

maria's



2011-2012 Menu Planner

Weddings and Receptions

Corporate Catering • Conferences

Private Parties • Bar/Bat Mitzvahs

Sporting Events • Tailgating

Festivals • Concerts • Fundraisers

Much, Much More

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2130 Lawndale Drive Greensboro, NC 27408

(Located in Irving Park at the corner of Sunset and Lawndale Drives.)

Revised November 11, 2011

Welcome!

For over thirteen years, Maria and her talented staff have been providing Greensboro and the Triad area with fresh and innovative cuisine.

Whether you are looking for comfortable homestyle food or a modern kick, Maria can bring all that and more to the table. Her menus are inspired by Asian, Mediterranean and South American cuisines as well as American.

Food quality and freshness are Maria's hallmark. Incorporating local farm goods and vendors from the region bring even more goodness to her creations.

But as important as food quality and taste is, Maria also puts service at the top of her list; every detail, from delivery and set-up, food display and serving, to clean up and break-down of events.... she likes to make certain that no detail is overlooked.

In an effort to help you begin your planning process, we have constructed the following pages to give you a cross section of what we can offer. You are welcome to choose one of the menus in its entirety or allow us mix, match and custom create a design all your own. Please note that in the process of designing menus we take into consideration many factors such as time of day, your personal style, dietary needs, and of course, your budget! We are confident that together we can make great things happen.

Our experienced chefs are well versed in international and domestic cuisine and our courteous wait staff will make certain that you are "catered to" from start to finish. From black tie to blue jeans, Maria's can meet or exceed your expectations.

Thank you again for your consideration. Please call us soon to schedule an appointment to begin designing your custom menu. Our staff is eager to work with you!

Please Note

Maria's has been "catering" to the needs of those on specialized diets for years. We are able to customize your menu to accommodate those who prefer 'Gluten Free' foods or would like to limit carbohydrates, cholesterol, sodium and fat for any phase of your diet. We also offer Small Plates so you can expand your menu and have more variety.

Price Buster Special

Price Buster Specials for delivery require a 24-hour notice and ten person minimum.

These are our weekly specials. They include a main course and a side of vegetables or salad with a roll and small dessert. Perfect for corporate luncheons or casual at-home entertaining! We include plates, napkins and plastic ware, plus chafing dishes and serving pieces, which we deliver, set-up and return to pick-up materials. Call ahead to see what we'll be serving the day of your event.

**8.50 per person
10 person minimum**

Sunrise Collection

**Breakfasts require 24-HOUR NOTICE
and 10 PERSON MINIMUM.**

Bagels and Quiche

Fresh Bagels with Butter and Cream Cheese
Assorted Quiche (Ham, Lorraine, Spinach or Chicken & Spinach)
Fresh Fruit
Orange or Cranberry Juice
Coffee, Cream and Sugar

7.50 per person

Biscuit Bar

Smithfield Ham or Sausage Biscuits
Cheddar Cheese or Sweet Potato Biscuits with Sweet Butter Pats
Assorted Mini Muffins
Fresh Fruit
Orange or Cranberry Juice
Coffee, Cream and Sugar

7.50 per person

Breakfast Sandwich Bar

Buttermilk Biscuit with Ham, Cheddar Cheese and Honey Dijon
Breakfast Wrap with Scrambled Eggs, Bacon and Tomato
Fresh Fruit
Orange or Cranberry Juice
Coffee, Cream and Sugar

7.75 per person

Home Style Breakfast

Sausage, Egg and Hash Brown Frittata
Homemade Biscuits with Sweet Butter Pats
Fresh Fruit
Orange or Cranberry Juice
Coffee, Cream and Sugar

7.75 per person

Power Breakfast

Scrambled Cheddar Cheese Eggs
Crisp Bacon or Sausage Links
Homemade Biscuits with Sweet Butter Pats
Orange or Cranberry Juice
Coffee, Cream and Sugar

7.75 per person

Coffee Service

\$1.00 per person

Orange Juice

10.00 gallon

Iced Tea with Lemons

8.00 gallon

Soft Drinks

1.25 each

Bottled Water

1.00 each

Dry Packs

Our "dry packs" consist of heavy duty plates, cups, utensils, napkins and ice (when requested). We can also provide large lucite bowls for your ice as well. Please let us know if you need us to provide these items.

