

# METRO

CATERING & EVENTS

— NEW YORK —

CATERING  
TO YOUR  
EVERY NEED

BREAKFAST MEETINGS

CORPORATE LUNCHES

ELEGANT DINNERS

FULL SERVICE CATERING



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# BREAKFAST

## BREAKFAST PLATTERS

ALL PRICES PER GUEST. 8 GUEST MINIMUM. PLEASE PLACE YOUR BREAKFAST ORDERS BY 5:00 P.M. THE DAY BEFORE. INDIVIDUALLY PACKAGED + 1.00

### BREAKFAST BAKERY 8.95

Fresh Baked Miniature Muffins, Croissants, Pastries & Bagels served with Butter, Cream Cheese & Jams  
Gluten-free + 3.00 per person

### POUND CAKES & CRUMB CAKES 8.95

### CLASSIC NEW YORK BAGELS 7.95

Served with Whipped Cream Cheese, Chive Spread, Butter & Jams

### SMOKED SALMON 219.50

Serves 10 Guests

Smoked Nova Salmon, Sliced Tomatoes, Red Onion, Cucumber Ribbons, Capers, Crème Fraiche, Grated Hard Boiled Eggs & Mini Bagels

### MINI BREAKFAST SAVORY SANDWICHES 12.95

An assortment of:

- Prosciutto, Brie & Roasted Pepper Aioli
- Plum Tomato, Basil, Fresh Mozzarella & Balsamic Glaze (vegetarian)
- Avocado Egg Salad (vegetarian)
- Smoked Salmon & Whipped Chive Spread

### TARTINES 11.95

Made with Crunchy Sourdough Loaf

Choose 2 varieties:

- Grecian: Sautéed Spinach, Cherry Tomatoes & Whipped Feta (vegetarian)
- Croque Madam: Smoked Ham, Gruyere Cheese, Shaved Hard Boiled Egg & Béchamel
- Fresh Blueberry: Spiced Cashews, Thyme, Whipped Lemon Ricotta & Agave (vegetarian)
- Smoked Salmon: Cucumber, Onions, Capers & Chive Crème Fraiche +4.00

### AVOCADO TOAST 12.95

Made with Thick-Cut Multigrain Bread

Choose 2 varieties:

- Classic: Mashed Avocado, Chili Flakes, Sea Salt & EVOO (vegan)
- Caprese: Fior di Latte Fresh Mozzarella, Plum Tomatoes, Basil & EVOO (vegetarian)
- BAT: Chopped Smoked Bacon, Grated Hardboiled Egg, Sliced Tomato & Cracked Black Pepper
- Smoked Salmon: Capers, Shaved Onion & Cucumber +4.00

### CREATE YOUR OWN AVOCADO TOAST BAR

20.00

15 Guest Minimum

Mashed Avocado

Toasted Thick-Cut Multigrain Bread

8 Toppings + Red Pepper Flakes, Sea Salt, EVOO

Contact your catering professional for more information



# BREAKFAST PLATTERS

## GREEK YOGURT PARFAITS

8.95 / 10.95 Take Home

### Mason Jars

Made with Authentic Greek Yogurt (gluten-free)

- Classic: Mixed Berries, Homemade Granola & Honey
- Strawberries & Cream: Vanilla Infused Greek Yogurt, Toasted Seed Mix, Mint & Agave
- Banana Bread: Sliced Bananas, Crushed Walnuts & Honey
- Michoacán: Mango, Shaved Coconut, Lime Zest & Pumpkin Seeds

## CREATE YOUR OWN GREEK

YOGURT PARFAIT 17.00

10 Guest Minimum

Greek Yogurt

Granola

Sliced Almonds

Crushed Walnuts

Chia Seeds

Banana Bread Crumbles

Fresh Seasonal Berries

Honey

## OVERNIGHT OATS 8.95

/ 10.95 Take Home

### Mason Jars

Heart Healthy Oats Soaked Overnight in Almond Milk & Vanilla (vegan / gluten-free)

- Blueberry Smoothie: Sliced Bananas, Shaved Coconut & Chia Seeds
- AB&J: Roasted Almond Butter & Fresh Raspberries

## CHIA SEED PARFAITS

9.95 / 11.95 Take Home

### Mason Jars

Organic Chia Seed Pudding Layered with Fresh Fruits & Berries (vegan / gluten-free)

- Strawberry & Banana
- Lemon Blueberry

## ACAI BOWLS

9.95 / 11.95 Take Home

### Mason Jar

(vegan / gluten-free)

- Almond Butter & Banana: Flax Seeds & Coconut
- Blueberry Crunch: Coconut, Hemp Seeds & Coco Nibs

## FRUIT

### SLICED SEASONAL

FRUIT & BERRIES 8.95

FRESH FRUIT SALAD 7.95

# HOT BREAKFAST

10 GUEST MINIMUM UNLESS OTHERWISE NOTED.

## BREAKFAST SANDWICHES

**11.95** Choose 2 Varieties:

- Scrambled Eggs, Thick Cut Bacon, Cheddar on a Brioche
- Scrambled Eggs, Smoked Ham & Swiss on a Croissant
- Scrambled Eggs, Breakfast Sausage & Cheddar on an English Muffin
- Egg Whites, Turkey Bacon, Avocado & Mozzarella on a Brioche

Vegan Eggs +3.00

Vegan Sausage +3.00

Gluten-Free Bread +3.00

## BREAKFAST EGG SLIDERS

**12.95** Choose 2 Varieties, Served on Fresh Baked Mini Brioche:

- Bacon, Avocado, Cheddar & Sun-Dried Tomato Pesto
- Avocado, Pepper Jack Cheese & Pico de Gallo
- Ham, Cheddar & Everything Bagel Spice
- Avocado, Cheddar & Sun-Dried Tomato Pesto
- Bacon, Cheddar & Chives
- Egg Whites, Spinach, Onions &

## QUICHE 11.95

Individual sized, Choose 2 varieties:

- Classic Lorraine
- Marinated Tomato & Basil
- Shallots & Bacon
- Asparagus & Gruyere

