

# MORO'S KITCHEN

SKANEATELES, NEW YORK

## RESTAURANT PLATED PARTY MENU

### FIRST COURSE - FOR THE TABLE

- House Made Meatballs \$3.50/pc
- Fried Calamari \$15/order
- Parmesan Fries \$8/order
- Poached & Chilled Shrimp \$3.25/pc
- Tomato & Basil Bruschetta \$2.25/pc
- Raw Oysters MP

#### BUILD YOUR OWN SUSHI DISPLAY

- Avocado & Cucumber Roll \$10
- Spicy Tuna Roll \$12
- Salmon & Avocado Roll \$12
- Tempura Shrimp Roll \$13
- Crab Rangoon Roll \$13

### SECOND COURSE - PLATED SALADS

- **Roasted Beet Salad \$11**  
mixed greens - goat cheese - candied pecans - lemon vinaigrette
- **Classic Caesar Salad \$10**  
crisp romaine - tomato - garlic croutons - parmesan - house dressing
- **Moro's House Salad \$7**  
mixed greens - tomato - cucumber - banana peppers - balsamic vinaigrette

### THIRD COURSE - PLATED ENTREES

*Choose 3 - Guest Can Decide The Night Of The Party*

- **Chicken Marsala \$25**  
mashed potatoes & vegetable
- **Chicken Parmesan \$25**  
pasta & house marinara
- **Eggplant Parmesan \$24**  
pasta & house marinara
- **Braised Beef Ribs \$28**  
mashed potatoes & vegetable
- **Herb Crusted Haddock \$25**  
roasted potatoes & vegetable
- **Shrimp & Vodka Sauce \$26**  
with house made pasta
- **African Spiced Bolognese \$25**  
with house made pasta
- **Mushroom Ragu & Truffle Oil \$21**  
with house made pasta
- **House Made Lasagna \$23**  
with house made marinara
- **Seasonal Vegetable Pasta \$24**  
with garlic & olive oil

### FOURTH COURSE - PLATED DESSERT

KEY LIME PIE \$7  
BREAD PUDDING \$9  
WARM APPLE CRISP \$8

HOUSE MADE CANNOLI \$3.50  
HOUSE MADE TIRAMISU \$7  
GELATO TRIO \$8

*Prices Subject To 8% NYS Sales Tax, 18% Gratuity, 5% Administrative Fee  
Items & Prices Can Change Based On Current Market & Availability*