



- ✓ Catering
- ✓ Tents & Tables
- ✓ Party Equipment

TOTAL EVENT PLANNING

11224 S. Harlem Avenue
Worth, IL 60482-1884
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Buffet Service 2

This package was designed to feature a balanced complete meal with hot side dishes and a wider selection of Entrees and menu options. Perfect for the private event at home or at a banquet location for a Wedding Reception, Bridal or Baby Showers, Special Birthday, or College Graduation type party. Corporate use can include Employee Holiday lunches and dinners, Business Meetings, and Seminar programs.

Standard Features

Salt & Pepper Packets

Plastic Serving Utensils

Plastic Tableware (10"3c plate, fork, knife, paper napkin)

Upgrade to 7" heavy duty fork & knife for more formal events

(chrome, clear, black, white) (add \$.10 pp)

napkin color selections: red, pink, burgundy, royal blue, green, forest green, lavender, purple, yellow, gold, orange, brown, black, grey, and white

Kaiser Rolls / Dinner Rolls with butter OR

5" French Bread Sandwich Rolls / Dinner Rolls with butter OR

Sliced French Bread 1"cut / Dinner Rolls with butter OR

All assorted dinner Rolls and butter

Select One Accompaniment

Relish Tray

(black olives, green olives, carrot sticks, kosher dill pickle spears, pepperoncini peppers, and sliced pickled beets)

Ring Jello Mold decorated with fresh fruit

select a flavor: (strawberry, cherry, raspberry, orange, lime, lemon)

Select One Potato Dish

Hot Whipped Potatoes

American Potato Salad

Creamy New Red Dill Potato Salad

Roasted Brown Potatoes

Greek Style Roasted Potatoes-(with oregano lemon & butter) (add.30pp) <-NEW ITEM

Candied Sweet Potatoes

Finger Potato Dumplings

Parsley Boiled Red Potatoes

Buttered Wide Egg Noodles

Rice/Pilaf, Wild, Oriental

Hot German Potato Salad

Parmesan Roasted Potato Wedges (add.30pp)

Select One Vegetable

Corn O'Brien

California Medley

Hot Baked Beans

3" Corn on the Cob

Garden Zucchini Marinara

Buttered Baby Carrot Tips

Buttered Whole Green Beans

Buttered Corn

Glazed Baby Carrots
Buttered Peas & Mushrooms
Buttered Green Beans Almandine
Buttered Peas & Mushrooms
Italian Green Beans – *sautéed in olive oil, fresh garlic
and other seasonings, mixed with roasted red pepper strips*
Buttered Green Beans & sautéed Mushrooms

Select One Salad

Creamy Cole Slaw
Elbow Macaroni Salad
Pickled Beet Salad
Vinaigrette Four Bean Salad
Creamy Kidney Bean Salad
V&O Cole Slaw
V&O Tomato, Cucumber and Red Onion Salad
Creamy Cucumber Salad
V&O Cucumber Salad
Mixed Greens Salad and bowl (add.30pp)
*select a salad dressing: French, Ranch,
1000 island, Italian V&O, Caesar, Creamy Garlic*
(salad dressings are not mixed in the salad)



Regular Entree Selections

- **Barbecue Chicken**
(traditional grilled chicken basted in a special Texas BBQ sauce)
- **Southern Style Fried Chicken**
*(traditional batter dipped in a seasoned
breading then deep fried in a canola oil)*
- **Athenian Style Roasted Chicken**
*(Grecian roasted with oregano, basil, tarragon,
chablis wine, and of course fresh lemon)*
- **Venetian Style Chicken Cacciatore**
*(lightly breaded and sautéed, then topped with a
meatless red sauce, green peppers, and mushrooms)*
- **Rotisserie Roasted Chicken**
(a slow roasted chicken coated with special seasonings)
- **Georgian Style Oven Baked Chicken**
*(dredged in flour, sprayed with a mist of canola oil,
seasoned and baked at high temp for a light crisp texture)*
- **Sugar Baked Country Ham with brown sugar glazing sauce**
(dinner sliced/thicker cut, or sandwich sliced/thin cut)
- **Italian Sausage cut in 1" dinner slices**
(topped with meatless red sauce, sautéed green peppers, and onions)
- **BBQ Pulled Pork - Texas style** <-- NEW ITEM
(shredded pork in BBQ sauce for sandwiches or just eat with a fork)
- **Premium Natural Roasted Pork Loin**
(dinner sliced/thicker cut, or sandwich sliced/thin cut)
- **Barbecue Roast Pork Loin**
(dinner sliced/thicker cut, or sandwich sliced/thin cut)
- **Fresh Polish Sausage -brown with Sauerkraut**
(sausage cut into 1" dinner cuts and both items are packaged separately)
- **Smoked Polish Sausage -red with Sauerkraut**
(sausage cut into 1" dinner cuts and both items are packaged separately)
- **Roast Round of Beef**
*(dinner sliced/thicker cut, or sandwich sliced/thin cut)
(au-jus thin sauce or brown gravy thicker gravy)*