Country Potatoes +3.95

# BREAKFAST BEVERAGES

## FRESH SQUEEZED JUICE

### ORANGE & GRAPEFRUIT

Carafe **28.00** 6 People

Pitcher **35.00** 8 People

Bottled **4.50** Each

Gruyere

## GRIDDLE FAVORITES

Served with Fresh Whipped Cream, Mixed Berry Compote, Vermont Maple Syrup

**BUTTERMILK PANCAKES 12.95**

**BELGIAN WAFFLES 14.95**

**CHALLAH FRENCH TOAST 14.95**

**CHOCOLATE CHIP PANCAKES 15.95**

Chocolate Drizzling Sauce, Chocolate Shavings

**MIXED BERRY BUCKWHEAT PANCAKES 15.95**

(Gluten-Free)

**STEEL-CUT OATMEAL 130.00**

Serves 10

Mixed Berries, Brown Sugar Honey, Walnuts, Raisins & Granola

## BREAKFAST SCRAMBLES

Made with Farm Fresh Eggs, Served with Country Potatoes, Thick Cut Multigrain & Sourdough Country Bread with Butter & Jams  
Serves 10

Vegan Eggs +3.00

**CLASSIC SCRAMBLE 149.50**

Fluffy Scrambled Eggs

**GARDEN SCRAMBLE 169.50**

Tomatoes, Green Onions, Spinach & Mushrooms (Gluten-Free)

**GREEK SCRAMBLE 179.50**

Spinach, Tomatoes, Onions & Feta Cheese (Gluten-Free)

**TEX-MEX SCRAMBLE 189.50**

Jalapeños, Onions, Cilantro, Homemade Salsa, Pepper Jack Cheese & Tortilla Chips (Gluten-Free)

## CREATE YOUR OWN OMELET BAR

**25.00**

20 Guest Minimum

Eggs & Egg Whites | 2 Proteins | 2 Cheeses | 6 Veggies  
Country Potatoes | Thick Cut Multigrain & Sourdough Bread

Additional charge for on-site chef

Contact your catering professional for more information

## BREAKFAST MEATS 6.95

- Thick Cut Bacon
- Breakfast Sausage Links
- Turkey Bacon
- Chicken Sausage
- Vegan Sausage +3.00

**COFFEE SERVICE 40.00** Serves 10

**TEA SERVICE 3.75**

**HOT CHOCOLATE 60.00** Serves 10

**COLD BREW COFFEE 85.00** Serves 10

**SPRING WATER 2.50**

**SMART WATER 4.50**

**SPARKLING WATER 5.95**

**CANNED SODAS 2.50**

**BOTTLED SELTZERS 3.95**

**SNAPPLE ICED TEAS 3.95**

# BREAKFAST PACKAGES

10 GUEST MINIMUM. ALL PACKAGES ARE SERVED WITH SLICED FRUIT & BERRIES, COFFEE SERVICE OR FRESH SQUEEZED JUICE.

## BREAKFAST PACKAGE #1

19.95

Breakfast Bakery: Fresh Baked Miniature Muffins, Croissants, Pastries & Bagels with Butter, Cream Cheese & Jams

## BREAKFAST PACKAGE #2

19.95

Classic Greek Yogurt Parfaits

## BREAKFAST PACKAGE #3

20.95

Breakfast Egg Sandwiches (See assortment on page 6)

# BREAKFAST BOXES

10 GUEST MINIMUM

## BREAKFAST BOX #1

18.95

Mini Breakfast Bakery, Fresh Fruit Cup, Fresh Squeezed Juice

## BREAKFAST BOX #2

19.95

Classic Greek Yogurt Parfait, Fresh Fruit Cup, Fresh Squeezed Juice

## BREAKFAST BOX #3

20.95

Breakfast Egg Sandwich, Fresh Fruit Cup, Fresh Squeezed Juice

## BREAKFAST PACKAGE #4

21.95

Tartines (See assortment on page 4)

## BREAKFAST PACKAGE #5

22.95

Avocado Toast (See assortment on page 6)

## BREAKFAST PACKAGE #6

26.95

Fluffy Scrambled Eggs, Country Potatoes, Breakfast Meat, Thick Cut Multigrain & Sourdough Country Bread with Butter & Jam

## BREAKFAST BOX #4

21.95

Tartine, Fresh Fruit Cup, Fresh Squeezed Juice

## BREAKFAST BOX #5

22.95

Avocado Toast, Fresh Fruit Cup, Fresh Squeezed Juice

## BREAKFAST BOX #6

25.95

Lox in a Box: Smoked Nova Salmon, Tomatoes, Red Onion, Cucumber Ribbons, Capers, Crème Fraiche & a Mini Bagel

# BREAKFAST ENHANCEMENTS

## FRUIT & CHEESE

**Small 150.00** Serves up to 10

**Large 270.00** Serves up to 20

Sliced Melon & Fresh Berries, Gourmet Imported & Domestic Cheese, served with Sliced Multigrain and Sourdough Bread, Fig & Quince Jam

## FRUIT, CHEESE & CRUDITES

**Small 200.00** Serves up to 10

**Large 360.00** Serves up to 20

Sliced Melon & Fresh Berries, Gourmet Imported & Domestic Cheese, Garden Fresh Vegetables, served with Sliced Multigrain and Sourdough Bread, Fig & Quince Jam & Homemade Hummus

## FRUIT, CHEESE & MEAT

**Small 215.00** Serves up to 10

**Large 385.00** Serves up to 20

Sliced Melon & Fresh Berries, Gourmet Imported & Domestic Cheese, Sliced European Meats, served with Sliced Multigrain and Sourdough Bread, Fig & Quince Jam

# BREAKFAST BOARDS SERVES 20

## #1 285.00

Mini Morning Glory Muffins, Smoked Salmon & Chive Spread Mini Croissant, Prosciutto & Fresh Fig with Maple Jam Biscuit, Bacon & Caramelized Onion Frittata, Streusel Topped French Toast Batons

