



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.



BISTRO MENU

Our Bistro Lunch selections cover options from simple Box Lunches to a Make-Your-Own Sandwich Platter. These selections are a great idea to cover a large range of eating preferences for a simple lunch for your office, class, or training group. Don't know exactly who is coming to your event? These choices are ideal and we can help you pick a good array of offerings to ensure that all your guests can find something to satisfy them for lunch!

BOXED LUNCHES

Our Box Lunches come in two basic options: *Sandwich* or *Small Salad* (most often used for Vegetarians/Vegans). We bake our (most ordered*) Kaiser Rolls fresh daily. All salads are made from scratch using our House-made dressings and fresh cut veggies. And all the sweets are mixed from scratch and baked in-house weekly! Best of all, we don't use processed lunch meat here at Chef Mario's! You get fresh Chicken Breasts that have been perfectly seasoned, seared, and roasted; Flank steak that have been seared before being finished in the oven for a beautifully pink center; hand sliced ham; and fresh egg salad, tuna salad, and Chicken Salad. Truly delicious and incredibly fresh, just for you! The Box lunch is a great way to get your group a satisfying, fresh, and delicious lunch with no muss or fuss!

Box Lunches Include:

- Choice of Sandwich (*see options below*) OR Small Salad (GF). Sandwiches are available on Kaiser Roll, Wheat Bread, or Wrap (or ask for a variety for your large group)
- Two Side Salads (*the 2 you choose will be for your whole group*): *Potato Salad, Pasta Salad, Mini Garden Salad, Rice & Beans Salad, or Fresh Fruit* (GF sides available for GF guests)
- One Sweet Treat (please choose one for your whole group) *There are a few sweet treats that don't work well in a box lunch (they are noted in the offerings below)*
- Fork, Knife & Napkin Set-Up
- Each box is labeled on the outside with the sandwich type and each also includes a Mini Menu describing the contents. All dressings and condiments are on the side. Name labeling available for an additional .50 per box



BISTRO MENU

CONTINUED

Sandwich Options:

Blackened Flank Steak with Bleu Cheese or Ranch - \$12.00 per person

Mildly spiced blackened steak, roasted to medium rare and stacked on a freshly baked Kaiser roll with lettuce and tomato

Grilled Chicken Breast with Roasted Garlic Mayo - \$10.50 per person

Juicy grilled chicken breast with lettuce and tomato on a fully Kaiser Roll

Egg Salad - \$10.50 per person

Simple and delicious creamy egg salad on a fluffy Kaiser roll with lettuce and tomato

Roasted Veggies & Cheese with Mama's Marinara - \$10.50 per person

Vegetarians rejoice! Seasonal fresh veggies, tossed in olive oil, salt and pepper, seared and roasted, topped with melted cheese and placed on a freshly baked Kaiser Roll and served with a side of our Mama's Marinara

Chef's Choice Chicken Salad Sandwich - \$10.50 per person

Hand-pulled roasted chicken tossed with Chef's Choice of flavorful dressings and sauces. Whatever you get will be creamy, flavorful, and just delicious! Trust us, you won't be disappointed! We will serve this yummy concoction on a fresh-baked Kaiser Roll, topped with lettuce and tomato.

Tuna Salad with Lemon and Capers - \$10.50 per person

Light and flaky tuna salad with the lemon and capers piled on a freshly baked Kaiser Roll and topped with lettuce and tomato

"What a Ham!" with Mustard - \$10.50 per person

Juicy cuts of ham with lettuce and tomato on a fully Kaiser Roll

(GF) Garden Salad with Grilled Chicken and Vinaigrette Dressing - \$10.75 per person

A small 6" garden salad topped with grilled chicken and variety of fresh veggies over greens (please note if gluten free is requested and we will ensure the sides and sweets are also gluten free)

(GF/VEG/*VGN) Garden Salad with Roasted Veggies and Vinaigrette Dressing -

\$10.75 per person

A small 6" garden salad topped with grilled chicken and variety of fresh veggies over greens (please note if gluten free is requested and we will ensure the sides and sweets are also gluten free)



BISTRO MENU CONTINUED

SANDWICH PLATTERS

Menu Price \$13.25 per person lunch / \$15.25 per person dinner

Looking for a simple and light lunch to please a crowd? Our Sandwich Platters may be exactly what you need! They come in several varieties to accommodate any group. You pick from a selection of meat options; decide what size and type of sandwich or bread you would like; and choose from an assortment of salads to round out your lunch. Our Sandwich Platters also come with a trio of our Scratch-Made desserts to end the meal on a sweet note.

All meat choices and salad choices are listed in the section below. Sweets selection is also listed, but we recommend leaving it up to us with Chef's Choice and let us surprise you (we have many sweets that aren't even listed below because we are always coming up with new and tasty treats and rolling out seasonal goodies!) Best of all, we don't use processed lunch meat here at Chef Mario's! You get fresh Chicken Breasts that have been perfectly seasoned and roasted; Flank steak that has been seared before being finished in the oven for a beautifully pink center; hand sliced ham; fresh-made Chicken Salad that has been hand pulled and mixed with delicious sauces; and fresh egg and tuna salad. Truly delicious and incredibly fresh, just for you! We have a few different options for Sandwich Platters that serve a variety of crowds:

