



At Mario's we have always and will always be environmental conscious. Since day one we have always offered true plate and silverware to reduce our refuse output. With the advent of green products, we have the ability to offer the following selections of Eco-Friendly consumables; (Note: all green product are solely provided at the request of the consumer and at the rate stated in the RFP):

**BioDiesel:** All of Mario's Catering diesel powered equipment are setup to run on B20 BioDiesel.

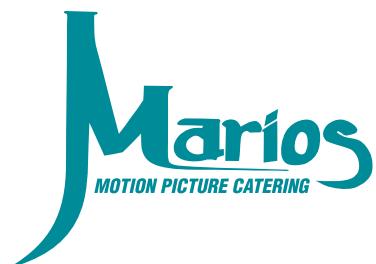


**Napkins and Paper Towels:** SCA, (second greenest company on earth), paper towels and napkins. Made from 100% post consumer recycled material; these are the industry standard for a truly renewable product.

**Plates and Bowls:** Hutamki compressed fiber plates and bowls. 100% post consumer recycled pulp makes up these non-resin shot products compost 100% at 120 days in a commercial composting facility.

**Plastic Cups:** Fabrakal ethanol based clear plastic beverage cups. Produced from a corn based alcohol rather than a traditional oil based hydrocarbon. These cups are 100% compostable @ 100 days in a commercial compost facility.

**Paper Coffee Cups:** International Paper "Green Band Cups", these are the only 100% recycled and compostable hot cup available. These non-resin shot products compost 100% at 120 days in a commercial composting facility



**BEST IN  
THE  
BUSINESS**

877-MARIO-44  
Monday-Friday 9am to 5pm  
[marioscatering.com](http://marioscatering.com)  
8737 Fenwick Street  
Sunland, CA 91040



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# SERVICES

## On-Site Food Service:

First-class food and first class service. At Mario's, we understand that on-site food service solutions are a reflection of your facility. We strive to be the best and always do that with a smile. Our team of chefs design each and every menu to suit the facility. We are a quality first company using only the highest quality ingredients to produce an array of culinary delights. We utilize a standard menu in the main dining area with a list of daily specials. The fare is seasonal with menu changes quarterly to reflect time of year.



The dining area is an important and often overlooked area in on-site operations. Many are stale and uninviting. At Mario's, we strive for a fully rounded experience. Staging and décor are utilized to provide our guests with an environment that is less like a cafeteria and more like an escape.

## Take Home Food(s)-e.g. Dinner to GO

Professionals often have little time to prepare meals for their families. To help alleviate some of the pressures off our clients, we offer a pick up dinner service. Menu selections are specific to days of the week and must be ordered by 12:00 p.m. for pick up @ 5:00 p.m. Take home service is only offered Monday through Friday and is specific to the dinner menus of the day.

## Special Event Catering (On-Site)

Outside is not a problem, through varying climates and continents we are always able to provide. Exterior catering on locations is our specialty. Unlike other companies; Mario's has been 100% mobile since day one. We have a fleet of mobile commercial kitchens that are available for large events if the facility kitchen is not able to handle the project.



## In-Room Catering

Providing specialized menus for our many clients has always been our forte. Menus for in-room are always presented buffet style with linen and polished chaffers. Box Lunches are available if a buffet setting is not suitable. We have the ability to produce just about any type of food with proper lead-time.



Visit [marioscatering.com](http://marioscatering.com) for more information.



on the set of *Angels and Demons*

## Grab and Go Foodservice and Retail

Because each and every guest is different and many schedules don't allow for a formal dining time, we offer a grab and go retail setting. Grab and go is an array of sandwiches and salads that are prepared daily and are easily accessible in a reach in cooler allowing the guest to obtain a high quality meal in a quick minute.

## Special Event (Off-Site Catering)

If the event needs of your company's client are off-site, we will travel. If the guest requests an on-site preparation, our mobile facilities can meet the need. These services are outside the window of the facilities, but are available to your clients.