



M&RO KITCHEN

CATERING SERVICES

PICNIC PACKAGES

- Trio — 3 dishes · \$59+tax / person
- Classic — 5 dishes · \$89+tax/ person
- Signature — 7 dishes · \$99+tax/ person

Choose any dishes from the menu below. Minimum order: 5 guests or \$295. Delivery fee applies.

HOW IT WORKS

1. Pick date, guest count & package.
2. Select your dishes from the menu (Let us know your restrictions)
3. We deliver in advance & set it out. Part of the food is presented on the table; some items remain in kraft boxes for easy service. All dishes are designed to be delicious chilled.

BOOKING & PAYMENT

- Quick hold: confirm date and package.
- Deposit: required to secure service.
 - Balance: due before the event.

DELIVERY

- Delivery fee depends on location and access; share your address for a quote.

CONTACT

M&Ro Kitchen Catering

Email: info@markellprokitchen.com, 818-938-6541

MENU

SANDWICHES

- Mini Baguette with Roast Beef, Arugula & Horseradish–Citrus Aioli
 - Turkey Club Sandwich
 - Ciabatta with Chicken, Pesto & Arugula
- Chickpea Salad Sandwich (Vegan, Vegetarian)

COLD APPETIZERS

- Profiteroles with Smoked Salmon Cream & Seaweed Salad (Vegetarian)
- Mushroom Tartlets with Herbs & Cheese (Vegan, Vegetarian)
 - Mini Quiches with Spinach & Leek (Vegetarian)
 - Mini Beef Sliders with Cheddar & Lettuce
 - Fig & Brie Puff Pastry (Vegetarian)
- Tempura Shrimp with Kimchi Aioli (Pescetarian)
 - Mini Steak Tacos with Purple Slaw

BAKERY / PASTRY

- Creamy Chicken Puff Pastry Pockets
 - Rosemary–Garlic Focaccia
 - Spinach & Feta Puff Pastries

SALADS (Individual Cups 4–6 oz)

- Roasted Beet, Orange, Goat Cheese with Tahini Dressing (Vegetarian)
- Lime Quinoa, Mint, Red Chili & Grapefruit (Vegan, Vegetarian)
- Greek Salad with Feta & Kalamata Olives (Vegetarian)

CROSTINI

- Tomato, Basil & Mini Mozzarella (Vegetarian)
- Pesto & Sun-Dried Tomatoes (Vegetarian)
- Ginger Shrimp Rillettes Crostini
- Peach, Honey Ricotta & Basil

MINI SKEWERS

- Chicken with Cilantro, Sage & Lemon Zest, with Vegetables
 - Beef in Sesame Marinade, with Vegetables
- Shrimp in Honey–Mustard Marinade with Lemon Zest
 - Salmon with Coconut Curry & Black Sesame

DESSERTS

- Mascarpone Parfait with Berries & Lime Zest
 - Strawberry Short Cake Cups
 - Fruit Cups