- **Mini Swedish Meat Balls in brown gravy**
(2oz traditional dinner size served in a creamy gravy)
- **Buttered Wide Egg Noodles to included noodles (add \$.50pp) or**
(select as a potato for no additional charges)
- **Beef Stroganoff**
(julienne cut strips of beef sautéed with mushrooms & onion in a creamy beef gravy)
- **Buttered Wide Egg Noodles to included noodles (add \$.50pp) or**
(select as a potato for no additional charges)
- **Barbecue Brisket of Beef**
(true smoke house flavor dinner sliced/ thicker cut, or sandwich sliced/thin cut)
- **Mostaccioli**
select:(meat, meatless, or marinara sauce)
- **Baked Mostaccioli - topped with mozzarella cheese** **<-NEW ITEM**
select:(meat, meatless, or marinara sauce)
- **County Cork Corned Beef served HOT or COLD**
(with mustard and horseradish + rye bread in the bread selection))

Specialty Entree Selections

Pick one of these Entree's and add \$1.75 to the price per person

- **Athenian Chicken Breast**
a 5oz boneless breast Grecian roasted with oregano, basil, tarragon, chablis wine, and of course fresh lemon
- **Breast of Chicken Vesuvio**
a 5oz boneless skinless sauted chicken breast topped with mushrooms & red pepper ribbons in a garlic butter sauce
- **Breast of Chicken Senese**
a 5oz boneless skinless chicken breast seasoned and sauted with fresh lemon and parsley
- **Breast of Chicken Alfredo**
a 5oz boneless skinless chicken breast dredged in a light breading with a hint of parmesan cheese, seasoned and then sauted, topped with a light creamy alfredo sauce
- **Stuffed Breast of Chicken Florentine**
a 5oz boneless breast filled with a mixture of sauted spinach and cheeses, then topped with our light creamy alfredo sauce
- **Original Stuffed Chicken Breast**
a 5oz boneless breast filled with a seasoned bread dressing then oven roasted to a golden brown color and topped with a supreme sauce or a light creamy alfredo sauce
- **Vegetable Lasagna or Traditional Italian Lasagna – (red sauce)**
pasta with 5 different white cheeses, spinach and other vegetables baked to a golden brown color
- **Turkey or Chicken Tetrazzini**
pasta in a sherry cream sauce with mushrooms, almond slices, and roasted red peppers

Pricing: effective on **01-01-10**

Regular Entree Selection Prices:

Select any 2 **Regular Entree** Selections \$ 6.65

Select any 3 **Regular Entree** Selections \$ 7.65

Select any 4 **Regular Entree** Selections \$ 9.15

Special Entree Option Prices:

Select any 1 **Specialty Entree** Selection **add** \$1.75

Whole Roasted Pig

One of these options can be added to the Entree selections in the Buffet - 2 package listed above.



• Option #1 - delivered whole completely cooked

We roast a whole pig at Mario's in our custom ovens, afterwards we decorate the pig and place it in a stainless pan used for transportation and breakdown, this stainless pan is a returnable item.

The food arrives and will be set-up so that there will be extra time for the pig to be displayed to your guests before serving begins. BBQ sauce is included and packed separate.

A carver is also required to complete the final step of de-boning and slicing of the meat. The customer can do this or you must add the CARVER option listed below.

(EXAMPLE #1: Pig as the only entree + side dishes = **7.65** per person + optional carver below)

(EXAMPLE #2: Pig + 1 regular entree = **8.65** per person + optional carver below)

(EXAMPLE #3: Pig + 2 regular entrees = **9.65** per person + optional carver below)

CARVER OPTION: **add \$ 100.00** labor cost for onsite carving. This option will include a carver, cutting board, carving knives & fork, serving pan, and 6' banquet table for a work station. After serving the carver will remove all scraps and equipment used.

• Option #2 - delivered raw & cooked on-site

We slow roast a whole pig at your event location on a charcoal rotisserie 5-7 hours before serving time, providing atmosphere as well as a culinary cooking show for any interested guests.

An electrical outlet is required for operation and should be considered with the wind direction and weather conditions before selecting a cooking site. In a rain day situation if no other shelter is available a 10x10 frame tent can be added for \$100.00

To see a photo of a 10x10 Frame Tent

Also included are serving pans, cutting board, carving knives & fork, BBQ sauce with ladle and a 6' banquet table for a work station.

