

MORO'S KITCHEN
MODERN ITALIAN

Carry-Out Party Menu

For your home or office party! Let us do the cooking. Local delivery is possible for a fee. Please try to provide 48hr notice but we will do our best to put a party together sooner. All items are not always available and prices are subject to change

Contact:

Lindsay Blaisdell: Event Coordinator: lindsay@morostable.com

Hors D' Oeuvres

Raw Oysters	MP
Baked Oysters with Parmesan and Bacon Butter scented with Truffle	MP
House Made Meatballs (4 each)	\$12
Side of Sausage (2 links)	\$11
Assorted Raw Vegetable with Dip	\$3 per/person
Dried Fig, Caramelized Onion and Goat Cheese Dip with Crostini	\$4 per/person
Tomato & Basil Bruschetta	\$2.25ea.
White Bean, Bacon & Parmesan Bruschetta	\$2.25ea.
Bacon Wrapped Dates	\$2.75ea
Bacon Wrapped Jalapeno	\$2.75ea
Caprese Skewers	\$2.75ea
Assorted Cheese Platter	\$5per/person
Wild Mushroom and Ricotta Bruschetta	\$2.50ea
Grilled Vegetable and Goat Cheese Bruschetta	\$2.25ea
Smoked Salmon Croustade	\$3.00ea
Mini Crab Cakes with Piccata Aioli	\$3.00ea
Tuna Tartare Croustades with wasabi Aioli	\$3.00ea
Poached Chilled Shrimp	\$2.75ea
Assorted Meat and Cheese Platter	\$6.75per/person

SUSHI (Build your own sushi platter, rolls cut into 8pc)

Avocado Cucumber Roll	\$10
California Roll	\$10
Shrimp Tempura Roll	\$11
Tempura Scallop Roll	\$12
Salmon Avocado Roll	\$12
Spicy Tuna Roll	\$12

NEAPOLITAN STYLE PIZZA MENU

**Gluten Free Cauliflower Crust add \$3*

**Additional Toppings \$1 - \$2*

- Fresh Ricotta & Pepperoni** with mozzarella, basil, and red chili flake \$
Gorgonzola & Fresh Pear Pizza with candied walnuts, arugula, and balsamic reduction \$15
Sausage, Sweet Peppers & Sriracha Pizza with, mozzarella & red sauce \$15
Margherita Pizza tomato sauce, fresh mozzarella, fresh basil \$14
Mushroom & Fontina Pizza mushrooms and fontina cheese with pecorino and truffle oil \$14
Spicy Soppresata, Fresh Mozzarella, Red Chili Honey Pizza with fresh basil and pecorino \$15
Vegetable Pizza Pesto, Tomatoes, Sweet Peppers, Roasted Vegetables, Goat Cheese, Mozzarella, Arugula \$15
Prosciutto & Arugula Pizza with hot honey, mozzarella, fontina, and parmesan \$15
Cheese Pizza \$12

Salads

Mixed Greens

tomato, cucumber, garlic croutons and lemon vinaigrette \$3.75/person

Radichio Salad

dried apricot, basil, parmesan reggiano and balsamic vinaigrette \$4.25/person

Caesar Salad

anchovies, garlic croutons and tomato \$4.25/person

Spinach Salad

pears, tomato bacon vinaigrette, roasted mushrooms, and gorgonzola \$4.25/person

Caprese Salad

(Tomato & Mozzarella) seasonal *\$4.25/person

Roast Beet & Baby Green Salad

lemon vinaigrette, candied pecans, and crumbled goat cheese \$4.25/person

Entrees per/person

All entrees come with choice of Pasta or Roasted Potatoes and Seasonal vegetables

Eggplant Parmesan	\$20
Cheese Ravioli, Sausage and Meatball	\$22
Butternut Squash Ravioli	\$21
Chicken Parmigiana	\$22
Chicken Piccata	\$22
Chicken Marsala	\$22
Chicken Française	\$22
Grilled Chicken with house made balsamic glaze	\$22
Buttermilk Fried Boneless Chicken	\$22
Chicken Milanese (<i>breaded chicken cutlet</i>)	\$22
Veal Parmigiana	\$24
Veal Marsala	\$24
Veal Piccata	\$24
Veal Française	
Braised Boneless Beef Rib	\$28
Grilled Angus Sirloin Steak (with house made balsamic steak sauce)	\$31
Whole Roasted Beef Tenderloin (<i>serves 12-15pl</i>)	MP
Garlic & Herb Crusted Cod	\$24
Grilled Shrimp (with lemon, capper sauce)(6ea 16-20ct)	\$22
Seared Salmon (with house made balsamic sauce)	\$27

House Made Pasta of the Day Entrees per/person (*comes with house made focaccia bread*)

(Gluten Free Pasta available \$2 per person)

With Shrimp and Vodka Sauce	\$23
With African Spiced Bolognese Sauce	\$22
Mushroom Ragu, Parmigiano Reggiano, Scented With Truffle	\$19
With Chicken & Broccoli & Alfredo Sauce	\$21
With House Made Meatball and House Made Marinara Sauce	\$21

Desserts

Large Chocolate Chip Cookies	\$2.75 each
Large Fudge Brownies *	\$2.75 each
Large Cannoli	\$2.50 each
Apple Crisp (9inch round Serves 8 to 10)	\$22.00
Key Lime Pie (whole pie)	\$22.00
Chocolate Pie (whole pie)	\$22.00
Chocolate & Croissant Bread Pudding (9inch round Serves 8 to 10)	\$24.00
Tiramisu (12pc)	\$25.00