**Dry Packs range from 50¢ to \$1.50 per person
Large Lucite Ice Bowls are \$3.00 each**

Boardroom to Breakroom

Sandwich Boxes or Trays

Each box lunch contains seasonal fruit salad and a side of pasta, or potato salad. Bread substitutions upon request.

Half and Half	6.75	Roasted Salmon Club	7.20
One pint of soup plus one half sandwich, plus sides.		Roasted salmon filet with bacon, lettuce, tomato and cucumber on toasted rye with dill mayo.	
Chicken Salad	6.75	Crab Cake Club	7.20
Maria's homemade creation served with lettuce on a croissant.		Maria's homemade crab cake with bacon, lettuce and tomato.	
Caper Tuna Salad	6.75	Grilled London Broil	7.20
Maria's creamy concoction served with lettuce in wrap.		Thinly sliced and served with caramelized onions, lettuce, pepper jack cheese and horsey sauce on wheat.	
Classic Roast Turkey	6.75	Roast Beef	6.75
Served with your choice of Swiss or Havarti, lettuce, tomato on wheat.		Roast Beef with Cheddar, lettuce, tomato and chipotle mayo on rye.	
Sante Fe Turkey Wrap	6.75	Italian Hero	6.75
Served with Monterey Jack cheese, lettuce, tomato and chipotle mayo.		Genoa salami, roast beef, Provolone cheese, lettuce, tomato, and red onion on sub roll with balsamic-Parmesan dressing.	
Roast Turkey and Salami Sub	6.75	Homemade Pimento Cheese	6.25
Served with Provolone cheese.		Low carb delicacy on wrap.	
Grilled Chicken Club	7.20	Roasted Veggie Wrap	6.75
Marinated grilled chicken breast with lettuce, tomato, bacon and Swiss cheese on toasted white.		Hummus, lettuce and loads of grilled vegetables.	
Pork BBQ on Sub Roll w/Chips & Pickle	5.50	Homemade Hummus Pita	5.75
		Served with cucumber, lettuce and tomato in pita bread.	
Honey Ham with Melted Havarti on rye	6.25	Assorted Sandwich Platter for Ten or More (per person)	7.50
Egg Salad and Bacon	5.75	Served with Potato or Pasta Salad, Mixed Fruit, Assorted Breads and Condiments.	
Maria's own creation with tomato on toasted white.			

Deduct \$1.00 per sandwich if sides are omitted.

Salads and Such

Asian Noodle Salad with Your Choice of Protein	7.25
Traditional Asian noodle salad with your choice of chicken, beef or salmon.	
Simple Mixed Green Salad	2.25
Traditional house salad with seasonal vegetables and your choice of dressing. (Bleu Cheese, Vinaigrette or Ranch).	
Chicken Salad	6.95
Served on a bed of fresh salad greens and vegetables topped with chicken salad.	
Greek Salad	6.95
Traditional Greek salad with fresh crispy greens, tomato, cucumber, feta, Kalamata olives, pepperoncini and red onion with oregano dressing.	
Chef's Salad	6.95
Traditional Chef's salad with mixed greens topped with ham, turkey, tomato, Swiss cheese and tomato vinaigrette dressing.	
Field Greens and Fresh Veggies with your choice of high protein toppings.	
Accompanied by the appropriate sauces or dressing.	
Mediterranean Chicken Breast	6.95
Thai Beef	7.25
Sesame Salmon	7.25

The following salad requires a 24-hour notice and ten person minimum.

