

Bronze Wedding Package



Presented by:

Ma  Ro
CATERING

F O O D + E V E N T S

(416) 444-5154

www.marocatering.com

31 Rainside Rd #3,
North York, ON

For the Table

Assorted Artisan Loaves & Flatbreads

With Sweet Potato Hummus, and White Bean Garlic Dip

Salads

(Select One)

Summer Mixed Greens

Aged Balsamic Pomegranate Infused Watermelon, Rosemary Grilled Peach, Pickled Sweet Cabbage, Crispy Smoked Paprika Chickpeas, Hibiscus Honey Lime Vinaigrette

Baby Spinach, Arugula and Radicchio

with Sweet Mirin Pickled Red and Green Cabbage, Cherry Tomatoes, Red and White Quinoa, Maple Dijon Roasted Sweet Potato, Feta Snowflakes, Smoked Paprika Crispy Chickpeas, Honey Lime Emulsion

Ma-Ro's Signature Caesar

Crispy Romaine Lettuce, Sautéed Mushrooms, Harissa Butter Croutons, Shaved Asiago, Aged Balsamic Marinated Sun-Dried Tomato, Garlic Grainy Dijon, Anchovy Dressing

Romaine Greek

Chopped Romaine Lettuce with Diced Tomato, Cucumber, Kalamata Olives, Feta And Green Onion, Creamy Oregano Dressing

Mains

Chicken

Chicken Caprese

Seared Italian Spiced Stuffed Chicken with Roma Tomatoes, Bocconcini, and Aged Balsamic Jus

Stuffed Chicken Roulade

with Spinach, Red Pepper, Pimento, Balsamic Fig Jam, Au Jus

Chimichurri Grilled Chicken

Marinated Chicken Scallopini, Blistered Cherry Tomatoes
Topped with Chimichurri

Beef

Applewood Smoked Brisket

with Caramelized Onion Whiskey Jus

Sous-vide Herbed Montreal

+\$3

Striploin Steak

with Herbs, Montreal Spices & Tri Colour Peppercorn Jus



Fish

Parmesan Crusted Cod

Seared Cod Loin with Parmesan Melt,
Chardonnay Asparagus Emulsion

Pan Seared Kabayaki Salmon **+\$3** Filet

with Crostini and Citrus Emulsion Kabayaki
Glaze, Topped with Mandarin Jicama Salsa

Honey Citrus Glazed **+\$3** Branzino Filet

with Oven Dried Heirloom Cherry Tomato
Pomegranate Parsley Lemon Gremolata

Vegetarian

Slow Braised Cauliflower Steak

With Pear, Endive, Sage, Citrus Pomegranate,
Mango Gremolata,
Garnished with Pea Tenders

Mille Feuille Eggplant Tower

Panko Breaded Crispy Eggplant Coins Layered With
Tomato Sauce,
Monterey Jack Cheese, Parmesan

Sides

Starch

(Select One)

**Chimichurri Crisp New Potato
Drizzled with Herb Oil**

Basmati Rice Pilaf

Smoked Paprika Roasted Potatoes

Smashed Potato Malt Vinegar Dill Salt

**Rustic Mashed Potatoes with Leek &
Sundried Tomato**

Garlic Mashed Potatoes

**Brown Sugar Maple
Glazed Sweet Potatoes**

Vegetables

(Select One)

**Garlic Butter Honey Sriracha
Glazed Tricolour Carrots**

**Rosemary, Olive Oil, Garlic Grilled
Peach & Zucchini Filets**

**Roasted Brussel Sprouts Crispy Bacon
& Caramelized Onions**

Avocado Harissa Heirloom Carrots

**Aged Balsamic Glazed Grilled
Vegetables**

With Tricolour Peppers, Japanese Eggplant,
Asparagus, Red Onion, Yellow and Green Zucchini,
Chiffonade Basil

Desserts

(Select One)

Apple Cinnamon Cheesecake

with Toffee Caramel Sauce,
Berries and Mints

Apple Crumble Tart

with Crème Anglaise,
Garnished with Mint and Berries

Individual Mixed Berry Tart

with Crème Anglaise, Fresh Mint

Lemon Meringue Tart

Salted Caramel Crumble and Raspberry Rhubarb
Coulis

Passionfruit Cheesecake

Blood Orange Chips and Crunch Kouign-amann

Apple Peach Cobbler

Whiskey Red Currant Coulis

Chocolate Molten Lava Cake

Strawberry Coulis, Vanilla Ice Cream

