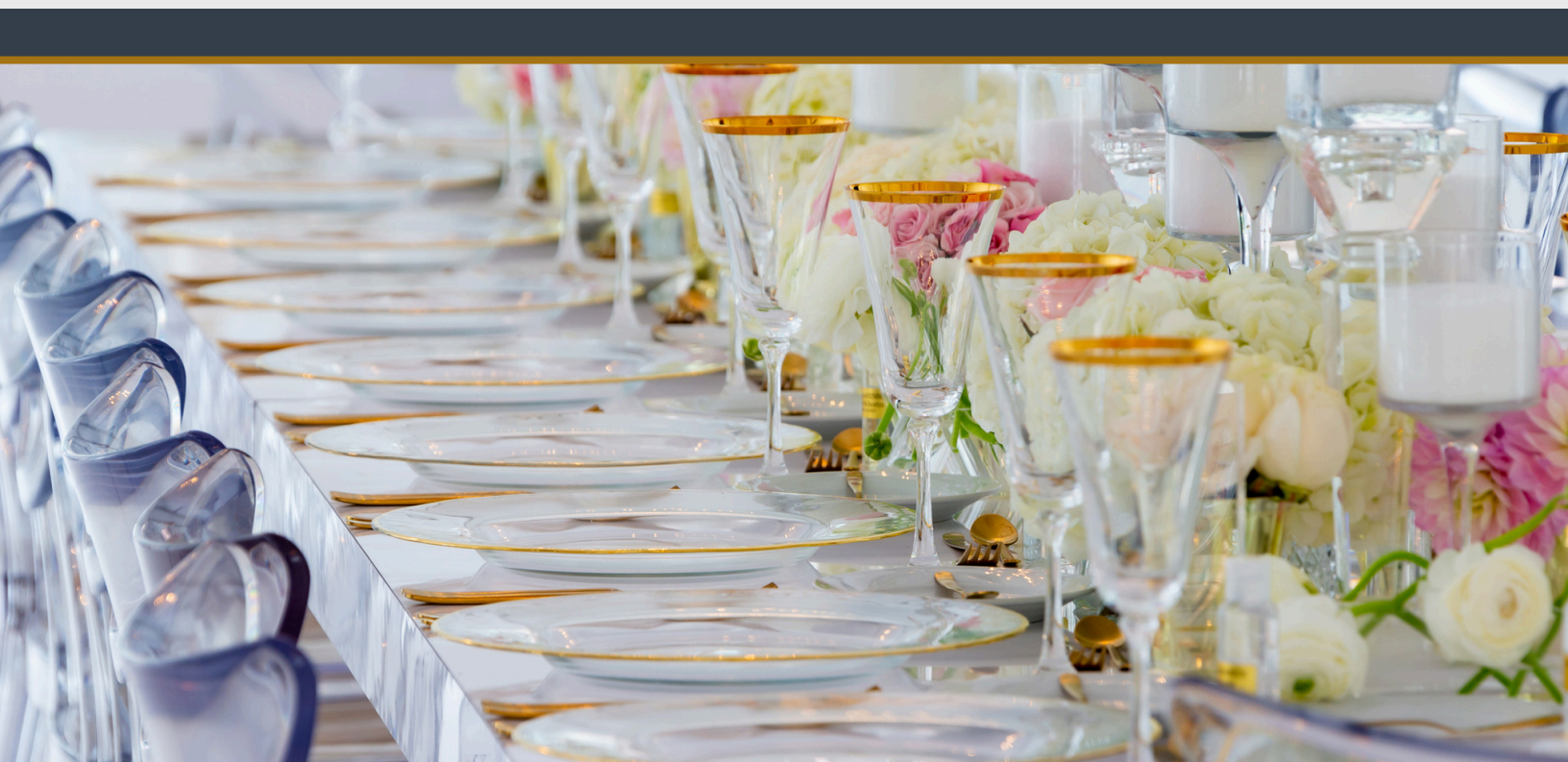


Gold Wedding Package



Presented by:

