



## Moro's Events

We are a unique company serviced by two sister 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.

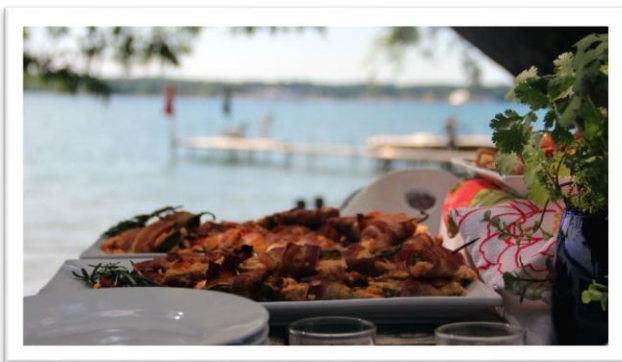


We pride ourselves on accommodating and customizing events of all types. In addition to offsite catering, both restaurants have onsite availability for breakfast, lunch and dinners. We can accommodate pharmaceutical functions, brunches, luncheons, showers and more. Regardless of type of cuisine or style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



# Wedding and Events Services

All of our events come with the specialized touch of our onsite Events Coordinator, James Hares. James is Food & Beverage professional with 20 years of experience. He also has extensive experience with nutrition and will work with any dietary needs such as gluten free, vegetarian and vegan dishes. Along with our chefs, James will customize and design your event to meet your specific needs. We will partner with you to bring the vision of your event to life and will create a reception with bar services, beautifully presented hors d'oeuvres, exquisitely prepared dinner, cake cutting and dessert with coffee services. James can be reached at 315.685.6116.



## Beverage and Bar Services



### Consumption / Cash

Consumption and cash is calculated per drink and per open bottle.

#### **House Brand**

Standard Cocktails  
\$6.00  
Wine \$6.00  
Beer \$4.00  
Soda / Juice \$2.00  
Bottled Water  
\$2.00 each

#### **Premium Brand**

Premium Cocktails  
\$8.00  
*Wine Request*  
*Bottle Pricing*  
*Beer Request Bottle*  
*Pricing*

#### **Ultra Premium**

Ultra-Premium  
Cocktails \$10.00  
*Wine Request*  
*Bottle Pricing*  
*Beer Request Bottle*  
*Pricing*

### Open Bar

Open bar is calculated price per person and per hour.

#### **House Brand**

1 Hour \$12.00  
2 Hour \$18.00  
3 Hour \$23.00  
4 Hour \$28.00  
5 Hour \$30.00

#### **Premium Brand**

1 Hour \$14.00  
2 Hour \$20.00  
3 Hour \$25.00  
4 Hour \$30.00  
5 Hour \$32.00

#### **Ultra-Premium**

1 Hour \$18.00  
2 Hour \$23.00  
3 Hour \$27.00  
4 Hour \$31.00  
5 Hour \$34.00

## Additional Beverage Selections

Price to be determined based on selection.

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

### Passed Hors d'oeuvres

Chicken & Prawn Pot Stickers *\$2.50/pc*

Bacon Wrapped Dates *\$2.75/pc*

Beef & Pork Pot Stickers *\$2.50/pc*

Bacon Wrapped Jalapeno *\$2.50/pc*

Goat Cheese & Vegetable Bruschetta  
*\$2.25/pc*

Lamb Chops *\$4.50/pc*

Tomato and Basil Bruschetta *\$2.25/pc*

Mini Crab & Shrimp Cakes *\$3.00/pc*

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

Belgian Endive Spears *\$2.25/pc*

House Smoked Salmon Croustade  
*\$2.75/pc*

Small Moro's Kitchen Meat Balls *\$1.75/pc*

Lamb Meat Balls *\$2.75/pc*

### Station Hors d'oeuvres

Poached Large Shrimp Cocktail *\$2.75 ea*

Fresh Raw Oysters on ½ Shell *\$3.00 ea*

Cheese, Melon, Grapes and Crudité with Dips *\$4.50/person. Add 2 Cured Meats \$6.00/person*

Caramelized Onion, Dried Fig and Local Goat Cheese dip with Bread Croustades *\$3.00/person*

Fresh Fruit with Yogurt Dip *\$2.50/person*

## Sushi Rolls (8pc per roll)

Tuna, Scallion and Wasabi Aioli \$8.00

Spicy Tuna \$8.50

Spicy Salmon, Napa Cabbage and Cilantro \$8.00

Fresh Salmon & Avocado \$8.50

California Roll \$7.50

Hurricane \$12.00

House Smoked Salmon, Cream Cheese and  
Cucumber Roll \$8.50

Dynamite Roll (6pc per) \$12.00

Tempura Shrimp \$8.50

Roll of your Creation *MP*

Vegetable \$7.50

Nigiri Platter *MP*

Spicy Tempura Scallop \$9.50

## Dinner Choices

### Soups

*\$3.00/person buffet or \$5.50/person plated*

Red Pepper, Fennel, Tomato with Sambuca Cream

Potato and Leek, Scented with Truffle Oil

Wild Mushroom

Roasted Squash with Toasted Almonds and Amaretto Cream

Italian Wedding Soup (add \$1.00 per person)

Smoked Bacon and Potato Chowder

## **Salads**

*\$4.00/person buffet choose 2    \$6.00/person buffet choose 3*

*\$8.00/person plated choose 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, Kale, Garlic Croutons, Tomatoes, Smoked Bacon & Chopped Egg with Caesar Vinaigrette

Arugula, Quinoa, Sweet Corn, Red Onion, Tomato & Roasted Shiitake with Sesame Oil

Crispy Lettuce, Tomato, Carrot, Cucumber & Jicama with Ginger Miso Dressing

Spinach and Frisée Salad, Sliced Pear, Gorgonzola & Tomato Bacon Vinaigrette

Salad of your Creation (MP)

## Entrée Choices

All entrees come with starch and vegetable.