## #2 300.00

Ham & Brie Mini Croissant with Maple Butter, Asparagus & Sweet Pepper Frittata, Whipped Cranberry Spread on Mini Cranberry Walnut Roll, Garden Vegetable Souffle, Cream Cheese Frosted Mini Carrot Cake Muffins

## #3 325.00 (vegan)

Avocado Toast Crostini, Tomato Lox with Cashew Cream Cheese & Capers, Potato Hash Bite with Pepper & Onion Relish, Hummus Stuffed Sweet Pepper, Sweet Scones

# LUNCH PACKAGES

10 GUEST MINIMUM PER PACKAGE

## SANDWICH PACKAGES

### SANDWICH PACKAGE #1 20.00

Selection of Sandwiches, Wraps, & Pitas, and a Salad

### SANDWICH PACKAGE #2 25.00

Selection of Sandwiches, Wraps, & Pitas, a Salad, Sliced Fruit, or Dessert

### SANDWICH PACKAGE #3 27.00

Selection of Sandwiches, Wraps, & Pitas, a Salad, Sliced Fruit, and Dessert

## BUILD YOUR OWN SANDWICH

**30.00** 15 Guest Minimum

Assorted cold cuts, deli meats, cheeses, and deli salads served with sliced breads, rustic rolls, ciabattas, crisp leaf lettuce, sliced tomatoes, sliced onions, a side salad, sliced fruit, and dessert

Spreads: mayo, mustard, house-made zesty bistro sauce and roasted garlic aioli

Add Homemade Yukon Gold Potato Chips to any package +3.00

## SANDWICH BOXES

10 Guest Minimum Per Box Type

### LUNCH BOX #1 20.00

Choice of a sandwich, wrap, & pita, and a salad

### LUNCH BOX #2 25.00

Choice of a sandwich, wrap, & pita, a salad, and dessert or a fruit cup

### LUNCH BOX #3 27.00

Choice of a sandwich, wrap, & pita, a salad, dessert, and a fruit cup

Add a bag of chips to any box +2.50

## PARTY HEROES

Served with potato salad & coleslaw

**3 foot 200.00** Serves 15

**6 foot 295.00** Serves 30

- Classic Italian with Mortadella, Spicy Capicola, Sweet Soppressata, Genoa Salami, Aged Provolone, Arugula, Fire Roasted Peppers, Herbed Olive Oil & Vinegar
- Americano with Roast Beef, Fresh Turkey, Cheddar Cheese, Crispy Onions, Bistro Sauce
- Roasted Vegetables with Fresh Mozzarella & Balsamic Glaze

Add Homemade Yukon Gold Potato Chips +3.00

## SOUPS ON!

Hearty homemade Soups, Kettle Served with Crackers and a Bread Basket, Serves 10.

- Classic Chicken Noodle
- Santa Fe Chicken & Tortilla
- Five Star Mushroom
- Tuscan Garden Vegetable (vegan/gf)

**130.00**

- Old Fashioned Green Split Pea (vegan/gf)
- Creamy Broccoli & Cheddar (vegetarian/gf)
- Kale with Lentils & Quinoa (vegan / gf)

**130.00**

- Hearty Turkey Chili (gf)
- Lobster Bisque (gf)
- Shrimp & Corn Chowder (gf)

**150.00**

# SANDWICH SELECTIONS

14.00 UNLESS OTHERWISE NOTED

## POULTRY

### ADOBO

#### CHICKEN WRAP

Black Bean Spread with Charred Corn, Cotija Cheese, Fire Roasted Peppers, Tajin-Cilantro Mayo

#### CHICKEN BAHN MI

Cucumbers, Pickled Asian Slaw, Sliced Chilis, Sriracha Mayo

#### CHICKEN CAESAR WRAP

Charred Kale, Parmesan Crisps, Fire Roasted Peppers, Homemade Croutons, Caesar Dressing

#### LEMON GRILLED CHICKEN

Broccoli Rabe, Confit Lemons, Shaved Parmesan, Roasted Garlic Aioli

#### TUSCAN CHICKEN

Fire Roasted Peppers, Braised Kale, Artichoke Aioli

#### BUFFALO CHICKEN WRAP

Crispy Chicken, Buffalo Sauce, Blue Cheese, Scallions, Blue Cheese Dressing

#### CHICKEN MILANESE

Radicchio & Arugula Salad, Shaved Parmesan, Balsamic Glaze

#### SMOKED TURKEY & BRIE

Arugula, Sliced Pears, Maple Mustard

#### GREEK SMOKED TURKEY WRAP

Spinach, Oven Roasted Tomatoes, Olive Tapenade, Cucumber & Dill Yogurt Dressing

#### FRESH ROASTED TURKEY

Avocado, Roasted Peppers, Swiss, Roasted Garlic Aioli

#### FRESH TURKEY RANCH

Smoked Bacon, Aged Cheddar, Gem Lettuce, Tomatoes, Peppercorn Aioli

## HAM & PORK

#### ITALIANO 16.00

Mortadella, Spicy Capicola, Sweet Soppressata, Genoa Salami, Aged Provolone, Arugula, Fire Roasted Peppers, Herbed Olive Oil & Vinegar

#### HAM & BRIE

Smoked Ham, Brie, Caramelized Onions, Gem Lettuce, Maple Mustard

#### PROSCIUTTO E RUCOLA 16.00

San Danielle Aged Prosciutto, Arugula, Marinated Tomatoes, Herbed Mascarpone, Balsamic Glaze

## BEEF

#### RARE ROAST BEEF

Caramelized Onions, Gem Lettuce, Tomatoes, Jarlsberg, Dijonaise

## TUNA

#### ITALIAN TUNA WRAP

Fennel, Capers, Olives, Cannellini Beans, Arugula, EVOO

#### TUNA SALAD

Albacore Tuna Salad, Lettuce & Tomatoes

## PREMIUM

#### CRAB CAKE 18.00

Crunchy Slaw, Lemon Confit Spread, Brioche

#### HERB GRILLED SALMON 17.00

Gem Lettuce, Vine Ripened Tomatoes, Lemon Herb Aioli, Brioche

#### SLICED STEAK 17.00

Charred Kale, Oven Roasted Tomatoes, Gorgonzola, Horseradish Crème Fraiche, Baguette

