of the Raleigh/Cary/RTP area may have additional delivery fees. Large events are happily accommodated as well- the more the merrier!

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

Booking Time

Since we are a 100% from scratch kitchen that cooks from fresh every day (never frozen!), 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. We pride ourselves in taking great care of our clients and in an effort to do so, we will always recommend you book as much in advance as possible (we are happy to “save the date” for our repeat clients!) and availability is based on a first come first serve basis. Chef Mario’s Inc requires all catering orders and bakery requests are secured by Thursday at noon the week prior to your event including minimum guaranteed headcount that cannot be reduced. Large parties we recommend securing your order as soon as possible to ensure availability of the calendar and your selections. Of course, 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 and try to wrap your selections around the deliciousness that we are cooking up each day! Any cancellations made within 24 hours of an event may be subject to full charges.

When Should I Expect Delivery & Who Will be Delivering?

*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.

GF= Gluten Free, LF = Lactose Free

Chef Mario’s Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net

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

Our goal is to make ordering as easy on you as possible!

Ordering is available via email (chefmario@bellsouth.net), phone (919.781.4141) or fax (919.788.1607) 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 8am-2pm as we tend to be away from the desk assisting with events outside of those hours.

You can also find the menus online at www.chefmario.com under the catering section!

To place your order, please be prepared with the following information for a smooth 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 Selections 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!

Awards and Accolades

Talk of the Town Top Ratings in Customer Satisfaction 5 years running (2011-2015)

Epicurious Vino Challenge Judge 2013, 2nd Place Winner 2012 Judge's Choice and Peoples Choice and 2011, plus Judge's Honorable Mention

Named in the 100 Top North Carolina Small Businesses 2009, 2010 & 2011 and in Top 300 in SouthEast in 2011 by Business Leader Media



***Thank you from all of us at Chef Mario's Inc!
We look forward to cooking for you soon!***

GF= Gluten Free, LF = Lactose Free

Chef Mario's Inc ~ Catering and Personal Chef ~ www.chefmario.com

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607 ~ 919.781.4141

chefmario@bellsouth.net