Ma Ro
CATERING
FOOD + EVENTS

discover our *2026 corporate* buffet menu

chef-crafted menus for meetings, receptions, workplace celebrations, and everything in between.

/ explore our buffet packages



freshly prepared
made to order

crafted with care
from start to finish

flexible packages
for events of any size

www.marocatering.com | 416 444 5154

ordering guidelines

To ensure the highest level of quality and service, we kindly request that all orders be placed at least 72 hours prior to the requested delivery date. Orders may be placed by e-mail at **orders@marocatering.com** or via phone at **416 444 5154**.

Last-minute orders and revisions to existing orders will be accommodated whenever possible; however, all changes must be submitted by 12:00 p.m. on the business day prior to delivery.

To avoid additional fees, cancellations must be received a minimum of two business days before the scheduled delivery date.

food delivery policies

- Where possible, menu items are presented on reusable China platters, bowls, and chafing dish inserts for hot food. These items will be collected the following business day by a member of our team.
- If you prefer your order to be delivered in disposable trays and bowls, please let your customer service representative know when placing your order.
- Serving utensils can be provided upon request.
- Every attempt is made to ensure your order arrives on time. In the event of an unforeseen delay, a member of our team will contact you promptly with an update.
- Additional services and products are available, including event staff, rentals, beverages, and environmentally friendly disposable ware. Please speak with your customer service representative for more information or to customize your order.

breakfast

gluten-free and vegan options available
minimum order of 6 people.

continental breakfast

freshly baked sweet & savoury breakfast pastries

sweet
pain au chocolat
apricot danish
balsamic fig danish
blueberry muffin
dubai chocolate croissant (N)
rosemary lavender breakfast loaf
chocolate-banana breakfast loaf

savoury
classic butter croissant
cheese croissant
spinach parmesan velouté croissant
zucchini sun-blushed tomato feta muffins

served with sweet butter balls, fruit preserves.

best of season fresh fruit display



keep it light

petite sweet & savoury croissants
served with sweet butter balls and fruit preserves

yogurt parfait
layers of greek yogurt, house-made granola, and fresh berries drizzled with orange blossom honey

croissant selection
butter
cheese
spinach parmesan velouté
dubai chocolate (N)
pain au chocolat

(V) vegetarian | vegan | (G) gluten-free | (D) dairy-free | (N) contains nuts | (P) contains pork

sunrise *hot* breakfast

petite sweet & savoury croissants (V)
served with sweet butter balls, fruit preserves

farm-fresh scrambled eggs (V) (G)

choice of maple-smoked bacon (P) (G)
or breakfast sausage links (P)

herbed yukon-gold home fries

fresh fruit kabobs

croissant selection
butter
cheese
spinach parmesan velouté
dubai chocolate (N)
pain au chocolat

sunrise *light* breakfast

choice of one frittata:
roasted red pepper, spinach, and zucchini frittata (V) (G)
maple-smoked bacon and english cheddar frittata (P) (G)
or
two egg cups (V)
served with sautéed spinach, pimento, and asiago cheese

best-of-season fresh fruit display

honey vanilla bean yogurt (V)
served with crunchy homemade granola


roasted red pepper, spinach, and zucchini frittata

(V) vegetarian (vegan) (G) gluten-free (D) dairy-free (N) contains nuts (P) contains pork

breakfast bowls

seoul sunrise breakfast bowl
brown rice, poached egg, avocado,
broccoli, kale, kimchi, and sliced cucumber V D

nourish and shine breakfast bowl
red and white quinoa, roasted sweet potato,
sweet baked beans, hard-boiled egg
with agave nectar yogurt cilantro lime dressing V G