#### CHIPOTLE SHRIMP 18.00

Avocado, Vine Ripened Tomato, Chipotle Aioli, Thick-Cut Multigrain Sliced Bread

#### GRILLED AHI TUNA STEAK 18.00

Plum Tomato Relish & Wasabi Aioli, Brioche

## VEGETARIAN / VEGAN

#### MOZZARELLA CAPRESE

Fior di Latte, Fresh Basil, Vine Ripened Tomatoes, Basil Pesto

#### MEDITERRANEAN VEGETABLES

Roasted Eggplant, Turmeric Cauliflower, Oven Roasted Tomatoes, Baby Spinach, Hummus, Roasted Pepper Spread (Vegan)

#### FALAFEL WRAP

Homemade Baked Falafel, Avocado, Carrots, Cucumbers, Tomatoes, Sprouts, Bell Peppers, Baby Spinach, Spicy Lemon Tahini (Vegan)

#### AVOCADO VEGGIE PITA

Cucumbers, Beets, Roasted Peppers, Baby Spinach, Carrots, Spicy Hummus (Vegan)

## NY CLASSIC DELI STYLE SANDWICHES

- Breaded Chicken Cutlet, Lettuce, Tomato, Mayo, Hero
- Grilled Chicken, Lettuce, Tomato, Mayo, Rustic Roll
- Rare Roast Beef: Sharp Cheddar, Mayonnaise, Sliced Country Sourdough
- Corned Beef: Swiss, Barrel Aged Sauerkraut, Rye
- Fresh Roasted Turkey: Mayonnaise, Sliced Country Sourdough
- Ham & Cheese: Smoked Ham, Swiss, Deli Mustard, Sliced Country Sourdough
- Albacore Tuna Salad, Rye
- Egg Salad, Sliced Multigrain



# SANDWICH SELECTIONS

## MELTS

16.00 UNLESS OTHERWISE NOTED

### EGGPLANT MILANESE

Pan Fried Eggplant, Fresh Mozzarella, Tomatoes, Basil Pesto (vegetarian)

### TUSCAN GRILLED VEGETABLES

Portobello Mushroom, Balsamic Onions, Oven Roasted Tomatoes, Vegan Cheese, Basil Pesto (vegan)

### CHICKEN CALABRESE

Fresh Mozzarella, Tomatoes, Roasted Peppers, Basil Pesto

### CHICKEN DIAVOLO

Fresh Mozzarella, Banana Peppers, Tomatoes, Lemon Aioli

### BUFFALO CHICKEN

Crispy Chicken, Buffalo Sauce, Blue Cheese, Scallions, Blue Cheese Dressing

### CHICKEN PARMESAN

Fresh Mozzarella, Fresh Basil, Tomato Basil Sauce

### FRESH TURKEY FLORENTINE

Avocado, Gorgonzola, Spinach, Lemon Herb Aioli

### SMOKED TURKEY PESTO

Aged Provolone, Tomatoes, Caramelized Onions, Sun Dried Tomato Pesto

### STEAK & CHEESE

Aged Provolone, Sauteed Peppers, Mushrooms & Onions, Roasted Garlic Aioli

# GREENS, GRAINS & PASTA

## GREEN SALADS 7.95 UNLESS OTHERWISE NOTED

### GARDEN SALAD

Arcadian Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots

### GREEK SALAD

Romaine, Cherry Tomatoes, Bell Peppers, Cucumbers, Onions, Kalamata Olives, Feta, Stuffed Grape Leaves

### ROASTED APPLE SALAD

Arcadian Mixed Greens, Candied Pecans, Toasted Goat Cheese, Pomegranate Seeds, Shaved Shallots

### HARVEST SALAD

Arcadian Mix Greens, Roasted Butternut Squash, Dried Cranberries, Candied Walnuts, Crumbled Goat Cheese

### ARUGULA & ROASTED BEET

Crumbled Goat Cheese, Toasted Pistachios, Radish & Green Onion

### CLASSIC CAESAR

Romaine, Parmesan, Croutons

### METRO HOUSE SALAD 8.95

Field Greens, Grapes, Dried Cranberries, Blue Cheese Crumbles, Honey Walnuts, Caramelized Pears

### ORCHARD SALAD 8.95

Dried Cranberries, Walnuts, Apples, Blue Cheese, Mesclun, Romaine

## GRAINS & LEGUMES SALADS 8.95

### FARRO & SQUASH

Autumn Squash, Brussel Sprout Leaves, Fried Basil, Grilled Red Onion, Pepperoncino Flakes, Lemon Vinaigrette

### GREEK QUINOA

Spinach, Parsley, Olives, Feta, Cucumbers, Red Onions, Dill, Lemon Yogurt Dressing

### ISRAELI COUSCOUS

Grilled Vegetables & Lemon Zest

### TOASTED BARLEY

Wild Mushrooms, Frizzled Leeks, Roasted Fennel, Spinach, Pomegranate Seeds, Maple Dijon

### TUSCAN WHITE BEAN SALAD

Marinated Tomatoes, Candied Lemons, Red Onions

## PASTA SALADS 8.95

### AUTUMN PASTA

Orecchiette, Roasted Butternut Squash, Brussel Sprouts, Caramelized Onions

### FUSILLI PESTO

Perlino, Split Tomatoes, Artichokes, Fresh Basil Pesto

### GARDEN RATATOUILLE

Gemelli, Eggplant, Zucchini, Squash, Tomatoes, Aged Parmesan, Torn Basil

### PENNE & SUN-DRIED

#### TOMATO PESTO

Artichokes, Bell Peppers, Olives, Shaved Parmesan

### THAI WHOLE WHEAT PENNE

Julienne Carrots & Daikon, Shaved Cabbage, Thai Sesame Peanut Sauce

## CHEF-DESIGNED SALAD PLATTERS

SERVES 10 GUESTS

### BALSAMIC GRILLED CHICKEN 215.00

Roasted Italian Vegetables & Italian Mixed Greens

### BISTRO SLICED STEAK 260.00

Gorgonzola, Crispy Onions & Metro House Salad

### CRISPY COCONUT SHRIMP 280.00

Lemongrass Stir Fried Veggies & Thai Salad

### SALMON NIÇOISE 270.00

Poached Salmon, French Beans, Olives, Tomatoes & Niçoise Salad

### SESAME CRUSTED SEARED AHI TUNA 290.00

Pickled Cucumber & Daikon Radish, Crispy Wontons & Japanese Salad

### CREATE YOUR OWN SALAD BAR

25.00 15 Guest Minimum

- 3 Greens
  - 2 Proteins
  - 2 Cheeses
  - 6 Veggies
  - 3 Dressings
  - Croutons and a bread basket
- Contact your catering professional for more information

