

**Corporate Catering**

Lunching Bar and  
Hot Entrée Menu 2019



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

Catering and Personal Chef  
Delivery Service

*"It always tastes better when  
someone else cooks!"*



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## 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.



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## HOW TO PLACE AN ORDER

Minimum of 15 people and \$150 per order for delivery required.

Depending on the time-frame you are looking to order for, we have a couple of ordering requirements. If your event is more than 2 weeks out, we welcome you to order from our Standard Catering Menu. However, if your event is less than 2 weeks out, we may have to ask you to order from our Weekly Custom Select Menu. This menu is a full collection of all the dishes Chef is making for that weeks business. You are also welcome to book your event date and wait for our Weekly Custom Select Menu to become available.

The Weekly Custom Select Menu is a collection of entrées that have been selected for catering as well as seasonal and specialty items that Chef has chosen based on availability of ingredients and what types of delicious goodies chef sees when he does his weekly shopping. These menu items may include some of the entrées available on our Standard Catering Menu as well.

You can find the current [Weekly Custom Select Menu](#) through the link on our Website. Trust us, you won't be disappointed.

Call or e-mail us to place your order!

☎ 919. 781.4141

✉ [chefmario@bellsouth.net](mailto:chefmario@bellsouth.net)

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

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



## BOUNTIFUL LUNCHING 'BARS'



*Our Lunch 'Bars' cover a range of options to accommodate a wide variety of eating preferences from simple and light to hearty and complex. These are great ideas for the crowd looking to get creative with their food or the group that has a variety of eating preferences. Each 'Bar' varies based on type. Side Salads, Dressings, and Sweets are listed above. Check out your fantastic options below.*

### **CLASSIC SALAD BAR PACKAGE**

\$14.25 per person lunch/\$16.25 dinner

The Classic Salad bar is a great selection for any group looking to eat simply.

The Classic Salad Bar includes:

- Salad Bar:
  - Fresh Greens
  - Protein Platter: grilled chicken, ham, hard-boiled egg (swap one meat for steak for \$1.00 per person)
  - Fixing's: shredded cheddar cheese, croutons, and an array of 5 additional seasonal veggies
  - Two Dressings
- One Side Salad (choose from the list below)
- Assorted Sweets Trio

### **DELUXE SALAD BAR PACKAGE**

\$15.25 per person lunch (2 Salads); \$16.25 per person lunch (3 Salads)

and \$17.25 per person dinner (2 Salads); \$18.25 per person dinner (3 Salads)

The Deluxe Salad Bar Package offers all the benefits of the Classic Salad Bar with a few extras. The 'highlight' of the Deluxe Salad Bar is the additional Side Salads that will enhance your salad toppings. These side salads make great toppings for the classic Garden Salad! Adding some Pasta Salad or Sweet Potato Salad to your bed of fresh greens is delicious and satisfying! We also add a third Salad Dressing; additional salad 'toppings'; and fresh baked rolls with butter. This salad bar is a great way to satisfy a hungry or adventurous group without leaving them feeling over-fed! It offers options that cover every eating preference from Vegan and Vegetarian to Gluten Free and complete omnivore!



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**Includes:**

- Salad Bar:
  - Fresh Greens
  - Protein Platter: Grilled chicken, Sliced Ham, hard-boiled egg, or change out one meat for Roasted Veggies (swap one meat for steak for \$1.00 per person)
  - Fixings: bacon, shredded cheddar cheese, croutons, and 5 seasonal 'fixings'
  - Three Salad Dressings
- Choice of any Two (\$15/pp) or Three (\$16/pp) Side Salads
- Fresh Baked Rolls with Butter
- Assorted Sweets Trio

**SOUP & SALAD BAR PACKAGE**

\$15.25 per person lunch/\$17.25 dinner

Our Soup and Salad Bar Package gives your group the fresh and light option of a salad but adds the comforting warmth of a delicious scratch-made soup! This option includes:

