

MORO'S KITCHEN
MODERN ITALIAN

*In-house
Catering Services*

MORO'S 
CATERING

315.685.6116

moroscatering.com



MORO'S KITCHEN
MODERN ITALIAN

In-House Family Serve Party Menu

This menu serves in-house parties for a minimum of 15 people. To book, call the restaurant at 315-685-6116. Please be advised there is a \$50 non-refundable deposit what will be applied to your bill.

Menu selections are required five (5) days in advance of reservation.

PRICING:

\$40 per person, plus 18% gratuity and 3% service charge. The menu includes two (2) selections of the following family style items: appetizers, salads, pasta or potatoes and entrée. Price includes one (1) dessert selection, coffee, tea, soda and house made focaccia bread.

Appetizers (select two)

Goat Cheese and Vegetable Bruschetta

Tomato and Basil Bruschetta

Bacon Wrapped Dates

Caprese Skewers

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)

Salads (select two)

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

Romaine Caesar Salad tomato, smoked bacon and
parmesan

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

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

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

Pasta or Potato (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

Fontina and Scallion Mashed Potatoes

Penne Pasta with Broccoli and Roasted Red Pepper Cream Sauce

Rigatoni and African Spiced Bolognese

Squash Ravioli with Brown Butter, Sage and Parmesan

Roasted Potatoes with Fresh Garlic, Oregano and Rosemary

Entrees (select two)

Entrees are served with vegetable of the day

Chicken: Parmesan or Marsala or Saltimbocca or Piccata

Balsamic Glazed Salmon

Baked Cod with Garlic Herb Crust

Boneless Braised Beef Ribs

Grilled Sirloin with Balsamic Glaze

Grilled Filet Mignon with Chianti Basil Butter (add \$10/person)

Veal: Parmesan or Marsala or Saltimbocca or Piccata (add \$10/person)

Pan Seared Scallop (add \$10/person)

Espresso, Chipotle Rubbed Duck Breast (add \$5/person)

Roasted Lobster Tail (add \$12/person)

Desserts (select one)

House Made Cannoli with Bittersweet Chocolate Chips

Elizabeth's Tiramisu

Chocolate Lava Cake with Choice of Gelato (add \$2/person)

Olive Oil Madeleines with Citrus Crème Anglaise

Fried Apple Ravioli with Salted Caramel Gelato

House Made Gelato: Stracciatella, Salted Caramel, Pistachio, Chocolate, Mocha, Mint Chocolate (choose one)

House Made Sorbetto: Coconut, Mango, Berry (choose one)