



Chef Mario's, Inc.

Private Dinner Party Menu

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

Chile 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

919-781-4141

chefmario@bellsouth.net

Appetizer

Mango Shrimp Salsa
Served with Wonton Chips

Salad

Fresh Seasonal Tossed Salad
Served with two of our house dressings
*Choose from: Ranch, Balsamic Vinaigrette, Herb Vinaigrette, Bleu Cheese,
Basil Dijon or Lemon Caper Dressing*

Fresh Baked Rolls and Butter

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!

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

Chef's Favorite Meatloaf with Tomato Relish with seasonal veggie and
your choice of rice or potatoes *loaded with fresh veggies and topped with a flavorful
tomato pepper relish*

Thai Beef Noodles *a gorgeous and vibrant dish loaded with tender beef sliced thin
and marinated in a savory thin broth tossed with a brilliant array of peppers, peas,
carrots, onions and noodles*

Tender Pot Roast *single portioned chunks of beef seared and braised in red wine, beef
stock and fresh herbs and topped with carrots, celery, onions, mushrooms and potatoes*

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

Chicken Cordon Bleu with seasonal veggie and your choice of rice or
potatoes *chicken breast pounded and stuffed with ham and cheese, coated with
seasoned bread crumbs and roasted golden*

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Gorgonzola Stuffed Chicken Roulade with seasonal veggie and your choice of rice or potatoes *caramelized onions walnuts and gorgonzola stuffed chicken breast, coated with a crispy cornmeal crust*

Couscous Stuffed Chicken with Feta, Oven Dried Tomatoes and Kalamata Olives *served with chunky zucchini and tomato couscous and topped with a tomato feta wine sauce*

Chicken Saltimbocca with seasonal veggie and your choice of rice or potatoes *chicken breast stuffed with sage, prosciutto and mozzarella cheese, sautéed then braised with a golden mushroom marsala sauce*

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

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*

“The Devil Made Me Do It Salmon” with a seasonal veggie and your choice of rice or potatoes *seared salmon filet with a spicy citrus and chipotle glaze*

Bombay Curry Shrimp over rice *crispy shrimp in a creamy coconut curry sauce with summer squash, peppers, apples and mangos*

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

Orange-Glazed Salmon with a seasonal veggie and your choice of rice or potatoes

Salmon in a Spicy Sweet Mustard Sauce with a seasonal veggie and rice *this one speaks for itself! Perfectly balanced salmon filets*

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

Pecan Crusted Tilapia with a seasonal veggie and rice

Dessert Options (Choose One):

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!*

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*)

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 3 hours service onsite. Additional hours or part thereof are \$75 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!

(Gratuity of 18% will be applied to the bill. Additional gratuity is at client's discretion)

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

Bottled Water- \$1.50 each

Assorted Sodas (*Pepsi, Diet Pepsi, Mountain Dew*)- \$1.25 each

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

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Delivery

Orders under \$100 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.

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
- Boston Cream Pie
- 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