Caesar Salad	
Build your own with croutons, Parmesan & Caesar dressing.	
Classic	3.00
Chicken	6.95
Beef	7.25
Roasted Salmon	7.25

Platters

Platters require a ten person minimum and at least two hours notice.	
Meat and Cheese Platter	7.95 per person
A selection of roast turkey, ham, grilled London Broil, Swiss, Havarti, lettuce, tomato, assorted breads and rolls, condiments. Accompanied by pasta or potato salad, slaw or fruit salad.	
Assorted Homemade Salad Platter	7.50 per person
A selection of Maria's popular homemade chicken salad, caper tuna salad, baby bliss potato salad <i>or</i> pasta salad of the day. Served with assorted breads and rolls. Accompanied by fresh fruit salad.	

Elegant Entertaining Starts Here

Dips

Custom Flavored Homemade Hummus
Roasted Walnut
Kalamata Olive
Roasted Garlic
Sundried Tomato
(3 lb. min.) 8.00 per pound

Black Bean Cilantro Dip
5.50 per pound

Seven Layer Hummus Dip
(3 lb. min.) 8.00 per pound

White Bean Rosemary Sundried Tomato
Garlic Dip
6.50 per pound

White Bean-Jalapeno Ham & Cheese
Dip
6.50 per pound

Cheddar and Caramelized Onion Dip
7.50 per pound

Vidalia Onion Dip
7.00 per pound

Spinach Dip (served hot)
6.50 per pound

Roasted Pepper and Feta Cheese Dip
6.50 per pound

Artichoke Parmesan Dip
6.50 per pound

Artichoke Parmesan Crab Dip
9.50 per pound

Healthy Lemon Edamame Dip
6.50 per pound

*Don't forget the crackers, chips and
crunchy raw veggies for dipping!*

*Please note that our crackers,
homemade crostini and pita points are
sold separately.*

Seafood

Whole Roasted "Swimming" Salmon served
with Traditional Fresh Dill Caper Mix, Party
Pumpnickel Bread, Cucumber and Lemons
4.00 per person

Grilled Sesame Ginger Salmon Side with
Pickled Ginger, Vidalia Onion, Vegetable
Relish and Wasabi Cream
4.00 per person

Pecan Smoked Trout on Cocktail Bread with a
Dab of Cream Cheese, Thinly Sliced Red
Onion and Capers
20.00 per dozen

Horseradish-Salmon Cream Cheese and
Asparagus Miniature Sandwiches
12.00 per dozen

Smoked Salmon with Accoutrements
4.00 per person (10 person minimum)

Walk-around Jumbo Shrimp Cocktail
4.00 per person (10 person minimum)

Coconut Shrimp with Mustard-Mango-Citrus
Sauce
18.00 per dozen

Crab Cakes and Bacon Mini Sliders
20.00 per dozen

Mini Crabcakes with Caper Rémoulade
20.00 per dozen

Crostini with Shrimp atop a Sundried Tomato
Parmesan Spread
13.00 per dozen

Mushrooms Stuffed with Crab and Parmesan
Cheese Blend
18.00 per dozen

Spicy Shrimp, Presented on Ice Bed, and
Garnished with Thin Lemon Slices
4.00 per person (10 person minimum)

Beef-Pork-Poultry

Antipasto Platter (Stuffed Grape Leaves, Salami, Prosciutto,
Hummus, and Marinated Olives and Artichokes)
4.50 per person

Marinated Thinly Sliced London Broil on Homemade Mini
Rolls with Horsey Mayo
20.00 per dozen

Rare Tenderloin on Homemade Miniature Rolls with your
choice of accompanying sauces: Horseradish, Bleu Cheese or
Tarragon Aioli Sauce
Market Price

Miniature Beef or Turkey "Sliders" with Lettuce, Tomato and
Cheese with Appropriate Condiments
30.00 per dozen

Mediterranean Chicken & Veggie Skewers
20.00 per dozen

Sesame Encrusted Chicken Tenders with Dipping Sauce
10.00 per pound

Miniature Chicago Style Pizza
12.00 per dozen

Mini Meatballs in Hot and Sour Sauce
8.00 per dozen

Paper Thin Ham Biscuits on your choice of homemade
biscuits: Sweet Potato, Cheddar Chive or Traditional
12.00 per dozen