V vegetarian vegan G gluten-free D dairy-free N contains nuts P contains pork

breakfast sandwiches

breakfast burrito V
sauteed peppers and onions, scrambled eggs,
monetary jack and smoked cheddar
served with salsa and guacamole

toasted english muffin BELT P
baked sunny side-up eggs
maple-smoked bacon, lettuce, sliced tomato

open-faced chicken and sweet potato waffle
with ancho chipotle and maple aioli

grilled cheese V
texas toast with garlic butter, scrambled eggs, cheddar gruyère melt



breakfast *a la* carte

fresh fruit cup G
best-of-season fruit salad with fresh berries
in a light citrus syrup

fresh fruit display G
a selection of best-of-season fresh fruit and berries

honey vanilla bean yogurt V
served with crunchy homemade granola

hard-boiled eggs V G

two breakfast sausage links P

herbed yukon-gold home fries V

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chilled smoothies

our selection of vibrant fruit and vegetable smoothies, freshly blended daily and served in 8-ounce portions.
minimum order of 20 units per flavour.

green glow V G N
a refreshing blend of spinach, banana, green apple, avocado, chia seeds, lemon juice, and almond milk

berry beet boost V G
a bold fusion of beet, mixed berries, banana, pomegranate juice, flax seeds, and yogurt

sunshine sip V G
a tropical mix of mango, pineapple, banana, turmeric, coconut water, and a touch of honey



hot &cold beverages

minimum order of 30 people.

pour selection
freshly brewed coffee
premium decaf blend *(available upon request)*
our selection of herbal, green, and black teas

assorted bottled juices and carbonated beverages

still and sparkling water

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lunch

a flavourful assortment of fresh lunch offerings,
thoughtfully prepared for both comfort and convenience.
served hot and cold.

cold lunch selections

please select one salad, one sandwich,
and two petite sweets per person.





salads

green goddess G
green cabbage, english cucumber, chives,
green onion, caper herb lemon dressing

summer mixed greens V G D
aged balsamic pomegranate-infused watermelon,
rosemary grilled peach, pickled sweet cabbage,
crispy smoked paprika chickpeas
hibiscus honey lime vinaigrette

ma-ro's signature caesar
crispy romaine lettuce, sauteed mushrooms,
harissa butter croutons, shaved asiago,
aged balsamic marinated sun-dried tomato
garlic grainy dijon, anchovy dressing

romaine greek V G
chopped romaine lettuce with diced tomato,
cucumber, kalamata olives, feta, and green onion
served with creamy lemon dressing

arugula salad V G
baby arugula, grilled peppers, caramelized pumpkin
seeds, grated parmesan crisps,
marinated tomatoes, pickled red cabbage
with sundried tomato balsamic vinaigrette

superfood salad V G
baby kale, quinoa, edamame, blueberries,
red grapes, feta, salted sunflower seeds,
orange greek yogurt dressing

thai mango
julienne of semi-ripe mango, cucumber,
peppers, scallions, onion, cilantro,
mirin yellow curry vinaigrette

mediterranean chickpea greek V
chickpea, diced tomatoes, cucumber,
scallions, kalamata olives, crumbled feta,
lemon za'atar herbed vinaigrette

creamy tri-colour fusilli V
olives, tomato, basil, feta, broccoli,
scallions, pesto

thai rainbow soba
sweet pickled red and green cabbage,
carrot curls, julienne cucumber, cilantro,
cinnamon basil, and chili lime dressing

spring cobb salad V G
mixed green, sliced red radish, hard-boiled
eggs, sugar snap peas, cherry tomatoes,
creamy dill avocado dressing

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bistro-style sandwiches

served on a variety of freshly baked breads.
one full sandwich per person.

vietnamese chicken D
red thai curry aioli, red and green cabbage slaw, crispy taro root

bombay chicken salad
curried chicken salad with crunchy celery, red onion, bell peppers, and fresh cilantro

spicy southwest turkey
sliced smoked turkey, chipotle aioli, avocado, pickled jalapeño, spinach, and smoked cheddar

zesty italiano P
italian cold cuts, arugula, pesto, bocconcini, tomato, drizzled with roasted garlic aioli

spicy reuben
sliced spicy pastrami, dill pickles, jalapeño havarti, caramelized onion, crispy romaine, and grainy mustard horseradish

