



*Catering Services at
Anyela's Vineyard*

MORO'S 
CATERING

315.685.6116

moroscatering.com



CATERING MENU AT ANYELA'S

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
\$137/25 people
\$275/50 people
\$550/100 people

Fresh Sushi Display*
with pickled ginger, wasabi, soy sauce
\$175/25 people
\$350/50 people
\$700/100 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

Individually Priced Hors d' Oeuvres

Hot and Warm Hors d' Oeuvres priced per piece

Bacon Wrapped Dates \$3.25	Prosciutto Wrapped Scallops \$4.50
Bacon Wrapped Jalapeno \$4	Chicken and Prawn Pot Stickers \$3.50
Lamb Chops \$5.75	Pork Pot Stickers \$3.50
Mini Crab & Shrimp Cakes \$4.50	Sliced Duck with apple butter & blackberry jam \$3.50
Small Moro's Kitchen Meatballs \$2.75	
Baked Mushrooms with house made sausage \$3	
Baked Brie and Cranberry Puff \$3	

Cold & Room Temp Hors d' Oeuvres priced per piece

Goat Cheese and Vegetable Bruschetta \$2.50	Avocado Toast \$2.50
Tomato and Basil Bruschetta \$2.50	Caprese Skewers \$2.75
Roasted Beet and Ricotta Cheese Bruschetta \$2.50	Tuna Tartare Croustades with wasabi crème fraiche \$4.00
House Smoked Salmon Croustade \$3.50	Oyster Shooter Spicy Cocktail and Absolut Pepper \$4.00
Belgian Endive Spears, Gorgonzola, Apple and Balsamic Candied Walnut \$2.75	
Tomato and Basil Bruschetta \$2.50	

Carving Station & Hors d' oeuvre Party

\$50 per person

- 2ea. Hors d' oeuvre displays
- 3ea. Individually Priced 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 \$16/person
- 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

Dinner Buffet Menu

\$55 per person, plus gratuity, service charge and tax
The menu includes two (2) selections of salads, pasta and entrée.

Salads (select two)

Baby Greens and Radicchio Salad with dried apricot, basil, croutons, balsamic vinaigrette and parmesan

Romaine Caesar Salad with tomato, smoked bacon and parmesan

Spinach Salad with sautéed pears, tomato bacon vinaigrette, crumbled gorgonzola and candied pecans

Roasted Beet, Romaine and Arugula Salad with ricotta salata, toasted pistachio, fennel and orange

Italian Inspired Cobb with greens, prosciutto, soppressata, mortadella, gorgonzola, pepperoncini, capicola, olives, provolone and tomato (add \$1.25/person)

Caprese Salad with tomato, fresh mozzarella, red onion, basil, balsamic and olive oil

Quinoa Salad with cucumber, jalapeno, red onion, tomato, corn, arugula and lemon vinaigrette

Pasta (select two)

Rigatoni with slow cooked house red sauce

Penne Pasta with vodka sauce, peppers, chili flake, crumbled goat cheese and parmesan

Linguine and Vegetable Primavera

Mushroom Risotto with parmesan and scented with truffle

Penne Pasta with broccoli and roasted red pepper cream sauce

Rigatoni and African Spiced Bolognese (meat sauce)

Squash Ravioli with brown butter, sage and parmesan

Fontina and Scallion Mashed Potatoes

Roasted Potatoes with fresh garlic, oregano and rosemary

Entree (select two) *Entrees are served with vegetable of the day*

Chicken: Parmesan, Marsala, Saltimbocca or Piccata

Balsamic Glazed Salmon

Bake Cod with garlic herb crust

Boneless Braised Beef Ribs

Whole Roasted Pork Loin with garlic, rosemary and fennel

Whole Roasted Angus Reserve Sirloin with chianti beef sauce and horseradish sauce on side

Whole Roasted Beef Tenderloin with chianti basil butter (add \$5/person)

Roasted Turkey Breast with oregano, sage and garlic
Pan Seared Scallop (add \$5/person)

Espresso and Chipotle Rubbed Duck Breast
Roasted Lobster Tail (add \$10/person)

Family Serve Dinner Menu

\$60 per person, plus gratuity, service charge and tax

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

Salads Choices (pick 1)

Tomato, Cucumber & Red Onion Salad with Red Wine Vinaigrette

Tuscan Greens, Dried Apricots, Radicchio, Basil & Parmesan Cheese with Balsamic Vinaigrette

