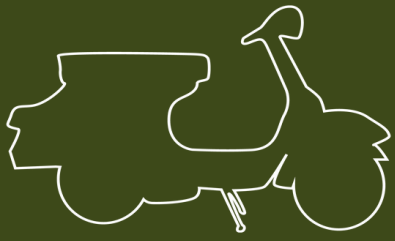




# Holiday Menu

Be our guest by  
filling your table  
with these special  
meals selections

Price Per Person ranges  
from \$30 to \$80



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COCKTAILS  
(CHOOSE BETWEEN 3-5 HORS D'OURVES)



## COLD COCKTAILS

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- Heirloom tomato bruschetta | micro basil
- Mini Avocado Toast
- Antipasto Shooters:

Sopresatta | prosciutto | grano-padano | marinated olives |  
crostini

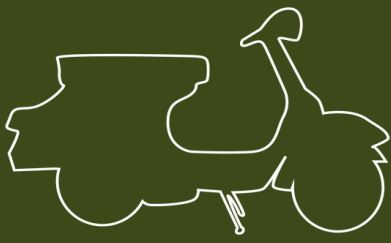
- Caprese Skewers | basil oil
- Nduja truffle ricotta | honey crostini

## HOT COCKTAILS

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- Italian spring rolls | basil aioli
- Barese Sausage stuffed Mushrooms
- Sweet pea Arancini | pomodoro sauce | shaved pecorino
- Lobster arancini | avocado aioli
- Polenta Fries | parmigiano | roasted red pepper aioli
- Chicken Parm sandwiches





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BUFFET



## OPTION 1

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### **Ciabatta Bread Basket**

Multigrain | Olive | Traditional

### **Marinated Grill Vegetables**

**Treviso Fig & Fennel Salad**

**Arugula Pera**

.....

**Gnocchi Pomodoro**

**Penne Vodka**

.....

**Chicken Lemone**

**Grilled Salmon Fillet**

.....

**Herb Roasted Fingerling**

**Sauteed Chili Rapini**

.....

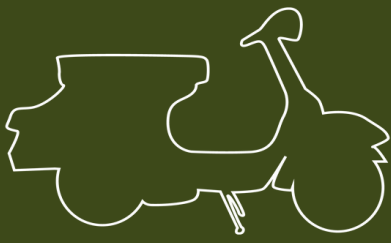
**Slow Roasted Wild and Tame Mushrooms Garlic Parsley**

**Oil**

.....

**Tiramisu**

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BUFFET



## OPTION 2

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### **Ciabatta Breadbasket**

Multigrain | Olive | Traditional

### **Salumi Cheese Board**

### **Avocado Farro Salad**

### **Treviso Fennel Salad**

### **Marinated Grill Vegetables**

.....

**Ricotta Spinach Rotollo Pomodoro Sauce**

**Sweet Potato Agnolotti Porcini Crema**

.....

### **Chicken Lemone**

### **Grilled Salmon Fillet**

.....

### **Herb Roasted Fingerling**

### **Sauteed Chili Rapini**

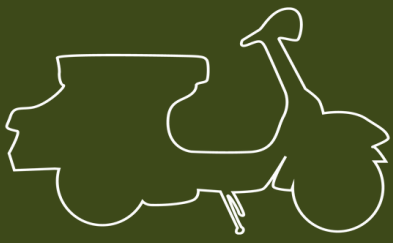
.....

**Slow Roasted Wild and Tame Mushrooms Garlic Parsley  
Oil**

.....

### **Tiramisu**

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PLATED MENUS



## PLATED OPTION 1

---

### **Choice of One**

Avocado Farro Salad

**Or**

Italian Antipasto: prosciutto | sweet honey dew melon |  
mushroom artichoke antipasto | nduja honey crostini |  
caprese skewer | grilled marinated vegetables |

