



# **Chef Mario's, Inc.**

## *Catering & Personal Chef Service*

### Full Horsey Menu 2016

Call, Fax or E-mail us to  
place your order!

919.781.4141(o)

919.788.1607 (f)

**[www.chefmario.com](http://www.chefmario.com)**

Minimum of 25 for all Horsey Orders

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

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## ***About our Horsey Menu:***

*We lovingly create everything on our menus from scratch, utilizing the best that North Carolina has to offer, so that each and every item is what you have come to love and expect from CM's Inc. Many items are subject to seasonal availability; therefore a la carte pricing can change depending on the season. When booking your horsey party, just let us know what looks tasty to you and we'd be happy to get you a price! Or if you have a budget in mind, we'd be happy to customize a menu to fit your needs! As a ballpark, if you have a light Horsey Party (meaning it's not being held over a meal hour), most items are between \$3.75-5.95 per person with 1.5-2 pieces allotted per person for food only. For examples of our Heavy Horsey Pricing (meaning held over a dinner hour and you want to fill tummies), check the Suggested Packages Section for some of the tried and true favorites which can be ordered as is or customized to fit your needs! You will be able to take great pride in knowing that Chef Mario's is at the wheel to take care of you! The biggest problem you'll have will be the party crashers 😊 unless otherwise noted (for cheese cakes, a la carte sweets, etc) and since we will be cooking 100% from scratch for your event, we request a minimum of 1 weeks' notice for Horsey Orders.*

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## ***Oh For the Love of Cheese!***

*From traditional platters, to cheese selections that will keep your guests talking for years to come!*

### **Traditional Cheese Platter**

*Chunks of Cheddar, Smoked Gouda, and Provolone (or a selection chosen by the Chef) with baguette crispies, garnished with fresh fruit and hand carved melon flowers*

## **Signature Savory Cheese Cakes**

*We've taken a classic dessert and transformed it into an awe inspiring cheese starter! A savory cheesecake is a cheesecake in the traditional sense that eggs and cream cheese are incorporated together. But instead of adding sugar we add savory ingredients like ...*

Smoked Salmon Cheesecake with Crispies

*Smoked salmon, mushrooms, Swiss cheese and scallions, garnished with sour cream, capers and lemon zest*

Truffle Cheese Cake with Crispies

Tomato Basil Mozzarella Cheesecake with Crispies

*Accented with oven-dried tomatoes, fresh basil, mozzarella and a hint of lemon, garnished with sour cream, sliced grape tomatoes, green olives, basil puree and parsley*

Roasted Tomato Cheese Cake with Crispies

(GF) Chili Cheesecake with Tortilla Chips

*Our most popular- perfectly spiced with cheddar cheese & green chilies, slathered with sour cream and garnished with grape tomatoes, black olives and scallions*

French Onion Cheese Cake with Crispies

Spinach & Artichoke Cheesecake with Crispies

***(Our answer to the standard Spinach and Artichoke Dip!)***

*Marinated artichokes, fresh spinach, shallots, Dijon and a kiss of lemon. Topped with sour cream and garnished with roasted veggies*

Gorgonzola Cheesecake Wedge with Poached Pears and Crispies

*A lighter creamy gorgonzola wedge topped with sour cream and garnished with poached pears--In a single bite you get nuts, cheese, wine, fruit and bread!*

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(GF) Goat Cheese & Roasted Tomato Stuffed Zucchini Ribbons  
*with Pistachio Pesto*

(GF) Coconut Buffalo Chicken Canapés

*Pulled chicken tossed in coconut buffalo sauce atop a mini coconut pancake, garnished with bacon pepper ranch & roasted micro-diced carrots & celery*

(GF) Ham, Broccoli & Cheddar Frittata Bites

(GF) Italian Sausage, Ham & Pineapple Kabobs  
*with Roasted Tomato Dipping Sauce*

Bruschetta Bar (Choose three dips)