peppered-smoked beef D
with pommery horseradish, tomato jam, pickled cucumber, and cajun onion straw

black forest ham & emmental P
with grilled pineapple and honey bacon club dressing

albacore tuna D
julienne of apples, lettuce, cucumber, and hellmann's mayonnaise

salmon salad D
lettuce, tomato, cucumber, and hellmann's mayonnaise

chopped egg salad V D
chopped egg, hellmann's mayonnaise, and dijon mustard

vegan sloppy joe with grilled vegetables
hearty plant-based sloppy joe filling served with grilled zucchini, peppers, and onions

tofu and mushroom banh mi V D
marinated tofu and sautéed mushrooms with pickled carrots, daikon, cucumber, cilantro, and spicy vegan mayonnaise



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gourmet-style sandwiches

featuring premium ingredients and elevated flavour combinations.
one full sandwich per person

chicken katsu sandwich
crispy breaded chicken with shredded red and green cabbage and carrot slaw, tonkatsu sauce

southwest chicken
chicken breast with smoked cheddar, avocado, jalapeño chipotle mayonnaise, marinated tomato, pea sprouts, sweet potato frites

bulgogi sandwich D
with asian slaw, cilantro, red and green cabbage, green onion, carrot and kalbi aioli

heat wave beef sandwich D
soy lime chili aioli, pickled carrots, daikon, cucumber, pickled jalapeño slices, crispy potato chips & cilantro

parisian ham sandwich P
honey dijon ham, gruyère, cornichon with fig mayo

honey sriracha smoked salmon D
with rhubarb cranberry mayo, sweet pickled cucumber and tomato

smoked salmon & fennel slaw
arugula, thinly sliced radish, chiffonade of basil, dijon chives cream cheese

white bean, artichoke & swiss V
pickled fennel slaw, baby kale, sundried tomato mascarpone spread

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petite sweets

please select two.

cookies
oatmeal
chocolate chip
double chocolate

biscotti
italian lemon
chocolate chip
reverse chocolate chip

pastries & desserts
tiramisu
nut-free carrot cake
brownies
red velvet
mango & strawberry mousse
fresh fruit tart
berry tart
lemon meringue tart

mini cheesecakes
traditional new york
dulce de leche
oreo



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gourmet *boxed* lunches

chef-prepared boxed lunches served with freshly baked cookies.
please select one salad and one protein.

salads

please select one.

superfood salad V G
baby kale, quinoa, edamame, blueberries, red grapes, feta, salted sunflower seeds, orange greek yogurt dressing

summer mixed greens V G D
aged balsamic pomegranate-infused watermelon, rosemary grilled peach, pickled sweet cabbage, crispy smoked paprika chickpeas with hibiscus honey lime vinaigrette

spring cobb salad V G
mixed greens, sliced red radish, hard-boiled eggs, sugar snap peas, cherry tomatoes, creamy dill avocado dressing



protein

please select one.

chicken

mild-spiced bang bang chicken G D
crispy fried chicken tossed in a creamy, sweet & spicy chili sauce, topped with scallions and sesame seeds

blackened chicken breast G D
with pineapple chutney

italian grilled chicken G D
with lemon olive oil



beef

beef kofta kabob G D
grilled minced beef skewers blended with middle eastern spices, garlic, and fresh herbs

shaved thai beef D
slices of marinated beef tossed with crisp vegetables, herbs, and a sweet and mild spiced soy dressing

chimichurri striploin G D

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salmon

rosemary citrus glazed grilled salmon fillet G D

nobu miso salmon D
with mango cucumber scallion salsa

grilled salmon G D
with lemon olive oil



customizable and individually packaged

vegetarian

marinated grilled vegetable & tofu skewers G
with red pepper sauce

tofu katsu V D
crispy breaded tofu cutlet
served with a rich and savoury japanese curry sauce



freshly baked cookies

chocolate chip
double chocolate
oatmeal

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hot lunch buffet packages

fresh salads, chef-crafted entrees, seasonal accompaniments, and house-made desserts, thoughtfully prepared for corporate lunches, meetings, special events, and everything in between.