An onsite cook, and carver is included to complete the final step of de-boning and slicing of the meat. After serving the carver will remove all scraps and equipment used.

(EXAMPLE #1: Pig as the only entree + side dishes = **7.65** per person + labor & grill below)

(EXAMPLE #2: Pig + 1 regular entree = **8.65** per person + labor & grill below)

(EXAMPLE #3: Pig + 2 regular entrees = **9.65** per person + labor & grill below)

Add \$ 150.00 labor for cooking & carving

Add \$ 135.00 (30 - 110lb) size/ 5' Charcoal Rotisserie Grill - (includes charcoal + clean-up)

Add \$ 200.00 (110lb & larger) size/ 6' Charcoal Rotisserie Grill - (includes clean-up)

Pricing: per person basis

Minimum Order: 30 people
(20p – 25p) **add \$30.00** for packaging cost)

Final Count: due on the Monday prior to the event date for weekend parties. Count must be in multiples of 5's (25,30,35,40,etc)

Chafing Units: we suggest adding chafing units for events with 50 or more guests or when you will have an extended serving time with guests arriving at different times. Do not keep food in chafers for more than 2 hrs.

Set-Up Room: you need approximately 6' to 8' of table or counter space.

Shipping Options: * Mario's truck delivery does include set-up
(additional cost based on distance & if gas is + \$3.00 add 1.5% of total)
* Customer Pick-Up – (no extra charge / we load your items)

General Policies

ORDERING



For all orders, we prefer to have your menu selection two weeks in advance. Your final guarantee is due the Monday prior for a weekend date or 5 business days for a week day date to allow us ample planning time. (For unexpected or last minute events, call for possible order placement)

You need to contact Mario's on the specified date to confirm your party and give us your final guarantee. Once you give your final guarantee **YOU MAY NOT DECREASE** your number. However, **YOU CAN INCREASE** it up to four days before the delivery date. All of Mario's food is made from fresh ingredients for each order so we only prepare and send food for this exact number. If this procedure is not followed, we will have to consider your party "unconfirmed" resulting in the loss of your deposit, and the order will not be processed.

BILLING/DEPOSITS



A 30% deposit for the total estimated bill is due on the day or shortly after the date of booking. The balance is due 48 hours prior to delivery date. You can call Mario's with a major credit card or come in and pay cash. If you prefer to pay by a personal check, the balance must be received on Monday or Tuesday. All of our orders are shipped pre paid unless clearance for your check or credit has been issued by our accounting department. Your bill will be the final guarantee number multiplied by the plate price in your package with the additional cost of any options specified on your order/contract, plus 9% sales tax unless you are tax exempt and have a letter of resale tax number. Letters and numbers are required at the time you place the order.

PICK UP

If you wish to save the cost of delivery, you may pick up your order 7 days a week at Mario's, 11224 S. Harlem Avenue, Worth. Please park at the shipping and receiving door located on 112th place, then give your name and order number to the salesperson in our office.

DELIVERY/SERVING TIME



Due to traffic delays and weather related issues, Mario's schedules deliveries in 30 minute windows and guarantees that your food will be ready by the serving time. Mario's delivers 7 days a week. We ship all hot food items to you in our transporting units. These units keep your food at the proper serving temperature until we arrive at the party location, at which time we carry in and set up any food items you have ordered. If you order food with disposable items, you will be subject to a one way delivery charge. If you order food with returnable equipment, you will be subject to a two way delivery unless other arrangements are made. When placing order ask for delivery cost to your event location & if gas is + \$3.00 we will add a 1.5% fuel charge based on the invoice total)

EXTRA FOOD

As soon as your guests have eaten, we suggest the food be refrigerated or frozen for future use. With the possibility of some adverse conditions that may occur to our food at the party locations, Mario's assumes no responsibility for food wholesomeness if unsafe practices are followed by the customer on the date of delivery, as well as after the original delivery date. Do not keep food hot in chafers for more than 2 hrs, discard food or cool it down food as fast as possible after serving is complete & reheat small amounts as needed in your microwave or oven. Always reheat to 180F internal temperature

UNEXPECTED EVENTS



The following policy applies to parties in which the total estimated bill per invoice is five hundred dollars or less. Mario's contract may only be canceled by mutual agreement five days in advance of date of service for return of deposit, LESS \$25.00 to cover our processing costs. Any cancellation after such time will result in forfeit of entire deposit.

The following policy applies to parties in which the total estimated bill per invoice is five hundred dollars or more. Mario's contract may only be canceled by mutual agreement thirty days in advance of the date of service for return of deposit, LESS \$100.00 to cover our processing costs. Any cancellation after such time will result in forfeit of entire deposit.