



Chef Mario's, Inc.

Catering and Personal Chef
Delivery Service

*"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 that 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 other local businesses, ingredients, and suppliers whenever possible. We consciously try to make a positive impact on the ecosystem thorough composting, recycling, and smart cooking (good food utilization).

We are a locally owned and operated Catering Company and everything down to our stocks, sweets, dressings and marinades are made in house by our Chefs. We employ a One-Ingredient Cooking approach; meaning we cook using whole ingredients and avoid pre-made frozen foods, canned and jarred sauces, and box mixes. This approach provides a delicious variety of food and flavor that is naturally free of unnecessary preservatives, fillers, and ingredients you can't pronounce. We take pride in everything we create our menus with our clients needs in mind. 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.

Items listed in our Menu have been denoted to identify the following:

GF = Gluten Free; **DF** = Dairy Free; **VEG** = Vegetarian;

VGN = Vegan; ***Nuts** = Items containing Nuts or Nut Products

Many menu items on this list can be altered to accommodate Gluten Free, Dairy Free, Paleo, Whole 30 and more, please ask for details and options! Please note that an Upcharge may be required for Paleo and Whole 30 Upgrades.

HOW TO PLACE AN ORDER

Minimum of 15 and \$150 per order for delivery required. Call or e-mail us to place your order!

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We are located at 2610 Wycliff Rd Ste 23, Raleigh, NC, 27607.



BREAKFAST MENUS

Chef Mario's Breakfasts are made from scratch with love. We have a selection that varies from simple to sophisticated. Most pastry items are baked from scratch, in house. All Breakfasts come with our Basic Setup on disposable serveware. Our Boardroom Setup is available for an extra \$25.00 per order. Gluten Free (GF) &/or Dairy Free (DF) Muffin Breads are available for an additional \$1.00 per person (advanced notice required).

Continental Breakfast - \$6.95 per person

Seasonal Fresh Fruit display with a creamy 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 sauce, all topped with chopped vanilla berries.

Scrambled Egg Jumble - \$9.95 per person (GF)

Egg scramble with diced peppers, onions, and cheese, plus your choice of ham, sausage, roasted veggies, or bacon. Also includes Hand-Cut Home Fries, and a Fresh Fruit Platter

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 Platter with yogurt dip and Assorted Fresh Baked Pastries

Stuffed French Toast Menu - \$13.95 per person

Crusty but tender Baguette slices, cut thick and stuffed with your choice of Apple Spice or Vanilla Berry Cream, coated in creamy, egg goodness and toasted to a golden brown. Served with butter and Maple Syrup; Scrambled Eggs with Cheese; Hand-Cut Home Fries; Bacon and Maple Brushed Sausage Patties; and a Fresh Fruit Platter

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

Breakfast burritos loaded with eggs and cheese plus your choice of Roasted Veggies, Ham, Bacon, Sausage, or Kielbasa with Sour Cream on the side. Served with your choice of Cheesy Grits or Home Fries; Seasonal Fresh Fruit with yogurt dip; and Assorted Fresh Baked Pastries

Frittata Delight - \$11.50 per person

A delicious, crust-less (and Gluten Free) delight that has all the fluffy goodness you expect from a quiche. Choose from: Roasted Veggie and Cheddar; Sausage and Mozzarella; Broccoli and Cheddar; or Bacon Cheddar. (Up to 20 people: choose one flavor, 20 people or more: choice 1 or 2 flavors) Served with Hand-Cut Home Fries, Seasonal Fresh Fruit Display, and Assorted Fresh Baked Pastries



 BREAKFAST MENUS
CONTINUED

Biscuit Breakfast - \$11.95 per person

A variety of 2 Biscuits-Choose from: Plain Egg and Cheese, 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

Breakfast Casserole - \$9.95 per person

A satisfying combination of eggy goodness with fluffy bread, all combined with a variety of delicious additions to make breakfast satisfying! You can choose from the following flavors: Maple Pecan, Chicken and Broccoli, Blueberry, Bacon Cheddar, Spinach and Mushroom, Cinnamon Roll, or Chef's Choice (lots of fun...☺). Served with a Fresh Fruit Platter. Some seasonal flavors pop up from time-to-time as well - just ask when you order! Minimum of 15 required to order this. Groups of 25 or more can choose 2 flavors.**

Oatmeal Breakfast Bar - \$12.95 per person

A gorgeous selection of fresh toppings for a 'Make your own oatmeal' extravaganza: Plain oatmeal served with a variety of toppings like raisins, toasted coconut, sliced almonds, House-Made Granola, Vanilla Berries, Brown Sugar, Maple Syrup, peanut butter, and chocolate chips. All served with milk (Almond Milk available on request +.50 per person) **Add Scrambled Eggs with Cheese for \$2.00 per person.