single protein packages

one salad selection.
one starch, one vegetable selection per order, where applicable.

package one

1 salad, 1 protein, dessert, bread & spreads
**room temperature available*

chicken
cod/tilapia
salmon
beef
pork

package two

1 salad, 1 protein, 2 accompaniments (1 starch & 1 vegetable), dessert, bread & spreads

chicken
cod/tilapia
salmon
beef
pork

dual protein packages

two salad selections.
proteins are served as half portions.
one starch, one vegetable selection per order, where applicable.

package three

2 salads, 2 proteins (half portions), dessert, bread & spreads
**room temperature available*

chicken & cod/tilapia
chicken & salmon
chicken & beef
pork & cod

package four

2 salads, 2 proteins (half portions), 2 accompaniments (1 starch & 1 vegetable), dessert, bread & spreads

chicken & tilapia/cod
chicken & salmon
chicken & beef
pork & cod

add fruit platter

hot lunch buffet

select one salad, one protein, one starch, one veggie, and two petite sweets

protein

please select one.

chicken

lemon-herb grilled chicken souvlaki skewer
with lemon sauce, pomegranate gremolata, served with tzatziki

moroccan seasoned chicken breast G
marinated in our signature blend of paprika, cumin, coriander, ginger, turmeric, cinnamon, and cayenne pepper, and served with moroccan jus

marry me chicken G
tender chicken simmered in a creamy sun-dried tomato sauce with garlic, herbs, and parmesan cheese

chicken caprese G
pan-seared chicken breast stuffed with tomato, bocconcini, basil, and aged balsamic jus

chicken parmesan
panko breaded crispy chicken breast topped with tomato sauce, parmesan, and mozzarella cheese



marry me chicken

beef

herbed montreal striploin steak G D
marinated with fresh herbs and montreal steak spices, served with tri-colour peppercorn jus

beef kofta kebab G D
grilled minced beef skewers blended with middle eastern spices, garlic, and fresh herbs

spicy mongolian beef D
tender slices of beef stir-fried with garlic, ginger, and scallions in a sweet and spicy soy-based glaze

smoked maldon crystal churrasco brazilian striploin steak G D
with mild spiced serrano chili chimichurri and au jus

green harissa striploin G D
with preserved lemon sauce

pork

blood orange mostarda pork loin G D P
roasted pork loin glazed with a tangy blood orange fig jam mostarda for a sweet and mildly spiced finish

brown butter, garlic & sage boneless pork chop G P
seared pork chop basted in brown butter with garlic and sage for a rich, nutty flavour

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fish

orange rosemary-glazed salmon fillet G D
finished with a citrus sauce

creamy dill salmon G
pan-seared salmon fillet topped with a velvety dill sauce and a hint of lemon

parmesan crusted cod G
served with a lemon asparagus cream sauce

nobu's miso cod D
pan-seared atlantic cod marinated in a sweet miso and sake

chilean tilapia G
spiced tilapia fillet with ancho chipotle tomato sauce and a creamy lemon-tahini drizzle

vegetarian

tofu katsu with japanese curry sauce V D
crispy breaded tofu cutlet served with a rich and savoury japanese curry sauce

beyond colossal meatballs
plant-based beyond meatballs slow-simmered in a rich tomato sauce with garlic and fresh herbs

buffalo cauliflower "chicken" wings V G
tossed in a buffalo sauce paired with a creamy quebec blue dip

marinated vegetables & tofu skewers G
served with red pepper sauce

plant-based salmon filet (4.5oz - 5oz) G
served with hot and sour tamarind broth

sides

please select one starch and one vegetable side.

