

METRO CATERING

— NYC —

Spring/Summer 2025



Metro Catering: Elevating Office Dining

At Metro Catering, we're on a mission to make eating in the office an exceptional experience.

From the moment you place an order to the first bite, we're committed to delivering fresh, high-quality meals that brighten your day.

Our seasonally curated menus feature premium ingredients, prepared daily, and sourced from local, all-natural, and organic suppliers whenever possible.

Everyone deserves great food. That's why we offer delicious options for all dietary needs—vegetarian, vegan, gluten-free, and beyond.

Exceptional service is at the heart of what we do. Our dedicated team goes above and beyond to ensure every meal arrives on time and every experience exceeds expectations.

Serving New York City since 1981, we take pride in our commitment to quality, integrity, and community.

Let's create something delicious together.



Breakfast

Breakfast

Breakfast Packages

8 guest minimum per package

All packages are served with Sliced Fruit & Berries
& Coffee Service or Fresh Squeezed Juice

Breakfast Package #1 VEG

Mini Breakfast Bakery
17.95

Breakfast Package #2 VEG

Full Size Breakfast Bakery
16.95

Breakfast Package #3 VEG | GF

Classic Greek Yogurt Parfaits
17.95

Breakfast Package #4

Breakfast Egg Sandwiches
19.95

Breakfast Package #5 VEG

Mini Breakfast Bakery & Classic Greek Yogurt Parfaits
20.95

Breakfast Package #6

Scrambled Eggs, Country Potatoes, Breakfast Meat, Thick Cut Multigrain & Sourdough Bread with Butter & Jams
24.95

Breakfast Package #7

Scrambled Eggs, Country Fried Potatoes, Breakfast Meat, Buttermilk Pancakes or Challah Bread French Toast, Thick Cut Multigrain & Sourdough Bread with Butter & Jams
27.95

*Coffee Service, Tea Service or Fresh Squeezed Juice
add 4.00 per guest*



Breakfast Boxes

8 guest minimum per box type

All boxes are served with a fresh fruit cup & a bottle of fresh squeeze juice

Breakfast Box #1 VEG

Mini Breakfast Bakery

18.95

Breakfast Box #2 VEG | GF

Classic Greek Yogurt Parfait

18.95

Breakfast Box #3

Breakfast Egg Sandwich

20.95

Bakery

6 guest minimum

Mini Breakfast Bakery VEG

Miniature Muffins, Croissants, Pastries & Bagels served with Butter, Cream Cheese & Jams

8.95

Gluten Free add 2.95

Full Size Breakfast Bakery VEG

Large Muffins, Pastries & Bagels served with Butter, Cream Cheese & Jams

6.95

Pound Cakes & Crumb Cakes VEG

6.95

Classic New York Bagels VEG

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

5.95

New York Mini Bagels VEG

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

6.95



Breakfast Buffet

8 guest minimum

New York Smoked Salmon Platter

Smoked Nova Salmon, served with Tomatoes, Red Onion, Cucumbers, Capers, Whipped Cream Cheese & Mini Bagels