## ENTREE PACKAGES & BUFFETS

### PACKAGES

15 guest minimum. Served with 2 sides, a green salad, and fresh baked dinner rolls. Served hot in disposable aluminum pans. Available as room temperature, served on disposable platters. Wire Racks, Flameless, and Real Chaffers are available at an additional charge.

CHICKEN 32.00

BEEF 36.00

FILET MIGNON 40.00

SALMON 36.00

### SPECIALTY SEAFOOD

- Cod 38.00
- Crab Cakes 40.00
- Red Snapper – 38.00
- Branzino – 48.00
- Halibut – 48.00
- Sea Bass – 48.00

SHRIMP 36.00

PORK 32.00

VEGETARIAN / VEGAN 30.00

### CREATE YOUR OWN BUFFET

20 guest minimum. Served with 2 sides, a green salad, and fresh baked dinner rolls. Served hot in disposable aluminum pans. Available as room temperature, served on disposable platters. Wire Racks, Flameless, and Real Chaffers are available at an additional charge

CHICKEN & BEEF 38.00

CHICKEN & SALMON 38.00

CHICKEN & FILET MIGNON 40.00

CHICKEN & SHRIMP 40.00

CHICKEN & SPECIALTY SEAFOOD 46.00

CHICKEN & VEGETARIAN /VEGAN 36.00

BEEF & SALMON 42.00

BEEF & SHRIMP 44.00

BEEF & SPECIALTY SEAFOOD 48.00

BEEF & VEGETARIAN /VEGAN 38.00

FILET MIGNON & SALMON 46.00

FILET MIGNON & SHRIMP 48.00

FILET MIGNON & SPECIALTY SEAFOOD 52.00

# ENTREES

## CHICKEN

Lemon Dijon Chicken with Grilled Fennel

Honey Balsamic Chicken with Fresh Herbs & Pearl Onions

Chicken Provençal with Olives, Tomatoes & Capers

Chicken Scarpariella with Lemon & Rosemary

Herb de Provence Rotisserie Style Chicken Breast

Grilled Chicken Basilico with Fresh Basil, Beefsteak Tomato & Mozzarella in a Pesto Velouté  
+3.00

## BEEF

Grilled Steak Au Poivre with Crispy Onions

Braised Boneless Short Ribs with Root Vegetables

Grilled Rosemary Steak with Portobello & Tomatoes

Chimichurri Flank Steak with Grilled Onions & Fresh Herbs

Montreal Steak with Shallot Mushroom Sauce

## FILET MIGNON

Bistro Filet Mignon with Charred Tomatoes & Grilled Portobello Mushrooms

Seared Filet Mignon Medallions with Roasted Shallots & Forest Mushrooms

## SALMON

Almond Crusted Salmon With Asparagus & Lemon Zest

Fennel Crusted Salmon In A White Wine Sauce

Grilled Salmon With Grape Tomatoes & Artichokes

Stuffed Salmon With Roasted Root Vegetables

Sweet & Spicy Grilled Salmon With Mango Salsa

## SPECIALTY SEAFOOD

Pan Seared Cod with Fresh Basil Pesto

Maryland Crab Cakes served with Creamy Cole Slaw

Pan Seared Snapper with Wild Mushrooms & Sauteed Kale

Mediterranean Branzino with Lemon, Fresh Herbs & Extra Virgin Olive Oil

Grilled Halibut with Sugar Snap Peas & Radish in a Saffron Sauce

Grilled Sea Bass with Courgettes, Tomatoes, Olives & Fresh Basil

## SHRIMP

Chili Lime

Poached Coconut

Tequila & Tomato

Scampi

Teriyaki Grilled

## PORK

Grilled Pork Tenderloin in a Mustard Jus

Mojo Pork with Chimichurri Sauce

St. Louis Style BBQ Ribs

## VEGETARIAN/VEGAN

Charred Kale Stuffed Vegan Meatloaf

Butternut Squash Lasagna (vegan)

Cranberry Quinoa Stuffed Squash (vegan)

Eggplant Caprese with Fresh Mozzarella & Tomato Basil Sauce

Grilled Eggplant Rollatini

### **INDIVIDUAL ENTREES**

Served with 2 sides, a garden salad and a dinner roll.  
10 guest minimum per entree & sides.

**VEGETARIAN/VEGAN 30.00**

**CHICKEN 32.00**

**BEEF 36.00**

**FILET MIGNON 40.00**

**SALMON 36.00**

**SHRIMP 36.00**

# SIDE SELECTIONS

## VEGETABLES

- Balsamic Roasted Brussels Sprouts
- Cauliflower Mash
- Garlic & Oil Sautéed Broccoli
- Roasted Butternut Squash
- Honey Roasted Rainbow Carrots
- Roasted Root Vegetables with Shallots
- Turmeric Roasted Cauliflower
- Roasted Seasonal Vegetables
- Parmesan Baked Zucchini Wedges
- Roasted Beets with Toasted Pine Nuts
- Sautéed Green Beans

