

Ma Ro

CATERING

F O O D + E V E N T S



MENU PACKAGE

416.444.5154

marocatering.com

LUNCH MENU OPTIONS

BEVERAGES

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

\$4.00 per person

LUNCH MENU OPTION ONE

MIXED GREEN SALAD

Served with Julienne of Carrots and Jicama Red Wine Vinaigrette

SANDWICHES AND WRAPS

Vietnamese Chicken Sandwich
Peppered Smoked Beef with Pommery Horseradish Tomato Jam
Honey Sriracha Smoked Salmon with Rhubarb Cranberry Mayonnaise
Grilled Vegetable and Chevre
Albacore Tuna
Chopped Egg Salad

(1.5 p/p)

Assorted Cookies and Biscotti

\$15.50 per person

LUNCH MENU OPTIONS

LUNCH MENU OPTION TWO

FRESH BREAD BASKET

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

THAI SLAW SOBA NOODLE

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

CHIPOTLE MAPLE CHICKEN BREAST

(Room Temperature)

OR

ORANGE ROSEMARY GLAZE SALMON

(Room Temperature)

ASSORTED MINI PASTRIES AND COOKIES

\$20.00 per person

LUNCH MENU OPTIONS

LUNCH MENU OPTION THREE

FRESH BREAD DISPLAY

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

YELLOW AND GREEN BEAN SALAD

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

CHICK PEA SALAD

Tossed with Julienne of Grilled Vegetables
Served with Garlic Lemon Dressing

CHIPOTLE MAPLE CHICKEN BREAST

(Served Hot)

OR

PARMESAN CRUSTED COD

With Lemon Asparagus Cream Sauce

ASSORTED MINI PASTRIES AND COOKIES

\$24.00 per person

LUNCH MENU OPTIONS

LUNCH MENU OPTION FOUR

FRESH BREAD DISPLAY

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

YELLOW AND GREEN BEAN SALAD

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

GRILLED PEACH AND PUMPKIN SALAD

With Baby Arugula and Spinach with a Citrus Vinaigrette

FLANK STEAK WITH SESAME KABAYAKI GLAZE

(Hot or Room Temperature)

OR

ORANGE ROSEMARY GLAZE SALMON

(Room Temperature)

BBQ CHIPOTLE HONEY SWEET POTATO

SEASONAL GRILLED VEGETABLE PLATTERS WITH AGED BALSAMIC GLAZE

And Nut Free Pesto

ASSORTED MINI PASTRIES & FRESH FRUIT DISPLAY

\$29.00 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