20.95

Avocado Toast

Mashed Avocado on Toasted Thick-Cut Multigrain Bread

Classic – Chili Flakes, Sea Salt & Extra Virgin Olive Oil VEG

Tostada – Pico de Gallo, Pickled Jalapeño, Crema Fresca VEG

Caprese – Fresh Mozzarella, Plum Tomatoes, Basil, Extra Virgin Olive Oil VEG

Smoked Salmon – Capers, Shaved Onion & Cucumber *add 4.00*

12.95

Tartines

Grilled Sourdough Loaf

Croque Monsieur – Smoked French Ham, Gruyere, Bechamel

PB&A – Peanut Butter & Apple Brulée VEG | NUTS

Puglia – Stracciatella, Roma Tomato, Basil Pesto VEG

Smoked Salmon – Cucumber, Onions, Capers & Chive Crème Fraiche *add 4.00*

11.95

European Mini Breakfast Sandwiches

Smoked French Ham & Gruyere,

Roma Tomatoes, Fresh Mozzarella & Basil Pesto VEG

Smoked French Ham & Butter

Poached Pears & Brie VEG

Gravlax, Cucumber & Dill Yogurt

12.95 *2 pieces per guest*

Create Your Own Avocado Toast Bar

Mashed Avocado

Toasted Thick-Cut Multigrain Bread

2 Proteins, 2 Cheeses, 6 Fruits & Veggies, 2 Sauces, 1 Crunch with Red Peppers Flakes, Sea Salt & Extra Virgin Olive Oil

18.95 *10 guest minimum*

Contact your catering professional for more information



Fruit, Yogurts & Parfaits

6 guest minimum

Seasonal Fruit Salad VGN

7.95

Sliced Seasonal Fruit & Berries VGN

8.95

Mixed Seasonal Berries VGN

Served with Whipped Cream

10.95

Whole Fruit Display VGN

An assortment of Apples, Oranges, Bananas & Seedless Grapes

6.95

Greek Yogurt Parfaits

Classic – Mixed Berries, Homemade Granola, Honey VEG | GF

Strawberries & Cream – Fresh & Freeze-Dried Strawberries, Mint, Crushed Hazelnuts, Honey VEG | GF | NUTS

PB & J – Sliced Bananas, Strawberry Jam, Granola, Crunchy Peanut Butter VEG | GF | NUTS

Greek Yogi – Blueberries, Chia Seeds, Crushed Walnuts & Agave VEG | GF | NUTS
7.95 / 9.95 *take home glass jars*

Overnight Oats

Midnight Latte – Cocoa Nibs, Coffee Milk, Muscovado Sugar VGN | GF

Blueberry Smoothie – Sliced Bananas, Shaved Coconut & Chia Seeds VGN | GF
8.95 / 10.95 *take home glass jars*

Chia Seed Parfaits

Walnut Milk – Cranberry Compote, Candied Orange VGN | GF

Taro Milk – Crispy Taro, Citrus Zest, Toasted Shaved Coconut VGN | GF
9.95 / 11.95 *take home glass jars*

Açaí Bowls

Tropical – Blueberry Flax Granola, Pineapple, Mango, Coconut Flakes, Agave VGN | GF

Nutella – Blueberry Flax Granola, Strawberry, Banana, Coconut Flakes, Nutella VEG | GF | NUTS
9.95 / 11.95 *take home glass jars*

Greek Yogurt Cups & Granola VEG | GF

Individual Greek Yogurt served with Homemade Granola
7.95

Create Your Own Greek Yogurt Parfait VEG | GF | NUTS

Greek Yogurt, Granola, Sliced Almonds, Crushed Walnuts, Seasonal Berries, Honey
13.95 *8 guest minimum*



Hot Breakfast

8 guest minimum

Breakfast Egg Sandwiches

Thick-Cut Bacon & Cheddar Cheese, Brioche
Smoked Ham & Swiss Cheese, Croissant

Breakfast Sausage & Cheddar Cheese,
English Muffin

Egg Whites, Feta, Tomato & Onion, Brioche VEG

Egg Whites, Sautéed Spinach, Mushrooms,
Croissant VEG
11.95

Breakfast Scrambles

Farm Fresh Eggs, served with Country Potatoes, Thick Cut Multigrain & Sourdough Bread with
Butter & Jams

Classic Scramble VEG | GF

Fluffy Scrambled Eggs
12.95

Garden VEG | GF

Tomatoes, Green Onions, Spinach &
Mushrooms
14.95

Breakfast Egg Brioche Sliders

Bacon, Avocado, Cheddar &
Sun-Dried Tomato Pesto

Avocado, Pepper Jack Cheese & Pico de Gallo VEG

Ham, Cheddar & Everything Bagel Spice

Avocado, Cheddar & Sun-Dried Tomato Pesto VEG

Bacon, Cheddar & Chives

Egg Whites, Spinach, Onions & Gruyere VEG
11.95

Greek VEG | GF

Spinach, Tomatoes, Onions & Feta Cheese
16.95

Tex-Mex VEG | GF

Jalapeños, Onions, Cilantro, Pepper Jack Cheese,
Homemade Hot Sauce
16.95

Breakfast Bowls

Farm Fresh Eggs over Whole Grain Mix, served with Roasted Root Vegetables, Thick Cut Multigrain &
Sourdough Bread with Butter & Jams

Energy VEG | GF

Egg Whites, Sweet Potatoes, Spinach, Mushrooms,
Peppers
17.95

Ranchero VEG | GF

Scrambled Eggs, Braised Kale, Cheddar Cheese,
Sautéed Onions, Black Beans, Smoky Chipotle
Sauce
17.95

