



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

**TOTAL EVENT PLANNING**

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### ***Family Style- ( food, china, linens, Labor, incl.)***

The services listed in this package are very complete, so you and your guests can sit back and enjoy the event. Whether you host the event at your home, office, banquet facility or even under a tent, Mario's can take care of your needs from start to finish.

The Family Style format is designed for the wait staff to serve a table of seated guests with your food selections presented on platters and serving bowls that are passed by each guest.

The equipment and wait staff will arrive well in advance of your first guest arrival and our staff will set the tables with linens, glassware, flatware, and china, as well as any other items necessary for your particular menu. When your first guest enters the dining area they will be comforted and relaxed by the beautiful



### **Features Include**

- Rego White China Service
- Norwich 18-8 Stainless Steel Flatware
- Cake Cutting and serving and/or wrapping
- Table Stands & Numbers for place card seating
- Crystal Water Glasses with Lemon Ice Water
- A Toasting Glass for Champagne or Wine  
NOTE: Liquor for above glassware must be supplied by customer or Ordered separately from Mario's
- Polished Silver Candelabras and Candles (head table)
- Complete Wait staff & Kitchen Crew
- Clear or White Bud Vase with Silk Flower (guest tables) if needed
- Sliced French Bread assorted Dinner Rolls and Butter
- Columbian Coffee Service (regular & decaf) Tea, assorted creams, sugar, and swt & low
- Linen Service for guest table, head table, gift cake, cake table, and place card tables that include skirting and napkins (mix & match any colors)

**WHITES** (White, Ivory, Parchment, Khaki, Brown, Powder Grey, Charcoal, Black)

**YELLOWS** (Maize, Lemon, Gold, Bronze, Pecan)

**ORANGES** (Peach, Burnt Orange, Bright Orange, Salmon, Rust)

**REDS** (Pink, Mauve, Red, Burgundy)

**VIOLETS** (Raspberry, Fuchsia, Orchid, Royal Purple)

**GREENS** (Light Green, Mint, Lime, Kelly, Emerald, Forest)

**BLUES** (Sky Blue, Aqua, Wedgwood, Royal Blue, Navy Blue, Teal, Turquoise)

### **Additional information**

- Mario's staff can set-up a STANDARD place card table of name cards. Customer must have name cards in sequence for Mario's staff. The customer or their agents must do any non-standard special set-ups.
- Mario's staff can set-up a STANDARD center piece like a simple pre-arranged potted or vase floral, or candle arrangement. The customer or their agents must do any non-standard special set-ups.
- Mario's staff can set-up favors. Mario's needs to be informed if you have favors, what they are, and if they should be set-up at each place setting OR every other place setting.
- All items supplied by the customer like cake knife, cake spatula, cake ornament, place cards, favors, etc. should be all in labeled boxes located in an accessible and obvious place. All items supplied by the customer are to be delivered by the customer to the event venue and available for Mario's staff 2 or more hours prior to the serving time/ONLY IF Mario's staff is involved in set-up of these items.

### **Select one item for the First Course**

#### **Soup**

Cream of Chicken  
Cream of Chicken with Rice  
Minestrone with grated cheese  
California Medley  
(additional soups are available)

#### **Summer Fresh Fruit Cup**

(watermelon, honeydew, cantaloupe, pineapple, peaches, and fresh strawberry all elegantly served in a champagne glass)

#### **Relish Tray**

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

### **Select one Cold Salad- (served individually)**

Caesar Salad with croutons and parmesan cheese  
Spinach Salad with choice of: raspberry walnut, raspberry, balsamic V&O, or bacon dressing  
Mixed Garden Salad with 3 dressings french, Italian V&O, and Ranch

### **Select one Pasta Side Dish**

red sauce choice of (meat, meatless, or marinara) on  
Rotini - red sauce  
Rigatoni - red sauce  
Sea Shell Pasta - red sauce  
Mostaccioli - red sauce  
Fettuccini Alfredo -(white sauce) with sun dried tomato & grated parmesan cheese

### **Select one Potato**

Hot Whipped Potatoes  
Red Parsley Boiled Potatoes  
Greek Style Roasted Potato - (with garlic, lemon, and oregano)  
Baked Home Style Bread Dressing  
Rice Pilaf  
Wild Rice  
Roasted Brown Potatoes  
Parmesan Potato Wedges  
Roasted Sweet Potatoes  
Buttered Wide Egg Noodles

