

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.

Taco Station

PICK FROM A VARIETY OF TACO FILLINGS TO BE SERVED OVER FRESH CORN TORTILLAS WITH ASSORTED TOPPINGS 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

 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.



MOSO Catering & Events, 2020

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