*Dips: Classic Tomato & Basil, Eggplant Caponata, Creamy Pistachio Pesto,  
Lemon Pea Hummus, Pan Fried Onion Dip, Bacon Peppercorn Ranch Dip*  
Served with Garlic Rubbed Bruschetta

Shrimp with Three Sauces

*Classic Cocktail Sauce, Honey Lime Chile Sauce, and Tangy Herb  
Chimichurri Sauce*

(GF) BLT Flap Jacks

*Bacon, lettuce and tomato on an almond pancake with an avocado  
infused garlic aioli*

Hawaiian Salmon Salad Platter (Lomi Lomi) with Baguette Crostini  
*Salted salmon seared to perfection served with a lightly spiced tomato  
& red onion lime sauce*

Bacon Wrapped Shrimp *with Apple Cider Glaze*

Mango Shrimp Salsa with Salt and Pepper Wonton Chips  
*Chunks of flavorful shrimp, mango, peppers, cilantro and lime*

Roasted Veggie and Provolone Spirals

*Seasonal roasted veggies and provolone cheese all wrapped in our fluffy dough,  
sliced and baked golden brown*

Prosciutto Parmesan and Asparagus Pinwheels

*Crispy prosciutto, fresh asparagus and parmesan all wrapped in our fluffy dough,  
sliced and baked golden brown*

Roasted Asparagus & Garlic Herbed Cream Cheese Tortilla Wraps

Mushroom and Spinach Pinwheels with Horsey Cream

*Our signature fluffy pastry dough stuffed with mushroom, onion and cheese, rolled, sliced and baked golden brown*

Chorizo Pinwheels with Chili Cream

*Our fluffy house pastry dough stuffed with a chorizo and cheese blend, rolled, sliced then baked to a golden brown*

Mini Muffuletta Sandwiches

*Crusty baguette finger sandwiches stuffed with spicy olive tapenade, Italian style meats, provolone cheese, lettuce and tomato, then garnished with olive picks*

Garlic Oregano Roll Poppers with Mama's Marinara

*Fresh baked bite sized bread rolls tossed with olive oil, sautéed garlic and oregano, then dusted with parmesan and served with Mama's Marinara on the side for dipping*

Filo Wrapped Asparagus

*Fresh asparagus wrapped with filo, prosciutto and parmesan*

Fresh Vegetable Crudités

*Gorgeously displayed variety of the freshest the season has to offer and served with your choice of 2 dips- Choose 2 or leave it up to us!: Basil Dijon, Balsamic Vinaigrette, Blue Cheese, Ranch, and Herb Vinaigrette*

Wolf in Sheep's Clothing with Marmalade Mustard

*not your ordinary Pigs in a Blanket! Kielbasa wrapped in pastry and baked till golden brown*

Fresh Fruit Display

*I don't usually brag...but... we make quite the eye appealing fruit display with Melon, Pineapple, Grapes and whatever else the season brings, each platter is garnished with a hand carved melon flower and served with one of the following: Pistachio Cream, Raspberry Cream, Cashew Cream or Pecan Cream*

Assorted Fresh Baked Sweets

*Buttery Apple Betty Squares, Triple Fudgy Brownies, Chocolate Chip Cookies, Turtle Bars, Oatmeal Cookies, Blondies, Muffin Breads, and More!*

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Meatball and Garlic Bread Skewers

*A mini meatball sub on a stick with hand-formed meatballs intertwined with a garlic bread roll (can be served hot or at room temp)*

Roasted Tomato Fresh Mozzarella and Olive Tart

*Created on our house roll dough with melted mozzarella (can be served hot or at room temp)*

Coconut Buffalo Chicken Skewers

*Buffalo chicken strips on a stick, served with veggie crudité's and your choice of Bleu Cheese or Ranch*

Chicken Parmesan Kabobs

*Parmesan and Panko crusted chicken fingers on a stick served with Mama's Marinara for dipping*

(GF) Mini Coconut Crust Pizzas

*Roasted Tomato, Cheese, Sausage, Onions & Peppers or Caponata with Roasted Carrots & Dill*

