



Chef Mario's, Inc.

Plated Private Dinner Party Menu

For plating, 1 Chef required for up to 8 people

For more than 8 people, please call for pricing

Minimum of 4 people required

Your Menu Includes:

Your choice of cheese starter, appetizer, salad, entrée and dessert

Cheese Starter- Choose One

Tomato Basil Mozzarella Cheesecake

Oven Roasted Tomato, Fresh Basil Purée and Mozzarella

Garnish with Sliced Tomato, Basil and Parsley

Spinach & Artichoke Cheesecake

Sautéed leeks, herbs, spinach, artichoke, parmesan cheese

Topped with roasted peppers and scallions

Gorgonzola Walnut Spread

Served with sliced apples or poached pears and baguette crisps

Smoked Salmon Cheesecake

Smoked salmon, scallions, sautéed mushrooms and cheese smeared with sour cream

garnished with olives and capers

Appetizer Options – Choose One

Steak and Blue Cheese Bruschetta

Garlic rubbed Baguette crostini topped with a blue cheese cream, seared tenderloin, tomatoes and parsley

Sautéed Shrimp and Scallops with Warm Bacon Vinaigrette

Sautéed shrimp and scallops over baby spinach

drizzled with a warm vinaigrette

Roasted Vegetable Stack

Layers of roasted summer squash, zucchini, carrots, mushrooms, red onion and fresh mozzarella cheese placed in a pool of My Mama's Marinara

Corn and Crab Cakes

Chef Mario's signature creamy corn and crab cakes

served with greens and saffron caper aioli

Salad Options- Choose One

Lettuce Wedge with Blue Cheese

A wedge of Iceberg lettuce with Blue Cheese Dressing cracked black pepper, tomatoes and red onion

Panzanella Salad

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

Roasted Romaine and Goat Cheese Salad

*Roasted Romaine with tomato, red onion, avocado and goat cheese
Served with Red Tomato Vinaigrette*

Simple Classic Tossed Salad

*Baby greens and seasonal Vegetables served with one or two of our homemade dressing
Balsamic, Blue Cheese, French, Thousand Island, Ranch, Herb Vinaigrette, Green Goddess and Basil Dijon*

Entrée Options- Choose One

White Meat

Sweet Tea Brined Chicken with Cinnamon Spice Rub

*Sweet Tea Brined Chicken Thighs with Cinnamon Spice Rub
and Sautéed Panzanella Salad*

Coq Au Vin

White and Dark Chicken Cutlets braised in a red wine sauce with onion, mushrooms and red grapes served with goat cheese mashed potatoes

Pork Wellington

Pork tenderloin stuffed with Boursin cheese rolled with Prosciutto and lovingly wrapped in puff pastry served with apple sage sauce and asparagus

Seafood

Shrimp and Grits

Shrimp sautéed with kielbasa, peppers and onions served over creamy cheddar grits and topped with a sherry tomato cream sauce

Orange Glazed Salmon

Salmon fillets coated in a Cajun brown sugar spice topped with an orange lime glaze served with roasted potatoes and green beans

Seared Sesame Tuna with Ginger Soy Vinaigrette
Served with sautéed mustard greens

Beef

Stuffed tenderloin with shrimp etouffee filling
Served with Béarnaise Sauce and roasted vegetable salad

Stuffed Tenderloin with Spinach, Bacon and Blue Cheese filling
Served with Béarnaise Sauce and roasted vegetable salad

Surf and Turf

Tenderloin and Crab Cakes

Bacon wrapped seared beef tenderloin plated with our signature corn and crab cake and served with a Béarnaise aioli

Dessert- Choose One

Apple Berry Streusel en Papillote

Apples and fresh berries topped with cinnamon walnut crumble wrapped in parchment paper and baked in the oven served with vanilla crème anglaise

Chocolate Truffle Cake

Chocolate cup cake stuffed with a gooey chocolate ganache center served with berry sauce and crème anglaise

Pineapple Upside Down Cake

Served with Pastry Cream

Menu Price- \$50.00pp for food only

For plating, Staffing Required- CHEF MARIO \$500.00 (subject to availability)

(1 chef for up to 8 people)

Additional Servers/Chefs required \$200.00 each

18% Gratuity will be added to all staffed events- Additional is at client's discretion