starch

za'atar-spiced crisp new potato N
drizzled with arugula, parsley tahini

garlic mashed potatoes V G

cajun roast sweet potatoes G

roasted spanish potatoes G
with mild tomato salsa and tricolour peppers

sweet and spicy soy-glazed potatoes
with black and white sesame ginger scallion

samosa smashed potatoes V G
with nigella seeds

basmati rice pilaf G

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vegetables

thai curry vegetables G
cremini mushrooms, peppers, cauliflower, carrots, red onion, celery, and baby corn simmered in a thai coconut curry sauce

roasted brussel sprouts V G
tossed with caramelized onions and pomegranate molasses

steamed seasonal vegetables G
finished with extra virgin olive oil and fresh herbs

baby bok choy
with a ginger garlic soy sauce

roasted cauliflower and heirloom carrots G
finished with lemon tahini gremolata



pasta add-ons

rigatoni V
finished with sage brown butter

cheese tortellini V
tossed with broccoli and mushrooms in a creamy alfredo sauce

penne
served in a homemade tomato sauce

meat lasagna
offered in a 9-portion pan

vegetable lasagna
offered in a 9-portion pan

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petite sweets

please select two.

cookies
oatmeal
chocolate chip
double chocolate

pastries & desserts
tiramisu
nut-free carrot cake
brownies
red velvet
mango & strawberry mousse
fresh fruit tart
berry tart
lemon meringue tart

biscotti
italian lemon
chocolate chip
reverse chocolate chip

mini cheesecakes
traditional new york
dulce de leche
oreo



mini friandise pastries

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sweet &savoury snacks

a curated selection of sweet and savoury bites, ideal for morning meetings, afternoon breaks, and everything in between.

savoury

homemade chips in a bowl V
yukon gold potato, sweet potato, and taro root chips
offered with your choice of two dips

individual homemade chips in a bag V
yukon gold potato, sweet potato, and taro root chips
offered with your choice of one dip

dip selection
sundried tomato chevre tapenade
kalamata olive basil tapenade
avocado harissa hummus

greek pita chips D
served with baba ghanoush, hummus, and matbucha

individual popcorn bags V

butter	cheddar
ketchup	chicago-style
cheddar	salt & vinegar

groups of 10+ may select up to 2 flavours
groups of 20+ may select up to 3 flavours

chocolate-dipped salted pringles V D

tortilla rollup pinwheels
available in the following flavours:
egg salad
tuna salad
cream cheese & cucumbers
smoked salmon & cream cheese
roast beef with horseradish aioli
smoked turkey breast with roasted red pepper hummus
grilled vegetables & roasted red pepper hummus

minimum order: 1 dozen per flavour

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sweet

petite pastries V
a selection of oven-fresh miniature friandise pastries, eclairs, squares, and tart

homemade cookies V

tiramisu cookies V

best-of-season fruit platter G

fresh fruit skewers V G
with wild berry yogurt dip

hand-dipped chocolate strawberries V G



eclairs

chef-made granola bars V

tahini maple hemp bars V

coconut blue spirulina hemp power balls V N

mexican hot chocolate power balls V N

individual candy bags
filled with your childhood favorites V

dubai chocolate bark V G N

tahini medjool date dark chocolate bite V G

black sesame halva cube V G

chocolate halva cube V G

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shared platters

a variety of freshly prepared platters designed for sharing, ideal for meetings, receptions, and group gatherings

6 person minimum.

cheese & crackers platter V
gouda, emmental, smoked cheddar, brie, gorgonzola, sliced baguette, assorted crackers, fresh berries, and grapes

charcuterie platter P
a curated display of prosciutto, soppressata, spicy salami, hungarian salami, and coppa,
served with kalamata olives, cornichons, dijon mustard, garlic aioli, assorted artisan breads, and grissini



crudite platter V G N
a colourful assortment of carrot, celery, peppers, cauliflower, broccoli, cucumber,
served with caramelized onion dip and spinach feta dip

vegetable antipasto platter V G
grilled marinated eggplant, zucchini, peppers, sweet potato, mushroom, artichoke with cherry tomatoes and bocconcini



crudite platter

V vegetarian vegan G gluten-free D dairy-free N contains nuts P contains pork