Welch Rarebit

*Garlic Rubbed Toast with Three Cheese Beer Sauce*

*Mini Meatball Calzones with Mama's Marinara on the side*

Mini BBQ Pulled Pork Scone Sandwiches

(GF) Steak & Potato Skewers with Horsey Cream

*Garlic rosemary roasted potatoes with juicy seared steak, served with a horseradish kissed dip*

(GF) Jamaican Me Crazy! Jerk...Meatballs  
*Caribbean spiced meatballs with Sesame Tamari Sauce*

*Deviled Chicken Cakes with Avocado Garlic Aioli*

Sweet & Savory Baked Brie Profiteroles  
*Mini cream puff cups stuffed with baked brie, topped with sweet and savory toppings*

*Crispy Tortilla Stacks with Mama's Marinara*

Tomato, Sausage & Portobello Garlic Bread with Marinara  
*Garlic bread with sliced Portobello mushrooms, roasted tomatoes and mild Italian sausage with melted mozzarella, marinara on the side*

Wings and Things ☺

*Spicy Thai Chicken Wings served with Peanut Sauce*  
*Red Hot Honey Glazed Chicken Wings served with Bleu Cheese*  
*Marmalade Glazed Chicken Wings (these babies don't need any "sauce" ☺)*

Sublime Meatballs & Crazy Sausage Balls with Mini Rolls  
*Hand formed mini meatballs and sausage balls braised in a bell pepper infused tomato sauce (swap the rolls for the garlic oregano roll poppers for an upcharge of \$1.50 per person)*

Corn and Crab Cakes with Lemon Caper Aioli  
*Lump and claw crab goodness tossed with corn, sautéed onions and peppers, then coated with cracker crumbs and sautéed golden*

Petite Couscous and Feta Cakes with Mango Chutney  
*Colorful, creamy couscous cakes with colorful chutney*

Bacon Wrapped Steak with Bourbon Vanilla Sauce  
*Flank steak sliced and rolled with scallions then wrapped with bacon in a vanilla bourbon sauce*

Ham, Cheese & Apple Toasters with Marmalade Mustard  
*Oven melted golden buttered crostini with ham, apple and cheese*

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Quesadillas – *all served with our salsa, sour cream and guacamole/avocado dip (Choose one or we can do a variety for you!)*

- Chicken and Black Bean Quesadillas
  - Mondo Taco-Dilla *with seasoned taco meat, cheese and black beans*
  - Margarita Chicken and Cheese Quesadillas *with a lime citrus kick*
  - Steak and Cheese Quesadilla *with peppers and onions*
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## **A Little Extra Flair**

### **Roasted Veggie Stacks**

*Layers of summer squash, zucchini, carrots, onions and mushrooms, roasted in olive oil and seasoned with salt and pepper, served in a tumbler cup with Mama's Marinara*

### **Shrimp Stuffed Cucumber Cups**

*Individual mini cucumber cups stuffed with a creamy chopped shrimp salad, garnished with scallions and peppers*

### **Fresh Shrimp Summer Rolls with Peanut Sauce**

*Flavor packed shrimp and vibrant veggies, delicately nestled in rice paper and sliced, served on a cucumber slice with a dollop of our "oh so yummy" peanut sauce*

### **"Devil"ed Eggs with Red Pepper Horns**

*Infused with smoked salmon and a kiss of Dijon, topped with a pair of red bell pepper horns*

### **Angel Eggs**

*Traditional pickle relish filling and garnished with pickle halos*



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## **Fruit Centerpieces and Displays**

*Up the “wow” factor to any event with a hand carved fresh fruit sculpture!*

Pineapple Spray \$35.00 (small display )

*Pineapple spray top bursting with a half dozen hand carved melon flowers, skewered grapes and added pineapple leaves*

Butternut or Melon Vase \$125.00 (small/medium display)

*Ornately carved butternut squash or melon “vase” filled with melon flowers, bell pepper “beauties”, grape and scallion sprays*

