

Moros Table In House Party Menu

This menu serves in-house parties for a minimum of 15 people. To book, call the restaurant at 315-282-7772. Please be advised there is a non-refundable deposit that will be applied to your final bill. All parties are subject to 18 % Gratuity, and 5% Service Charge. There is an option to rent our private room (fee applies and is subject to change depending on the day of the week, time of year ect.) Menu selections need to be made 7 days in advance. We can work with you for quicker options to customize a menu. All menu Items are not always available, and prices are subject to market changes.

PRE-SELECTED STARTERS

All party starters, sushi, mussel appetizers and hors d oeuvres must be pre ordered to the night of your party.

HORS D'OEUVRES

	Market Price
RAW OYSTERS	
PORK POT STICKERS(4) tangy sweet chili sauce	9
POMMES FRITES with spiced aioli (SERVES 2 TO 6)	7
ARTISAN CHEESE PLATE (SERVES 2 TO 4)	12
SHRIMP TEMPURA (4) with tangy chili sauce & spicy aioli	12
BAKED OYSTERS (4) with panko parmesan butter & truffle oil	14
BACON WRAPPED DATES (4)	10
MINI CRAB & SHRIMP CAKES (4)	12
TUNA TARTARE CROUSTADES (4) with Spicy Wasabi Aioli	12
POACHED SHRIMP PLATTER with Cocktail Sauce and Lemon (12pc)	36
Goat Cheese and Vegetable Bruschetta	2.75ea
Tomato and Basil Bruschetta	2.50ea
Roasted Beet and Fresh Ricotta Bruschetta	2.75ea

SUSHI

Cut into 8 pieces served with wasabi & ginger.

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

STEAMING BOWLES OF MUSSELS

To share at the table.

BACON & MUSHROOM	11
PERNOD, FENNEL & GARLIC	11
SPICY RED CURRY & GINGER	11
PARSLEY & WHITE WINE	11

Two Course Dinner and Dessert

Soup or Salad Course (select one)

Additional soup or salad course may be added for a fee.

SIDE SALAD with ginger-miso dressing	7
ROASTED BEET SALAD	10
with crisp greens, goat cheese, candied pecans, dried fruit & lemon vinaigrette	
CAESAR SALAD	9
with romaine, shredded asiago, garlic croutons, house made Caesar dressing	
SPINACH SALAD	10
sautéed pears, tomato bacon vinaigrette, crumbled gorgonzola and candied pecans	
ROASTED SQUASH SOUP	6
RED PEPPER FENNEL TOMATO	6
POTATOE SMOKED BACON CHOWDER	6
MUSHROOM SCENTED WITH TRUFFLE	7
FRENCH ONION	7

Entrée Course (select 1 to 3 choices)

All entrée courses are served with herb roasted potatoes, and seasonal vegetables

GRILLED RACK OF LAMB with sauce bordelaise.	32
GRILLED SIRLOIN with creamy mushroom & Dijon sauce.	31
GRILLED BEEF TENDERLOIN with sauce bordelaise.	45
GRILLED CENTER-CUT BONE IN PORK CHOP	27
BONELESS BRAISED BEEF SHORT RIBS	32
PAN SEARED SCALLOPS	34
HERB & BUTTER CRUSTED COD	28
SEARED SALMON with honey-miso glaze	29
BUTTERMILK FRIED CHICKEN	24

Dessert (select 1-2 choices)

Chocolate & Croissant Bread Pudding	8
Crème Brulee	7
Madeleines	6
Chocolate Mousse Cake	7
Mini Oreo Cannoli's	5
Mango Sorbet	5
Vanilla Ice Cream	5