Athena VEG | GF

Egg Whites, Sautéed Spinach, Feta Cheese,
Tomatoes, Onions
17.95

Gluten-Free Bread add 2.95 Vegan Eggs add 2.95 Vegan Sausage add 2.95 Avocado add 2.95

Omelets

Farm Fresh Eggs mixed with Crisp Veggies, Hearty Cheeses, and Breakfast Meats served with Country Fried Potatoes, Thick Cut Multigrain & Sourdough Country Bread with Butter & Jams

Florentine VEG | GF

Spinach, Mushrooms & Gruyere Cheese
15.95

Western GF

Bell Peppers, Onions, Smoked Ham, Jack Cheese
16.95

Meat Lovers GF

Applewood Bacon, Smoked Ham,
Chicken Apple Sausage, Cheddar Cheese
17.95

Gluten-Free Bread add 2.95 Vegan Eggs add 2.95 Vegan Sausage add 2.95 Avocado add 2.95

Quiche

11.95

Classic Lorraine
Marinated Tomato & Basil VEG
Shallots & Bacon
Asparagus & Gruyere VEG
Country Potatoes *add 2.95*

Frittatas

11.95

Peppers, Asparagus & Gruyere VEG | GF
Caramelized Onions & Bacon GF
Zucchini & Parmesan VEG | GF
Smoked Ham & Swiss GF
Chunky Sweet Potato Hash *add 2.95*

Griddle Favorites

Vermont Maple Syrup

Buttermilk Pancakes VEG

11.95

Belgian Waffles VEG

12.95

Challah Bread French Toast VEG

12.95



Breakfast Meats 6.95

Thick Cut Bacon GF
Breakfast Sausage Links GF
Turkey Bacon GF
Chicken Sausage GF
Vegan Sausage GF add 2.95

Breakfast Potatoes 4.95

Country Fried Potatoes VGN | GF
Roasted Root Vegetables VGN | GF
Chunky Sweet Potato Hash VGN | GF
Shaved Potato Hash VGN | GF

Steel-Cut Oatmeal VEG 109.95

Mixed Berries, Brown Sugar, Honey,
Walnuts, Raisins & Granola
serves 10-12

Create Your Own Omelet Bar

Eggs & Egg Whites, 2 Proteins, 2 Cheeses,
6 Veggies, Country Fried Potatoes,
Thick Cut Multigrain &
Sourdough Bread with Butter & Jams

24.95 10 guest minimum

Contact your catering professional for more information



Breakfast Grazing Boards

AM Energy

Raw Orange Peanut Butter Bite VGN | GF | NUTS

Dark Chocolate Cherry Oat Bar VGN | GF

Egg White Frittata, Grilled Chicken & Mozzarella GF

Walnut Mocha Overnight Oats VGN | GF | NUTS
229.95

Antioxidant

Pomegranate & Blackberry Parfait VEG | GF

Pomegranate Seed Citrus Cup VGN | GF

Bran & Flax Seed Blueberry Loaf VEG

Matcha Chia Seed Pudding VGN | GF
229.95

Vegan

Tomato Lox with Vegan Cream Cheese & Capers,
Bagel Crisp VGN

Mini Potato Hash Bite with Onion & Pepper Relish
VGN | GF

Avocado Toast Crostini, Sea Salt & Chili Flakes VGN

Vegan Mixed Veggie Frittata VGN
249.95

Buffet Enhancements

8 guest minimum

Morning Fruit & Cheese VEG | NUTS

Seasonal Sliced Melon & Berries, Gourmet Imported & Domestic Soft Cheeses, assorted Nut & Seed Crackers, Puff Pastry & Croissant Squares, Fruit Jams

14.95

Fruit Skewers VEG

Skewered Fresh Fruit finished with a Chocolate Covered Strawberries served with Cinnamon Vanilla Yogurt

