

Corporate Catering

Hors d'oeuvres
Menu 2019



Chef Mario's, Inc.
Catering and Personal Chef
Delivery Service

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

Minimum of \$200 per order for delivery required



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 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 local farmers, community, ingredients and suppliers, plus consciously do our part for the environment and reduce our carbon footprint wherever possible. We are a locally owned and operated multi-award winning commercial kitchen and everything down to our stocks, sweets, dressings and marinades are made in house by our Chefs. All our menu items are naturally free of chemicals, preservatives or ingredients you can't pronounce and all are created fresh every day with your nutritional needs in mind. We take pride in everything we create and our menus are void of any processed deli meats, freezer case items, or prepackaged dressings. In fact, you won't see the words "homemade" on our menus because everything is! 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.

GF = Gluten Free. LF = Lactose Free

Some menus may be altered to accommodate Gluten Free, Lactose Free, & Paleo and more, Please ask for details and options.

HOW TO PLACE AN ORDER

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

☎ 919. 781.4141

✉ chefmario@bellsouth.net

🏠 www.chefmario.com

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



CHEF MARIO'S SIGNATURE SAVORY CHEESE CAKES

We've taken what was once a classic dessert and transformed it into an awe-inspiring cheese starter! Our savory cheesecakes are the answer to any type of 'dip' or spread' only, they are much better. Not only do they taste amazing, but they are a beautifully garnished presentation for your Holiday Spread! We have so many options to choose from. Most are served with our classic 'Crispies' (thin baguette slices drizzled with olive oil and sprinkled with salt and pepper, then roasted golden brown and delicious.) Each Cheesecake serves 25 people.

Tomato Basil Mozzarella Cheesecake - \$40

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 with Tortilla Chips (GF) - \$40

Our most popular- perfectly spiced with cheddar cheese & green chilies, slathered with sour cream and garnished with grape tomatoes, black olives and scallions - served with Tortilla Chips

French Onion Cheesecake - \$40

Delicate and flavorful caramelized onions with shallots and the perfect blend of seasonings, all topped with a layer of sour cream and garnished with roasted peppers for a pop of color - served with crispies

Spinach & Artichoke Cheesecake - \$40

Marinated artichokes, fresh spinach, shallots, Dijon and a kiss of lemon. Topped with sour cream and garnished with roasted veggies - served with Crispies

Gorgonzola Walnut Cheesecake Wedge with Brown Sugar Apples - \$40

A light and creamy gorgonzola cheesecake with toasted walnuts topped with sour cream and garnished with brown sugar apples - served with Crispies

Pimento Cheesecake - \$40

Classic Pimento Cheese transformed into a delightfully creamy dish, topped with a layer of sour cream and garnished with scallions and pimentos - served with Crispies

Jalapeno Poppers Cheesecake - \$40

Everything you love about poppers, with a little Chef Mario's twist: fresh and pickled jalapenos give this Cheesecake a little zip, combined with Cheddar Cheese and crumbled bacon; all topped with Sour Cream and garnished beautifully including a swirl of sweet and Tangy BBQ sauce



CHEF MARIO'S SIGNATURE SPIRALS

We have created a classic finger food from our tender-crisp pastry dough. Each Spiral is filled with a delicious combination of ingredients before being sliced thin and baked to a golden brown. These Spirals are loaded with flavor and many come with a tasty dipping sauce to complement their flavor. Our Signature Spirals make a great main stay to any event. Choose a set of two or three to be the center of your event or use one a compliment to one of our hot options.

Roasted Veggie and Provolone Spirals - \$3.75 per person

Seasonal roasted veggies and provolone cheese all wrapped in our fluffy dough, sliced and baked golden brown

Mushroom and Spinach Spirals with Horsey Cream - \$3.75 per person

Our signature fluffy pastry dough stuffed with mushroom, onion and cheese, rolled, sliced and baked golden brown

Prosciutto Parmesan Spirals - \$3.75 per person

Crispy prosciutto, Parmesan, and a hint of mozzarella all wrapped in our tender-crisp dough, sliced and baked golden brown