### **Choice of One**

Penne vodka

**Or**

Italian Wedding Soup

### **Choice of One**

Veal Scallopini

**Or**

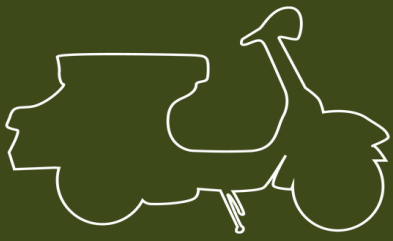
Panko Crusted Salmon Avocado Bruschetta

### **Choice of One**

Vanilla Tiramisu

**Or**

Berry Panacotta



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PLATED MENUS



## PLATED OPTION 2

### **Choice of One**

Seafood Antipasto

***Or***

Veal tonnato

***Or***

Buratta Salad

***Or***

Fig Treviso Salad

### **Choice of One**

Roasted Sweet potato soup Brioche croutons

***Or***

Penne Vodka grano Padano

***Or***

Rigatoni Veal Bolognese

***Or***

Veal Fazzoletti Sweet potato Crema | Roasted  
Pistachios



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PLATED MENUS



## CONTINUATION OF PLATED OPTION 2

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### **Choice of One**

Moretti Braised Lamb Shank

**Or**

Slow Braised Short Rib

**Or**

Roasted Chicken Involtini

**Or**

Lemon And Herb Stuffed Spigola

### **Choice of One**

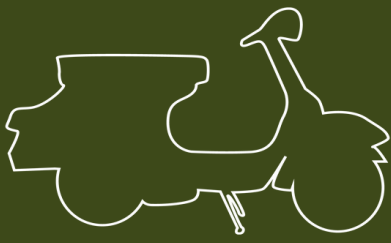
Crème Brule Chocolate Ganache

**Or**

Berry PanaCotta

**Or**

Nutella Tiramisu



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SOCIAL STATIONS



## ANTIPASTO STATION

an exquisite selection of marinated and grilled vegetables | salumi and authentic cured meats | port cured figs

## PASTA STATION

a selection of traditional pastas and garnishes | homemade traditional sauces served A La Carte

## OYSTER STATION

a selection of oysters from around the world served with mignonette | dressings | lemons | spicy vinegars

## CARVING STATION

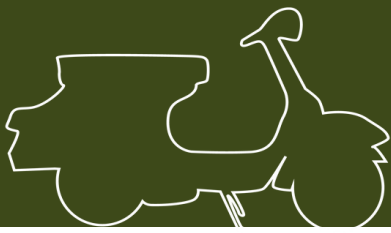
a selection of slow roasted tender meats | sliced to order and served with a variety of toppings and sauces. To enhance flavors (veal | beef | sirloin | leg of lamb | roasted pork loin

## SUSHI STATION

this interactive station is designed to elevate the sushi experience, engaging guests in an immersive and entertaining way. Our skilled sushi chefs will not only prepare exquisite sushi but also guide your guests in crafting their own custom rolls and showcasing artistic creations. With fresh seafood displays, and a variety of dipping sauces, the Sushi







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BREAKFAST/ BRUNCH



## CONTINENTAL BREAKFAST

Fresh Baked Croissants Assorted  
Gourmet Muffins Glazed  
Mini Danish Blueberry Scones  
Breakfast Bagels  
Chocolate Avalanche  
Fresh Berry Parfaits  
Fruit Platters

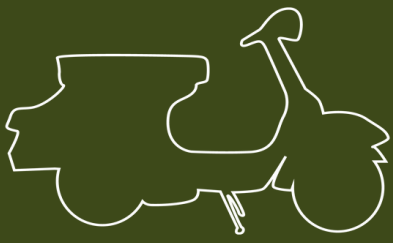


## HOT BREAKFAST BUFFET

Fluffy Scrambled Eggs  
Double Smoked Bacon  
Maple Glazed Sausages  
Breakfast Potatoes  
Assorted fresh Bagels  
Japanese Styled Pancakes  
Banana French Toast  
Fresh Fruit Platter

**buffets condiments include:**

**whipped cream cheese | berry jam | orange marmalade | nutella | peanut  
butter | whipped butter**



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BREAKFAST/ BRUNCH



## HOT BREAKFAST PLATED

### **CHOICES ARE :**

Fluffy Scrambled Eggs

Italian Eggs Benedict

Breakfast Hash

Japanese Style Pancakes

Banana French Toast

Cheddar Omelette



## HOT BREAKFAST BUFFET

Fluffy Scrambled Eggs

Double Smoked Bacon

Maple Glazed Sausages

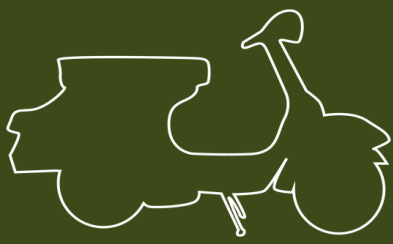
Breakfast Potatoes

Assorted fresh Bagels

Japanese Styled Pancakes

Banana French Toast

Fresh Fruit Platter



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DROP & GO



## FRESH FOCACCIA

light and airy dough topped with chef's finest and fresh produce of the day

## SWEET PEA ARANCINI

Saffron risotto, green peas, smoked scamorza cheese, pomodoro sauce

## MEATBALL POMODORO

juicy plump veal meatballs in a traditional pomodoro sauce

## CARCIOFI

crisp artichokes tossed in basil pesto, parmigiano cheese, and lemon

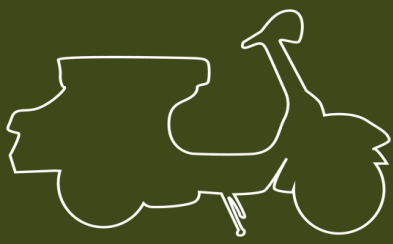
## CALAMARI FRITTI

crisp shrimp, calamari, lemon brulee, avocado aioli

## POLENTA FRIES

crispy polenta, truffle oil, parmigiano cheese, red pepper crema





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DROP & GO



## SEAFOOD ANTIPASTO SALAD

octopus, shrimp, calamari, red onion, celery, carrot, parsley, olive oil, white balsamic