Butcher Bistro Platter *our best seller*

The Butcher Bistro Platter is a grownup 'make your own sandwich' platter. It looks as good as it tastes! You get your choice of 3 Meats with roasted veggies and Fresh Baked Kaiser Rolls. The accompanying relish tray includes cheese, pickles, lettuce, and tomatoes to build that perfect sandwich. Of course, the Sauce and Spread offerings will compliment your meat selection for the ultimate finish. You also get to pick two Side Salads and we finish it all off with a Trio of delicious scratch-made sweets. The Bistro Platter includes:

- Meat Platter (choice of 3 meats) with fresh baked Kaiser Rolls
- Relish Tray
- Assortment of 3 sauces/spreads to match your meat selection
- Choice of 2 Side Salads
- Trio of Sweets



BISTRO MENU CONTINUED

Mini Finger Sandwich Platter

The Mini Finger Sandwich Platter includes pre-made sandwiches (2 per person) on our fresh baked dinner rolls with lettuce and tomato. The Sauce and Spread offerings will compliment your meat selections. You also get your choice of two Side Salads and a Trio of delicious scratch-made sweets. The Mini Finger Sandwich Platter includes:

- Platter of pre-made Mini Sandwiches with your choice of 3 meats (2 sandwiches per person). Each sandwich comes with lettuce and tomato and has a pick topper that denotes the sandwich type for easy identification
- Assortment of 3 sauces/spreads to match your meat selection
- Choice of 2 Side Salads
- Trio of Sweets

Large Sandwich Platter

Like the Mini Finger Sandwich Platter, the Large Sandwich Platter includes pre-made sandwiches on our fresh baked Kaiser rolls with lettuce and tomato (1 per person). The Sauce and Spread offerings will compliment your meat selections. You also get your choice of two Salads and a Trio of delicious scratch-made sweets. The Large Sandwich Platter includes:

- Platter of Large Sandwich with your choice of 3 meats (1 sandwich per person). Each sandwich comes with lettuce and tomato and has a pick topper that denotes the sandwich type for easy identification
- Assortment of 3 sauces/spreads to match your meat selection
- Choice of 2 salads
- Trio of Sweets



BISTRO MENU CONTINUED

Bistro Platter Offerings

The following section includes all the side options for you to select from for your Meats, Side Salads, Sauces, and Sweets.

Bistro Meat Options:

- Grilled Chicken Breast
- Egg Salad
- Chef's Choice Chicken Salad
- Roasted Veggies
- Tuna Salad *with lemon & caper*
- 'What a Ham'
- Blackened Flank Steak (+1.00)
- Slow Roasted Carved Turkey (Seasonal only)

Side Salad Options:

- Classic Potato Salad
- Chef's Choice Creamy Pasta Salad
- Fresh Fruit
- Antipasto Pasta Salad
- Quinoa Tabbouleh
- Garden Salad *with One Dressing*
- Panzanella Salad
- Rice & Beans Salad *with Lime and Cilantro*
- Caesar Pasta Salad
- Sweet Potato Salad

Add an additional side salad to any Package for \$2.75 per person

Sauces/Spreads Options:

- Roasted Garlic Mayo
- Blue Cheese
- Marmalade Mustard
- Mama's Marinara
- Caesar
- Bacon Ranch
- Whole Grain Mustard
- Ranch
- Cucumber Dill
- Basil Mayo
- Mayo (Chef's Choice)
- Chef's Choice

Scratch-Made Sweets Options (noted items are not available for Box Lunches):**

Anytime Favorites

- Oatmeal Cookies
- Gluten Free Peanut Butter Cookies
- Cheesecake Brownies
- Peanut Butter Caramel Brownies
- Snickerdoodle Cheesecake Bars**
- LaLa Lemon Bars**
- Chocolate Streusel Bars
- Classic Chocolate Chip Cookies
- Oatmeal Raisin Cookies
- Triple Fudgy Brownies
- Chewy Chocolate Oat Bars**
- Lemon Drop Cookies
- Ultimate Flourless Chocolate Cake on a Nut Crust (GF/*nuts)
- Cranberry Lime Bars



BISTRO MENU CONTINUED

Scratch-Made Sweets Options (noted items are not available for Box Lunches):**

Seasonal – Spring/Summer

- Margarita Bars**
- Raspberry Lemonade Bars**
- S'mores Bars
- Apple Betty Squares**

Seasonal – Fall/Winter

- Pumpkin Pie Bars**
- Cinnamon Sticks
- Apple Hoo-Ha's (*Nuts)
- Maple Bacon Chocolate Chip Cookies
- Pumpkin Chocolate Chip Cookies
- Mexican Hot Chocolate Cookies

Seasonal – Holiday (November-December-January)

- Peppermint Brownies
- Pumpkin Streusel Bars**
- Pecan Pie Bars
- Green Tea Cookies

Salad Dressings (add an additional dressing for .75 per person)

- Balsamic Vinaigrette
- Basil Dijon
- Bacon Ranch
- Herb Vinaigrette
- Lemon Poppy Seed
- Thousand Island
- Sesame Tahini
- Green Goddess
- Ranch
- French
- Creamy Italian
- Caesar
- Roasted Tomato Vinaigrette
- Vanilla Berry Vinaigrette
- Blue Cheese
- Cranberry Vinegrette (Seasonal)

**more GF/DF options available, please ask!*

**Chef's Choice Selection of sweet, sides, and dressings may contain seasonal items not listed on our menus*



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.