Chorizo Spirals with Chili Cream - \$3.75 per person

Our tender-crisp house pastry dough stuffed with a chorizo and cheese blend, rolled, sliced then baked to a golden brown

Supreme Pizza Spirals with Mama's Marinara - \$3.75 per person

Baked golden brown, our house pastry dough is loaded with pepperoni, olives, roasted veggies, and mozzarella cheese

Ham and Swiss Spirals - \$3.75 per person

Thinly sliced ham layered with zippy Swiss cheese, all rolled up in our flaky pastry, sliced thin and baked golden brown and delicious



MINI SANDWICHES AND FINGER FOODS

*Looking for something easy to serve and easy to eat but still impressive for your event?
These items are all finger foods and are served on platters with no heating required!
Simply set up and you are ready to impress. Call for pricing.*

Mini Cuban Sandwiches

Tender and juicy bacon-wrapped pork loin, sliced thin and topped with ham, pickles, and melty Swiss cheese with Whole Grain Mustard all on toasty mini baguette triangles

Mini Muffuletta Sandwiches

Crusty baguette finger sandwiches stuffed with spicy olive tapenade, Italian style meats, provolone cheese, lettuce and tomato, then garnished with olive picks

Sweet Baby Cakes

A fun version of a BLT! This one is served on a mini scone with candied bacon, sliced grape tomatoes, and spinach with roasted garlic Aioli

Pimento Cheese Scone with shaved Cucumber

A delicate mini scone filled with classic Pimento Cheese and topped with crisp slices of cucumber

BBQ Pork Scone with Honey Citrus Slaw

Chef's spectacular BBQ pulled pork loaded into tender scones and topped with a tangy-sweet Honey Citrus Slaw

Mini Beef Tenderloin Sandwich with Gorgonzola, Rosemary, Tomatoes, and Balsamic Aioli

Thinly sliced beef tenderloin stacked on toasted baguette bites slathered with a tangy Balsamic Aioli and topped with Gorgonzola, tomatoes, and a hint of rosemary

Bruschetta Dip Bar (choice of three dips)

Crisp and toasty garlic rubbed baguette slices served with your choice of three dips:

- Classic Tomato & Basil; Creamy Pistachio Pesto;
- Lemony Hummus; Caramelized Onion Dip; Bacon Peppercorn Ranch; or
- Blue Cheese, Bacon, and Roasted Grape



MINI SANDWICHES AND FINGER FOODS CONTINUED

(GF) Ham, Broccoli & Cheddar Frittata Bites

Tender Egg bites loaded with broccoli, cheddar and ham

Shrimp with Two Sauces (GF)

Tender shrimp cooked and served a selection two sauces for you to add: Classic Cocktail Sauce and Tangy Herb Chimichurri Sauce

(GF) BLT Flap Jacks

Bacon, lettuce and tomato on an almond pancake with an avocado infused garlic aioli

(GF) Mango Shrimp Salsa

Chunks of flavorful shrimp, mango, peppers, cilantro and lime - served with tortilla chips

Garlic Oregano Roll Poppers with Mama's Marinara

Fresh baked bite sized bread rolls tossed with olive oil, sautéed garlic and oregano, then dusted with parmesan and served with Mama's Marinara on the side for dipping

Filo Wrapped Asparagus

Crispy layers of prosciutto, filo, and parmesan all wrapped around fresh asparagus

Wolf in Sheep's Clothing

not your ordinary Pigs in a Blanket! Kielbasa wrapped in pastry and baked till golden brown - served with Marmalade Mustard dipping sauce

Piggies in Sheep's Clothing

Another take on our 'Wolf in Sheep's Clothing' - Ham and Cheese wrapped in pastry and baked till golden brown - served with Whole Grain Mustard dipping sauce

Little Red Riding Hood in Sheep's Clothing

Another take on our 'Wolf in Sheep's Clothing' - bacon and onions wrapped in pastry and baked till golden brown - served with Ranch dipping sauce



MINI SANDWICHES AND FINGER FOODS CONTINUED

Puff Pastry Tarts

Flaky and tender Puff Pastry, baked golden brown and topped with a variety of fabulous flavor combinations

