

Moro's Catering

Event & Party Menu

MORO'S KITCHEN
MODERN ITALIAN

Moro's Table

Moro's Catering is a company serviced by two sister restaurants, Moro's Table and Moro's Kitchen. Moro's Table is an upscale French-Asian restaurant located in Auburn, NY. Moro's Kitchen is food driven eclectic restaurant with something for everyone located in Skaneateles, NY. We utilize the talents and resources at both restaurants to make every event the talk of your guests.

We pride ourselves on accommodating and customizing events of all types. In addition to offsite catering, both restaurants have onsite availability for lunch and dinners. We can accommodate pharmaceutical functions, brunches, luncheons, backyard BBQ's, graduations, showers and more.

Event Coordinator- LINDSAY@MOROSTABLE.COM

MORO'S TABLE- 315-282-7772

MORO'S KITCHEN- 315-685-6116

Prices Subject to 18% gratuity, 6% service charge, 8% NYS Sales Tax

Moros Table 315-282-7772

1 E. Genesee St. Auburn, NY 13021

Moro's Kitchen 315-685-6116

28 Jordon St. Skaneateles, NY 13152

Beverage and Bar Services

Open Bar

Open bar is calculated price per person and per hour.

House Bar

5 Hours \$25.00

Single Hour: \$16.00

Bottled Beers: (Choose 3)

Labatt Blue, Labatt Blue Light, Budweiser, Bud Light, Coors Light, Michelob Ultra, White Claw Seltzers

House Select Spirits

Vodka, Rum, Tequila, Gin, Whiskey, Vermouths, Triple Sec, Peach Schnapps.

House Select Wines (Choose 3)

Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Cabernet Sauvignon, Merlot

Classic Bar

5 Hours \$35.00

Single Hour: \$17.00

Bottled Beer: (Choose 4)

Labatt Blue, Labatt Blue Light, Budweiser, Bud Light, Coors Light, Michelob Ultra, Stella Artois, Heineken, Yuengling, Corona, Ithaca Flower Power IPA, White Claw Hard Seltzers, High Noon Seltzers

Wine Selections

White (Choose 2)

Italian Pinot Grigio, Local Riesling, California Chardonnay,
Italian Moscato, New Zealand Sauvignon Blanc, French White Bordeaux

Red (Choose 2)

California Cabernet Sauvignon, French Merlot Blend, Argentina Malbec, Oregon Pinot Noir,
Italian Chianti, Lodi California Red Zinfandel

Spirits

Tito's Vodka, Bacardi light Rum, Captain Morgan Spiced Rum, Jose Cuervo Tequila, Tanqueray Gin,
Seagram's 7 Whiskey, Dewar's Scotch, Jim Beam Bourbon, Mixers

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Premium Spirits Selection

Choose 3 – Add on \$8 per person to package.

Kettle One, Grey Goose, Chopin Vodka, Malibu, Beefeater, Bombay Sapphire,
Milagro Tequila, Jack Daniels, Makers Mark, Crown Royal, Buffalo Trace

Cash & Consumption Bar

Setup Fee of \$475

Bartender Fee \$75 / bartender

Wine \$7 Beer \$6 Cocktails \$8

Additional Beverage Selections

Champagne Toast is available at \$4 per person.

Signature Drinks- Starting at \$4 per person

Wine service poured at the table is available based on consumption.

Wine is charged per bottle opened.

Limited to one red, and one white wine.

Coffee Station \$2.00 per person.

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Displayed Hors d'Oeuvres

Baked Goat Cheese, Fig, Caramelized Onion Dip

with toasted crostini

\$125/25 people

\$250/50 people

\$500/100 people

Grilled, Roasted and Marinated Vegetable Display

with olives, pesto, dipping sauces

\$125/25 people

\$250/50 people

\$500/100 people

Charcuterie Display

with Italian meats, cheeses, peppers, marinated olives, mostarda, crackers

\$175/25 people

\$350/50 people

\$700/100 people

Fresh Fruit Display

with Greek yogurt and honey dip

\$125/25 people

\$250/50 people

\$500/100 people

Crostini and Dip Display 100/200/400

with olive & sundried tomato tapenade, white bean & bacon, garbanzo bean & jalapeno and fresh tomato & garlic

\$100/25 people

\$200/50 people

\$400/100 people

Raw and Poached Seafood Display

Poached Shrimp \$3 each

Raw Oyster \$ 3.50 each

Maine Lobster with melted butter, cocktail and mignonette sauce MP

Passed Hors d'Oeuvres

Hot and Warm Hors d'Oeuvres priced per piece

Bacon Wrapped Dates \$3

Bacon Wrapped Jalapeno \$3

Lamb Chops \$5.75

Mini Crab & Shrimp Cakes \$3.50

Small Moro's Kitchen Meatballs \$2.75

Baked Mushrooms Stuffed with Sausage \$3

Baked Brie and Cranberry Puff \$3

Bacon Wrapped Scallops \$4.75

Chicken and Prawn Pot Stickers \$3

Pork Pot Stickers \$3

Beef Satay with Peanut Sauce 3.75

Balsamic Glazed Chicken Thighs 3.25

Cold & Room Temp Hors d'Oeuvres priced per piece.