19.95

Chocolate Dipped Strawberries VEG

4.95 10 piece minimum

Requires 24 hours notice

Chocolate Dipped Fresh & Dried Fruit VEG

Apples, Orange Segments, Mangoes, Pineapples, Seasonal Stone Fruit

11.95



Beverages

Coffee Bar

Coffee Service

39.95 serves 10

Tea Service

3.95

Hot Chocolate

59.95 serves 10

Cold Brew Coffee

79.95 serves 10

Fresh Brewed Iced Tea

Black or Green

69.95 serves 10

Juice Bar

Fresh Squeezed Juice

Orange
Grapefruit
Apple
Cranberry

Carafe

29.95 serves 6

Pitcher

35.95 serves 8

Bottled Orange Juice

4.95

Spring Water

2.50

Sparkling Water

6.95

Canned Sodas

2.50

Bottled Seltzers

3.95

Cold Pressed Juices

Call for variety and availability



Lunch



Lunch

Sandwich Packages

8 guest minimum per package

Packages with 15 or more guests can split salad selections

Sandwich Package #1

Sandwiches, Wraps, & Pitas, and a Salad
19.95

Sandwich Package #2

Sandwiches, Wraps, & Pitas, a Salad,
Sliced Fruit, or Metro Dessert Tray
23.95

Sandwich Package #3

Sandwiches, Wraps, & Pitas, a Salad,
Sliced Fruit & Metro Dessert Tray
26.95

That's a Wrap

Grilled Vegetables & Hummus Wrap,
French Cut Ham & Cheese Wrap,
Chicken Caesar Wrap, Tuna Salad Wrap,
served with a Garden Salad & a Fruit Salad
23.95

Pita Break

California Smoked Turkey Pita, Falafel Pita,
Fresh Turkey Pita, Rainbow Vegan Pita, served
with a Greek Salad & a Fruit Salad
23.95

The Deli

An assortment of our Classic Deli Style Sandwiches,
Roasted Caesar Potato Salad & Metro Dessert Tray
24.95

Build Your Own Sandwich

Assorted Cold Cuts, Deli Meats, Cheeses
& Deli Salads, Sliced Breads, Rustic Rolls,
Crisp Leaf Lettuce, Tomatoes & Onions, Mayo,
Mustard, Metro Sauce, a Wedge Salad,
Fruit Salad & Metro Dessert Tray
28.95

Bag of Potato Chips or Homemade Yukon Gold Potato Chips add 1.95

Sandwich Boxes

8 guest minimum per box type

Sandwich Box #1

Sandwich, Wrap, or Pita, and a Salad
19.95

Sandwich Box #2

Sandwich, Wrap, or Pita, a Salad, and
Dessert or a Fruit Cup
23.95

Sandwich Box #3

Sandwich, Wrap, or Pita, a Salad, Dessert,
and a Fruit Cup
26.95

Sandwich Box #4

Chicken Salad or Tuna Salad over
Green Leaf Lettuce, Mini Crudité Cup,
and a Whole Apple
26.95

Bag of Potato Chips or Homemade Yukon Gold Potato Chips add 1.95

Chef Curated Sandwiches, Wraps & Pitas

13.95

Vegetarian

Mozzarella Caprese

Vine Ripe Tomato, Fior di Latte Mozzarella,
Basil Leaf, Sun-Dried Tomato Pesto

Fried Green Tomato

Sautéed Spinach, Harissa Hummus,
Mediterranean White Sauce

Mushroom Carnitas

Braised Mushrooms, Shredded Red Cabbage,
Avocado, Pickled Jalapeño, Chipotle Aioli

Grilled Portobello

Baby Arugula, Smoked Gouda, Grilled Tomato,
Salsa Verde

Vegan

Mediterranean Vegetables

Roasted Eggplant, Oven Roasted Tomatoes,
Sautéed Baby Spinach, Hummus,
Roasted Pepper Spread

Falafel Wrap

Baked Falafel, Avocado, Pickled Onion & Chiles,
Tomatoes, Baby Spinach, Hummus,
Spicy Lemon Tahini

Rainbow Vegan

Cucumbers, Beets, Roasted Peppers,
Baby Spinach, Carrots, Basil, Mint, Sprouts,
Sesame Dressing



Chicken & Turkey

Italian Grilled Chicken

Roasted Red Pepper, Baby Arugula,
Sun-Dried Tomato Spread

Grilled Lemon Chicken

Sautéed Kale, Balsamic Onions,
Preserved Lemons, Spicy Hummus

Thai Chicken Wrap

Lemongrass Roasted Chicken Breast,
Pickled Carrots & Radish, Cilantro, Basil, Mint,
Red Chili Aioli

Chicken Ceasar Wrap

Roasted Chicken Breast, Chopped Romaine,
Croutons, Parmesan Cheese Crisps,
Creamy Caesar Dressing

