



Drop-Off / Carry-Out Party Menu

For your home or office party! Let us do the cooking. Local delivery is possible for a fee. Please try to provide 48hr notice but we will do our best to put a party together sooner. All items are not always available and prices are subject to change

Contact:

Josh @ Moros Table: 315-282-7772

Lindsay Blaisdell: Event Coordinator: lindsay@morostable.com

Hors D' Oeuvres

Raw Oysters	MP
Baked Oysters with Parmesan and Bacon Butter scented with Truffle	MP
Pork Pot Stickers with sweet chili sauce	\$9
Pommes Frites with spicy aioli	\$7
Assorted Raw Vegetable with Dip	\$3 per/person
Assorted Fresh Fruit Display with yogurt dip	\$3 per/person
Assorted Artisan Cheese Display	\$5 per/person
Assorted Meat and Cheese Platter	\$6.75per/person
Dried Fig, Caramelized Onion and Goat Cheese Dip with Crostini	\$4 per/person
Tomato & Basil Bruschetta	\$2.25ea.
White Bean, Bacon & Parmesan Bruschetta	\$2.25ea.
Bacon Wrapped Dates	\$2.75ea
Bacon Wrapped Jalapeno	\$2.75ea
Caprese Skewers	\$2.75ea
Wild Mushroom and Ricotta Bruschetta	\$2.50ea
Grilled Vegetable and Goat Cheese Bruschetta	\$2.25ea
Smoked Salmon Croustade	\$3.00ea
Mini Crab Cakes with Piccata Aioli	\$3.00ea
Tuna Tartare Croustades with wasabi Aioli	\$3.00ea
Poached Chilled Shrimp	\$2.75ea

SUSHI (Build your own sushi platter, rolls cut into 8pc)

AVOCADO CUCUMBER ROLL With wasabi aioli, and scallion	9
CALIFORNIA ROLL With crab stick, cucumber, avocado, (inside-out)	10
SPICY TUNA ROLL with togarashi spiced tuna, spicy aioli, wasabi, lettuce	11
SALMON AVOCADO ROLL With scallions & wasabi aioli.	11
DRAGON ROLL with fried shrimp, cucumber, avocado, spicy aioli, eel sauce.	12
TEMPURA SCALLOP ROLL seared scallops, roasted red peppers, cream cheese, sriracha	12

Salads

Mixed Greens

tomato, cucumber, garlic croutons and lemon vinaigrette \$3.75/person

Radicchio Salad

dried apricot, basil, parmesan Reggiano and balsamic vinaigrette \$4.25/person

Caesar Salad

anchovies, garlic croutons and tomato \$4.25/person

Spinach Salad

pears, tomato bacon vinaigrette, roasted mushrooms, and gorgonzola \$4.25/person

Caprese Salad

(Tomato & Mozzarella) seasonal* \$4.25/person

Roast Beet & Baby Green Salad

lemon vinaigrette, candied pecans, and crumbled goat cheese \$4.25/person

Sandwiches

All sandwiches served on a fresh baked roll

Grilled Angus Burger

Applewood smoked bacon, NY cheddar cheese \$12

Grilled Chicken Sandwich

Lettuce, tomato, pickles, NY cheddar cheese, Dijon aioli. \$12

Fried Chicken Sandwich

Lettuce, tomato, pickles, Dijon Aioli. \$12

Moro's BLT

Bacon, lettuce, tomato, spicy aioli. \$10

Grilled Vegetable Sandwich

Seasonal Grilled Vegetables, Fresh Mozzarella, Spicy Aioli. \$10

Entrees per/person

All entrees come with choice of Pasta or Roasted Potatoes and Seasonal vegetables

Chicken Parmigiana	\$22	
Chicken Piccata	\$22	
Chicken Marsala	\$22	
Chicken Française	\$22	
Grilled Chicken with house made balsamic steak glaze	\$22	
Buttermilk Fried Boneless Chicken	\$22	
Chicken Milanese (<i>breaded chicken cutlet</i>)	\$22	
Veal Parmigiana	\$24	
Veal Marsala	\$24	
Veal Piccata	\$24	
Veal Française	\$24	
Vegetable Pasta Primavera	\$20	
Braised Boneless Beef Rib (with sauce bordelaise)	\$28	
Whole Roasted Beef Tenderloin (<i>serves 12-15pl</i>)		MP
Grilled Angus Sirloin Steak (with house made balsamic steak sauce)	\$31	
Garlic & Herb Crusted Cod	\$24	
Grilled Shrimp (with lemon, capper sauce)(6ea 16-20ct)	\$22	
Seared Salmon (with house made balsamic steak sauce)	\$27	
Crab Cakes (with lemon-caper remoulade)	\$26	
Pan-Seared Scallops (with creamy shallot-tarragon sauce)	\$32	

Desserts

Large Chocolate Chip Cookies	\$2.75 each
Large Fudge Brownies *	\$2.75 each
Large Cannoli	\$2.50 each
Apple Crisp (9inch round Serves 8 to 10)	\$22.00
Key Lime Pie (whole pie)	\$22.00
Chocolate Pie (whole pie)	\$22.00
Chocolate & Croissant Bread Pudding (9inch round Serves 8 to 10)	\$24.00
Tiramisu (12pc)	\$25.00