## GRILLED VEGETABLES

seasonal grilled vegetables marinated in olive oil

## TREVISO FIG & FENNEL SALAD

shaved fennel, treviso figs, goat cheese, hemp seeds, white balsamic

## SICILIAN SALAD

orange segments, red onion, mint, shaved fennel, Boston lettuce, red wine vinaigrette

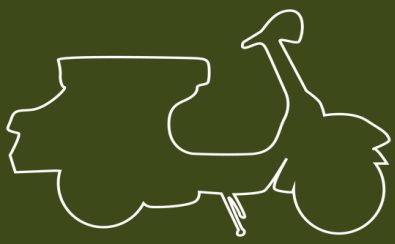
## MISTA SALAD

fresh mixed greens, cherry tomatoes, cucumber, white balsamic dressing

## AVOCADO FARRO SALAD

farro, quinoa, cherry tomatoes, arugula, avocado, watermelon radish, parmigiano flakes, honey dijon dressing





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DROP & GO



## CAPRESE SALAD

cherry bocconcini, cherry tomato, fresh basil, basil pesto

## OCTOPUS SALAD

octopus, red wine vinegar, carrot, potato, celery, red onion, oregano, parsley, olive oil

## SOUPS SELECTIONS:

MINISTRONE

CLAM CHOWDER

SWEET POTATO PUREE BRIOCHE CROUTONS

ITALIAN WEDDING SOUP

## PIZZA SELECTIONS:

MARGHERITA

COMMISSO

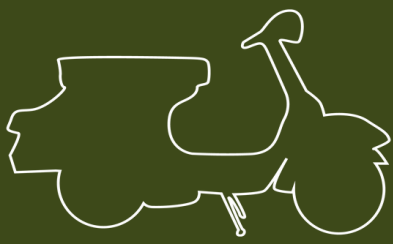
CHIARO

BARESE

AMERICANO

QUATTRO STAGGIONE





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DROP & GO



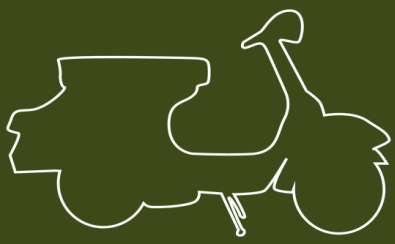
## PASTA SELECTIONS:

CASARECCE POMODORO  
ORECCHIETTE BARESE  
MEZZO PACCHERI  
FUSILLI ALFREDO  
PENNE VODKA  
STUFFED SHELLS  
ZOLA NOCE  
LASAGNA BOLO  
LASAGNA BIANCO  
RISOTTO DI PESCE

## MAIN SELECTIONS:

OSSO BUCO  
MORETTI LAMB SHANK  
SAUSAGE & PEPPERS  
SPEZZOTINO  
VEAL SCALLOPINI  
CHICKEN LIMONE  
CHICKEN PARMIGIANO  
STUFFED EGGPLANT  
PESCE HUMIDO  
SALMON  
BACCALA  
SEAFOOD SKEWERS  
ZUPPA DI PESCE





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DROP & GO



## SIDE SELECTIONS:

ROASTED VEGETABLES  
SAUTEED RAPINI  
BRUSSELS PANCETTA  
ROASTED ROOT VEGETABLES  
HEIRLOOM CARROTS  
YUKON MASHED  
SWEET POTATO MASH



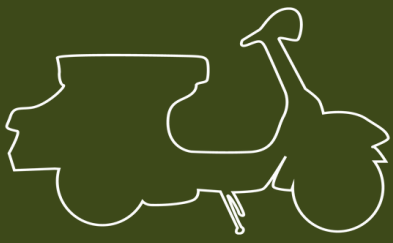
## CUTTING BOARD SELECTIONS:

PORCHETTA  
STRIPLOIN ROAST  
SLOW ROASTED BRISKET  
STUFFED TURKEY



## DESSERT SELECTIONS:

FRESH FRUIT PLATTER  
BOMBOLONI  
CHEESECAKE POPS  
CANNOLI  
TIRAMISU  
NUTELLA TIRAMISU



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SWEET ENDINGS



# DESSERTS

BERRY PANACOTTA

TRADITIONAL TIRAMISU

CHEESECAKE POPS

RICOTTA CHEESECAKE

LEMON MERINGUE TART

BACI CHOCOLATE MOUSSE







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INSTRUCTIONS



# DELIVERY INFORMATION

**ORDERING NOTES:** Orders are to be emailed to: info@motorinocucina.com **MINIMUM** 48 - 72 Hour notice required. Confirmation and payment must be received to confirm ALL orders, HST and delivery are additional.

**CANCELLATION** of catering must be 48 - 72 hours before the event date by 12 noon

**DIETARY REQUIREMENTS** be outlined when placing an initial order - prior to signed contract

**PICK UP** requirements for orders over 25 guest will be pick up from head office at 71 Marycroft Ave, Woodbridge with a designated time depending on your event. All orders under 25 will be picked up a designated restaurant locations.

**DROP OFFS** orders will be additional prices determined on drop off location.