Pork Potstickers with Asian Dipping Sauce
12.00 per dozen

Crostini with Grilled Pork Tenderloin and Sweet Potato Bacon
Spread
18.00 per dozen

Sweet Potato Biscuits with Country Ham and Honey Dijon
15.00 per dozen

Mini Chicken Cordon Bleu
12.00 per dozen

Mini BLT'S
12.00 per dozen

Mushrooms Stuffed with Italian Sausage and Parmesan
12.00 per dozen

Assorted Miniature Wraps with Asian Salmon, Chicken Salad,
and Thai Beef
12.00 per dozen

Quesadillas, Stuffed with Beef, Chicken, Vegetables or
Cheese
15.00 per dozen

Here Comes The Bride

Your wedding is simply too important to present you with a series of standard menus. Maria prefers to sit down with you personally, discuss your budget, your preferences and what you would like to serve your guests. Call Maria directly to schedule your appointment.

All Appetizers Require a Minimum
Order of 3 Dozen Per Selection.

Stations

In many cases, it makes sense to offer your guests various food and carving stations. Maria offers self-serve and full service stations and can customize your menu to reflect your tastes and budget. Consider starting with a Wine & Cheese Tasting Station, followed by Vegetarian, Meat or Seafood Stations with a Dessert Finale!

Elegant Entertaining Continues...

Vegetarian

Whole Brie in Puff Pastry topped with Pecans, Cranberries and Apricots. Served with Grapes and Assorted Crackers 60.00 (serves 20-30)	Spanikopita 12.00 per dozen
European Cheese Platter, Garnished with Seasonal Fresh and Dried Fruits and Nuts. Served with Assorted Crackers 4.50 per person (10 person minimum)	Vegetable Crudit�, both Raw and Blanched, with Hummus or Green Goddess Dip 1.50 per person
Domestic Cheese Platter, Garnished with Seasonal Fresh and Dried Fruits and Nuts. Served with Assorted Crackers 3.00 per person (10 person minimum)	Roasted Vegetable Kabobs 12.00 per dozen
Mascarpone Napoleon Layered with Sundried Tomato and Basil Pesto. Served with Ginger Snaps 25.00 (serves 10)	Vegetable Spring Rolls with Dipping Sauce 18.00 per dozen
Herbed Goat Cheese Mini Tartlets with Roasted Walnuts 15.00 per dozen	Deviled Eggs 9.00 per dozen
Crostini with Grilled Vegetables, Pesto and Manchego Cheese 15.00 per dozen	Fresh Fruit Kabobs with Honey Sauce 18.00 per dozen
Goat Cheese Log Marinated in Olive Oil, Garlic and Fresh Basil. Rolled in Crushed Pecans 2.00 per person	Mushroom Caps Filled with Herb Cheese 13.00 per dozen
Assorted Miniature Quiche 15.00 per dozen	Mushroom Caps Filled w/ Walnuts & Bleu Cheese 13.00 per dozen
	Stuffed Dolmas (Grape Leaves) Garnished with Black Olives and Feta 9.00 per dozen
	Vegetable and Pepper Jack Quesadillas 15.00 per dozen
	Crostini with Fresh Mozzarella, Pesto and Tomato 13.00 per dozen

All Appetizers Require a Minimum Order of 3 Dozen Per Selection.

Innovative Salads

We are proud to offer an array of fresh homemade salads, from simple green salads to innovative blends of grains, pastas and herbs. You may just want to order an assortment to serve for a light luncheon.

Maria's Special Chicken Salad	Caper Tuna Salad
Lemon Shrimp Orzo Salad	California Pasta Salad
Greek Orzo Feta Salad	Asian Sesame Noodle Salad
Citrus Cole Slaw	New Potato Salad
Black Bean and Corn	Creamy Parmesan Pesto Pasta Salad
Greek Spinach Salad with Feta, Black Olives, Cucumber & Tomatoes	
Black Eyed Peas, Cherry Tomatoes, Cucumber, Corn, Feta & Mustard	
Mediterranean Quinoa Salad	
Fruit Salad with Lime Honey Dressing	
Granny's Macaroni Salad with Loads of Seasonal Veggies	

**Salads are priced 4.50-9.00 per pound.
(One pound will serve 4-5.)**

Homemade Soups

Ahh, soups. The great beginning of a meal... or a meal all in itself. Maria is known for her homemade soups and stews. Don't see something that suits? Just call Maria to discuss your favorite!

