

ORO



ORO'S RECEPTION CATERING



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PASSED APPETIZERS

1. Goat cheese mousse crostini with oven-dried tomato
2. Roasted pepper crostini with eggplant caviar
3. Miniature Dungeness crab cakes
4. Truffled grilled chicken satay with salsify cream
5. Walnut and ricotta crostini with caramelized pear
6. Seared tuna on a wonton crisp with avocado mousse
7. Grilled woodland mushroom pizza with fresh mozzarella
8. Blue cheese and fresh pear grilled pizza with rosemary
9. Seared sweet chorizo with caramelized onions
10. Grilled chicken crostini with bacon and radicchio
11. Peppercorn crusted rare striploin crostini with caramelized onion and gorgonzola
12. Charred Prawns with Saba glaze
13. Crisp wonton with avocado and tomato salsa
14. Seared scallop and braised buffalo ribs on crostini
15. Smoked salmon on a chive pancake with coriander corn salsa and lemon confit
16. Lamb burger on a crostini with a cool cucumber pickles
17. Crispy fried prawn tempura with toasted sesame-chili dipping sauce
18. Brandy duck confit with apple chutney on a vincotto toast
19. Cauliflower puree with candied fennel and truffle oil
20. Shrimp escabeche with Romesco sauce
21. Smoked boneless lamb ribs with honeyed almond
22. Cold poached salmon with olive tapenade and marinated eggplant
23. Fontina cheese, prosciutto and arugula toast
24. Bavaroise of caramelized butternut squash with leek confit and roasted pecans
25. Seared prawns with tomato marmalata and crisp leeks
26. Braised beef brisket with braised onions and horseradish cream
27. French fries with a garlic citrus dip
28. Warm polenta with Romesco sauce
29. Tomato confit, caramelized onions and black olives crostini
30. Aged cheddar cheese focacia with blueberry preserve
31. Butter braised lobster with avocado salsa and spicy cashew
32. Miso marinated black cod with citrus tomato marmalata
33. Bavaroise of caramelized butternut squash with leek confit and roasted pecans
34. Caramelized leek and fennel on a warm polenta with crème fraiche
35. Roasted sweet pepper with olive tapenade crostini
36. English cucumber sandwich on a whole wheat bread
37. Grilled chicken focacia with Fontina cheese and pear jam
38. Sausage with caramelized onions, tomato and fontina pizza
39. Woodland mushroom and porcini mini tartlette with tomato confit

BEVERAGES

Once the menu is chosen, we would suggest the most appropriate cocktails to be served during the reception, the perfect Champagne and the wines that suite your taste as well matching the food. A cocktail that would express the theme of your event and enhance your guests experience is our objective. Tarek will source the wine of quality and character, and put together a cocktail list (with spirit or without) to distinguish your party from all others



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