

Ma Ro

CATERING

F O O D + E V E N T S



MENU PACKAGE

416.444.5154

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

\$4.00 per person

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

\$28.00 per person

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

\$32.00 per person

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

\$38.00 per person

PLATED DINNER MENUS

BEVERAGES

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

\$4.00 per person

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

\$36.00 per person

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

\$40.00 per person

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

\$43.00 per person

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 \$35.00p/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