*Choose 1 – price as marked*

*Choose 2 – price is average of choices +\$4.00/person*

*Choose 3 – price is average of choices +\$7.00/person*

## Meat

Fork Tender Beef Ribs with Burgundy Beef Sauce  
& Side of Horseradish Crème Fraiche *\$26.00/person*

Grilled Angus Sirloin Rubbed with Garlic, Brown Sugar & Glazed with Balsamic  
Steak Sauce *\$28.00/person*

Filet of Beef Tenderloin with a Garlic and Herb Crust  
& Sauce Bordelaise *\$33.00/person*

Grilled New York Strip Steaks *\$34.00/person*

Charred Rib-Eye Steaks *\$34.00/person*

Tender Beef Brisket Rubbed with Smoked Paprika, Cumin, Garlic & Onion  
*\$22.00/person*

Sliced Top Sirloin of Lamb with Rosemary, Garlic & Mint *\$28.00/person*

Braised Lamb Shanks with Tomato Fondant *\$27.00/person*

Chimichurri Grilled Lamb Rack Chops *\$33.00/person*

Cold Smoked Grilled Boneless Pork Loin Chops with Ancho Chili Cherry BBQ  
*\$23.00/person*

Slow-Cooked Pork Shoulder with Dijon-Flavored Sauce Robert *\$22.00/person*

Rigatoni with Braised Pork, Broccoli Rabe & Tomato Ragout *\$22.00/person*

Rigatoni with Sausage, Meatballs & Red Sauce *\$22.00/person*

**Seafood** All entrees come with starch and vegetable.

Teriyaki Roasted Salmon *\$26.00/person*

Grilled Salmon Glazed with Balsamic Steak Sauce *\$26.00/person*

Shrimp and Crab Stuffed Sole Roulades *\$28.00/person*

Southern Style Shrimp and Grits *\$25.00/person*

Baked East Cost Cod with Garlic Dill Butter Crust *\$25.00/person*

6oz Grilled Lobster Tail with Beuree Monte *MP*

Pesto Marinated Large Grilled Shrimp *\$26.00/person*

Seasonal Seafood of Your Choice *MP Based on Availability*

**Chicken** All entrees come with starch and vegetable.

Chicken Florentine Stuffed with Spinach, Mushroom Pesto & Fontina  
*\$23.00/person*

Chicken Caprese Stuffed with Fresh Mozzarella, Sundried Tomato Pesto & Spinach  
*\$23.00/person*

Chicken Saltimbocca Stuffed with Prosciutto, Spinach & Sharp Provolone  
*\$23.00/person*

Sautéed Chicken Marsala *\$23.00/person*

Rigatoni with Chicken, Broccoli & Vodka Sauce *\$22.00/person*

BBQ Chicken Legs *\$17.00/person*

Chicken Entree of Your Creation *MP*



## **Pasta (add-ons) add these onto buffets to enhance your event**

Vegetarian Rigatoni with Grape Tomatoes & Pesto *\$8.00/person*

Rigatoni with Tomato Ragout *\$7.00/person*

Rigatoni with Alfredo Sauce *\$7.00/person*

Rigatoni with Wild Mushroom Ragout *\$10.00/person*

Vegan Rigatoni with Grilled Zucchini & Grape Tomatoes *\$17.00/person*

Squash Ravioli with Brown Butter *\$12.00/person*

Pasta of Your Creation *MP*

## **Vegetable** pick one or make a combo

Seasonal Vegetable Trio (for example carrots, broccoli & cauliflower)

Roast Carrots with Fresh Dill, Olive Oil & Butter

Broccoli with Olive Oil, Garlic, Lemon & Chili Flake

Roasted Cauliflower

Roasted Brussel Sprouts (seasonal)

Roasted Asparagus (seasonal)

Roasted Squash (seasonal)

## **Potatoes and Starches** pick one

Roasted Potatoes

Classic Mashed Potatoes

Potato Au Gratin

Rice and Sautéed Kale

Rice with Sweet Corn and Zucchini (seasonal)

South Western Rice Pilaf

**Desserts** minimum 1 dozen pieces

Cannoli \$2.25ea

French Macarons \$2.25ea

Tiramisu \$6.00/person

Brownies \$1.75ea

Chocolate Stout Cup Cakes with Baileys Icing \$4.00ea

Lemon Cup Cakes with Limoncello Frosting \$4.00ea

Chocolate Chip Cookies \$1.75ea

Oatmeal Raisin Cookies \$1.75ea

Apple Crisp \$5.00/person buffet

Chocolate Croissant Bread Budding \$6.00/person buffet

**House Made Gelato and Sorbetto** pick 2 for \$6.00/person

Stracciatella Gelato (Vanilla Chocolate Chip)

Pistachio Gelato

Mint Chocolate Chip Gelato

Chocolate Gelato

Salted Carmel Gelato

Mango Gelato

Black Berry Gelato

Pineapple Sorbetto

Berry Sorbetto