



*Off-site
Catering Services*

MORO'S 
CATERING

315.685.6116

moroscatering.com



Moro's Catering

We are a unique company serviced by two different cuisines inspired by our restaurants, Moro's Table and Moro's Kitchen. Moro's Table is an upscale French-Asian restaurant located in Auburn, NY. Moro's Kitchen is a chic, modern Italian restaurant with its own small gelato & espresso shop located in Skaneateles, NY. We utilize the talents and resources at both restaurants to make every event the talk of your guests.



We pride ourselves on accommodating and customizing events of all types. In addition to offsite catering, both restaurants have onsite availability for breakfast, lunch and dinner. We can accommodate pharmaceutical functions, brunches, luncheons, showers and more. Regardless of the style of function, Moro's Catering is the choice to make your day memorable.



Beverage and Bar Services

Open Bar

Open bar is calculated price per person and per hour.

House Brand

1 Hour	\$18.00
2 Hour	\$22.00
3 Hour	\$27.00
4 Hour	\$32.00

Bottled Beer(pick 2)

Labatt Blue, Blue Moon, Peroni, IPA, Sam Adams, Coors Light, 1911 cider

House Wine Selections(pick 2)

House Chardonnay, House Pinot Grigio,
House Italian Red, House Cabernet Sauvignon

House Spirits(pick 4)

Vodka, Light Rum, Tequila, Gin, Whiskey, Mixers
For additional spirits \$2.50/person

Premium Brand

- 1 Hour \$20.00
- 2 Hour \$25.00
- 3 Hour \$30.00
- 4 Hour \$35.00

Bottled Beer (pick 2)

Labatt Blue, Labatt Blue Lite, Blue Moon, Peroni, IPA, Sam Adams, Sam Adams Seasonal, Coors Light, 1911 cider, Stella, Local Beer

Wine Selections(pick 2)

White

Premium Pinot Grigio, Local Finger Lakes Riesling, Premium Chardonnay, Premium Sauvignon Blanc

Red

Premium Italian Red, Local Finger Lakes Red Wine, Premium Cabernet Sauvignon, Premium Pinot Noir

Spirits (pick 4)

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

Ultra-Premium

- 1 Hour \$25.00
- 2 Hour \$30.00
- 3 Hour \$35.00
- 4 Hour \$40.00

Bottled Beer (pick 2)

Labatt Blue, Labatt Blue Lite, Blue Moon, Peroni, Shiner Bock, Southern Tier IPA, Sam Adams Lager, Sam Adams Seasonal, Coors Light, 1911 cider, Stella, Local Beer

Wine Selections(pick 2)

White

Ultra Premium Pinot Grigio, Local Finger Lakes Riesling, Ultra Premium Chardonnay, Ultra Premium Imported White Blend, Ultra Premium Sauvignon Blanc, Rose (seasonal)

Red

Ultra Premium Italian Red Wine, Local Finger Lakes Red Wine, Ultra Premium Cabernet Sauvignon,
Ultra Premium Pinot Noir, Ultra Premium Imported Red Wine, Ultra Premium Malbec

Spirits (pick 4)

Grey Goose Vodka, Crown Royal, Captain Morgan Spiced Rum, Malibu Coconut Rum, Bombay
Sapphire Gin, Makers Mark Bourbon, Patron Silver Tequila, Hendricks Gin, Dewars

Additional Beverage Selections

Price to be determined based on selection.

Champagne Toast
Cordials, Ports, Brandies
Signature Drinks
Non Alcoholic Punch
Champagne or Wine Punch

Wine poured at the table during dinner is based on consumption.
The guest is charged the bottle price of each open bottle.
Selection will be based on available inventory.

Coffee Station \$4.00 per person.
Includes regular and decaf coffee, sugar/sweetner, creamer

Individually Priced Hors d'oeuvres

Avocado Toast \$2.25/pc

Beef & Pork Pot Stickers \$2.75/pc

Caprese Skewers \$2.75/pc

Tuna Tartare Croustades with wasabi crème
fraiche \$3.25/pc

Goat Cheese & Vegetable Bruschetta \$2.25/pc

Tomato and Basil Bruschetta \$2.25/pc

Roasted Beet and Local Goat Cheese Bruschetta
\$2.25/pc

House Smoked Salmon Croustade
\$2.75/pc

Bacon Wrapped Dates \$2.75/pc

Bacon Wrapped Jalapeno \$2.50/pc

Lamb Chops \$5.50/pc

Mini Crab & Shrimp Cakes \$3.00/pc

Belgian Endive Spears \$2.25/pc

Small Moro's Kitchen MeatBalls \$2.75/pc

Lamb Meat Balls \$2.75/pc

Station Hors d'oeuvres

Poached Large Shrimp Cocktail \$3.00 ea

Fresh Raw Oysters on ½ Shell \$3.50 ea

Poached and Chilled Maine Lobster with melted butter, cocktail and mignonette sauce MP

Cheese, Melon, Grapes and Crudit  with Dips \$5.00/person. Add 2 Cured Meats +\$7.00/person

Caramelized Onion, Dried Fig and Local Goat Cheese dip with Bread Croustades \$4/person

Fresh Fruit with Yogurt Dip \$4/person

Fresh Sushi Display

with pickled ginger, wasabi, soy sauce

\$175/25 people

\$350/50 people

\$700/100 people

Carving Station *must be sold as part of hors d'oeuvre or buffet party*

served with rolls and two sauces \$14/person (*Select Two 2*)

Sliced Angus Reserve Sirloin

Sage and Fresh Oregano Roasted Turkey Breast

Garlic and Rosemary Roasted Pork loin

Smoked Ham

Beef Tenderloin add \$8.00/person

Buffet Dinner Menu

\$55 per person, plus gratuity, service charge and tax

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

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, 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

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

Baked East Coast Cod with Garlic Dill Butter Crust

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

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

Seasonal Seafood of Your Choice *MP Based on Availability*

Starch Choices (Pick 1 pasta and 1 potato)**Pasta or Risotto (Pick 1)**

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 (Pick 1)

Potato Au Gratin

Red Skin Potatoes with Butter and Dill

Roasted Potatoes

Classic Mashed Potatoes

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 Beuree Monte *(\$10.00 per person)*

Grilled Lobster Tail with Beuree 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 (1) selections of the 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 Choices (pick 1)

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

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 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*)
Seasonal Seafood of Your Choice *MP Based on Availability*

Desserts a la carte

Cannoli *\$3.00 ea*
Large French Madeleines *\$6.00 dozen*
Tiramisu *\$6.00/person*
Brownies *\$2.00ea*
Midnight Chocolate Cake *\$6 /person.*
Vanilla Cheesecake with berries and limoncello syrup *\$6/person*
Mini Cookie and Brownie Platter *\$3/person*
Coconut Cake with raspberry sauce *\$6/person*
Chocolate Chip Cookies *\$2.00 ea*
Oatmeal Raisin Cookies *\$2.00 ea*
Chocolate Croissant Bread Pudding *\$6.00/person buffet*
Cupcake Tower *\$8/person(pick 2)*
(Limoncello Cupcakes, Chocolate Stout Cupcakes, Carrot, Red Velvet)
House Made Gelato and Sorbetto *pick 2 for \$8.00/person*
Stracciatella Gelato (Vanilla Chocolate Chip)
Pistachio Gelato
Mint Chocolate Chip Gelato
Chocolate Gelato
Salted Caramel Gelato
Mango Gelato
Black Berry Gelato
Mango Sorbetto
Coconut Sorbetto
Berry Sorbetto

*All prices and items subject to change
Effective 2019*