Tomato Artichoke Basil	Chicken Noodle
Sweet Potato Ginger	Black Bean
Minestrone	Cheddar Broccoli
Carrot Ginger	Vegetable Beef
Black Bean Sherry	Smokehouse Chicken
Corn and Potato Chowder	Red Lentil with Spinach
French Onion	Hearty Black Bean Chili
Thai Hot Pot with Chicken	Chicken and Shrimp Gumbo

**Soups priced \$2.50-\$3.50 per person, delivered
with a soup warmer or tureen.**

Entertaining Entrees

**Minimum Two Day Notice Required.
Ten Person Minimum Per Entree unless Approved by Maria.**

Poultry

Homemade Chicken Pot Pie	6.00 per person
Chicken Cordon Bleu Casserole	6.00 per person
Baked Chicken (Bone-In) with Tomatoes, Olives with a Lemon Zest, served over Couscous or Rice	7.50 per person
Mexican Chicken Casserole	6.00 per person
Chicken over Linguini in a Citrus-Basil Ginger Cream Sauce	6.50 per person
Greek Chicken	6.00 per person
Pesto Grilled Chicken over Five Grain Pilaf with Artichoke Wine Sauce	7.00 per person
Chicken Florentine	6.00 per person
Chicken Tetrazzini	6.00 per person
California Chicken	7.00 per person
Chicken and Broccoli Alfredo	6.50 per person
Low Carb Chicken Curry over Roasted Vegetables	7.00 per person
Chicken Marsala	7.50 per person
Chicken Parmesan	8.00 per person
Chicken Picatta	8.00 per person
Chicken Oscar (contains crabmeat)	9.00 per person
Duck Confit with Winter Fruit Chutney and Sweet Potato Polenta	9.00 per person

Seafood

Roasted Salmon with Spices served over Vegetable Succotash (Gluten Free)	8.50 per person
Grilled Shrimp, Sausage, and Chicken Gumbo over Rice	7.00 per person
Greek Inspired Shrimp in tomato Sauce with Feta and Olives served over Orzo	8.00 per person
Low Carb Roasted Salmon with Red Pepper Coulis over Five Grain Pilaf	8.50 per person
Shrimp & Grits. Served with Rich Gravy over Cheese Grits and Spicy Sausage	8.50 per person
Flounder Florentine over Rice Pilaf with Lemon White Wine Sauce	8.50 per person

Vegetarian

Pasta with Alfredo Pesto Sauce	5.50 per person
Vegetarian Lasagna	5.50 per person
Vegetable or Pumpkin Ravioli in a Walnut Sage Cream Sauce	7.50 per person
Linguine in a Four Cheese Sauce and Grilled Vegetables	6.50 per person
Add chicken	7.50 per person
Grilled Vegetables in a Lemon-Olive Sauce over Yellow Curry Couscous	6.50 per person
Artichoke, Mushroom and Spinach Lasagna	6.00 per person

Beef and Pork

Homemade Beef Pot Pie	6.00 per person
Homemade Beef Lasagna	5.50 per person
Beef Bordelaise with Mushroom Red Wine Sauce served over Mashed Potatoes	8.50 per person
Pork Dumplings with Stir Fried Vegetables and a Ginger Soy Glaze	7.00 per person
Pork Loin stuffed with Apples and Apricots, topped with an Apple Brandy Sauce and served with Garlic Mashed Potatoes	7.50 per person
Beef Stroganoff over Egg Noodles	8.00 per person
Fillet Mignon with Shallot-Porcine Mushroom Sauce with Parmesan Chive Mashed Potatoes and Roasted Asparagus	Market Price

Vegetarian Station

Treat everyone to a wonderfully healthy and delicious meal! Assorted Pastas and Grains, Sauces and Seasonal Vegetables. Served with Homemade Parmesan Tomato Focaccia.