Baby Greens, Roasted Beets, Local Goat Cheese & Candied Pecans with Lemon Vinaigrette

Romaine Lettuce, Baby Kale, Garlic Croutons, Tomatoes, Smoked Bacon & Chopped Egg with Caesar Vinaigrette

Quinoa Salad with Sweet Corn, Red Onion, Tomato, Jalapeno, Cucumber, Basil, Olive Oil and Lemon

Crispy Baby Greens with Tomato, Carrot, Cucumber, Jicama and Ginger Miso Dressing

Spinach Salad, Sliced Pear, Gorgonzola & Tomato Bacon Vinaigrette

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

Chicken

Chicken Florentine Stuffed with Spinach, Mushroom Pesto & Fontina

Chicken Caprese Stuffed with Fresh Mozzarella, Sundried Tomato Pesto & Spinach

Chicken Saltimbocca Stuffed with Prosciutto, Spinach & Sharp Provolone

Chicken: Marsala, Parmesan, Piccata, Francese

Meat

Fork Tender Beef Ribs with Burgundy Beef Sauce and a Side of Horseradish Crème Fraiche

Grilled Angus Sirloin Rubbed with Garlic, Brown Sugar & Glazed with Balsamic Steak Sauce

Whole Roasted Beef Tenderloin with & Sauce Bordelaise *(add \$8.00 per person)*

New York Strip Steaks with Burgundy and Roasted Beef Reduction *(add \$6.00 per person)*

Tender Beef Brisket Rubbed with Smoked Paprika, Cumin, Garlic & Onion

Sliced Top Sirloin of Lamb with Rosemary, Garlic & Mint *(\$7.00 per person)*

Chimichurri Grilled Lamb Rack Chops *(add \$10.00 per person)*

Whole Roasted Boneless Pork Loin with Rosemary, Garlic, Thyme and Fennel

Slow-Cooked Pork Shoulder with Dijon-Flavored Sauce Robert

Seafood

Teriyaki Roasted Salmon

Grilled Salmon Glazed with Balsamic Steak Sauce

Baked East Cost Cod with Garlic Dill Butter Crust

Stuffed Sole Roulades with Shrimp and Crab Mouse *(\$4.00 per person)*

Pan-seared Scallops with Lemon Beurre Monte *(\$10.00 per person)*

Grilled Lobster Tail with Beurre Monte *(\$14.00 per person)*

Seasonal Seafood of Your Choice *MP Based on Availability*

Starch Choice (pick 1)

Pasta or Risotto

Vegetarian Rigatoni with Grape Tomatoes & Pesto

Mushroom Risotto

Rigatoni with Tomato Ragout

Rigatoni with Alfredo Sauce

Rigatoni with Wild Mushroom Ragout

Vegan Rigatoni with Grilled Zucchini & Grape Tomatoes

Squash Ravioli with Brown Butter

Penne with Vodka Sauce

Cheese Raviolis with Tomato Ragout

Potatoes

Potato Au Gratin

Red Skin Potatoes with Butter and Dill

Roasted Potatoes

Classic Mashed Potatoes

Plated Dinner Menu

\$65 per person, plus gratuity, service charge and tax

The menu includes (1) selections of the soup or salad (3) selections entrée. *Entrees are served with vegetable of the day. 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. Entrees are served with seasonal potato and vegetable. Duo Plating options are available where only final head count is needed entrees are plated together on the same plate.

Soups OR Salad Choices (pick 1)

Soup

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

Salad

Tomato, Cucumber & Red Onion Salad with Red Wine Vinaigrette

Tuscan Greens, Dried Apricots, Radicchio, Basil & Parmesan Cheese with Balsamic Vinaigrette

Baby Greens, Roasted Beets, Local Goat Cheese & Candied Pecans with Lemon Vinaigrette

Romaine Lettuce, Baby Kale, Garlic Croutons, Tomatoes, Smoked Bacon & Chopped Egg with Caesar Vinaigrette

Quinoa Salad with Sweet Corn, Red Onion, Tomato, Jalapeno, Cucumber, Basil, Olive Oil and Lemon

Crispy Baby Greens with Tomato, Carrot, Cucumber, Jicama and Ginger Miso Dressing