- Sautéed Lemon Kale & Black-Eyed Peas
- Steamed Asparagus with Lemon Zest

## RICE & GRAINS

- Autumn Brown Rice with Toasted Vermicelli & Seasonal Vegetables
- Fresh Herbed Rice Pilaf
- Carberry Walnut Wild Rice
- Grilled Vegetable Couscous
- Sautéed Tomato Bulgur
- Sun-Dried Tomato Pesto Rice
- Toasted Orzo with Fava Beans & Blistered Tomatoes

## POTATOES

- Agave Roasted Sweet Potatoes
- Creamy Mashed New Potatoes
- Crispy Parmesan Potato Wedges
- Garlic & Rosemary Fingerling Potatoes
- Roasted Marble Potatoes
- Oven Roasted Potatoes with Shallots & Parsley
- Roasted Za'atar Lemon Potatoes

## THEMED BUFFETS

**20 GUEST MINIMUM. SERVED HOT IN DISPOSABLE ALUMINUM PANS. AVAILABLE AS ROOM TEMPERATURE, SERVED ON DISPOSABLE PLATTERS. WIRE RACKS, FLAMELESS, AND REAL CHAFFERS ARE AVAILABLE AT AN ADDITIONAL CHARGE.**

### **ITALIAN 48.00**

- Filet of Sole Piccata with Capers in a White Wine Sauce
- Chicken Marsala with Wild Mushrooms in a Marsala Wine Sauce
- Penne a la Vodka with Green Peas and Caramelized Onions
- Roasted Eggplant, Fennel & Zucchini
- Italian Mixed Greens with Arugula, Shaved Radicchio, Kale, Preserved Lemons, Shaved Parmesan
- Fresh Baked Dinner Rolls  
Butter Cookies & Biscotti

### **GREEK 40.00**

- Chicken Santorini with Feta Cheese & Fresh Tomato
- Lamb & Beef Greek Meatballs in an Authentic Greek Tomato Sauce
- Lemon Scented Dilled Rice
- Mini Spanakopita
- Greek Salad
- Warm Flat Pitas
- Assorted Greek Desserts

### **MIDDLE EASTERN 38.00**

- Chicken Shawarma
- Homemade Baked Chickpea Falafel
- Sliced Onions, Chopped Tomatoes & Homemade Lemon Tahini
- Warm Flat Pitas
- Baba Ghanoush
- Basmati Rice Pilaf with Dates & Almonds
- Lemon & Za'atar Roasted Carrots,
- Parsnips & Sweet Potatoes
- Israeli Chopped Salad
- Crackers & Flatbreads
- Baklava

### **BBQ 40.00**

- Buttermilk Fried Chicken
- Apricot Glazed Baby Back Ribs
- Baked Mac & Cheese
- Smothered Green Beans
- Crunchy Cole Slaw
- Homemade Biscuits
- House Salad
- Cookies & Brownies

### **SOUTH OF THE BORDER 38.00**

- Ancho Chili Chicken  
add Steak Fajitas (+ 7.00)
- Sautéed Peppers & Onions
- Vegetarian Enchiladas
- Adobo Rice
- Seasoned Black Beans
- Mexican Caesar Salad
- Fresh White Corn Tortilla Chips
- Homemade Churros with Dipping Sauces

### **CHINESE 40.00**

- General Tso's Chicken
- Beef & Broccoli
- Vegetable Fried Rice
- Green Beans in Garlic Sauce
- Shanghai Salad with Romaine, Edamame, Scallions, Almonds, Cilantro, Red Cabbage
- Cookies, Brownies & Chocolate Dipped Fortune Cookies

# GRAIN BOWLS & PASTA TRAYS

## GRAIN BOWL

SERVES UP TO 12. MADE WITH QUINOA & BROWN RICE. SERVED HOT IN DISPOSABLE ALUMINUM PANS. WIRE RACKS, FLAMELESS, AND REAL CHAFFERS ARE AVAILABLE AT AN ADDITIONAL CHARGE.

### CALI BOWL 175.00

Roasted Chicken, Charred Kale, Tomatoes, Grilled Zucchini, Roasted Corn, Halloumi Cheese, Honey Mustard Vinaigrette

### TERIYAKI CHICKEN 175.00

Glazed Chicken Thighs, Roasted Shiitake Mushrooms, Scallions, Carrots, Steamed Napa Cabbage, Ginger-Scallion Vinaigrette

### FAJITA BOWL 155.00

Charred Kale, Avocado, Black Bean & Corn Salad, Tomatoes, Red Onions, Cotija Cheese, Tortilla Chips, Avocado Crema Dressing (Vegetarian)

### SEOUL BOWL 195.00

Korean BBQ Steak, Jasmine Rice, Kimchi, Charred Green Beans, Grilled Mushrooms, Sesame Togarashi Dressing

### MARKET BOWL 155.00

Seared Tofu, Baby Arugula, Roasted Wild Mushrooms, Roasted Corn, Hemp Seeds, Sherry Dijon Vinaigrette (Vegan)

### THAI CHICKEN 175.00

Sweet & Spicy Roasted Chicken, Pickled Red Cabbage, Cucumbers, Cilantro, Toasted Peanuts, Spicy Peanut Thai Dressing

### CREATE YOUR OWN GRAIN BOWL

27.00 15 Guest Minimum

Contact your catering professional for more information

- 2 Grains
- 2 Proteins
- 2 Cheeses
- 6 Veggies
- 3 Sauces
- 1 Crunch

## PASTA TRAYS

SERVES UP TO 12. SERVED HOT IN DISPOSABLE ALUMINUM PANS WITH A GREEN SALAD AND BREAD BASKET. WIRE RACKS, FLAMELESS, AND REAL CHAFFERS ARE AVAILABLE AT AN ADDITIONAL CHARGE.