**9.50 per person
25 person minimum**

Please Note

Many of these entrees can be ordered in aluminum pans ready for re-heating in your home. Priced from \$35 to serve 8+. Add a green salad and dressings of your choice starting at an additional \$2.25 per person.

A Party Favorite!

The Frugal

Buffet

Sesame Encrusted Chicken Tenders with Dipping Sauce
Thinly Sliced Marinated London Broil
Pasta Salad du Jour
Roasted Vegetables or Green Salad
Assorted Rolls with Butter
Cookie Tray
**12.00 per person
10 person minimum**

Chef Inspired Seasonal Menus

Minimum Two Day Notice Required.

Ten Person Minimum Per Entree unless Approved by Maria.

Pork Tenderloin Medallions

sautéed and topped with smoked ham and Swiss cheese with a Marsala-mushroom and sun-dried tomato sauce; sides of roasted root vegetables and garlic broccoli.

14.00 per person

Bourbon-Apple Brined Pork Loin

with a bourbon, apple and apricot glaze, served with mashed sweet and white potatoes and a side of Parmesan panko broccoli.

11.50 per person

Classic Duck Confit

with an apricot balsamic glaze; served with roasted sweet potatoes and roasted asparagus.

12.00 per person

Beef Brisket

braised in red wine and herbs, served with mashed potatoes, horseradish gravy and green beans

11.50 per person

Italian Braised Beef Tips

with sun-dried tomatoes, mushrooms and olives in a red wine tomato sauce; served with creamy polenta and broccoli artichoke sauté on the side.

14.50 per person

Beef Tenderloin Tips

in a Madeira-wild mushroom sauce, served with crispy roasted asparagus with a balsamic glaze and bleu cheese scalloped potatoes.

15.00 per person

Beef Bordelaise (Rich Mushroom, Bacon and Red Wine Sauce)

with garlic mashed potatoes, sauté of tomato and zucchini with a fresh mixed green salad.

14.50 per person

Grilled Boneless Chicken Breast

served over a medley of rice, black beans and fresh corn with a chipotle-cheese sauce; accompanied by a two-squash sauté.

10.50 per person

Grilled Chicken

with Maria's chow chow consisting of roasted corn, red peppers, sweet Vidalia onions and grated ginger on a three grain medley and green beans.

11.50 per person

Roasted Boneless Chicken Breast

stuffed with spinach, shallots, feta and sun-dried tomatoes, served over orzo with seasonal vegetable medley.

10.50 per person

Chicken Oscar (with Crab Meat)

served with lemon herb rice, panko garlic broccoli and a fresh garden salad.

14.50 per person

BBQ Pulled Pork and Chicken

served with rolls and barbecue sauce, cowboy baked beans with bacon and molasses, traditional coleslaw and hush puppies.

8.50 per person

Italian Herb Roasted Chicken, Bone-In

with homemade gravy, two-squash sauté with red pepper and tarragon butter and herb roasted potatoes.

10.00 per person

Organic Roasted Chicken (French Cut, Bone-In)

in a Marsala-mushroom sauce with a parmesan risotto salad of mixed greens, marinated beets, artichokes and kalamata olives with goat cheese and balsamic Vinaigrette.

14.50 per person

Pounded Chicken Medallions

sautéed and topped with smoked ham and Swiss cheese with a Marsala-mushroom and sun-dried tomato sauce; sides of roasted potatoes and garlic panko broccoli.

12.50 per person

Herb Roasted Turkey Breast

with pan au Jus, parselied mashed potatoes, orange glazed baby carrots and caramelized onion and bacon green beans.

12.00 per person

Salmon Piccata

filet sautéed with lemon, capers and butter with roasted new potatoes and roasted asparagus.

