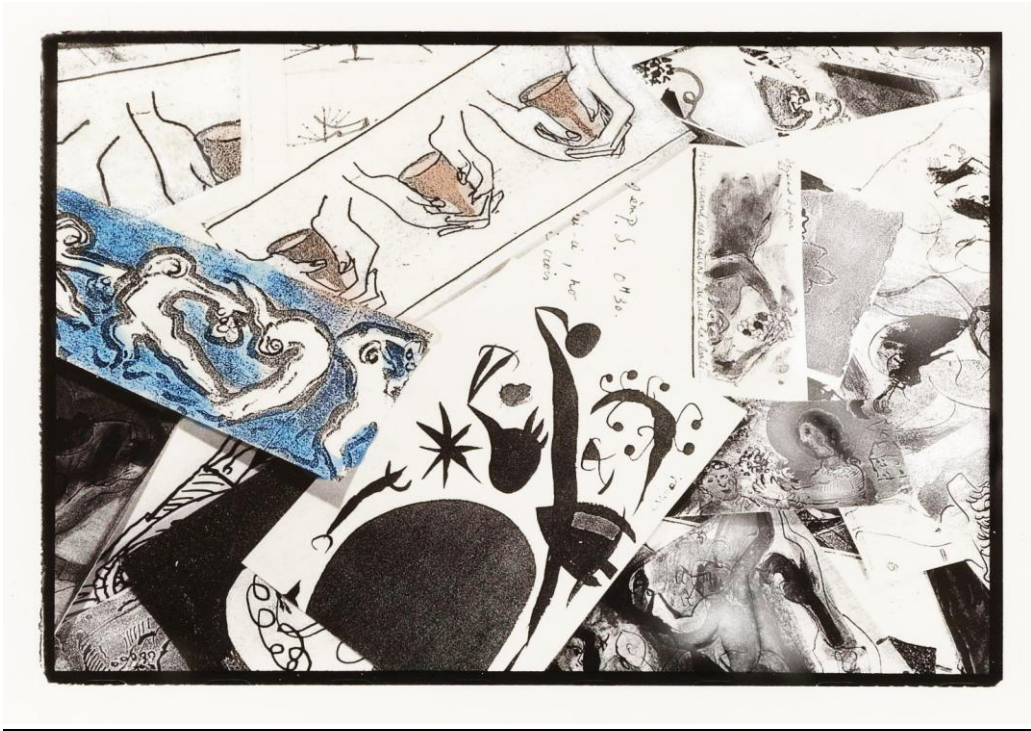


ORO



ORO'S OFFICE CATERING

ORO

ORO'S OFFICE CATERING MENU

Please place your order 24 hours in advance

Minimum order for 10 guests

\$18.95 per guest plus taxes & delivery (in downtown \$25.00)

Includes

Sandwich total of 10 sandwiches

One leafy salad (same salad for 10)

One composite salad (same salad for 10)

One sweet per guest total of 10 sweets

SANDWICHES

Roasted chicken sandwich with avocado and oven dried tomato

Cold beef with caramelized onions, mushroom, baby spinach and garlic aioli

Prosciutto with arugula, roasted pepper and sweet pickles

Roasted vegetable frittata with tomato confit and fontina cheese

Grilled vegetable and pickled eggplant wrap with white bean spread

Tuna salad wraps with Boston lettuce and vine ripened tomato



LEAFY SALADS

Mixed organic greens with organic chickpeas, freshly cracked walnuts, crispy pineapple chip and sherry vinaigrette

Crisp romaine hearts with marinated caper berries, grana padano shards and creamy roasted garlic vinaigrette

Baby spinach, arugula and blonde frisee salad with artisanal goat cheese, caramelized butternut squash, toasted almond and a warm balsamic vinaigrette

COMPOSITE SALADS

Tuscan beans with roasted red pepper, crisp bacon, fresh herbs and light balsamic dressing

Julienne vegetable slaw with shaved fennel, celeriac, fresh chive and a light white wine vinaigrette

Potato salad with a creamy horseradish dressing

SWEETS

Chocolate pistachio biscotti

Crisp almond tuile

Oatmeal Raisin Cookie

Pecan square





THE FOLLOWING ITEMS ARE CHARGED ACCORDINGLY A LA CARTE ITEMS

PASTA SALAD

All pasta salads serve 10 guests

Sicilian penne with tomato confit, black olives, rocket and fresh herbs served at room temperature	\$44.00
Couscous salad with raisins, roasted almond, organic chickpeas and parsley	\$44.00
Vermicelli noodle salad with crisp julienne vegetable, lentils and white balsamic vinaigrette	\$44.00
Orzo with roasted vegetable, cold lamb and shallot dressing	\$80.00

BEVERAGES

Soft Drinks: \$1.50 each

Mineral Water: \$1.50 each

Fruit juice: \$1.75 each (Apple, Orange, Pineapple, Cranberry)

Others: Ice tea \$1.95, Tomato juice \$1.95, V8 \$1.95 Clamato \$1.95

PLATTERS

All platters serve 10 guests

Grilled vegetable with balsamic vinaigrette	\$47.00
Carpaccio of roasted beets with goat cheese and watercress	\$47.00
Roasted chicken with Dijon honey dressing	\$79.00
Poached salmon with chili lime mayo	\$99.00
Room temperature grilled prawns with Saba glaze	\$99.00
Cheese platter with fresh fruits and toast	\$79.00
Fresh fruit platter with crème Anglaise dip	\$69.00
Selection of ORO's cookies	\$49.50

DESSERTS

The dessert item minimum order for 10 guests
the charges below are per guest

Vanilla yogurt with fresh fruits and crumbled almond brittle	\$6.95
Selection of fresh fruits and berries with crème Anglaise dip	\$6.95
Cookies and biscotti	\$4.95
Chocolate layered cake with a milk chocolate glaze and passion fruit coli	\$6.95

BOXED LUNCH

The boxed lunch is an individual box with name label. Each box contains a Sandwich, leafy salad, composite salad, a sweet and a beverage. The minimum is 10 boxes at \$19.50 each, which includes utensils and napkins.

We highly suggest the boxed lunch since it gives the guest all they require in a simple easy to carry package. Each box is labeled with the guest's name for easy identification.