- Salad Bar:
  - Fresh Greens:
  - Protein Platter: Grilled chicken, Sliced Ham, hard-boiled egg, or change out one meat for Roasted Veggies (swap one meat for steak for \$1.00 per person)
  - Fixings: bacon, shredded cheddar cheese, croutons, and 5 seasonal 'fixings'
  - Two Salad Dressings
- One or Two Soups depending on your head count. You get to choose one soup for up to 25 people and have the option for two soups if you have more than 25 people. *Soup choices are listed below.*
- Fresh Baked Mini Rolls
- One Side Salad
- Assorted Sweets Trio



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### **BAKED POTATO BAR WITH SOUP AND SALAD**

\$14.25 per person lunch/\$16.25 dinner

A hearty offering of simple Garden Salad with your choice of Soup and Baked Potatoes with fixings. This Bar will definitely keep you warm on a cold winters day and offer your variety of guests with dietary options galore! This delicious option includes:

- Garden Salad with fresh veggie fixings
- Two Dressings
- Potato Bar with shredded cheese, scallions, chopped bacon, sour cream, butter, and diced tomatoes
- Choice of one soup with mini rolls
- Assorted Sweets Trio

### **FAJITA/TACO BAR PACKAGE**

\$17.00 per person lunch/\$20.00 dinner

The Fajita Bar makes a great 'do-it-yourself' option, allowing your guests to make a delicious Fajita Salad or tortillas stuffed with yummy Fajitas. We offer a great package to accommodate all the possibilities:

- Fresh Greens with fresh veggie fixings
- Two Dressings
- Choice of Fajita/Taco fillings - One choice for up to 20 people, two choices for more than 20 people (\*\*Upgrade to 3 fillings for +\$1.00 per person (more than 25 guests required for three fillings). Filling options:
  - o Chicken, Beef, or Carnitas (all served in a rich sauce with peppers and onions); Seasoned Roasted Veggie Filling; Beefy Taco Meat (ground beef in a rich sauce).
- Flour tortillas (corn tortillas available on request for GF option.)
- Fixings: cheddar cheese, sour cream, salsa, guacamole, black olives, green onions
- Mexican Rice and Black Beans
- Assorted Sweets Trio



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## **MIND-BLOWING, MOUTHWATERING SOUP-ER SOUPS SELECTION**

\$4.50 per person (min of 15) or \$45.00 per gallon (serves 10-12)

Add one of our classic, delicious, scratch-made soups to your Lunch or Dinner selection. Feeling adventurous? Go ahead and pick 'Chef's Choice' Soup! You won't be sorry! Chef makes amazing soup, no matter what the ingredients! Best part is, you may get something not even on the menu! Minimum order is 15 people per soup.

### **Chef's Choice 'Soup-er Soup'**

Surprise yourself with this ideal option! Chef's Soup is always amazing, and you just never know what you might get. The only catch is; he may not be able to recreate it if you love it so much that you must have it again!

### **Black Bean Soup**

(VGN/GF) chunks of onion, tomatoes, herbs and spices in a thick dark black bean broth, finished with cilantro and just a little heat

### **Broccoli Cheddar Soup**

Freshly chopped salted, steamed broccoli in a creamy béchamel sauce

### **Chicken and Artichoke Soup**

An instant classic! Creamy goat cheese, chicken and artichoke goodness with a kiss of lemon

### **Chicken Tortilla Soup**

Hand-pulled chicken in a tomato soup with a kiss of lime

### **Roasted Tomato with Fresh Dill Soup**

Rich warm tomato and crisp dill

### **Zucchini Parmesan Soup**

Zucchini, onions and carrots in a creamy Parmesan kissed soup

### **Seasonal Vegetable Soup**

A thin and flavorful broth with tons of seasonal veggies at their prime, seasoned to perfection

### **Herbed Ham & Pea Soup (Seasonal)**

Chunks of juicy ham and smooth creamy split peas with carrots

### **Butternut Squash Soup (Seasonal)**

Roasted squash with a kiss of heat and sweet

### **Cheesy Corn Chowder (Seasonal)**

Super please-ey corn and cheesy choWOWder with bacon!



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## **HOT ENTRÉE BUFFET**

Chef Mario's Hot Entrée Buffet is the ideal lunch and our Best Seller! All Hot Entrée Buffets come complete with:

- Delicious hot entrée of your choice (or two or three...depending on your preference) which includes a starch and veggie
- Crisp Garden Salad with fresh veggie fixings and two scratch-made dressings
- Fresh baked rolls with butter
- Trio of assorted Sweets to finish it all off deliciously!

