

# STATIONS

Based on a 2 hour time-frame & 2 servings per person

Ask us about custom stations and concepts

## Fresh Shucked Oysters

Freshly Shucked Live Canadian Oysters on ice.  
Variety of Hot Sauces & Mignonettes.

## Raw Bar

A FULL-FLEDGED PLETHORA OF THE BEST SEAFOOD THE SEASON HAS TO OFFER  
Mussel Escabeche, Octopus Salad, Poached Lobster tails, Red King Crab, Shell-on Scallops, Freshly Shucked Live Canadian Oysters and more.  
On ice with a variety of Hot Sauces & Mignonettes.

## Grand Electric Taco Station

STRAIGHT FROM OUR SISTER RESTAURANT.  
PICK FROM A VARIETY OF TACO FILLINGS TO BE SERVED OVER FRESH CORN TORTILLAS WITH ASSORTED TOPPING AND SAUCES.  
GUACAMOLE AND CHIPS TO COMPLEMENT.  
Fillings: Charred Cauliflower, Crispy Baja Fish, Braised Beef Cheek, Spicy Arbol Chicken, Lentil & Avocado, Mushrooms, etc  
Toppings: Pico de Gallo, Avocado, Pickled Cabbage, Pickled Chilies, etc  
Charred Pineapple, Shredded Lettuce, etc  
Sauces: Assorted Hot Sauces, Salsa Roja, Salsa Verde, Morita, Crema

## Sushi Rolls

A VARIETY OF VEGETARIAN AND SEAFOOD SUSHI ROLLS AND NIGIRI.  
SEAWEED SALAD TO COMPLEMENT.  
Seafood: Breaded Shrimp, Crab, Tuna, Salmon, Sukiyaki Beef, etc  
Vegetarian: Avocado, Cucumber, Yam, Tofu, etc  
Sauces: Unagi, Ceviche, Panca BBQ, etc

## Ploughman's Table

Top shelf Canadian Cheeses & Cured Meats  
Pickled Vegetables, Olives, Devilled Eggs  
Kozlik's Mustards, Dips & Spreads  
Soundough & Flatbreads

## BBQ Beef Brisket & Smoked Sausages

BBQ PREPARED MEATS WITH A VARIETY OF COMPLEMENTING SIDES:  
Potato Salad, Charred Corn, Coleslaw, Sour Pickles, Red Eye Gravy, Bread Rolls

## Superfood Salad

CUSTOM BUILT SUPER FOOD BOWLS FROM NUTRIENT RICH INGREDIENTS.  
Tri-Color Quinoa, Wheatberries,  
Broccoli, Brussels sprouts, cabbage, Beets, Kohlrabi, Radishes  
Sweet Potato, Pommegranate, Goji  
Kale, Spinach, Arugula, Sprouts  
Dried & Fresh Berries  
Chia, Flax, Hemp, Sunflower & Pumpkin Seeds  
Healthy Oils & Vinegars Based Dressings

## Spanish Paella

TRADITIONAL SPANISH PAELLA PREPARED IN FRONT OF YOUR GUESTS.  
A VARIETY OF VEGETARIAN, SEAFOOD AND POULTRY OPTIONS.  
FULLY CUSTOMIZABLE TO SUIT THE SEASONS AND YOUR PREFERENCES.  
SOME CLASSIC OPTIONS BELOW:  
Valenciana - Rabbit & Escargots  
Marinera - Mixed Seafood in Saffron Broth  
Negra - Mixed Seafood with Squid Ink  
Vegetariana - Wild Mushrooms, Piquillo Peppers & Artichokes

## Pasta Station

DUCK OR SWISS CHARD AGNOLOTTI PREPARED TO ORDER WITH THE SEASONS FRESHEST PRODUCE.  
Fresh peas, morel mushrooms & artichokes  
First cold pressed olive oil and grana padano shavings

## Ceviche & Poke

CUSTOM BUILT TO YOUR LIKING FROM FRESH SEAFOOD AND VEGETABLES.  
MAKE IT A CEVICHE OR ADD SOME BROWN RICE & VEGGIES TO MAKE YOURSELF A POKE BOWL.  
Tuna, Salmon or Tofu  
Cucumber, Edamame, Crispy Onions, Sweet Potato, Giant Corn, Avocado, Red Onion, Coriander  
Sesame Seeds, Maiz Chulpi, Brown Rice, Taro Chips  
Lime Juice, Gajuchang Dressing, Ponzu



MOSO Catering & Events, 2019

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 GLUTEN-FREE  VEGAN

Many of our options can be customized to suit Gluten Free and Vegan guests. We list the items that are explicitly so, but please inquire should you require us to accommodate dietary restrictions.