Spinach Salad, Sliced Pear, Gorgonzola & Tomato Bacon Vinaigrette

Entrée Choices (Pick 3) All entrees come with seasonal vegetables

Chicken

Chicken Florentine Stuffed with Spinach, Mushroom Pesto & Fontina

Chicken Caprese Stuffed with Fresh Mozzarella, Sundried Tomato Pesto & Spinach

Chicken Saltimbocca Stuffed with Prosciutto, Spinach & Sharp Provolone

Chicken: Marsala, Parmesan, Piccata, Francese

Meat

Fork Tender Beef Ribs with Burgundy Beef Sauce and a Side of Horseradish Crème Fraiche

Grilled Angus Sirloin Rubbed with Garlic, Brown Sugar & Glazed with Balsamic Steak Sauce

Whole Roasted Beef Tenderloin with & Sauce Bordelaise *(add \$5.00 per person)*

New York Strip Steaks with Burgundy and Roasted Beef Reduction *(add \$3.00 per person)*

Tender Beef Brisket Rubbed with Smoked Paprika, Cumin, Garlic & Onion

Sliced Top Sirloin of Lamb with Rosemary, Garlic & Mint *(\$3.00 per person)*

Chimichurri Grilled Lamb Rack Chops *(add \$8.00 per person)*

Whole Roasted Boneless Pork Loin with Rosemary, Garlic, Thyme and Fennel

Slow-Cooked Pork Shoulder with Dijon-Flavored Sauce Robert

Seafood

Teriyaki Roasted Salmon

Grilled Salmon Glazed with Balsamic Steak Sauce

Baked East Coast Cod with Garlic Dill Butter Crust
Stuffed Sole Roulades with Shrimp and Crab Mousse (\$4.00 per person)
Pan-seared Scallops with Lemon Beurre Monte (\$8.00 per person)

Shower / Luncheon Menu

\$45 per person

The menu includes two (2) selections of appetizers, salads or soup and entrée.
Price includes one (1) dessert selection.

Appetizers (select two)

Goat Cheese and Vegetable Bruschetta

Tomato and Basil Bruschetta

Bacon Wrapped Dates

Caprese Skewers

Avocado Toast

Roasted Beet and Fresh Ricotta Bruschetta

Cured Meat, Cheese and Vegetable Platter

Mini Crab and Shrimp Cakes (add \$1.25/person)

Tuna Tartare Croustades with Spicy Tomato Aioli
(add \$1.25/person)

Poached Shrimp Platter with Cocktail Sauce and
Lemon (add \$1.25/person)

Trio of Sushi Platter (add \$2/per person)

Salads & Soups (select two)

Baby Greens and Radicchio Salad with dried apricot,
basil, croutons, balsamic vinaigrette and parmesan

Romaine Caesar Salad with tomato, smoked bacon
and parmesan

Fresh Pasta Salad with sopressata, mozzarella, olives,
basil and tomato

Spinach Salad with sautéed pears, tomato bacon
vinaigrette, crumbled gorgonzola and candied pecans

Quinoa Salad with jalapeno, feta, cucumber, red
onion, tomato and corn

Roasted Beet, Romaine and Arugula Salad with
ricotta salata, toasted pistachio, fennel and orange

Roasted Red Pepper, Tomato and Fennel Soup
Potato and Leak Soup

Roasted Mushroom Soup Scented with Truffle

Entrees (select two) Entrees are served with vegetable of the day

Chicken Piccata

Balsamic Glazed Salmon

Baked Cod with Garlic Herb Crust

Chicken Caprese

Grilled Shrimp Skewers

Chianti Braised Beef Brisket

Sliced Whole Roasted Beef Sirloin with balsamic
glaze

Chicken Marsala with mushroom ragout

Butternut Squash Ravioli

Quiche with Smoked Bacon and Vegetable

Roasted Turkey Breast with fresh oregano and garlic

Penne Pasta with Pesto and Grape Tomatoes

Baked Egg Parmesan with house made tomato ragout

Desserts (select one)

House Made Mini Cannoli with bittersweet chocolate

Elizabeth's Tiramisu

Chocolate Cake with chocolate and espresso icing

Olive Oil Madeleines with citrus crème anglaise

Fresh Baked New York Apple Pie

Mini Dessert, Brownie and Cookie Bar

House Made Gelato Bar (choose two gelato or sorbetto) add \$2.00/person

with fresh whipped cream and toppings

Gelato Flavors: Stracciatella, Salted Caramel, Pistachio, Chocolate, Mocha, Mint Chocolate

House Made Sorbetto: Coconut, Mango, Berry

Sandwich / Soup, Salad & Dessert Luncheon Menu

\$40 per person

The menu includes two (2) selections of soup & salad and sandwich options.

