

Moro's Catering

Event & Party Menu



Moro's Catering is serviced by two sister restaurants,

Moro's Table: an upscale French-Asian restaurant located in Auburn, NY.

Moro's Kitchen: a modern Italian restaurant located in Skaneateles, NY.

We combine your vision with our expertise to create a culinary experience that will amaze and delight your guests. From your first call with us, to your last bite of dessert, you receive an exceptional level of service and attention.

Lindsay Blaisdell - Event Coordinator
Lindsay@morostable.com

Josh Sayre - Food & Beverage Director
Josh@morostable.com

Prices Subject to 18% Service Charge, 7% Administrative Fee, 8% NYS Sales Tax
Moro's Table 315-282-7772
1 E. Genesee St. Auburn, NY 13021

Moro's Kitchen 315-685-6116
28 Jordan St. Skaneateles, NY 13152

Beverage and Bar Services

Open bar is a calculated price per person.

Includes one bartender -- Additional bartenders available for \$250 / each

House Bar

5 Hours \$30.00

4 Hours \$25.00

Beer & Wine Only: \$25.00 (5 Hours) \$20.00 (4 Hours)

Bottled Beers: (Choose 2)

Labatt Blue, Labatt Blue Light, Budweiser, Bud Light, Coors Light, Michelob Ultra,
Yuengling, Corona, Ithaca Flower Power, White Claw Seltzers

House Select Spirits

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

House Select Wines

Chardonnay, Pinot Grigio, Cabernet Sauvignon

Classic Bar

5 Hours: \$40.00

4 Hours: \$35.00

Beer & Wine Only: \$35.00(5 Hours) \$30.00(4 Hours)

Bottled Beer: (Choose 3)

Labatt Blue, Labatt Blue Light, Budweiser, Bud Light, Coors Light, Michelob Ultra, Stella Artois, Heineken,
Yuengling, Corona, Prison City Mass Riot IPA, White Claw Hard Seltzers, High Noon Seltzers

Wine Selections (Choose 3)

White

Italian Pinot Grigio, Finger Lakes Riesling, California Chardonnay,
Italian Moscato, New Zealand Sauvignon Blanc, French White Bordeaux
Italian Brut Prosecco

Red

California Cabernet Sauvignon, French Red Bordeaux, French Cotes Du Rhone, Argentina Malbec,
Oregon Pinot Noir, Italian Chianti, Italian Primitivo, Lodi California Red Zinfandel

Spirits

Tito's Vodka, Bacardi light Rum, Captain Morgan Spiced Rum, Lalo Tequila, Tanqueray Gin,
Seagram's 7 Whiskey, Dewar's Scotch, Four Roses Bourbon

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Premium Spirits Selection

Choose 4 – Add on \$8 per person to the classic bar package.

Kettle One, Grey Goose, Chopin Vodka, Malibu, Beefeater, Bombay Sapphire, Hendricks Gin, Milagro Tequila, Casamigos Tequila, Jack Daniels, Makers Mark, Crown Royal, Highland Park 12

Additional Beverage Service

Champagne Toast is available at \$5 per Person

Signature Drinks- Starting at \$5 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 & Hot Tea Station: \$3.00 per person.

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Displayed Hors d'Oeuvres

Baked Goat Cheese, Fig, Caramelized Onion Dip

with toasted crostini
\$5/PERSON

Grilled, Roasted and Marinated Vegetable Display

with olives, pesto, dipping sauces
\$6/PERSON

Charcuterie Display

with Italian meats, cheeses, peppers, marinated
olives, mostarda, crackers \$7/PERSON

Fresh Fruit Display

with Greek yogurt and honey dip
\$6/PERSON

Crostini and Dip Display

with olive & sundried tomato tapenade, white bean &
bacon, garbanzo bean & jalapeno and fresh tomato &
garlic
\$5/PERSON

Raw and Poached Seafood Display

Poached Shrimp \$3.00 each
Raw Oyster \$ 3.50 each
Maine Lobster MP
melted butter, cocktail and mignonette sauce MP