### BAKED ZITI AL FORNO 180.00

Blended Italian Cheeses

### PENNE PALERMO 180.00

Sun-Dried Tomatoes & Asparagus in a Tomato Cream Sauce

### SPINACH & RICOTTA RAVIOLI 190.00

In a Pesto Cream Sauce

### RIGATONI RUSTICA 180.00

Fire Roasted Peppers & Sauteed Onions in a Tomato Pesto Sauce

### CLASSIC LASAGNA 190.00

Layered Fresh Pasta Sheets, Creamy Ricotta, Fresh Mozzarella & Tomato Basil Sauce

### VEGAN LASAGNA 200.00

Layers of Zucchini, Eggplant, Fennel & Vegan Bechamel topped with Sun Dried Tomatoes, & Tomato Basil Sauce

### CREATE YOUR OWN PASTA

15 GUEST MINIMUM 23.00

- 2 Pastas
- 2 Proteins
- 6 Veggies
- 3 Sauces
- Grated Parmesan Cheese & A Bread Basket

Additional Charge For On-Site Chef

Contact your catering professional for more information



# HORS D'OEUVRES DISPLAYS

APPROXIMATELY 72 PIECES PER DISPLAY

## AMERICAN PIE 380.00

- Crispy Chicken Skewers
- Metro Slider with Cheddar Cheese & Bistro Sauce
- Mini Crab Cakes
- Spicy Short Rib Cornbread Bites
- Mac & Cheese Bites
- Served with Zesty Bistro Sauce & Remoulade

## NUEVO LATINO 380.00

- Tortilla Crusted Camarones
- Ancho Chili Lime Chicken Skewers
- Mojo Steak Skewers
- Vegetable Empanadas
- Adobo Chicken Taco Cups
- Served with Pico de Gallo & Tomatillo Crema

## THE BIG EASY 420.00

- Shrimp Po Boy Sliders
- Southern Fried Chicken & Waffle
- Creole Crab Cakes
- Old Bay Mac & Cheese Fitters
- Fried Artichoke Bites
- Served with Creole Mustard & Spicy Remoulade

## PACIFIC RIM 420.00

- Yakitori Beef Satay
- Sesame Chicken Skewers
- Poached Coconut Shrimp
- Rainbow Rice Paper Rolls
- Spicy Soy Wasabi Crab Cake
- Served with Soy Scallion Sauce & Honey Sesame Sauce

## THAI 380.00

- Crispy Coconut Shrimp
- Curried Beef Satay
- Cilantro Coconut Chicken Skewers
- Veggie Spring Rolls
- Spiced Crispy Peanut Chicken
- Served with Sweet Chili Sauce & Spicy Peanut Sauce

## MEDITERRANEAN 400.00

- Lemon Dill Shrimp
- Chicken Souvlaki Kebab
- Rainbow Veggie Kebabs
- Spanakopita
- Fresh Chickpea Falafel Sliders
- Served with Homemade Chickpea Hummus & Tzatziki Sauce

## LITTLE ITALY 380.00

- Chicken Parmesan Sliders
- Sun-Dried Tomato Pesto Sirloin Skewer
- Prosciutto & Asiago Arancini
- Margarita Flatbread Triangles
- Skewered Antipasto
- Served with Truffle Aioli & Gremolata

## A TASTE OF GREECE 400.00

- Spanakopita
- Shrimp Saganaki
- Fried Feta Skewers with Sesame & Honey
- Pastichio Eggrolls
- Imported Olives
- Served with Tzatziki Sauce & Lemon Caper Aioli

## VEGGIE AMERICAN PIE 370.00

- Crispy Tofu Batons
- Quinoa & Zucchini Pancakes
- Mini Vegan Crab Cakes
- BBQ Zucchini Cornbread Bites
- Baby Bello Sliders with Charred Salsa
- Served with Lemon Dill Aioli & Honey Mustard

# STATIONARY DISPLAYS & BUFFET ENHANCEMENTS

SMALL SERVES UP TO 10 / LARGE SERVES UP TO 20

## CRUDITES & DIP

**125.00/225.00**

Garden Fresh Raw Veggies With Homemade Hummus & Whipped Feta & Beet Dip

## TORTILLA CHIPS & DIPS

**125.00/225.00**

Fresh Rainbow Tortilla Chips served with Homemade Guacamole, Sour Cream & Pico de Gallo

## MEDITERRANEAN HUMMUS & TOASTED PITA POINTS

**110.00/200.00**

Homemade Chickpea Hummus served with Seasoned Toasted Pita Points

## GOURMET CHEESE BOARDS

**200.00/360.00**

Imported & Domestic Cheeses served with Crackers, Breads, Quince & Fig Jam

## CHARCUTERIE BOARDS

**215.00/385.00**

Hand-Crafted Display of Imported & Domestic Cheeses with Cured Meats & Marinated Vegetables served with Crackers & Breads

## VEGETARIAN ANTIPASTI

**200.00 / 365.00**

Hard & Soft Italian Cheeses, Marinated & Grilled Vegetables, served with Sliced Focaccia & Crackers

## FRUIT & CHEESE

**150.00 / 270.00**

Sliced Melon & Fresh Berries, Gourmet Imported & Domestic Cheese, served with Sliced Multigrain and Sourdough Bread, Fig & Quince Jam

## FRUIT, CHEESE & CRUDITES

**200.00 / 360.00**

Sliced Melon & Fresh Berries, Gourmet Imported & Domestic Cheese, Garden Fresh Vegetables, served with Sliced Multigrain and Sourdough Bread, Fig & Quince Jam & Homemade Hummus

## FRUIT, CHEESE & MEAT

**215.00 / 385.00**

Sliced Melon & Fresh Berries, Gourmet Imported & Domestic Cheese, Sliced European Meats, served with Sliced Multigrain and Sourdough Bread, Fig & Quince Jam

## MEZZE 195.00 / 350.00

Grilled Zucchini, Baby Eggplant, Asparagus, Roasted Cauliflower, Marinated Olives, Served with Fresh Chickpea Hummus, Whipped Feta & Beet Dip, and Toasted Pita Points



