



# Chef Mario's, Inc.

## *Private Dinner Party Menu 2016*

*\*minimum of 15 people\**

*Availability is on a first come first serve basis. Please allow a minimum of 1 weeks' notice to place your order.*

### **Cheese Course**

(Choose one)

Smoked Salmon Cheesecake (\$5 upcharge)

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

Served with Crispies

Tomato Basil Mozzarella Cheesecake

*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*

Served with Crispies

Chili Cheesecake

*Our most popular- Chef Mario's super spice, green chilies and cheddar cheese, slathered with sour cream and garnished with grape tomatoes, black olives and scallions*

Served with tortilla chips

Spinach & Artichoke Cheesecake

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

*Marinated artichokes, fresh spinach, parmesan, fresh dill and a kiss of Dijon. Topped with sour cream and garnished with roasted peppers, carrots and red onions*

Served with Crispies

**\*\*Award Winning\*\***Gorgonzola Walnut Spread with Poached Pears

*A lighter creamy gorgonzola wedge topped with sour cream and garnished with poached apples or pears*

*In a single bite you get nuts, cheese, wine, fruit and bread!*

Served with Crispies

**\*Winner at the 2008 Great Chefs of the Triangle Competition\***

Chef Mario's Inc

2610 Wycliff Rd Ste 23 ~ Raleigh, NC ~ 27607

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

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## **Appetizer**

(Choose one)

Mushroom and Spinach Pinwheels with Horsey Cream

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

Chorizo Pinwheels with Chile Cream

*our fluffy house pastry dough stuffed with a chorizo and cheese blend, rolled, sliced then baked to a 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 Veggie and Provolone Spirals *seasonal roasted veggies and provolone cheese all wrapped in our fluffy dough, sliced and baked golden brown*

## **Salad**

(Choose one)

Fresh Seasonal Garden Salad

*Served with two of our house dressings*

*Choose from: Ranch, Balsamic Vinaigrette, Herb Vinaigrette, Blue Cheese, Basil Dijon or Creamy Italian Dressing (more options available upon request)*

Panzanella Salad

*Fresh greens, tomatoes, capers, cucumbers, and olives tossed with a simple Basil-red wine vinaigrette*

Caesar Salad

*with romaine, grape tomatoes, fresh made croutons and Caesar dressing*

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## **Your choice of Two Entrees from below**

*With double entrée menus, we'll make half portions of each so that your guests can try both or load up on their favorite!*

Sample menu entrees below- please call for additional options!

### ***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*

(GF/LF) Cider-Glazed Chicken with Butter Pecan Rice & Veggie *tender chicken breast cutlets with a sweet and tangy cider glaze over butter pecan rice*

(LF) Chicken with Mushrooms and Zucchini over Noodles *Diced chicken sautéed with sesame, seared mushrooms and zucchini*

Herb Crusted Chicken Breast with Citrus Infused Linguini & Veggie *chicken breasts topped with seasoned bread crumbs and served with linguini in creamy citrus sauce*

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

(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*

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

### ***Red Meat***

(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*

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 *beef braised in a rich vanilla brown sugar bourbon sauce*

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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*

(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*

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

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

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

### ***Vegetarian***

Herb & Spinach Cakes with Roasted Roma Vinaigrette with Veggie Jumble *Mashed potato, chopped spinach, bread crumbs, seasoning, and cheese are formed into cakes and sautéed until golden brown*

(GF) Lemon Parmesan Stuffed Portobello with Zucchini & Tomatoes

(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*

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

### ***Vegan***

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

(GF/LF) Garlicky Quinoa with Garbanzo Beans with tarragon and lemon

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

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

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*

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

### ***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*

### ***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 *garlic, ginger, mustard, brown sugar and soy flavors in and on seared salmon filets*

(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 & Veggie

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

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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!*

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

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

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

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

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

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

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

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

## **Dessert**

(Choose one)

Assorted Sweets Trio *an assortment of fresh baked goodies including one chocolatey, one fruity, one seasonal*

Apple Berry Streusel en papillote *means "in paper" and each dessert is baked wrapped in paper bundles to be opened like a present on your plate! (not recommended for drop-off events)*

Chocolate Truffle Cake *with Crème Anglaise and Berry Sauce*

Pineapple Upside Down Cake *with pastry cream*

## **Menu Pricing**

**Private Dinner Party Menu is \$35.00 per person plus tax for drop off service**  
*(either hot drop off or cold with oven ready instructions. Hot drop or weekend delivery may require additional fees)*

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# 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**
- 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\**

## Staffing

Head Chef (1 chef required for every 20 people) is \$350.00

Additional Servers/chefs required are \$200 each

*Pricing is for a max of 2 hours service onsite plus set-up and break-down. Additional hours or part thereof are \$100 per chef*

Chef Mario \$500.00 (*subject to availability and his fee replaces the Head Chef fee*)

*Staffed Pricing includes display, use of our equipment, disposable plates, napkins and utensils (or use of your china), set-up, and maintenance of buffet/service, break-down and clean up.*

*After dessert is served, our Chefs will clean up and leave you to savor the rest of your evening!*

*(Service charge of 18% will be applied to the bill. Gratuity is at client's discretion)*

## Delivery

*Dinner orders delivered after 3pm will have a minimum delivery fee of \$45.00. Orders for outside of the Raleigh/Cary/RTP area or on weekends or holidays may have additional delivery fees.*

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## 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) \$45.00 per cake, delivered in a pastry box

10" cake round (served 14-16) \$55.00 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

**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



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

### **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\***

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