

# Ma Ro

CATERING

F O O D + E V E N T S



## MENU PACKAGE

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416.444.5154

[marocatering.com](http://marocatering.com)

# **BUFFET DINNER MENUS**

## **BEVERAGES**

Assorted Juices, Mineral and Still Water Assorted  
Soft Drinks, Bar Garnishes  
Regular and Decaffeinated Coffee and Assorted Herbal Teas

## **BUFFET MENU OPTION ONE**

### **FRESH BREAD DISPLAY**

French Baguette, Herb Focaccia and Homemade Flatbreads  
Black Olive Sundried Tomato Tapenade and Herbed Butter

### **SOUTHERN CHOPPED SALAD**

Drizzled with Jalapeno Creamy Queso Fresco Dressing

### **CHICK PEA SALAD**

Tossed with Julienne of Grilled Vegetables  
Served with Garlic Lemon Dressing

### **ROSEMARY GLAZED BREAST OF CHICKEN**

Served with Natural Jus

**OR**

### **PAN SEARED SALMON**

with Fennel Orange Salsa

### **ASSORTED MINI PASTRIES AND BISCOTTI**

# **BUFFET DINNER MENUS**

## **BUFFET MENU OPTION TWO**

### **FRESH BREAD DISPLAY**

Artisan Loaf, Crusty Ciabatta, Herb Focaccia and Homemade Flatbreads  
Black Olive Sundried Tomato Tapenade and Sweet Potato Hummus

### **THAI SLAW SOBA NOODLE SALAD**

Pickled Cabbage and Carrots  
Tossed with Soba Noodles in a Thai Peanut Vinaigrette

### **YELLOW AND GREEN BEAN SALAD**

With Herbed Feta and Tamarind

### **GLAZED SUNDRIED TOMATO SALAD**

Tossed in a Bruschetta Vinaigrette

### **TEXAS STYLE BEEF BRISKET**

With Cajun Butter Sauce

**OR**

### **BEER GRENADINE BRAISED PORK BELLY**

**AND**

### **PARMESAN CRUSTED COD**

With Lemon Asparagus Cream Sauce

### **ASSORTED MINI PASTRIES AND COOKIES**

# **BUFFET DINNER MENUS**

## **BUFFET MENU OPTION THREE**

### **FRESH BREAD DISPLAY**

Artisan Loaf, Crusty Ciabatta, Herb Focaccia and Homemade Flatbreads  
Black Olive Sundried Tomato Tapenade, Sweet Potato Hummus  
And Feta Artichoke Dip

### **BEET WALNUT AND CHEVRE SALAD**

With Apple Cider Aged Balsamic Vinaigrette

### **GRILLED PEACH AND PUMPKIN SALAD**

With Baby Arugula and Spinach  
With a Citrus Vinaigrette

### **ROAST LAMB CHOPS**

With Chermoula and Chimichurri

### **ORANGE ROSEMARY GLAZED SALMON**

(Room Temperature)

### **ROASTED POTATOES**

With Caramelized Onion and Leeks

### **MEDLEY OF SAUTÉE VEGETABLES**

# PLATED DINNER MENUS

## BEVERAGES

Assorted Juices, Mineral and Still Water  
Assorted Soft Drinks, Bar Garnishes  
Regular and Decaffeinated Coffee and Assorted Herbal Teas

## PLATED DINNER MENU OPTION ONE

### FRESH BREAD BASKETS

French Baguette, Herb Focaccia and Homemade Flatbreads  
Black Olive Sundried Tomato Tapenade and Herbed Butter

### FIRST COURSE

#### **Grilled Peach and Pumpkin Salad**

With Baby Arugula and Spinach  
With a Citrus Vinaigrette

Or

#### **Creamy Roasted Tomato Basil Soup**

### SECOND COURSE

#### **Pan Seared Chipotle Maple Chicken Breast**

Or

#### **Orange Rosemary Glaze Salmon**

#### **Herbed Basmati Rice**

#### **Parmesan and Sundried Tomato Brussels Sprouts**

### THIRD COURSE

#### **Chocolate Tart**

With Crème Fraiche and Raspberries

# PLATED DINNER MENUS

## PLATED DINNER MENU OPTION TWO

### FRESH BREAD BASKETS

French Baguette, Herb Focaccia and Homemade Flatbreads  
Black Olive Tapenade, Artichoke Feta Dip and Herbed Butter

### FIRST COURSE

#### **Yellow and Green Bean Salad**

With Herbed Feta and Tamarind  
Glazed Sundried Tomato  
Tossed in a Bruschetta Vinaigrette

Or

#### **Butternut Squash, Apple and Bacon Soup**

(Bacon Optional)

### SECOND COURSE

#### **Flank Steak**

With Sesame Kabayaki Glaze

Or

#### **Parmesan Crusted Cod**

With Lemon Asparagus Cream Sauce

#### **BBQ Chipotle Honey Sweet Potatoes**

**Medley of Green, Yellow Beans and Cremini Mushrooms**

### THIRD COURSE

#### **Classic Lemon Tart**

With Raspberry Coulis and Fresh Berries

# PLATED DINNER MENUS

## PLATED MENU OPTION THREE

### FRESH BREAD BASKET

Artisan Loaf, Crusty Ciabatta, Herb Focaccia and Homemade Flatbreads  
Black Olive Sundried Tomato Tapenade, Sweet Potato Hummus and Bruschetta Mix

### FIRST COURSE

#### **Beet Walnut and Chevre Salad**

With Apple Cider Aged Balsamic Vinaigrette

Or

#### **Grilled Peach and Pumpkin Salad**

With Baby Arugula and Spinach

With a Citrus Vinaigrette

### SECOND COURSE

#### **Roasted Lamb Chops**

With Chermoula and Chimichurri

Or

#### **Pan Seared Branzino Fillet**

Served with Sage Butter Sauce

#### **Roasted Potatoes**

With Caramelized Onion and Leeks

#### **Medley of Seasonal Vegetables**

### THIRD COURSE

#### **Plum Tart**

With Espresso Ice Cream and Berries