Chef assembles his dishes a little differently than most Caterers - and it is to your benefit! He puts the protein, starch, and veggie all in the same pan. By doing this, he preserves the quality of the food because when the protein is panned separately from the other elements, things tend to dry out on the buffet line. No fun! Plus, by doing this, he can make it look amazing too! If you have a group with a wide variety of tastes, the Double or Triple Entrée will allow you to pick a couple of different goodies to get their taste buds buzzing and mouths watering! For these orders, we make enough portions, just slightly smaller, so your guests can try some of all the options.

\*We can offer optional Double Veggies in place of Starches with many of our entrees. Just ask us when you order, and we will give you some great options (Additional charge of \$1.25 per person for the Double Veggie Option).

\*Looking for Dairy-Free or Gluten-Free Options? Let us know and we can help you pick the best options. We can often adjust the starch, toppings, or sides of an entrée to meet your dietary needs.

### **Hot Entrée Buffet Pricing:**

- 1 entrée \$15.25 per person lunch, \$17.25 dinner
- 2 entrees \$17.25 per person lunch, \$20.25 dinner
- 3 entrees \$22.25 per person lunch, \$25.25 dinner

## **CUSTOM SELECT MENU \*BEST SELLER\***

This new option at Chef Mario's has been a blow-out best seller! We have launched this new menu of entrée special that rotates weekly to offer a more variety to our Standard Catering Menu (below). While there may be items that are also found on the menu below, the Custom Select Menu is loaded with fun and seasonal choices that you won't find on our Standard Catering Menu. (Please check out the website to see the Menu for the week! Or contact us to receive a copy via e-mail.)





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## **CHEF MARIO'S COMFORT CLASSICS**

These dishes have proven over, and, over again that they are no-miss classics that have been true crowd pleasers over the years! You can't go wrong with one of these delectable entrées.

### **ABC (Apple, Bacon, and Cheddar) Chicken**

Chicken breasts stuffed with an amazing mixture of shredded apples, crispy bacon, and melty Cheddar Cheese before being baked and sliced. Topped with a pan sauce all served over Creamy Mash and Veggies

### **Beer Can Roasted Chicken**

Bone-In Chicken, brined and roasted, then finished with a beer deglaze to heighten the amazing flavor; all served with 'Dirty' Mashed Potatoes and Roasted Veggie Jumble

### **Chicken Parmesan**

Hand-breaded chicken cutlets coated in layers of parmesan cheese and seasoned Panko, sautéed golden and topped with Mozzarella Cheese, all served over a bed of pasta with Mama's Marinara

### **Pulled Pork BBQ Sliders**

Slow cooked, hand-pulled pork slathered in traditional BBQ sauce; served with fresh baked mini rolls and a crunchy, tangy Apple Slaw on the side

### **Mini Meatloaf with Brown Sugar Ketchup Glaze**

Juicy hand formed mini meatloafs loaded with micro diced veggies for tons of flavor, all slathered in a brown sugar and ketchup glaze and served over Creamy Mash and Chef's Choice Veggies

### **Hearty Meaty Lasagna**

Layers of tender lasagna noodles with Mama's Marinara, melty Mozzarella cheese, hearty ground beef, and Parmesan Cheese all baked up ooey-gooley and delicious, then topped with more Mozzarella for that perfect finish

### **Herb Crusted Chicken**

Chicken Breast cutlets, topped with a toasty golden seasoned bread crumbs, then baked and served over our luscious and creamy Cheddar Mac and Cheese with Seasonal Veggies

### **Beef Stroganoff**

Seared beef tips in a rich sauce with sautéed mushrooms, onions, and a kiss of fresh dill, all blended with sour cream for a smooth finish, all served over tender egg noodles with Veggies



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### **Roasted Veggie Baked Mac and Cheese**

Creamy, cheesy, ooey-goey Sauce made with hand-shredded Cheddar Cheese mixed with toothsome pasta and Roasted Veggies, all topped with Buttered Bread Crumbs for that finishing touch

