

Ma  Ro
CATERING
F O O D + E V E N T S



VALENTINE'S DAY MENU

GTA Delivery: \$20.00 + HST

Pick Up or Delivery Saturday February 12th or Sunday February 13th, 2022

Order Deadline: Thursday February 10, 2022

For More Info + To Place Orders: orders@marocatering.com

orders@marocatering.com
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AMUSE BOUCHE

**PROSCIUTTO, MERLOT COMPRESSED PEAR, GORGONZOLA,
GOAT'S MILK CAMEMBERT CHEESE MINI PIZZA
AND
SHRIMP AND SCALLOP FLAKY EMPANADA**

FIRST COURSE

LOBSTER WALDORF CAPRESE

Butter Poached Lobster Tail,
Apple, Celery, Raisins, Walnut Tower
Heirloom Cherry Tomatoes, Mini Bocconcini, Fresh Basil Chiffonade

SECOND COURSE

PAN SEARED BRANZINO

with Preserved Lemon, Pomegranate Gremolata
Kaffir Lime, Mango Coconut Sticky Rice
Yellow Thai Curry Emulsion
Furikake

MAIN COURSE

**PARMESAN CRUSTED FRENCHED RACK OF LAMB
&
HERB AND GARLIC SOUS VIDE DEMI STRIPLOIN FILET AU JUS**

ACCOMPANIED BY

**GRILLED PATTY PANS, SLOW BRAISED BELGIAN ENDIVES,
CRISPY WILLIAM POTATO STUFFED WITH PANCETTA AND CHORIZO**

DESSERT

**CHOCOLATE SOUFFLÉ
MOCHA MERINGUES
RASPBERRY COULIS
COGNAC BUTTER SAUCE**

SWEET TREATS

RASPBERRY MACARON WITH VANILLA BUTTERMILK CREME

PRIX FIXE MENU FOR 2: \$200 + HST

Includes Plating Utensils Kit (Squeeze Bottle, Spatula, Piping Bag, Ladle, Paring Knife)