Carved Pumpkin or Watermelon and Butternut Squash \$150.00  
(medium/large display)

*large ornately carved pumpkin with a floral design and two intricately carved butternut squash melons with melon flowers, bell pepper “beauties”, grape and scallion sprays*

Pumpkin or Watermelon Sun \$250.00 (large/extra-large display)

*Pumpkin Sun adorned with red pepper, carrot and eggplant “rays”, accompanied by two intricately carved butternut squash melons with melon flowers, bell pepper “beauties”, grape and scallion sprays*

***\*\*Please order a minimum of 7 days in advance for small/medium displays and no less than 14 days for medium/large displays***

## **Suggested Packages and Pairings**

*We can always customize a package to fit your needs, or you can just choose one that we've put together from below!*

*All packages come complete with disposable service including gorgeously displayed platters, serve ware, and our earth friendly (but sturdy!) plates, napkins and utensils. Weekend, evening or delivery outside the local Raleigh/Cary area is available at an additional charge*

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### **#1 Mediterranean Delight Package \$20.00 per person**

#### **Mini Muffuletta Sandwiches**

*Crusty baguette finger sandwiches stuffed with spicy olive tapenade, Italian style meats, provolone cheese, lettuce and tomato, then garnished with olive picks*

#### **Bruschetta Bar (Choose three dips)**

*Dips: Classic Tomato & Basil, Eggplant Caponata, Creamy Pistachio Pesto, Lemon Pea Hummus, Pan Fried Onion Dip, Bacon Peppercorn Ranch Dip*

*Served with Garlic Rubbed Bruschetta*

#### **Tomato Basil Mozzarella Cheesecake with Crispies**

*Accented with oven-dried tomatoes, fresh basil, mozzarella and a hint of lemon, garnished with sour cream, sliced grape tomatoes, green olives, basil puree and parsley*

#### *With your choice of:*

*(GF) Italian Sausage, Ham & Pineapple Kabobs  
with Roasted Tomato Dipping Sauce*

***Or***

*(GF) Goat Cheese & Roasted Tomato Stuffed Zucchini Ribbons with Pistachio Pesto*

#### **Prosciutto Parmesan and Asparagus Pinwheels**

*Crispy prosciutto, fresh asparagus and parmesan all wrapped in our fluffy dough, sliced and baked golden brown*

#### **Chef's Choice Sweets Trio**

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**#2 Roasted Pork Loin Package \$25.00 per person**

Coriander & Fennel Rubbed Roasted Porkloin and Veggies Platter  
*thinly sliced and beautifully displayed with mushrooms, peppers, onions, summer squash, zucchini & caramelized carrots*

Served your choice of Fluffy Profiteroles, Fresh Baked Mini Rolls  
or Sliced Baguettes

Saucey Trio

*Sour Apple Smash, Marmalade Mustard and Basil Dijon*

Mushroom and Spinach Pinwheels with Horsey Cream

*Our signature fluffy pastry dough stuffed with mushroom, onion and cheese, rolled, sliced and baked golden brown*

Chili Cheesecake with Tortilla Chips

*Our most popular- perfectly spiced with cheddar cheese & green chilies, slathered with sour cream and garnished with grape tomatoes, black olives and scallions*

Wolf in Sheep's Clothing with Marmalade Mustard

*Not your ordinary Pigs in a Blanket! Kielbasa wrapped in pastry and baked till golden brown*

Fresh Fruit Display

*Choose One: Pistachio Cream, Raspberry Cream, Cashew Cream or Pecan Cream*

Chef's Choice Sweets Trio

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**#3 Gluten Free Hors D'oeuvres Package \$29.95 per person**

(GF) Goat Cheese & Roasted Tomato Stuffed Zucchini Ribbons  
*with Pistachio Pesto*

(GF) Ham, Broccoli & Cheddar Frittata Bites

(GF) Steak & Potato Skewers with Horsey Cream  
*Garlic rosemary roasted potatoes with juicy seared steak, served with a  
horseradish kissed dip*

