

SIDES (All Sides Serve 6-8 People)

Braised Carrots w/ candied ginger	\$12
Brussel Sprouts w/ pancetta and garlic	\$14
Green Beans w/ almonds, citrus and Gorgonzola	\$15
Roasted Mushrooms w/ basil and fennel spice	\$14
Broccoli Rabe w/ roasted garlic and white wine	\$12
Roasted Beets w/ citrus and basil	\$14
Tasso Ham Creamed Corn	\$15
Vanilla-Roasted Parsnips	\$12
Creamed Spinach	\$15
Wilted Spinach w/ roasted garlic	\$15
Grilled Asparagus	\$15
Garlic-Whipped Potatoes	\$12
Sweet-Whipped Potatoes	\$12
Black Truffle Whipped Potatoes	\$14
Garlic-Herb Roasted Fingerling Potatoes	\$14
Traditional Oyster Bread Pudding	\$18

PETIT FOURS

Chocolate Truffles	\$18/doz
Chocolate-Dipped Strawberries	\$15/doz
Lemon Tart w/ candied citrus zest	\$14/doz
Double Chocolate Brownies	\$12/doz
Chocolate Chip Cookies	\$11/doz
Chocolate Mousse Tart w/ shaved white chocolate	\$14/doz

1307 N. Scott Street - 302.777.1800
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Restaurant - Catering - Wine Dinners

Concepts in

ENTERTAINING



moro
restaurant

LET US ENTERTAIN, FOR YOU

Moro Restaurant is well-renowned for its dramatic setting, the superb cuisine of Michael DiBianca, its extensive wine list and outstanding service. Imagine all of those qualities applied to your own special event. Whether an intimate dinner at your home, a holiday party for your staff, or other family function, Moro Catering can make it happen in grand style.

All menu items will be prepared for simple ease of serving. This allows you to do what you would rather be doing - Entertaining

For further information contact Moro Restaurant:

Michael DiBianca, chef/owner

Telephone: 302.777.1800 - E Mail: morocatering@aol.com

All menu items are available with only 24 hours notice and are available for pick-up or delivery to your home or business.

STATIONERY APPETIZERS

Small serves 8-10 people - Large serves 25-30 people

Crudities Platter A Selection of seasonal vegetables with lemon herb dressing	\$35	\$70
Shaved Parma Proscuitto Cherry jam, fried basil and olive oil	\$45	\$90
Antipasti A Selection of cured meats, cheeses, roasted vegetables, olives and assorted breads and crackers.	\$52	\$100
Spicy Seared Ahi Tuna Wasabi crème fraiche, wonton chips and cucumber salsa	\$45	\$90
Cheese Display A Selection of 8 cheeses from around the world with seasonal fruits, breads, and crackers	\$44	\$88
Baked Brie Cranberry-cherry chutney and assorted breads	\$42	\$80
Side of Smoked or Poached Salmon Traditional garnitures and house-made crackers	\$125	side

HORS D'OEUVRES

Chilled Grilled Shrimp Skewers Spicy mango-vanilla dipping sauce	\$45/2 doz	Hors d'oeuvres
Mini Crab Cakes Pickled onion salad on a wonton chip	\$36/2 doz	
Portobello Mushroom Bruschetta Balsamic onion jam	\$20/2 doz	
White Truffle Risotto Cakes Thyme-mushroom aioli	\$21/2 doz	
Blue Cheese-Caramelized Onion Tarts	\$21/2 doz	
Herb Goat Cheese Stuffed Mushroom Caps	\$24/2 doz	
Curried Lump Crab Salad In a cucumber cup with snipped chives	\$40/2 doz	
Duck Confit Salad In an endive leaf with Parmesan, mint, and lemon	\$35/2 doz	
Peppered Beef Tartar Brandy aioli, capers and toasted garlic gremolata on a crostini	\$40/2 doz	Stationery Appetizers

SEAFOOD (1 lb. serves 3-4 people)

Seared Loin of Tuna Roasted peppers, capers and tomato relish	\$16/lb	
Cedar-Plank Roasted Maple-Glazed Salmon Pineapple-macadamia nut salsa	\$10/lb	
Lump Crab Cakes Basil remoulade	\$8 each	Seafood

MEAT AND POULTRY (1 lb. serves 3-4 people)

Most items can be done sliced on a platter		
Grilled Angus Filet Mignon Herb demi-glace	\$30/lb	
Braised Beef Short Ribs Tomato-oregano jus	\$14/lb	
Grilled Kobe Pork Loin	\$14/lb	
Grilled Mustard-Crusted Rack of Lamb	\$18/lb	
Roasted Turkey Breast Cranberry chutney	\$12/lb	
Roasted Rib Eye	\$17/lb	Meat and Poultry
Roasted Long Island Duck Breast Blueberry-balsamic drizzle	\$14/lb	

SEE BACK COVER FOR SIDE DISHES AND DESSERTS