Price includes one (1) dessert selection

Salads & Soups (select two)

Baby Greens and Radicchio Salad with dried apricot, basil, croutons, balsamic vinaigrette and parmesan

Romaine Caesar Salad with tomato, smoked bacon and parmesan

Fresh Pasta Salad with soppressata, mozzarella, olives, basil and tomato

Spinach Salad with sautéed pears, tomato bacon vinaigrette, crumbled gorgonzola and candied pecans

Quinoa Salad with jalapeno, feta, cucumber, red onion, tomato and corn

Roasted Beet, Romaine and Arugula Salad with ricotta salata, toasted pistachio, fennel and orange

Roasted Red Pepper, Tomato and Fennel Soup
Potato and Leak Soup

Roasted Mushroom Soup Scented with Truffle

Sandwiches (select two)

Grilled Chicken and Prosciutto Sandwich with provolone, pesto, arugula, roasted pepper and garlic aioli

Roasted Beef Sandwich with arugula, chipotle roasted onions, fontina, tomato and horseradish aioli

Chicken Caprese Sandwich with lettuce, tomato, fresh basil, balsamic reduction and fresh mozzarella

Bacon, Lettuce, Tomato and Fresh Mozzarella Sandwich

Spicy Shrimp Salad Sandwich with poached shrimp, spicy aioli, crunchy romaine, red onion and tomato

Grilled Portobello and Vegetable Sandwich with spicy aioli, mozzarella, lettuce, tomato and onion

Italian Sandwich with provolone, capicola, mortadella, soppressata, prosciutto, pepperoncini, lettuce, tomato and red onion

Grilled Chicken Salad Sandwich with grapes, pecans, celery, dried cranberries, aioli and lettuce

Desserts (select one)

House Made Mini Cannoli with bittersweet chocolate chips

Mini Tiramisu

Mini Chocolate Cake with chocolate and espresso icing

Olive Oil Madeleines with citrus crème anglaise

Chocolate Brownies with salted caramel

Lemon Bars

Bittersweet Chocolate Chip Couverture Cookie

House Made Gelato with fresh cream and toppings (choose one - gelato or sorbetto) add \$2.00/person

Gelato Flavors: Stracciatella, Salted Caramel, Pistachio, Chocolate, Mocha, Mint Chocolate

House Made Sorbetto: Coconut, Mango, Berry

Bar Menu

Full Classic Bar Packages(pick 4)

Tito's Vodka, Bacardi light Rum, Jose Cuervo Tequila, Tanqueray Gin, Jack Daniels Whiskey, Dewars Scotch, Jim Beam Bourbon, Mixers

Full Bar:

4 hours \$35

1 hour \$20

Additional hours \$5.50

Open Bar:

Beer \$4.50

Mixed Drinks \$9

House Bar Packages(pick 4)

House Spirits

Vodka, Light Rum, Tequila, Gin, Whiskey, Bourbon, Scotch, Mixers

Full Bar:

4 hours \$32

1 hour \$18

Additional hours \$5

Open Bar:

Beer \$4.50

Mixed Drinks \$8.00

Premium Spirits (Choose 2)add\$6.00 per person

Add premium spirits to your full-bar package. Grey Goose Vodka, Crown Royal, Captain Morgan Spiced Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Patron Silver Tequila, Hendricks Gin

Each additional spirit added \$2.50/person

Dessert & Coffee

House Made Cannoli with bittersweet chips
\$3/person

Chocolate and Croissant Bread Pudding \$7/person

Elizabeth's Tiramisu \$7/person

Midnight Chocolate Cake \$7/person.

Vanilla Cheesecake with berries and limoncello syrup
\$7/person

Mini Cookie and Brownie Platter \$3/person

Coconut Cake with raspberry sauce \$7/person

Mini Dessert Platter \$4/person

House Made Gelato Bar with toppings and sauces
(pick 2) \$7/person

*House Made Gelato: Stracciatella, Salted Caramel,
Pistachio, Chocolate, Mocha, Mint Chocolate*

House Made Sorbetto: Coconut, Mango, Berry

Copper House Coffee Station \$3.00

Prices are subject to gratuity, administration charge and sales tax