(GF) Italian Sausage, Ham & Pineapple Kabobs  
*with Roasted Tomato Dipping Sauce*

Fresh Fruit Display

*Choose One: Pistachio Cream, Raspberry Cream, Cashew Cream or Pecan Cream*

Gluten Free Sweets Trio

*Ultimate Flourless Chocolate Cake on Nut Crust, Baby Cakes with Fresh Fruit  
and Cream Cheese Cloud, & Sweet Nut Bread*

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## **#4 Beef Tenderloin Package \$38.00 per person**

Porcini Crusted Roasted Beef Tenderloin

*thinly sliced and beautifully displayed with vibrant summer squash, zucchini, carrots, onions and mushrooms, roasted in olive oil and seasoned with salt and pepper*

Served your choice of Fluffy Profiteroles, Fresh Baked Mini Rolls  
or Sliced Baguettes

Sauce Trio

*Horsey Cream, Roasted Garlic Mayo, & Marmalade Mustard*

*Your Choice of Cheese/Cheese Cake with Crispies:*

Gorgonzola Walnut Spread with Red Wine Poached Pears  
or Roasted Tomato Cheesecake

*Your Choice of One Below:*

Corn and Crab Cakes with Lemon Caper Aioli

*Lump and claw crab goodness tossed with corn, sautéed onions and peppers, then coated with cracker crumbs and sautéed golden*

**Or**

Shrimp with 3 Sauces

*Classic Cocktail Sauce, Honey Lime Chile Sauce, and Tangy Herb Chimichurri Sauce*

Roasted Veggie and Provolone Spirals

*Seasonal roasted veggies and provolone cheese all wrapped in our fluffy dough, sliced and baked golden brown*

Fresh Fruit Display

*Choose One: Pistachio Cream, Raspberry Cream, Cashew Cream or Pecan Cream*

Assorted Sweets Trio

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**#5 Surf & Turf Package \$45.00 per person**

Hawaiian Salmon Salad Platter (Lomi Lomi) with Baguette Crostini  
*Salted salmon seared to perfection served with a lightly spiced tomato & red onion  
lime sauce*

Porcini Crusted Roasted Beef Tenderloin with Veggies Platter  
*Thinly sliced and beautifully displayed with vibrant summer squash, zucchini,  
carrots, onions and mushrooms, roasted in olive oil and  
seasoned with salt and pepper*

Served your choice of Fluffy Profiteroles, Fresh Baked Mini Rolls  
or Sliced Baguettes

**Sauce Trio**

*Horsey Cream, Roasted Garlic Mayo, & Marmalade Mustard*

**Corn and Crab Cakes with Lemon Caper Aioli**

*Lump and claw crab goodness tossed with corn, sautéed onions and peppers, then  
coated with cracker crumbs and sautéed golden*

**Shrimp with 3 Sauces**

*Classic Cocktail Sauce, Honey Lime Chile Sauce,  
and Tangy Herb Chimichurri Sauce*

**Sweet & Savory Baked Brie Profiteroles**

*Mini cream puff cups stuffed with baked brie, topped with sweet and savory  
toppings*

**Fresh Fruit Display**

*Choose One: Pistachio Cream, Raspberry Cream, Cashew Cream or Pecan Cream*

**Assorted Sweets Trio**



### ***Awards and Accolades***

- \*Talk of the Town Top Ratings in Customer Satisfaction 5 years running (2011-2015)\****
- \*Epicurious Vino Challenge Judge 2013, 2<sup>nd</sup> 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\****
- \*Metro Bravo Awards 2009 & 2010 Picks for Best Caterer\****
- \*Winners of the 2008 & 2009 Great Chefs of the Triangle Competition\****
- \*Citysearch Editors Choice for Best Caterer in 2007\****

#### ***Plus***

***Featured Chef in both Cary Living & Midtown Magazine- Check out the latest issue for free recipes!***



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