Goat Cheese and Vegetable Bruschetta \$2.75

Tomato and Basil Bruschetta \$2.50

Roasted Beet and Ricotta Cheese Bruschetta \$2.50

House Smoked Salmon Croustade \$3.50

Belgian Endive Spears, Gorgonzola, Apple and

Balsamic Candied Walnut \$3.00

Avocado Toast \$2.50

Caprese Skewers \$2.75

Tuna Tartare Croustades with wasabi crème fraiche
\$4.00

Oyster Shooter Spicy Cocktail and Absolut Pepper
\$4.00

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Carving Station & Hors d'oeuvre Party

\$45 per person

2ea. Hors d'oeuvre displays

3ea. Passed Hors d'oeuvres

1 Potato (Roasted or Au gratin)

Garden Salad with Lemon Vinaigrette

Carving Station with 2 meats

Select Two (2) served with rolls and two sauces

Sliced Angus Reserve Sirloin

Sage and Fresh Oregano Roasted Turkey Breast (Seasonal)

Garlic and Rosemary Roasted Pork loin

Smoked Ham

Beef Tenderloin add \$7.00

Buffet Dinner Menu

\$55 per person, plus 18% gratuity and 6% service charge.

The menu includes two (2) selections of the salads or soup,

one (1) selection of pasta, or risotto, or potato,

(2) selections entrée. *Entrees are served with vegetables of the day.*

Soups & Salads Choices (pick 2)

Red Pepper, Fennel, Tomato Soup with Sambuca Cream

Potato and Leek Soup Scented with Truffle Oil

Wild Mushroom Soup

Roasted Squash Soup with Toasted Almonds and Amaretto Cream

Smoked Bacon and Potato Chowder

Tomato, Mozzarella & Cucumber red onion, basil, balsamic reduction and red wine vinaigrette

Radicchio & Tuscan Greens with dried apricots, basil & parmesan cheese, balsamic vinaigrette

Roasted Beets & Baby Greens Salad with local goat cheese, candied pecans, lemon Vinaigrette

Classic Caesar Salad with romaine and garlic croutons

Quinoa Salad with sweet Corn, red onion, tomato, jalapeno and cucumber

Baby Greens, Crisp Vegetables and Ginger Dressing with tomato, carrot, cucumber, and radish

Spinach, Portobello and Blue Cheese with sliced pear, gorgonzola & tomato bacon vinaigrette

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Buffet Dinner Menu Continued

Entrée Choices (Pick 2 All entrees come with seasonal vegetables and roasted potatoes)

Chicken Florentine stuffed with spinach, mushroom & fontina
Chicken Caprese stuffed with mozzarella, sundried tomatoes and basil
Chicken Your Way: Marsala, Parmesan, Piccata, Francese, Saltimbocca
Boneless Braised Beef Ribs with sauce bordelaise
Grilled Angus Sirloin Steak rubbed & glazed with our balsamic steak sauce
Whole Roasted Beef Tenderloin with & sauce bordelaise (*add \$6.00 per person*)
Whole Roasted New York Striploin of Beef with sauce bordelaise
Herb & Garlic Roasted Pork Loin with Dijon mustard jus
Grilled Balsamic Glazed Salmon with fresh lemon
Garlic and Herb Crusted Cod with lemon butter
Flounder Roulades with lemon beurre blanc
Teriyaki Roasted Salmon

Pasta, Risotto OR Potato (Pick 1)

Pesto & Grape Tomatoes with penne
Mushroom Risotto
African Spiced Bolognese with rigatoni
Chicken Rigatoni with sweet and hot pepper with tomato cream
Fettuccine Mushroom Ragout
Squash Ravioli with brown butter & sage
Penna ala Vodka Sauce
Cheese Raviolis with tomato ragout
Herb Roasted Potatoes
Creamy Mashed Potatoes
Potato Gratin

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Family Serve Dinner Menu

\$65 per person, plus 18% gratuity and 6% service charge.

The menu includes two (2) selections of the salads, one (1) selection of pasta, risotto, or potato and two (2) selections entrée. *Entrees are served with vegetable of the day.*

Salads Choices (pick 2)

Tomato, Mozzarella & Cucumber red onion, basil, balsamic reduction, red wine vinaigrette

Radicchio & Tuscan Greens Salad with dried apricots, basil & parmesan, balsamic vinaigrette

Roasted Beets & Baby Greens Salad with local goat cheese, candied pecans, lemon Vinaigrette

Classic Caesar Salad with romaine and garlic croutons

Quinoa Salad with sweet Corn, red onion, tomato, jalapeno and cucumber

Baby Greens, Crisp Vegetables and Ginger Dressing with tomato, carrot, cucumber, and radish

Spinach, Portobello and Blue Cheese with sliced pear, gorgonzola & tomato bacon vinaigrette