### Select one Vegetable

Blue Lake Whole Green Beans - buttered  
Blue Lake Whole Green Beans - almandine  
Blue Lake Whole Green Beans - sauté mushrooms  
Italian Green Beans – *sautéed in olive oil, fresh garlic  
and other seasonings, mixed with roasted red pepper strips*  
Glazed Baby Carrots Tips  
Buttered Baby Carrot Tips  
Broccoli Spears with lemon butter sauce  
Spring Peas & sauté mushrooms in a light wine sauce  
California Medley Vegetables in a butter sauce  
Buttered Sweet Kernel Corn

### 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 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)*
- **Natural Roast Turkey with white & dark meat**  
*(we roast the whole bird and then slice it dinner style and top it with a thin gravy.  
Also included is full body gravy for each table)*
- **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**  
*(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 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 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)*
- **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 sautéed 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 sautéed 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 sautéed, topped with a light creamy Alfredo sauce*

- **Stuffed Breast of Chicken Florentine**

*a 5oz boneless breast filled with a mixture of sautéed 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 Tetrazini**

*pasta in a sherry cream sauce with mushrooms, almond slices, and roasted red peppers*

## **Select one Dessert**

Vanilla Ice Cream

Vanilla Ice Cream (served with your wedding cake)

Peppermint Ice Cream

Chocolate Covered Sundae

Rainbow Sherbet

Fruit Sorbet

**Regular Entree selections:**

Any 2 Regular entree selections \$ 24.00  
Any 3 Regular entree selections \$ 25.25

Get a \$ 1.00 discount if adding a 4 hr  
or longer Full Service Bar Package

**Special Options selection:**

Any 1 Specialty entree selection \$ 1.75

EXAMPLE: 2 entrée dinner (1 specialty entrée + 1 regular) = \$ 25.75pp

EXAMPLE: 3 entrée dinner (1 specialty entrée + 2 regular) = \$ 27.00pp

The prices listed above are for the basic service. Special locations or events that require services like 1 or more additional names to be insured, higher insurance limits (more than one million dollars that our policy states), additional labor, extended serving or clean-up time, special or additional serving equipment, and distant delivery zones, there may be additional charges. Our event coordinator will assist you in determining these factors.

Gratuity is not included for the wait staff. If you are pleased with the service and feel that you would like to give a gratuity it would be greatly appreciated by our staff. A general guide for a banquet gratuity is between (6%-15%) of the food total, that amount is divided by the number of staff at the event. A gratuity can be added to your bill and distributed by Mario's or cash can be given to your head wait staff person the day of the event.

**Some common additional charges are listed below:**

- Outdoor Event (tented or in the open)  
ADD \$1.00 per person
- Event location has multi level floors or distant dining room from kitchen  
ADD \$1.00 per person
- Guest table seating is less then 8 persons per 1 table  
ADD \$ 25.00 per each extra table that is set-up
- Dining room needs to be set-up more than 1hr prior to dinner service  
ADD extra labor charge per hour based on staff required
- Dining room has a show or speaking program following dessert service.  
ADD extra labor charge per hour based on staff required

**Pricing:** per person basis + 7.75% tax + (6%-15%) tip that is not mandatory but greatly appreciated by our staff.

**Minimum Order:** 50 people

**Final Count:** Due on the Monday prior to the event date for weekend parties. Count should be a for a full guest table set-up.

**Set-Up Room:** We will need a kitchen or work space that can be used as a staging area. On outdoor events this can be a production tent.

**Shipping Options:** Mario's truck delivery included up to zone 3. Higher delivery zones require additional cost based on distance & if gas is + \$3.00 add 1.5% of total invoice.

**Time Sequence:** Equipment delivery - (made the day prior to event date if possible) or some time before a minimum of 2-1/2 hours before the event start time. In the winter months it is critical to have the equipment at the site a day earlier to warm up. Some adjustments in time planning must be made if a Ceremony will happen at the event site. Mario's labor starts at the site 2 hours before the event start time.

**Children:** Children (that sit on a parents lap) \* no charge  
Children (using a seat and are 7 and less) \* will count as 2 for the price of 1 adult

## 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 7 ¾% 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.

### 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. All Family Style & Individual plated dinners include free delivery up to a zone 3 location. When placing order ask if you will have a 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. We will cool down food as fast as possible after serving is complete & if required reheat small amounts as needed in a 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.