13.50 per person

Whole Trout

stuffed with grilled artichoke pesto and served with a basil-lemon cream sauce and served with brown rice pilaf and roasted asparagus

14.00 per person

Mustard and Dill Crusted Salmon

topped with a lemon-chive crème and served with horseradish mashed potatoes and a vegetable medley.

13.50 per person

Jumbo Shrimp Sauté

served with grilled artichokes and roasted tomatoes with parmesan over orzo and a seasonal vegetable sauté.

14.50 per person

Deliveries

Free delivery on orders of \$50 or more within a 3-mile radius. Please give us as much notice as possible for deliveries. We have a limit as to how many deliveries we can accommodate at one time.

Sweet Endings

- House Baked Cookie Tray **6.00 per dozen**
Lemon, Mascarpone & Strawberry Tartlets
13.00 per dozen
Tray of Assorted Miniature Desserts
(serves 12) **9.00 per dozen**

Includes sweets du jour such as brownies, lemon squares, pecan bars, and assorted shortbreads.

- Cheesecake (serves 12-14) **24.00 each**
Your choice of chocolate chip, caramel, lemon, pumpkin or traditional plain.
Red Velvet Cake (serves 12) **35.00 each**
Lemon Bliss Cake (serves 12) **35.00 each**
Chocolate Truffle Cake (serves 12) **35.00 each**
Apple Strudel (serves 10) **20.00 each**
Oreo Cream Pie (serves 10) **18.00 each**
Key Lime Pie (serves 8-10) **18.00 each**
Bourbon Pecan Pie (serves 8-10) **18.00 each**
Chocolate Walnut Pie (serves 8-10) **18.00 each**
Carrot Cake (serves 8-10) **16.00 each**
Chocolate or Pumpkin Cheesecake Mousse
3.50 per person

Wine Experience

Maria's thirty years experience in pairing foods with appropriate wines is invaluable to our clients when event planning. Maria has contacts with large and boutique distributors alike and prides herself in matching wines to complement any occasion and budget. So don't just plan on us for fabulous food... Maria's offers some of the best wine values in town!

Full Service

Whatever your occasion, give us a call. No matter the size of your budget... Maria's can work with you to create a menu that will leave a lasting impression. We also arrange for delivery of chilled beverages, rentals, and set-up for any event. We at Maria's consider it our responsibility to ensure that all of our clients' food, service, and entertainment needs are always met.

Party Planning

Whether you decide to have appetizers passed by staff or set out buffet style, Maria's can provide you and your guests with a wonderment of tastes sensations. We can work with you on quantities so that you can have a variety of hors d'oeuvres to suit everyone and still stay within budget. We help you plan smart so you don't "over order" and end up with cocktail food for breakfast!

Staffing

Bartenders and food personnel are available for any event where you want some help with set-up, service and break-down. Perfect for when you want appetizers passed throughout the evening or when hot dishes need tending to during the party. Arrangements must be made prior to your event in order to guarantee quality service.

Rentals

Our prices are competitive with local rental houses, and in most cases, we don't charge for serving pieces, chafing dishes and other large items. And when you use Maria's as your caterer, we don't charge for delivery!

Sample Prices

Dinner Plates	45¢ each
Salad Plates	42¢ each
Regular Glassware	32¢ each
Stem Glassware	35¢ each
Coffee Mugs	32¢ each
Silverware	28¢ each
Napkins	35¢ each
Table Linens	\$5.00 each

We can provide most tableware items from our inventory, but in the event that your party requires more, we can recommend several highly regarded rental companies in the area. These companies assure you, the client, of the greatest variety in rental equipment at the lowest prices.

Deliveries

Free delivery on orders of \$50 or more within a 3 mile radius. Please give us as much notice as possible for deliveries. We have a limit as to how many deliveries we can accommodate at one time.

❧ Maria's Custom Select Wine of the Month Club ❧ Save 10% on very special case wines!

Let Maria do the thinking for you. Not only will you save a bundle, you will probably discover your favorite wine in the process! Just let Maria know what type of wine and the amount you would like to spend and she will put together a custom case for you. From \$5.50 to \$50 per bottle, you will not be disappointed! (Please give Maria a few days notice.)