Mushroom Gruyere

Flaky and Tender Puff Pastry baked golden brown, topped with melty Gruyere Cheese and roasted mushrooms

Roasted Veggie Mascarpone

Flaky and Tender Puff Pastry loaded with Mascarpone Cheese and topped with Roasted Veggies, all baked golden brown

Blackberry Bacon Mascarpone

Creamy Mascarpone cheese topped with blackberry Jam and crisp bacon all on top of golden brown and flaky Puff Pastry

Roasted Tomato Fresh Mozzarella and Olive Tart

Fresh mozzarella with roasted tomatoes and Kalamata olives

Tomato, Sausage & Portobello Puff Pastry Tarts

Puff Pastry topped with sliced Portobello mushrooms, roasted tomatoes and mild Italian sausage with melted mozzarella and a drizzle of marinara

Sweet & Savory Baked Brie Profiteroles

Delicate bite-sized cream puff cups stuffed with baked brie, topped with Apple Walnut and Tomato Shallot toppings to create that perfect combination of sweet and savory

Petite Couscous and Feta Cakes with Mango Chutney

Colorful, creamy couscous cakes with colorful chutney

Shrimp Stuffed Cucumber Cups

Individual mini cucumber cups stuffed with a creamy chopped shrimp salad, garnished with scallions and peppers



MINI SANDWICHES AND FINGER FOODS CONTINUED

Roasted Veggie Stacks

Layers of summer squash, zucchini, carrots, onions and mushrooms, roasted in olive oil and seasoned with salt and pepper, served in a tumbler cup with Mama's Marinara

"Devil"ed Eggs with Red Pepper Horns

Infused with smoked salmon and a kiss of Dijon, topped with a pair of red bell pepper horns

Angel Eggs

Traditional pickle relish filling and garnished with pickle halos

Crudite Cups

Tumbler Cups with Ranch Dressing and Hand cut Veggie dippers

Assorted Fresh Baked Sweets

An assortment of our delicious House-Made Sweet Treats. May include some of our favorites like: Buttery Apple Betty Squares, Triple Fudge Brownies, Chocolate Chip Cookies, Turtle Bars, Oatmeal Cookies, Snickerdoodles, etc. We also include Seasonal Treats depending on when your event is being held



DISPLAY PLATTERS

Our display platters include a variety of Cheese, Crudité, Fresh Fruit, and Charcuterie. All are full of delicious selections and are created with not only flavor, but designed also to wow and inspire your guests! A feast for the eyes and the taste buds! Call us for pricing.

Traditional Cheese Platter

A simplified offering of well-loved cheeses: Cheddar, Smoked Gouda, Provolone, or whatever the Chef determines to be the best finds from his weekly shopping, served with baguette Crispies and garnished with fresh fruit and hand carved melon flowers

Fresh Vegetable Crudités

Gorgeously displayed variety of the freshest veggies the season has to offer and served with your choice of 2 dips- Choose 2 or leave it up to us: Basil Dijon, Creamy Balsamic, Blue Cheese, Ranch, Creamy Chimichurri, or Creamy Italian

Classic Cheese Board

An upscale selection of cheeses that may include Brie, Herbed Goat, Gorgonzola, Brie, Gloucester, or other fun cheeses Chef finds. This one also includes a wedge of one of our Savory Cheesecakes. Served with our Signature Crispies and paired with an assortment of fresh and dried fruits and garnished with some fruit flowers for that special touch

Charcuterie Board

What better option than a hearty Charcuterie Board? Loaded with a variety of cured meats, cheeses, and breads, our Charcuterie platter will be accentuated with some Chef's Choice Specialties (Seasonal/Varies) like Bacon Jam, Roasted Grapes, Olives, Pepperonccini, Roasted Veggies, dried fruits, fruit compotes, Jalapeno Pepper Jelly, and a couple of Chef Mario specialties like Salami Horns Stuffed with Parmesan Cream and Sweet Bacon Twists

Fresh Fruit Display

We don't usually brag...but... we make quite the eye appealing fruit display with Melon, Pineapple, Grapes and whatever else the season brings. Each platter is garnished with hand carved melon flowers and served with your choice of one of our creamy sweet dips: Pistachio Cream, Berry Cream, or Cashew Cream

Char-Crudite

This is an amazing combination platter with a variety of cheeses, bright and crisp veggies, cured meats, and breads. It will give your guests a good selection of options and will be accentuated with some Chef's Choice Specialties (Seasonal/Varies) like Bacon Jam, Roasted Grapes, Olives, assorted Veggie Dips, Pepperonccini, Roasted Veggies, dried fruits, fruit compotes, Jalapeno Pepper Jelly, and more! It looks as amazing as it tastes!