Passed Hors d'Oeuvres

Hot and Warm Hors d'Oeuvres *priced per piece* -----

Bacon Wrapped Dates \$4
Bacon Wrapped Jalapeno \$4
Lamb Lollipops & Chimichurri \$7
Mini Crab & Shrimp Cakes \$5
Small Moro's Kitchen Meatballs \$3.50
Baked Mushrooms Stuffed with Sausage \$3.75
Baked Brie and Cranberry Puff \$3
Baked Mushrooms Stuffed with Sausage \$3.75

Baked Brie and Cranberry Puff \$3
Bacon Wrapped Scallops \$6
Pork Pot Stickers \$3
Beef Satay with Peanut Sauce \$4.50
Chicken Satay with Peanut Sauce \$3.50
Fresh Mozzarella, Tomato & Basil Flatbread \$3.50

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

Goat Cheese and Vegetable Bruschetta \$3
Tomato and Basil Bruschetta \$3
Roasted Beet and Ricotta Cheese Bruschetta \$3
House Smoked Salmon Croustade \$4
Belgian Endive Spears, Gorgonzola, Apple and
Balsamic Candied Walnut \$3.50

Avocado Toast \$3
Caprese Skewers \$3.50
Tuna Tartare Croustades wasabi crème fraiche \$5.50
Oyster Shooter, Spicy Cocktail & Peppered Vodka \$6

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Buffet Dinner Menu

\$75 per person

(2) choices of the salad (2) choices of pasta, or risotto, or potato (2) entrée choices

Entrees are served with seasonal vegetables

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

Crisp Romaine & Crunchy Vegetable Salad with ginger-miso dressing

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

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

Chicken Florentine stuffed with spinach, mushroom & fontina

Chicken Caprese stuffed with mozzarella, sun dried 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

Herb & Garlic Roasted Pork Loin with Dijon mustard jus

Grilled Balsamic Glazed Salmon with fresh lemon

Roasted Salmon with teriyaki sauce

Grilled Shrimp with scampi beurre blanc

Garlic and Herb Crusted Cod with lemon butter

Fresh Flounder with lemon beurre blanc

Whole Roasted New York Striploin of Beef with sauce bordelaise (add \$4.00 per person)

Whole Roasted Beef Tenderloin with & sauce bordelaise (add \$7.00 per person)

Whole Roasted Rack Of Lamb with chimichurri sauce (add \$10.00 per person)

Pasta, Risotto OR Potato (Pick 2)

Pesto & Grape Tomatoes with ziti

Moro's Marinata with rigatoni (**Available Vegan & Vegetarian**)

Mushroom Risotto

Traditional Italian Risotto with parmigiano reggiano

Vodka Sauce, Sweet Peppers & Cherry Peppers with ziti

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Mushroom Ragout with ziti
Squash Ravioli with brown butter & sage
Cheese Raviolis with tomato ragout
Penne ala Vodka Sauce
Herb Roasted Potatoes
Roasted Sweet Potatoes
Creamy Mashed Potatoes
Potato Gratin

Family Serve Dinner Menu

Not Available For Parties Over 120

\$85 per person

(2) choices of the salad (1) choice of pasta, or risotto, or potato (2) entrée choices

Entrees are served with seasonal vegetables

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
Crisp Romaine & Crunchy Vegetable Salad with ginger-miso dressing
Spinach, Portobello and Blue Cheese with sliced pear, gorgonzola & tomato bacon vinaigrette

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

Chicken Florentine stuffed with spinach, mushroom & fontina
Chicken Caprese stuffed with mozzarella, sun dried 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
Herb & Garlic Roasted Pork Loin with Dijon mustard jus
Grilled Balsamic Glazed Salmon with fresh lemon
Grilled Shrimp with scampi beurre blanc
Roasted Salmon with teriyaki sauce
Garlic and Herb Crusted Cod with lemon butter
Fresh Flounder with lemon beurre blanc
Whole Roasted New York Striploin of Beef with sauce bordelaise (add \$4.00 per person)
Whole Roasted Beef Tenderloin with & sauce bordelaise (add \$7.00 per person)
Whole Roasted Rack Of Lamb with chimichurri sauce (add \$10.00 per person)

Pasta or Risotto (Pick 1)

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Pesto & Grape Tomatoes with ziti
Moro's Marinata with rigatoni (**Available Vegan & Vegetarian**)
Mushroom Risotto
Traditional Italian Risotto with parmigiano reggiano
Vodka Sauce, Sweet Peppers & Cherry Peppers with ziti
Mushroom Ragout with ziti
Squash Ravioli with brown butter & sage
Cheese Raviolis with tomato ragout
Penne ala Vodka Sauce
Herb Roasted Potatoes
Roasted Sweet Potatoes
Creamy Mashed Potatoes
Potato Gratin

Plated Dinner Menu

\$80 per person

The menu includes (1) salad selection (3) entree selections.