Entrée Choices (Pick 2 All entrees come with seasonal vegetables and roasted potatoes)

Chicken Florentine stuffed with spinach, mushroom & fontina

Chicken Caprese stuffed with mozzarella, sundried tomatoes and basil

Chicken Your Way: Marsala, Parmesan, Piccata, Francese, Saltimbocca

Boneless Braised Beef Ribs with sauce bordelaise

Grilled Angus Sirloin Steak rubbed & glazed with our balsamic steak sauce

Whole Roasted Beef Tenderloin with & sauce bordelaise (add \$10.00 per person)

Whole Roasted New York Striploin of Beef with sauce bordelaise

Herb & Garlic Roasted Pork Loin with Dijon mustard jus

Grilled Balsamic Glazed Salmon with fresh lemon

Garlic and Herb Crusted Cod with lemon butter

Flounder Roulades with lemon beurre blanc

Teriyaki Roasted Salmon

Pasta or Risotto (Pick 1)

Pesto & Grape Tomatoes with penne

Mushroom Risotto

African Spiced Bolognese with rigatoni

Chicken Rigatoni with sweet and hot pepper with tomato cream

Fettuccine Mushroom Ragout

Squash Ravioli with brown butter & sage

Penna ala Vodka Sauce

Cheese Raviolis with tomato ragout

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Plated Dinner Menu

\$60 per person, plus 18% gratuity and 6% service charge.

The menu includes (1) selections of the salad (3) selections entrée. *Entrees are served with vegetable of the day and roasted potatoes. Vegetarian and Vegan entrée options are available. Final guest count must be received 30 days out. Entrée selections must be received 2 weeks out with corresponding seating chart. Duo Plating options are available where only final head count is needed entrees are plated together on same plate.*

Salads Choices (pick 1)

Tomato, Mozzarella & Cucumber red onion, basil, balsamic reduction, red wine vinaigrette
Radicchio & Tuscan Greens Salad with dried apricots, basil & parmesan, balsamic vinaigrette
Roasted Beets & Baby Greens Salad with local goat cheese, candied pecans, lemon Vinaigrette
Classic Caesar Salad with romaine and garlic croutons
Quinoa Salad with sweet Corn, red onion, tomato, jalapeno and cucumber
Baby Greens, Crisp Vegetables and Ginger Dressing with tomato, carrot, cucumber, and radish
Spinach, Portobello and Blue Cheese with sliced pear, gorgonzola, tomato bacon vinaigrette

Entrée Choices (Pick 3)

All entrees come with seasonal vegetables except pasta and risotto dishes.

Chicken Florentine stuffed with spinach, mushroom & fontina
Chicken Caprese stuffed with mozzarella, sundried tomatoes and basil
Chicken Your Way: Marsala, Parmesan, Piccata, Francese, Saltimbocca
Boneless Braised Beef Ribs with sauce bordelaise
Grilled Angus Sirloin Steak rubbed & glazed with our balsamic steak sauce
Beef Tenderloin Medallions with & sauce bordelaise (add \$10.00 per person)
Lamb Rack Chops with Chimichurri (add \$10.00 per person)
Herb & Garlic Roasted Pork Loin with Dijon mustard jus
Pan-Seared Scallops with chardonnay basil butter (add \$10.00 per person)
Grilled Balsamic Glazed Salmon with fresh lemon
Garlic and Herb Crusted Cod with lemon butter
Flounder Roulades with lemon beurre blanc
Teriyaki Roasted Salmon
Pesto & Grape Tomatoes with penne
Mushroom Risotto
Shrimp and Roasted Red Pepper Risotto
African Spiced Bolognese with rigatoni
Squash Ravioli with brown butter & sage

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Desserts

Cannoli \$3.00 ea
Large French Madeleines \$6.00 dozen
Tiramisu \$6.00/person
Small Tiramisu \$3.50
Brownies \$2.00ea
Midnight Chocolate Cake \$7 /person.
Mini Chocolate Cake \$4.00
Vanilla Cheesecake with berries and limoncello syrup \$6/person
Mini Cookie and Brownie Platter \$4/person
Coconut Cake \$7/person
Minni Coconut Cake \$4.00
Lemon Cup Cake \$3
Chocolate Cup Cake \$3
Chocolate Chip Cookies \$2.00 ea
Oatmeal Raisin Cookies \$2.00 ea
Chocolate Croissant Bread Budding \$6.00/person buffet

House Made Gelato and Sorbetto pick 2 for \$6.00/person

Stracciatella Gelato (Vanilla Chocolate Chip)
Pistachio Gelato
Mint Chocolate Chip Gelato
Chocolate Gelato
Salted Carmel Gelato
Wild Berry Gelato
Mango Sorbetto
Coconut Sorbetto
Berry Sorbetto

All prices and items subject to change based on the current market.

Pricing Includes:

Set Up , Tear Down, And Cleanup

All Barware, China, Flatware & Glassware

Appropriate Kitchen Equipment Needed To Perform Event.

Cake Cutting

Servers & One Bartender (additional bartender available for a fee)

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