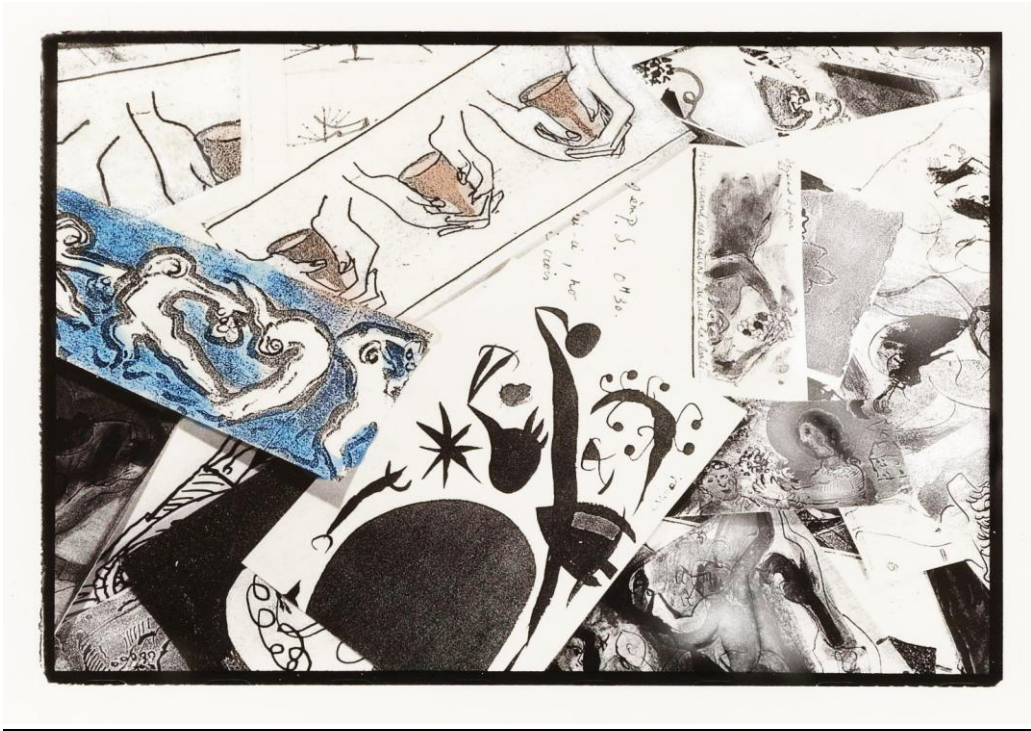


ORO



ORO'S OFFICE CATERING

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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

Quebec grain fed chicken, house made pancetta, wine ripened tomato, arugula spicy aioli, and grainy mustard on toasted house made bread

Shaved beef with horseradish aioli, pickles, preserved mushroom, butter lettuce and oven dried tomato

Prosciutto with caramelized cantaloupe preserve, arugula, Grana Padano and maple sherry gastrique

Vine ripened tomato with arugula, red onion, roasted garlic aioli and buffalo mozzarella

Balsamic marinated zucchini, eggplant and mushroom with fresh thyme and goat cheese

Tuna wrap with lemon confit aioli, avocado and charred tomato salsa



LEAFY SALADS

Green salad with fresh garden radish, cherry tomato, purple basil, pea vine and lemon vinaigrette

Romaine salad with house cured pancetta, grainy mustard croutons, creamy bacon dressing and Grana Padano

Baby arugula with preserved mushroom, artichoke, caper berries, roasted garlic, Grana Padano and sherry dressing

COMPOSITE SALADS

Pasta salad with blistered cherry tomato, capers and olives

Grilled ciabatta panzanella with house cured bacon lardon, buffalo mozzarella, arugula and grainy mustard balsamic vinaigrette

Potato salad with a creamy horseradish dressing

SWEETS

House made biscotti

Spiced chocolate chip cookies

Blood orange tartlet



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THE FOLLOWING ITEMS ARE CHARGED ACCORDINGLY A LA CARTE ITEMS

PASTA SALAD

All pasta salads serve 10 guests

Strozzapretti pasta salad with blistered cherry tomato capers and olives	\$49.00
Fregola with oven dried tomato, Moroccan olives, feta, oregano and arugula	\$49.00
Penne with house made sausage, roasted peppers, preserved chilies and basil	\$49.00

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

Preserved and grilled vegetable platter	\$52.00
Marinated roasted peppers with goat cheese and mache lettuce	\$52.00
Apple glazed roast chicken	\$79.00
Seared black cod with grilled corn salsa	\$99.00
Poached prawns with piri piri	\$99.00
Prosciutto wrapped grilled asparagus with balsamic glaze and shaved parmesan	\$79.00
Cheese platter with fresh toast, nuts and honey	\$79.00
Fresh fruits with kalamunsi glaze	\$52.00
Selection of ORO cookies	



DESSERTS

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

Flourless chocolate torte with dolce sauce	\$6.95
Selection of fresh fruits and berries with Kalamunsi	\$6.95
Cookies and biscotti	\$4.95
Chocolate banana cake	\$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 \$24.50 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.

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