

Ma Ro

CATERING

F O O D + E V E N T S



MENU PACKAGE

416.444.5154

marocatering.com

COCKTAIL MENUS

BEVERAGES

Assorted Juices, Mineral and Still Water
Assorted Soft Drinks, Bar Garnishes

\$3.50 per person

Alcoholic Bar Packages Available Upon Request

S.O.P By Client

TABLE DISPLAY

ASSORTED CHEESE PLATTER

European and Domestic Cheese
Old Cheddar, Swiss, Brie, Gorgonzola, Smoked Gouda And Oka
Served with French Baguette, Crackers, Strawberries and Grapes

\$7.50 per person

CRUDITÉS WITH DIPS

Assorted Peppers, Cucumber, Broccoli, Cauliflower,
Baby Carrots, Celery, Green Beans
Served with Herbed Spinach Dip and Roasted Red Pepper Dip

\$4.50 per person

ASSORTED DELI PLATTER

Smoked Turkey, Black Forest Ham,
Genoa and Calabrese Salami, Prosciutto and Roast Beef

\$15.00 per person

HORS D'OEUVRES

COLD

Strawberry Bruschetta with Feta Crostini
Buckwheat Pancake with Beet Cream Cheese
Guava Chipotle Cured Smoked Salmon
Parmesan Tuile Heirloom Tomato Salad with Basil Seedling
Lobster Crab Roll Waldorf Slaw
Crispy Polenta with Tomato Jam Goat Cheese

HOT

BBQ Chicken Smoked Bacon Roulade With Harissa Apple Chutney
Philly Cheese Steak Crescents
Fish Taco with Guacamole and Pico de Gallo
Shrimp Romesco Flatbread Pizza
Hawaiian BBQ Pork Wonton with Coconut Pineapple Confit
Mini Chicken Waffle with Dijon Maple and Pea Tenders
Fig Gruyere Crostini Melt
Spinach Artichoke Feta Tarte Tatin
Micro Vietnamese Sausage with Sweet and Spicy Slaw, Cilantro Sprouts

\$3.00 per piece

COCKTAIL STATIONS

TRADITIONAL TOSTADA TACO STATION

Corn Flake Fried Fillet of Cod
South of the Border Pulled Pollo (Chicken) Style
Served with Assorted Toppings to include
Pico de Gallo, Guacamole, Tomato Salsa, Salsa Verde,
Spicy Slaw, Lime Wedge and Warm Black Beans

\$15.00 per person

GRILLED CHEESE STATION

(Please select Two)
Traditional Aged Cheddar
Croque Monsieur
Smoked Salmon Gruyere Avocado
Philly Cheese
Served with Assorted Toppings to include
Bacon Bits, Dill Aioli, Caramelized Onions And Ketchup

\$13.00 per person

PAELLA STATION

Aromatic Saffron Rice with Spanish Chorizo, Black Tiger Shrimp, Mussels,
Scallops, Chicken and Assorted Vegetables
Served with Spicy Pickled Peppers and Chimichurri

\$17.50 per person

GOURMET PIZZA STATION

Caramelized Onion, Spinach, Peach Compote, Gorgonzola, Gruyere with Nut Free Pesto Olive Oil
Prosciutto, Pineapple, Arugula, Swiss Charred Onion, Bocconcini with Sundried Tomato Sauce
Sweet Chili Hoisin BBQ Duck, Scallion
Popcorn Shrimp Pizza, Regianno, Shredded Basil, Roasted Pepper
Served with Assorted Toppings to include
Parmesan, Chili Flakes and Herbed Olive Oil

\$16.00 per person

COCKTAIL STATIONS

ANTIPASTO STATION

Soppresata, Calabrese, Prosciutto, Jamon Serrano, Smoked Salami, Capicollo,
Marinated Greek Green Mammoth And Kalamata Olives, Tomato, Bocconcini,
Cantaloupe, Grilled Vegetable, Gherkins

Cheeses to Include Camembert, Provolone, Gorgonzola, Parmigiano Reggiano
Served with Grapes, Strawberries, Red Pepper Fig Jam

Assorted Rustic Crostini and Flatbreads

\$19.00 per person

SUSHI STATION

(3 Pieces Per Person)

Assorted Maki and Nigiri to include

Salmon, Tuna, Dynamite, Cucumber, California, Tempura Shrimp,
Spicy Salmon, Spicy Tuna, Marinated Shitake, Futomaki, Spicy Crab Meat
served with Wasabi, Soy Sauce, Ginger and Wakame Salad

\$9.00 per person

INDIAN ROTI STATION

Pan Fried Paratha Roti with Butter Chicken, Vegetable Curry, Cilantro,
Tomato Onion Mint Salsa, Yogurt Raita, Crispy Papadum, Fried Onion

Aloo Bonda (Indian Spice Potato Croquette)

Vegetable Samosa

Mint Chutney and Tamarind Jus

\$13.00 per person

STEAM BUN STATION

Shanghai Style Braise Pork Belly

Korean Kalbi Beef Ribs

On Homemade Steam Bun

Topped with Hoisin, Sriracha, Korean Ketchup, Spicy Mayo,
Crispy Lotus, Julienne Leeks, Scallions, Pickled Carrots

\$15.00 per person

COCKTAIL STATIONS

CARVING STATION

Carving of Age-Dried Coffee Rubbed Flank Steak,
Served with Freshly Baked Mini Brioche,
Toppings to Include Dijon, Pommery Mustard, Horseradish, Madagascar Peppercorn Jus
Cajun Dusted French Fries
\$18.00 per person

FISH TAPAS STATION

Pan Seared European Seabass with Sweet Potato Risotto
And Parmesan Dusted Brussel Sprouts, Drizzled with Roasted Jalapeno Tomato Beurre Blanc
\$17.00 per person

EXTRAS

(Pricing Upon Request)

SMOOTHIE BAR

(staff required)

Strawberry Banana and Pineapple
Tropical Carrot with Mango, Raspberry, Pineapple
Triple Berry Kiwi Smoothie
Kale, Celery, Green Apple
Ginger Swiss Chard and Orange

ESPRESSO BAR

(staff required)

Cappuccino, Lattes, Americanos and Espresso
Served with Assorted Toppings

BUBBLE TEA STATION

(staff required)

Hokkaido Milk Tea, Iron Goddess Milk Tea,
Passionfruit Green Tea, Guava Lime Juice, Watermelon Juice,
Honeydew, Mango, Avocado, Papaya, Lychee

OTHER SERVICES AND CHARGES

DELIVERY

\$50.00 in the GTA area

DISPOSABLE CHARGES

\$2.00 including cups, plates, and cutlery

STAFFING CHARGES

Supervisor \$35.00 p/h 4 hrs minimum
Head Waiter \$30.00 p/h 4 hrs minimum
Bartenders and Waiters \$29.00 p/h 4 hrs minimum
Head Chef \$37.00 p/h 4 hrs minimum
Chefs \$35.00 p/h 4 hrs minimum

RENTALS

Rentals arranged by Ma-Ro Catering and paid directly by client
Ice provided by Rental Company \$25.00 per bag