### **Mozzarella Stuffed Meatballs**

Hand-formed beef and veggie meatballs, each stuffed with a chunk of gooey fresh mozzarella, served over a bed of toothsome pasta and Mama's Marinara

## **WHITE MEAT**

### **Bourbon Chicken with Roasted Mirepoix**

Golden chicken chunks in a lively ginger, apple, and vanilla 'bourbon' sauce served over Basmati rice with roasted mirepoix

### **Baked Parmesan Lemon Chicken**

Tender Chicken cutlets, seared golden and topped with a gooey, lemon kissed Parmesan crust, served over creamy mash with Roasted Veggie Sticks

### **Baja Chicken**

Southwestern style seasoned chicken with lime and chunks of tomato served with hearty Rice and Beans

### **Coconut Curry Chicken**

Chicken chunks, tender veggies, and chick peas in a creamy coconut curry sauce served over Basmati Rice

### **Blackened Chicken**

Mildly spiced, juicy blackened chicken served over Fluffy Rice with Veggies and a cool creamy Cucumber Dill Sauce on the side

### **Sunshine Chicken over Mediterranean Quinoa**

Chicken seasoned with a zippy turmeric blend of spices for a colorful and flavorful bite, served over healthy wilted greens and fluffy quinoa topped with a Mediterranean salsa

### **Chicken with Balsamic Brown Sugar Sauce**

Sautéed chicken cutlets in a perfectly balanced herbed balsamic brown sugar kissed sauce, served over Fluffy Rice with Veggies



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### **Fajita Spiced Chicken**

Sliced chicken breast, perfectly spiced and cooked with tons of peppers and onions in a delightful tomato sauce and served over rice with black beans

### **Dijon Chicken**

Delicate Chicken cutlets in a creamy and mouthwatering Dijon sauce. Served with a Seasonal Mash & Veggie

### **Honey Garlic Chicken**

Juicy Chicken seared and baked in a rich Honey Garlic Sauce, served with a Cauliflower and Rice Sauté loaded with peppers and hints of coconut and Pistachios (\*nuts)

### **Coconut Buffalo Chicken with Roasted Carrots and Celery**

Juicy chicken slathered in a mildly spiced coconut buffalo sauce, served over rice with roasted carrots, celery, and onions; all with Creamy Ranch on the side

### **Ginger Cashew Chicken**

Golden seared chicken chunks in a ginger kissed sauce with roasted summer squash, peppers, mushrooms, celery and topped with crushed cashews

### **Honey Brushed Chicken**

Juicy and tender, boneless-skinless Chicken Thighs are seasoned and seared before being brushed with a sweet and spicy Honey infused glaze and baked to perfection. Served over nutritious Quinoa with House Veggies

### **Italian Chicken with Balsamic Bell Peppers**

Chicken breasts seasoned with fennel, rosemary, and oregano, seared, sliced, and topped with balsamic roasted peppers, all over Fluffy Rice

### **Lemon Artichoke and Goat Cheese Chicken**

A creamy, cheesy, artichoke loaded filling, stuffed into tender Chicken Breasts, served over fluffy rice with veggies and topped with a drizzle of cheesy sauce

### **Presto Pesto Chicken**

Tender pasta tossed in a fresh herb-loaded, cheese-free, pesto sauce topped with vibrant veggies and pesto seared chicken all served over Rice or Pasta (\*Nuts)

### **Pineapple Spiced Chicken**

Tender chicken chunks seasoned with an aromatic blend of chili powder, cinnamon and cayenne, seared and tossed with roasted red onions, pineapple and peppers; all served over a bed of fluffy Quinoa



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### **Rosemary Chicken with Grapes and Gorgonzola**

Chicken Breasts, perfectly seasoned and stuffed with creamy gorgonzola and walnuts, topped with a creamy sauce, garnished with sautéed red grapes; all served with Rice and Veggies

### **Sesame Chicken**

Tender chunks of chicken, sautéed golden brown and tossed with a ginger infused sauce, all served over Fluffy Rice with Veggie

### **Sheik Greek Chicken**

Tender, sliced, lemon infused chicken breast, topped with a tomato, Kalamata Olive, and feta salsa all served over a bed chunky zucchini and tomato Quinoa