# DESSERTS

10 GUEST MINIMUM UNLESS OTHERWISE NOTED.

## SWEET TRAY 8.95

Homemade Cookies, Brownies & Assorted Fancy Cookies  
Gluten-Free +3.00

## BLONDIES & BROWNIES 8.95

Scratch-Made in our own Bakery

## HOMESTYLE COOKIES 7.95

Chocolate Chip, Oatmeal Raisin, Rocky Road, Classic Sugar

## ITALIAN BUTTER COOKIES & BISCOTTI 11.95

## HOMEMADE MINI CANNOLI & ITALIAN PASTRIES 12.95

## PARISIAN ASSORTMENT 12.95

French Macaroons, Eclairs, Napoleon, Assorted Fruit Tartlets

## PETIT FOURS & TRUFFLES 12.95

## NUTELLA STUFFED JUMBO CHOCOLATE CHIP COOKIES 7.95 each

## BROKEN CANNOLI 100.00

Cannoli Shell Chips with Homemade Cannoli Dipping Cream, Serves 10

## CHOCOLATE DIPPED STRAWBERRIES 110.00

24 Pieces, Hand Decorated, White & Milk Chocolate

## MINI CUPCAKES 85.00

24 Pieces Per Variety, Vanilla, Chocolate or Red Velvet Cake

## POPS 110.00

24 Pieces Per Variety  
Cake, Cheesecake, Brownie, & Smores

## CHOCOLATE DIPPED RICE CHEX 90.00

24 Pieces, Milk Chocolate with White Chocolate Drizzle

## HOMEMADE CHURROS 100.00

Serves 10, Dusted in Cinnamon Sugar served with Chocolate & Dulce de Leche dipping sauces

## MOUSSE SHOOTERS 85.00

12 Pieces Per Variety  
Assorted Flavors

## SWEETS DISPLAY

SERVES 20 300.00

- French Macaroons
- Petit Fours
- Truffles
- Milk Chocolate Dipped Dulce de Leche Cookies
- White Chocolate Dipped Oreos
- Cheesecake Pops
- Brownie Pops
- Chocolate Dipped Strawberries
- Nutella Stuffed Jumbo Chocolate Chip Cookies

## FRUIT SKEWER DISPLAY

SERVES 10 200.00

Fresh Fruit Skewers Finished With Chocolate Cover  
Strawberries Served With Cinnamon Vanilla Yogurt Dipping Sauce

## SNACKS & TREATS

Serves 10 Unless Otherwise Noted

## SNACK BASKET 100.00

Assorted Chips, Snack Bars, Granola Bars, Health Bars, Nuts, Chocolates & Candies

## SEVENTH INNING STRETCH 100.00

Popcorn, Peanuts & Cracker Jacks

## N.Y. PRETZELS 80.00

Served With Deli Mustard

## L.A. SNACK 135.00

Roasted Nuts, Wasabi Peas, Trail Mix & Dried Fruit

## CARNIVAL POPCORN BOXES 160.00

Serves 20

## WHOLE CAKES

CUSTOM CRAFTED CAKES FOR EVERY OCCASION

## 10" ROUND 120.00

Serves 15

## SQUARE CAKES

### 1/4 SHEET 190.00

Serves 25

### 1/2 SHEET 300.00

Serves 50

### FULL SHEET 460.00

Serves 100

Call Your Catering Specialist To Inquire About Cake Options



## **FINE PRINT**

### **ORDERING**

Order online [catering.metroeventsnewyork.com](http://catering.metroeventsnewyork.com), email us [info@metroeventsnewyork.com](mailto:info@metroeventsnewyork.com) (we try our best to respond immediately to let you know we've received your inquiry!), or call us (212) 268-2828 (office hours are Monday – Friday 8:00 am – 4:00 pm). Some items may require more than 24 hours' notice. Orders for the following day must be placed and confirmed by 3:00 pm the day before.

### **CANCELLATIONS**

Orders cancelled the same day will incur a 100% charge. Large orders may fall under specific payment terms which one of our catering professionals can explain in full detail.

### **DELIVERY, SET-UP & PICK-UP**

All orders will be delivered and set-up where indicated by the point of contact unless otherwise directed. Some orders may require a pick-up for certain non-disposable items. In that case, our delivery professional will advise which items will require a pick-up at the time of delivery. All orders come with plates, napkins, cups (if required), eating & serving utensils. If you don't require one or all of these items, please let us know (we thank you in advance!) Hot food items will be delivered HOT in disposable aluminum pans. If you require a hot food set-up (wire racks, gel flame, flameless set-up), all are available at an additional charge. Delivery times are scheduled in 30-minute windows.

### **FOOD ALLERGIES & DIETARY RESTRICTIONS**

We are more than happy to address as many dietary requests as possible. If you have a food allergy or special request for Vegan, Vegetarian or Gluten-Free food items, please let us know.

### **ADMINISTRATIVE FEES & DELIVERY CHARGES**

All orders will incur an administrative fee of 15% which applies to order processing and administrative costs. This fee is not a gratuity. There is no delivery charge for any order delivered in Manhattan south of 59th Street during regular business hours. For deliveries outside of regular business hours, Manhattan, or north of 59th Street, please contact one of our catering professionals.

### **ORDER MINIMUMS**

Monday – Friday with a delivery time between 6:00 am – 6:00 pm - \$250 (before tax & gratuity). For early, late, weekend or holiday orders, please contact one of our catering professionals.

### **MENU & PRICING**

Menu items and specific ingredients are subject to availability. Pricing is subject to change. For our most up to date pricing, please refer to [catering.metroeventsnewyork.com](http://catering.metroeventsnewyork.com)

### **EQUIPMENT**

Please let your catering professional know if your order requires: linen table covers, ceramic display platters, glasses, cups, tableware, or stainless-steel chafing dishes.

## **FULL-SERVICE CATERING**

If your event requires bar services, staffing, rentals, an elevated design & presentation, or a hospitality professional to manage every detail, let us introduce you to our sister brand, The Perfect Table.



The Perfect Table is a collection of hospitality professionals with years of experience providing catering and event services to the most discerning clientele in New York. Our culinary team is classically trained and draws inspiration from cuisines around the world. We pride ourselves on understanding the unique elements of each meeting or event and always exceed expectations. From a simple catered breakfast to large scale gala events, our exacting attention to detail will assure you a flawless execution. The Perfect Table is not just a catering company, but a hospitality experience.