



## **MA-RO MOTHER'S DAY TASTING MENU**

### **TO START**

**Homemade Crusty Baguette**  
with Whipped Butter, Avocado Hummus

**Spinach + Arugula Salad**  
with Rosemary Grilled Peach, Aged Balsamic Grilled Peppers,  
Shaved Asiago, Grapefruit Segments, Sweet and Spicy Rice Crisps,  
Yoghurt Mojito Dressing

### **FIRST COURSE**

**Bake Your Own Traditional French Onion Soup**  
with Gruyere and Emmental,  
Served in a Ramekin

### **SECOND COURSE**

**Shrimp + Scallop Fettuccini**  
with Porcini, Shiitake, Mini Bella Mushroom,  
Manchego Asiago Truffle Alfredo,  
Topped with a Chiffonade of Basil

**MAIN COURSE**

Please Select **One** Entrée:

**Wildflower Honey Apricot + Grainy Dijon Glazed Salmon**  
with Pineapple Mango Salsa

or

**Cast Iron Chicken Breast**  
with Adobo Ancho Chipotle,  
Poblano Pico de Gallo

or

**Sous Vide Grilled Striploin Steak**  
with Swiss Charred Onion Jus

*Served with*

**Red + White Quinoa Pilaf**  
with Leeks, Braised Fennel, Edamame, Tomato

**Asparagus with Roasted Garlic + Shallots**

**DESSERT**

**Espresso Panna Cotta**  
with Chocolate Dipped Strawberries

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**Salmon or Chicken – \$55.00 Per Person + HST**

**Striploin – \$60.00 Per Person + HST**

*2 Person Minimum*

**ADDITIONAL ITEMS**

**Chicken Fingers with Plum Sauce and Ketchup \$24.00 Per Dozen + HST**

**Charcuterie Box - \$60.00 Per Box + HST**



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**Pick up and Delivery on Sunday May 9<sup>th</sup>  
Between 7:00 AM – 9:00 AM**

**Order Deadline – Tuesday May 4<sup>th</sup>**

**Email order to: [orders@marocatering.com](mailto:orders@marocatering.com)**

**2% Service Fee when Paying by Credit  
or**

**E-transfer – [m@marocatering.com](mailto:m@marocatering.com)  
Password: provided after order confirmation**