Ma  Ro
CATERING

F O O D + E V E N T S

(416) 444-5154

www.marocatering.com

31 Railside Rd #3,
North York, ON



F O O D + E V E N T S

*Additional HST

For the Table

Assorted Artisan Bread-Basket

Crusty Ciabatta, Herb Focaccia, Sea Salted Pretzel, Brioche & Flat Breads served with Avocado Hummus, Matbucha, and Butter

Salads

(Select One)

Tossed Quinoa Salad

Spinach, Arugula, Diced Tomato, Edamame, Shaved Heirloom Carrots, Pea Sprouts, Feta Snowflakes, And Honey Lime Vinaigrette

Shaved Brussel Sprout

Caesar Salad

with Extra Virgin Avocado Oil Herb Grissini, Maple Roasted Piquillo Peppers Glazed Onion Pancetta, Asiago Tuile Crisps, Green Garlic Pommery Dijon Anchovy Dressing

Baby Kale, Broccoli,

Radicchio Salad

with Watermelon, Radish, Sun Gold Tomato, Goat Cheese Crumble, Brown Sugar Chili Sunflower Seed Meringue, Rosemary Grilled Peach, and Riesling Tarragon Emulsion

Artisan Green Salad

Mandarin Segment, Yuzu Kosho Pickled Jalapeno, Ramen Sesame Noodle, Mirin Rainbow Slaw, Crispy Yucca Matchstick, Bonito Flakes, Furikake, And Korean Mustard Ponzu Citrus Emulsion

Mains

(Select One)

Crispy Chicken Roulade

Panko Breaded Chicken Breast, Stuffed with Prosciutto, Shrimp, Scallop, Gruyere, Whipped Basil Ricotta, Bianco Wine Sauce
Served with Blue Peruvian Potato, Pickled Mushroom, Wilted Arugula, Spinach, And Tomato Fondue

Cast Ironed Chicken

Supreme & Duck Confit

With Apricot Gelée
Served with Scalloped Potato, Bordelaise Braised Belgian Endive, Grilled Asparagus, And Natural Au Jus

Miso Glaze Black Cod

Served with Sticky Forbidden Rice, Turmeric Coconut Lemongrass Broth, Summer Squash Som Tum Papaya Slaw

Classic Slow Braised

Short Ribs

With Mirepoix, Roasted Garlic, Herbs, Red Wine Jus
Served with Truffle Chive Mashed Potato, Charred Stem-On Carrots, Extra Virgin Olive Oil French Beans, Gruyere Fritter, Cajun Crispy Onion, And Pea Tender

Grilled Flank Steak

With Chimichurri, Sous Vide Flanked Rib Croquette
Served with Dauphinoise Potato, Roasted Brussel Sprouts, Acorn Squash Fig Pear Mostarda, And Timut Peppercorn Jus

Salmon Waldorf

Seared Salmon Topped with Apple, Celery, Brie, Hot Honey, Grapes, Lemon Herb Greek Yogurt, Citrus Dashi,
Served with Carnaroli Risotto Con Funghi, Buffalo Cauliflower, And Roasted Beets

Ma Ro

CATERING

FOOD + EVENTS

Duo Of Pork

Pork Tonkatsu & Purple Shiso Pork
Tenderloin Paupiette
Served with Forbidden Rice,
Gochujang Braised Savoy Cabbage, King
Mushroom, Bok Choy,
Thai Curry Lemongrass Bouillon

Cauliflower Stew

Smoked Vegan

Chorizo Salsify Puree

Paella

Served with Wilted Kale, Brown Basmati Rice

Cabbage Roll

Stuffed With Beyond Meat, Rice, Quinoa, Mirepoix,
Baked In Tomato Sauce
Served with Red & White Quinoa Pilaf,
Grilled Zucchini Filet



Dessert Trios

(Select One)

Passionfruit Panna Cotta Quenelle,

Lime Mousse,

Black Truffle Meringue

Chocolate Soil, And Mango Gelée

Chocolate Tower,

Mini Raspberry Donuts,

Almond Tuile

Oreo Graham Crumble, Labneh Vanilla Cream

Espresso Eclair,

Cassis Macaron,

Red Wine Poached Baby Pear

Grand Marnier Ganache

Molten Lava Cake,

Vanilla Bean Ice Cream,

Maple Crumble

Wafer Twist, Berries, And Mint