

METRO

CATERING & EVENTS

— NEW YORK —

JUNE SPECIALS MENU 2018

MARKET PLATES

SELECT ONE ENTREE AND TWO ACCOMPANIMENTS. SERVED WITH BREAD & BUTTER.

CHICKEN ENTRÉE (21.95 PER PERSON)

FISH ENTRÉE (24.95 PER PERSON)

SALADS

Chopped Romaine & Cabbage with Mango, Avocado, Toasted Coconut, Peanuts, Carrots, Crispy Onion, Mint and Cilantro. Served with Chipotle Vinaigrette

Kale with Beets & Goat Cheese Pickled Onions, Walnuts and Wild Rice with Meyer Lemon Vinaigrette

SIDE DISHES

Roasted Kale with Caramelized Onions, French Breakfast Radish and Feta Cheese

Roasted Shiitake Mushroom, Broccoli and Sweet Red Onions

ENTREES

Roast Chicken Breast with Braised Kale and Roasted Mushrooms in a Thyme and Lemon Chimichurri Broth

Grilled Korean BBQ Salmon with Wok Seared Green Beans and Shiitake Mushrooms

SANDWICH OF THE MONTH: THE GREEN GODDESS

Spinach, Mozzarella, Pickled Onions, Sprouts and Pesto Mayo on 7 Grain Sliced Bread

SIMPLY GREEK BASKET 310 LG/235 MED

Lemon Dill Shrimp

Chicken Souvlaki

Vegetable Kebabs

Mini Spanakopita

Served with Hummus & Tzatziki Sauce

HEAVENLY SWEETS BASKET 195 (SERVES 35-40 GUESTS)

Petit Fours, Cheesecake Lollipops, Brownie Lollipops, French Macaroons, White Chocolate Dipped Oreos, Chocolate Dipped Dulce de Leche Cookies, Mini Cupcakes, Double Thick Chocolate Chunk Cookies, Chocolate Truffles, Cake Pops