### **'What a Jerk' Chicken with Mango Salsa**

Tender marinated chicken with a perfectly balanced jerk sauce, roasted golden and topped with mango salsa served over fluffy rice

## **RED MEAT**

### **Balsamic Braised Beef**

Tender chunks of beef braised in a fantastically tasty sauce with fresh herbs, red wine, balsamic vinegar, brown sugar and tomatoes. Served with Creamy Mash and Chef's Choice Veggies

### **Beefy Enchilada Bake**

Tender corn tortillas layered between heartily seasoned beef, flavorful Roasted Veggies, and cheddar cheese baked and served on a bed of House Enchilada Sauce and topped with a little more cheese and zesty sauce

### **Hearty Beef and Bacon Stew**

A rich and hearty stew with beef, big chunks of mushrooms, and bacon, all accented with rosemary and served over Creamy Mash with Veggies

### **Cider Braised Beef with Maple Sweet Potatoes**

Beautifully braised beef, perfectly seasoned and served with maple sweet potatoes and a delicate cider gravy; all with Chef's Choice Veggies

### **Beer Marinated Steak**

A drunken concoction of flavors and spices sure to get your tongue wagging, and you get to say you had beer for lunch! Served with Rice and Veggies



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### **Honey Pecan Pork**

A perfect combination of crunchy, toasted Pecans, honey, mustard and spices, Dolloped on top of tender Pork Loin slices and served over Sweet Mash with Veggies

### **Prosciutto Topped Mini Burgers over Veggie Ratatouille**

Juicy mini burgers topped with crispy prosciutto over a bed of roasted seasonal veggies and your choice of Rice or Creamy Mash

### **Bourbon Braised Beef**

Big Chunks of beef braised in a rich vanilla brown sugar bourbon sauce, all fall-apart-tender and served with Roasted Potatoes and Veggie Jumble

### **Pork Loin with Caramelized Apples and Onions**

Tender and juicy Pork Loin Chops, sliced thin and topped with a mixture of tart apples and sweet onions that have been caramelized to bring out their best flavor, served with Sweet Mash and Veggies

### **Lasagna Rolls over Mama's Meaty Marinara**

Lasagna rolls stuffed with spinach and ricotta, laid in a pool of mama's marinara, served with Veggies and topped with melted mozzarella

### **Tex-Mex Carnitas**

Perfectly seasoned Pork Loin chunks, braised in a cumin loaded sauce with tomatoes, served with Brown Rice and Seasonal Veggie

### **Thai Beef Noodles**

A gorgeous and vibrant dish loaded with tender, thin sliced marinated beef in an aromatic broth of garlic, ginger, and chilies, all tossed with a brilliant array of peppers, peas, carrots, onions, and warm noodles

## **VEGETARIAN**

### **Roasted Vegetable Lasagna**

Layers of pasta and loads of roasted, mushrooms, onions, carrots, peppers, summer squash and zucchini topped with mozzarella and served with mama's marinara

### **Eggplant Parmesan**

Crispy, hand-breaded eggplant, topped with melty mozzarella cheese and roasted tomato slices, all served over pasta and Mama's Marinara



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### **Roasted Veggie Enchilada Bake**

Layers of Corn Tortillas loaded with Roasted Veggies, corn, zucchini, summer squash, and cheese all sauced up with our House Enchilada Sauce, baked golden brown

### **Lemon Parmesan Portobello Bake with Tofu**

Tender, roasted Portobello mushrooms, seared and seasoned Tofu, all layered with seared zucchini, summer squash and roasted tomatoes; topped with a creamy and tangy lemon parmesan coating and served over Mama's Marinara

### **Sweet Potato Burritos**

True veg-heads will love this! Mashed Southwestern Spiced sweet potatoes, beans, and cheese wrapped in a toasty golden tortilla, served with baked Home Fries and sour cream on the side

### **Tomato Polenta Goat Cheese and Summer Squash Tart**

A thick tomato flavored polenta, slathered in a creamy goat and cream cheese mixture and topped with slices of seared summer squash and zucchini with colorful Roasted Veggies