Brunch Package - \$14.50 per person

Enjoy a fun breakfast with hearty twist! The Brunch Package includes Scrambled Eggs with cheese; your choice of Home Fries or Cheesy Grits; choice of Ham, Bacon, or Sausage; BLT Sliders on your choice of Croissants or Scones; a Cheese and Fruit display with Crispies and Yogurt Dip, and a tray of assorted Fresh Baked Pastries and Sweets.



A LA CARTE BREAKFAST ITEMS

Cheese and Fruit Display with Crispies and Yogurt Dip - \$3.95 per person

Whole Muffin Bread Cake - \$35.00 each

Available in Cinnamon Chocolate Chip, Cappuccino Chip, or Apple Crumb

Fresh Fruit with Yogurt Dip - \$3.75 per person

Assorted Fresh Bakery Items - \$3.95 per person

Greek Vanilla Yogurt Dip and House made Granola - \$2.95 per person



BEVERAGES

By the Gallon or Half-Gallon (One gallon serves 10-14, half gallon serves 5-8) *Cups and ice are available upon request at no additional charge with beverage purchase.*

Green Mountain Roasters Coffee Service

(Regular, Hazelnut or Decaf) \$25.00 per set with cups, sweeteners and creamer (96 oz per airpot and each serves approximately 12 people.)

Orange Juice

\$12.00 per gallon/\$2.75 individual

Sweet or Unsweet Tea, Lemonade

\$10.00 per gallon/ \$7.00 per half gallon

By the Bottle or Can

Bottled Water - \$1.75 each

Bottled Orange Juice or Cranberry Juice - \$2.50 each

Assorted Sodas (Proud Supporter of NC based Pepsi Products) - \$1.50 each



SETUP, DELIVERY, AND STAFFING

Our standard Catering Setup is our **Basic Setup**: the Basic Setup consists of disposable equipment that does not require a return trip for our Delivery Chef. The disposable equipment consists of aluminum chaffers and pans with Sternos, black plastic catering trays and bowls; black plastic serving utensils; compostable plates and napkins; and black plastic eating utensils. If you order beverages you will also get compostable cups for your beverages. This setup includes a one-page menu printed on cardstock with menu details for your guests. No delivery fee is required for this Setup within our standard delivery zone (in the RTP area). Delivery outside our standard zone will include an additional fee.

For more formal occasions, we also offer an upgrade to full equipment: our **Boardroom Setup** requires a return trip for our Delivery Chef and includes Black Linens for the buffet table; our Stainless-Steel Chaffers with Sternos, Melamine Platters and bowls; Stainless Steel serving utensils; compostable plates and napkins; and black plastic eating utensils. If you order beverages you will also get Stainless Steel pitchers or large dispensers (depending on the head count) as well as compostable cups for your beverages. This setup includes a one-page menu printed on cardstock with menu details for your guests. A delivery fee of \$25 will be required for the Boardroom Setup within our standard delivery zone within the RTP area. Delivery outside our standard zone will include an additional fee.

Additional Upgrades:

- Upgrade to clear plastic plates and eating utensils: \$2.95 per person
- Upgrade to all compostable plates, glasses, and eating utensils: \$3.25 per person
- Full China Upgrade: \$5.95 and up per person (depending on items selected and quantity required)
- Additional Linens: \$15.00 each
- Staff Chef: \$75.00-\$125.00 per staff member per event (depending on head count and duration of event)
- Tent Cards: Add tent cards to your buffet for \$10 per event. Tent cards come complimentary for Staffed events

Equipment pick-ups for Boardroom Setups will be conducted the same day for breakfasts and lunches. Typically, breakfast pick-up will start at the lunch hour and lunch pick-up will start at around 2 pm. 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.