

Moro's Events

Catering Menu



MORO'S KITCHEN
MODERN ITALIAN

Moro's Table

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.



Beverage and Bar Services



Open Bar

Open bar is calculated price per person and per hour.

House Brand

1 Hour \$16.00

2 Hour \$22.00

3 Hour \$27.00

4 Hour \$32.00

Choice of: Two Bottled Beer:

Labatt Blue, Blue Moon, Peroni, Blue Light, Shiner Bock, Southern Tier IPA, Sam Adams, Coors Light,
1911 cider, Stella

House Spirits

Vodka, Bacardi light Rum, Jose Cuervo Tequila, Gin, Jack Daniels Whiskey, Mixers

House Wine Selections

Concannon Chardonnay, Ca Donini Pinot Grigio, Villa Pozzi Nero d Avola

Premium Brand

1 Hour \$19.00

2 Hour \$25.00

3 Hour \$30.00

4 Hour \$35.00

Choice of: Two Bottled Beer:

Labatt Blue, Blue Moon, Peroni, Blue Light, Shiner Bock, Southern Tier IPA, Sam Adams, Coors Light,
1911 cider, Stella

Choice of: 2 wine Selections

White

Santa Cristina Pinot Grigio, Buttonwood Grove Riesling, Tom Gore Chardonnay,
Hugel Gentil White Blend, Sea Glass Sauvignon Blanc

Red

Barone Montepulciano, Melini Chianti, Tom Gore Cabernet Sauvignon, Concannon Pinot Noir,
Villa Barbi Supper Umbrian, Villa Pozzi Nero d Avola

Spirits

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

Ultra-Premium

1 Hour \$22.00

2 Hour \$28.00

3 Hour \$33.00

4 Hour \$38.00

premium spirits to your full-bar package. Grey Goose Vodka, Crown Royal, Captain Morgan Spiced
Rum, Malibu Coconut Rum, Bombay Sapphire Gin, Makers Mark Bourbon, Patron Silver Tequila,
Hendricks Gin

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 for dinner is based on consumption. The guest is
charged the price of the bottle per open bottle.

One red and one white.

Coffee Station \$2.00 per person.

Passed Hors d'oeuvres

Avocado Toast \$2.25/pc

Beef & Pork Pot Stickers \$2.75/pc

Caprese Skewers \$2.75

Tuna Tartare Croustades with wasabi crème
fraiche \$3.25

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 Meat Balls \$2.50/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

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

Cheese, Melon, Grapes and Crudité 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

Buffet Dinner Menu

\$45 per person, plus 18% gratuity and 5% service charge.

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 \$4.00 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 \$6.00 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 Beuree Monte (*\$7.00 per person*)
Baked East Cost Cod with Garlic Dill Butter Crust
Stuffed Sole Roulades with Shrimp and Crab Mouse (*\$4.00 per person*)
Grilled Lobster Tail with Beuree Monte (*\$14.00 per person*)
Seasonal Seafood of Your Choice *MP Based on Availability*

Starch Choices (Pick 2)

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
Penna 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

\$55 per person, plus 18% gratuity and 5% service charge.

The menu includes two (2) selections of the salads, one (1) selection of pasta, risotto, or potato and two (2) selections entrée. *Entrees are served with vegetable of the day*

Salads Choices (pick 2)

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 \$4.00 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 \$6.00 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 *(\$6.00 per person)*

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

Seasonal Seafood of Your Choice *MP Based on Availability*

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

Penna 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

\$60 per person, plus 18% gratuity and 5% service charge.

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 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

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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

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Meat

Fork Tender Beef Ribs with Burgundy Beef Sauce and a Side of Horseradish Crème Fraiche

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Whole Roasted Beef Tenderloin with & Sauce Bordelaise *(add \$4.00 per person)*

New York Strip Steaks with Burgundy and Roasted Beef Reduction *(add \$3.00 per person)*

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Sliced Top Sirloin of Lamb with Rosemary, Garlic & Mint (*\$3.00 per person*)
Chimichurri Grilled Lamb Rack Chops (*add \$6.00 per person*)
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Seafood

Teriyaki Roasted Salmon
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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 Beurre Monte (*\$6.00 per person*)
Seasonal Seafood of Your Choice *MP Based on Availability*

Desserts

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 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
Mango Sorbetto
Coconut Sorbetto
Berry Sorbetto

All prices and items subject to change
Effective 4.29.2019