### **Vegetarian Lasagna Rolls**

Lasagna rolls stuffed with spinach and ricotta, laid in a pool of mama's marinara, topped with melted mozzarella, served with Veggies

### **Tamale Melt**

Seasonal veggies with corn, peppers and onions, all layered with cheese in a rich Enchilada Sauce, topped with a Tamale Crust (Vegan without the cheese)

### **Very Veggie Chili**

A hearty and delicious combination of zucchini, summer squash, beans, onions, carrots, garlic, peppers, celery and spices, served with Brown Rice and topped with cheddar cheese



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## VEGAN

### **Pineapple Veggie Stir Fry**

Seasoned brown rice with broccoli, carrots, peppers, and fresh pineapple, seasoned with soy, ginger and curry

### **Black Bean and Zucchini Tortilla Bake**

Southwestern flavors with layers of corn tortillas, black beans, and zucchini, all baked together with House-Made Enchilada Sauce

### **Bombay Curry Veggies**

Tender seasonal veggies in a creamy coconut curry sauce with summer squash, peppers, apples and mangos served over fluffy Basmati Rice

### **Shepherd's Pie a la Vegan**

A hearty and tasty combination of tender lentils, carrots, spinach & tomatoes, topped with a potato cauliflower mash

### **Quinoa and Black Beans with Corn and Cilantro**

Sweet corn and heartily seasoned black beans over a bed of quinoa, topped with an herb packed Chimichurri sauce for a zip of flavor

### **Portobello Bake**

Tender, roasted Portobello mushrooms, layered with seared zucchini, summer squash, and roasted tomatoes; served over Mama's Marinara and topped with a Cashew 'Cream' for a great finish (\*nuts)

### **Honey Garlic Tofu**

Our Tofu is brined and seared to enhance the texture and flavor before we serve it up over our Sweet Mash and top it with Crushed Pistachio's, with a side of Chef's Choice Veggies

### **Chimichurri Tossed Wild Mushrooms**

A hearty assortment of Wild and Domestic Mushrooms, roasted and tossed with a refreshing Chimichurri Sauce, all served over a bed of Veggie Loaded Linguini



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## UNDER THE SEA

### **Lemon Dill Seared Salmon**

Flaky Salmon filets coated with a zippy Lemon Sauce and fresh Dill, served with fluffy Quinoa and veggies and topped with vibrant pickled onions

### **Pecan Crusted Tilapia Fillets**

Mildly spiced flaky tilapia filets, crusted with toasted pecans that have been tossed with a little honey and mustard for a slightly sweet and savory finish, all served with Pecan Rice and Green Beans

### **Shrimp and Grits in a Sherry Tomato Cream Sauce**

Chopped garlic oregano blasted shrimp served with Roasted Kielbasa, peppers, and onions; all over Cheesy Grits topped with a Sherry Tomato Cream Sauce

### **Orange-Glazed Salmon**

Flaky Salmon Fillets, seasoned and seared, then topped with a lightly sweet but savory Orange Glaze, served with Veggies and Fluffy Rice or Quinoa

### **Teriyaki Salmon**

Fresh salmon, seasoned and seared, then finished with a Pineapple and Brown Sugar Glaze, all served over Basmati Rice with Bright Veggies

### **“Devil Made Me Do It” Salmon**

Seared Salmon filet topped with zippy citrus and chipotle glaze and served with Fluffy Rice and Veggies. This one has a little kick!

### **Pistachio Shrimp**

Delicate Shrimp coated in a fresh Herb Chimichurri sauce, baked to perfection and topped with crushed pistachios, all served over rice and veggies

### **Pecan Crusted Salmon**

Seared salmon, topped with a toasty, honey mustard Pecan concoction, all served over Fluffy Rice with Veggies

### **Bombay Curry Shrimp**

Delicate Shrimp in a creamy coconut curry sauce with delightful chunks of summer squash, onions, and peppers, highlighted with the unique sweetness of apples and mangoes; all served over Linguini or Rice

### **Southern Style Spicy Shrimp**

Tender, flavor packed shrimp in a mildly spiced red sauce, served over a sublime bed of veggie loaded linguini





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## 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.