DISPLAY PLATTERS CONTINUED

Fruit Centerpieces

Up the "wow" factor to any event with a hand carved fresh fruit sculpture! **Please order a minimum of 7 days in advance for small/medium displays and no less than 14 days for medium/large displays

Pineapple Spray (small display)

Pineapple spray top bursting with a half dozen hand carved melon flowers, skewered grapes and added pineapple leaves

Butternut or Melon Vase (small/medium display)

Ornately carved butternut squash or melon "vase" filled with melon flowers, bell pepper "beauties", grape and scallion sprays

Carved Pumpkin or Watermelon and Butternut Squash (medium/large display) - \$150

large ornately carved pumpkin with a floral design and two intricately carved butternut squash melons with melon flowers, bell pepper "beauties", grape and scallion sprays

Pumpkin or Watermelon Sun (large/extra-large display)

Pumpkin Sun adorned with red pepper, carrot and eggplant "rays", accompanied by two intricately carved butternut squash melons with melon flowers, bell pepper "beauties", grape and scallion sprays



HOT HORSEY MENU

These items are all served hot. Depending on your event, we will bring them to you cold with heating instructions or drop them off hot for your event, ready to be served. Call for details and pricing.

Italian Sausage, Ham & Pineapple Kabobs (GF)

Delicious sausage balls skewered with chunks of ham and sweet pineapple with served with Roasted Tomato Dipping Sauce

Bacon Wrapped Shrimp with Apple Cider Glaze

Simply delicious shrimp, wrapped in bacon and glazed in a tasty apple cider-brown sugar glaze

Coconut Buffalo Chicken Skewers

Buffalo chicken strips on a stick, served with veggie crudités and your choice of Blue Cheese or Ranch

Chicken Parmesan Kabobs

Parmesan and Panko crusted chicken fingers on a stick served with Mama's Marinara for dipping

Mini Meatball Poppers

Juicy meatballs stuffed inside tender pastry served with Mama's Marinara for dipping

Steak & Potato Skewers (GF)

Garlic rosemary roasted potatoes with juicy seared steak skewered and served with our Horsey Cream

Chicken Cakes

Almost better than crab cakes...delicious shredded chicken mixed with flavorful micro-diced veggies, coated in Panko bread crumbs and cooked golden brown Served with Avocado Garlic Aioli

Wings and Things

Hearty Chicken wings brined and baked crisp and brown! No fryer needed!

Choose from the following flavors

- Simple Salt and Pepper served with a Sriracha Ranch
- Spicy-Sweet Glazed Chicken Wings served with Bleu Cheese
- Bourbon Honey Garlic served with Ranch

Sublime Meatballs & Crazy Sausage Balls with Mini Rolls

Hand formed mini meatballs and sausage balls braised in a bell pepper infused tomato sauce (swap the rolls for the garlic oregano roll poppers for an upcharge of \$1.50 per person)



HOT HORSEY MENU CONTINUED

Corn and Crab Cakes with Lemon Caper Aioli

Lump and claw crab goodness tossed with corn, sautéed onions and peppers, then coated with cracker crumbs and sautéed golden brown. Served with Lemon Caper Aioli

Bacon Wrapped Steak with Bourbon Vanilla Sauce

Flank steak sliced and rolled with scallions then wrapped with bacon in a vanilla bourbon sauce

Quesadillas

Served with our salsa, sour cream and guacamole/avocado dip
(Choose one or we can do a variety for you!)

