



Christmas Eve & Holiday Pickups!

PICK-UP DECEMBER 22, 23, 29 & 30
WE ARE CLOSED DECEMBER 24, 25, 31 & JANUARY 1

Holiday AMORE

ROLLS & BUTTER
LISA'S SALAD
CAVATELLI HOLIDAY BAKE
W/ MARINARA & RICOTTA
LEMON CHICKEN
(1 CUTLET PER GUEST)

6 Guests - \$150 • 10 Guests - \$200
20 Guests - \$400

Holiday DELUXE ROMA

ROLLS & BUTTER
LISA'S SALAD
CAVATELLI HOLIDAY BAKE
W/ MARINARA & RICOTTA
LEMON CHICKEN
(1 CUTLET PER GUEST)
VEAL MEATBALLS W/SUNDAY SAUCE
GREEN AUGRATIN BAKE

6 Guests - \$200 • 10 Guests - \$300
20 Guests - \$600

Ala CARTE

LISA'S SALAD 8 to 10 - \$40 • 11 to 20 - \$70

No Substitutions or Changes on Any Items.
Order Online! MarioFazios.com

Guest Name: _____ Circle One
Hot or Cold

Phone No. _____ Number of Guests: _____

Holiday Pickup Times: 11:00am 11:30am 12:00am 12:30am 1:00pm 1:30pm

Credit Card Info C/C#: _____

Exp.: _____ CVV: _____ Zip: _____

For Holiday Reservations Call!
440.585.3883

The Dining Room will be closed
December 24, 25, 31 & January 1.

Check Your Food Regularly! Use Your Thermometer!
All Hot Food Should Reach 150° Or Higher.

Reheating YOUR FULLY PREPARED HOLIDAY DINNER!

- Preheat Oven To 400°
 - 1 1/2 Hours Before Eating
- Place Holiday Cavatelli & Meatballs W/ Sunday Sauce In The Oven Covered
 - 1 Hour Before Eating
- Place Chicken Cutlets & Green Bean Augratin In The Oven Covered
- Bring The Rolls To Room Temperature Or Warm On Top Of The Stove. Keep Them Covered With A Cloth Or Napkin
- Place Your Lisa's Salad In A Bowl With Gorgonzola And Nuts On Top (At Mario's We Always Design Our Food Using The Sign Of The Cross)
- Uncover Chicken, Pour Lemon Butter On Top & Return To The Oven Uncovered - Cook Until 140°
 - 1/2 Hour Before Eating
- Uncover Cavatelli Holiday Bake, Top With Provolone Cheese & Bake Until Cheese Is Browned
 - 10 Minutes Before Eating
- Pull All Items Out Of The Oven - Temperature Should Be At Least 140° - If Not Put Back In The Oven Uncovered

Plate Food & Enjoy A Fabulous Meal!

Special Tips & Prep FOR THE DAY BEFORE!

Finish Wrapping All The Gifts! Layout Your Holiday Outfit! Make Plans To Go To Church! Set The Table. Make A Centerpiece. Clean The House And The Bathrooms. Put Out Hand Towels And Get Some Candles. Make Some Decisions! Are You Serving At The Table Or Making A Buffet? Do You Have Serving Platters Or Are You Using The Pans? Which China Are You Using? Choose Your Beverage Selection (Ask Someone Else To Be In Charge Of Setting Up And Serving Them). Everybody Loves To Be Included! If Someone Asks What They Can Do, Put Them In Charge Of Something! Bring Cheese And Crackers For Cocktail Hour. Flowers, Nuts Or Chocolates Are Always A Great Addition.

Say A Prayer. Hug A Loved One. Count Your Blessings.
Play A Game And Know That It Was Our Privilege And Pleasure
To Cook For You This Holiday Season!

Thank You!
Lisa Fazio And The Entire Fabulous Mario Fazios Team