Entrees are served with vegetables of the day and roasted potatoes unless stated otherwise.

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 a corresponding seating chart.

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
Crisp Romaine & Crunchy Vegetable Salad with ginger-miso dressing
Spinach, Portobello and Blue Cheese with sliced pear, gorgonzola, tomato bacon vinaigrette

Entrée Choices (Pick 3)

Chicken Florentine stuffed with spinach, mushroom & fontina
Chicken Caprese stuffed with mozzarella, sun dried tomatoes and basil
Chicken Parmesan with house made rigatoni & moros marinara
Chicken Your Way: Marsala, Piccata, Francese, Saltimbocca
Boneless Braised Beef Ribs with sauce bordelaise
Grilled Angus Sirloin Steak rubbed & glazed with our balsamic steak sauce
Garlic & Fresh Herb Roasted Pork Loin with Dijon mustard jus
Grilled Shrimp with scampi beurre blanc

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Grilled Balsamic Glazed Salmon with fresh lemon
Garlic and Herb Crusted Cod with lemon butter
Fresh Flounder with lemon beurre blanc
Roasted Salmon with teriyaki sauce
Pesto Shrimp & Grape Tomatoes with penne pasta
Vegetarian Mushroom Risotto scented with truffle
Shrimp and Roasted Red Pepper Risotto
African Spiced Bolognese with rigatoni pasta
Squash Ravioli with brown butter & sage
Vegetarian & Vegan Vegetable Plate
Grilled Beef Tenderloin with sauce bordelaise (add \$10.00 per person)
Lamb Rack Chops with Chimichurri (add \$10.00 per person)
Pan-Seared Scallops with chardonnay basil butter (add \$10.00 per person)

House Made Desserts

Cannoli *\$4.00 each*
Large French Madeleines *\$8.00 per dozen*
Tiramisu *\$7.00 per Person*
Brownies *\$48.00 per Dozen*
Midnight Chocolate Cake *\$9.00 per Person.*
Chocolate Mousse Cake *\$9.00 per Person*
Vanilla Cheesecake with berries and limoncello syrup *\$9.00 per Person*
Cookie and Brownie Platter *\$5.00 per Person*
Lemon Cupcakes *\$60.00 per Dozen*
Chocolate Cupcakes *\$60.00 per Dozen*
Chocolate Chip Cookies *\$36.00 per Dozen*
Oatmeal Raisin Cookies *\$36.00 per Dozen*
Chocolate Croissant Bread Pudding *\$7.00 per person buffet style*

House Made Gelato and Sorbetto *pick 2 for \$9.00 per person*

Stracciatella Gelato
Pistachio Gelato
Mint Chocolate Chip Gelato
Chocolate Gelato
Salted Caramel Gelato
Wild Berry Gelato
Mango Sorbetto
Coconut Sorbetto
Berry Sorbet

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Menu Valid Through 12/31/2026

Services

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

Catering Prices Include:

- *Barware, glassware, appropriate mixers & soft drinks.*
- *Ice & Water Service*
- *Flatware (Forks, Butter Knife, Steak Knife, Spoon)*
- *China (Dinner Plates, Salad Plates, Appetizer Plates)*
- *Cake Cutting*

Terms:

- ***Client is required to pay a nonrefundable deposit of \$1,000 to secure the event date.***
- ***A second deposit of 50 percent of anticipated bill is due 30 days prior to the event.***
- ***Final balance is due 7 days before the event based on final guaranteed count.***

Additional Fees May Apply For Dates That Fall On A Holiday.

Credit Card Charges Are Subject To A 3% Credit Card Surcharge Fee.

Checks Can Be Made Payable:

Moro's Kitchen

28 Jordan Street

Skaneateles, NY 13152