- Chicken and Black Bean Quesadillas
- Mondo Taco-Dilla with seasoned taco meat, cheese and black beans
- Margarita Chicken and Cheese Quesadillas with a lime citrus kick
- Steak and Cheese Quesadilla with peppers and onions

Fried Green Tomatoes (SEASONAL)

Perfectly seasoned Green Tomatoes coated in Panko, pan fried cooked golden brown
Served with mildly spicy Horseradish Cream Sauce

Lamb Chops

Seasoned to perfection and crusted in finely grated Pamesan cheese before being pan fried to a crisp but tender consistency. Served with Mama's Marinara

Mini Beef Wellingtons

Tender cuts of beef, delicately seasoned and seared, topped with a classic mushroom duxelle, then wrapped in flaky puff pastry dough and baked

Mini Meatballs with Choice of Sauce

Chef's secret recipe meatballs, super tender and delicious, baked to perfection and served with your choice of one of our amazing sauces: Smoky BBQ, Honey Garlic, or Spicy Thai

Lobster Mac & Cheese

We can't tell you how many times people have told us that our Mac & Cheese is better than their Mama's...shhhhh! Don't tell! Creamy and cheesy, house made Mac & Cheese with buttery lobster crumbled inside.



HOT HORSEY MENU CONTINUED

Bacon Wrapped Steak with Bourbon Vanilla Sauce

Flank steak, sliced thin and rolled up with scallions before being wrapped with bacon and cooked to perfection. We serve this tasty bite with a Vanilla Bourbon Sauce

Bacon Wrapped Sweet Potato Wedges

Crispy bacon wrapped around sweet potato wedges, glazed with a honey bourbon sauce and roasted to perfection



CHEF STATIONS

Looking for a little 'show' to have at your event? Then you will want one of our Event Chef Stations. The Chef Stations are a great way to make your party interactive and get the guests involved in their fare! These are dishes that require a Chef to prepare or assemble all the deliciousness right in front of your guests! These items all require a Staffed Event. Call us for details and pricing.

Tostada Station

Crisp mini Tortilla Cups stuffed with a variety of fillings. Choose one to delight your guests.

Chipotle Chicken Tostadas

Hand pulled chicken, braised in a Chipotle BBQ Sauce, not too spicy, just enough to make it pop! These are topped with a little avocado and sour cream and finished with slivered scallions

Teriyaki Chicken Tostadas

Juicy chicken in a classic Teriyaki Sauce, topped with hint of Asian inspired cucumber salad

Pulled Pork Tostada

Perfectly Cooked, fall apart tender pork, tossed in a tangy-sweet BBQ Sauce and topped with an Apple Slaw

Shooter Station

It's a delicious bite, but in a cup! Many of these dishes are some of our best entrées, but better for Horse Parties served in convenient cups for dipping and easy eating!

Shrimp and Grits Station

Chopped garlic oregano blasted shrimp with kielbasa, peppers and sherry tomato cream sauce over cheesy grits

Crudite Station

Hand cut, crispy veggies offered with a variety of dips and/or hummus. Choose from the following: Lemony Hummus; Caramelized Onion Dip; Bacon Peppercorn Ranch, Cucumber Yogurt dip

Crab Dip Station

Cheesy and gooey and loaded with lump and claw goodness, our crab dip is served with our house-made Crispies

Loaded Baked Potato Soup Station

This soup will make you wish it was winter year-round! Hearty and creamy potato soup topped with crispy Potato Skins, bacon, cheddar cheese, and scallions



CHEF STATIONS CONTINUED

Fajita Station

Chicken and Beef, both seasoned to perfection and braised in a hearty sauce with peppers and onions, served in tortillas with all the fixings for your guests to enjoy

Mini Scone Station

Any of our Classic scone sandwiches can be served as part of a Chef Station.

Sweet Baby Cakes

A fun version of a BLT! This one is served on a mini scone with candied bacon, sliced grape tomatoes, and spinach with roasted garlic Aioli

Pimento Cheese Scone with shaved Cucumber

A delicate mini scone filled with classic Pimento Cheese and topped with crisp slices of cucumber

BBQ Pork Scone with Honey Citrus Slaw

Chef's spectacular BBQ pulled pork loaded into tender scones and topped with a tangy-sweet Honey Citrus Slaw

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.