Monterey Grilled Chicken

Avocado, Tomato, Onions, Gem Lettuce,
Chipotle Aioli

Beef, Ham & Pork

BBQ Roast Beef

Arugula, Aged Provolone, Crispy Onions, Pickled
Sweet Peppers, BBQ Aioli

Classic Italian ^{15.95}

Genoa Salami, Sweet Soppressata,
Spicy Capocollo, Aged Provolone Cheese,
Shaved Iceberg Lettuce & Red Onions, Roasted
Sweet & Hot Peppers, Herbed Olive Oil & Vinegar

Ham & Gruyere

Smoked Ham, Gruyere, Balsamic Onions, Gem
Lettuce, Dijonnaise

Tuna

Albacore Tuna Salad

Lettuce, Tomato, Mayonnaise

Turkey Club

Fresh Turkey, Turkey Bacon, Gem Lettuce,
Vine Ripe Tomatoes, Avocado Aioli

Smoked Turkey & French Brie

Roasted Apples, Arugula, Maple Mayonnaise

Fresh Turkey Pesto

Aged Provolone Cheese, Basil Leaf,
Heirloom Tomato, Green Leaf Lettuce, Basil Pesto

Smoked Turkey & Smoked Gouda

Pickled Red Onions, Bibb Lettuce,
Beefsteak Tomato, Black Pepper Ranch

Prosciutto & Mozzarella ^{15.95}

Roasted Peppers, Baby Arugula,
Aged White Balsamic

Ham & Brie

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

Roast Beef & Gouda

Caramelized Onions, Gem Lettuce,
Heirloom Tomatoes, Smoked Gouda,
Dijonnaise

Italian Tuna Salad

Shallots, Kalamata Olives, Parsley,
Extra Virgin Olive Oil, Lite Mayo, Roasted Peppers

Classic New York Deli Style Sandwiches

Ham & Swiss

Smoked Ham, Swiss Cheese, Deli Mustard

Chicken Cutlet

Lettuce, Tomato, Mayonnaise

Metro Melts

15.95

Turkey Cuban

Pulled Chicken, Smoked Turkey, Swiss Cheese, Sliced Pickles, Yellow Mustard

Chicken Parmesan

Tomato Basil Sauce, Mozzarella Cheese, Parmesan Cheese, Basil

Eggplant Milanese

Fried Eggplant, Fresh Mozzarella, Basil Pesto

Gaucho Grilled Steak ^{17.95}

Baby Arugula, Chimichurri, Provolone Cheese, Giardiniera Pickles

Premium

17.95

Crab Cake

Crunchy Slaw, Lemon Confit Spread

Grilled Salmon

Gem Lettuce, Vine Ripened Tomatoes, Lemon Herb Aioli

Corned Beef

Swiss Cheese, Creamy Coleslaw, Deli Mustard

Rare Roast Beef

Cheddar Cheese, Shaved Red Onion, Thousand Island Dressing

Metro Steak ^{17.95}

Caramelized Onions, Crumbled Blue Cheese, Baby Watercress, Peppercorn Aioli

Chicken Calabrese

Fresh Mozzarella, Oven Roasted Tomatoes, Roasted Peppers, Sun-Dried Tomato Pesto

Tuscan Grilled Vegetables

Aged Provolone, Portobello Mushroom, Balsamic Onions, Oven Roasted Tomatoes, Basil Pesto

Sliced Steak

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

Smoked Salmon

Chive Cream Cheese, Cucumber Ribbons, Shaved Red Onion & Capers



Party Heroes

3 Foot Heroes

Served with Cole Slaw & Potato Salad

219.95 *serves 15 *Requires 24 hours notice**

Classic Italian

Genoa Salami, Sweet Soppressata, Spicy Capocollo, Aged Provolone Cheese, Roasted Sweet & Hot Peppers, Herbed Olive Oil & Vinegar

Americano

Roast Beef, Fresh Turkey, Cheddar Cheese, Crispy Onions, Metro Sauce

Grilled Vegetables

Grilled Zucchini, Yellow Squash, Red Onion, Fresh Mozzarella & Basil Pesto

Chicken Cutlet BLT

Crispy Chicken, Thick Cut Bacon, Lettuce, Tomatoes, Chipotle Aioli

Bag of Potato Chips or Homemade Yukon Gold Potato Chips add 1.95

Soup's On!

serves 12-15 guests

Served from a Kettle with Bread & Crackers

Corn Chowder VEG | GF **119.95**

Kale & Lentil with Quinoa VGN | GF **119.95**

Old Fashioned Split Pea VGN | GF **119.95**

Tuscan Grilled Vegetables VGN | GF **119.95**

Chicken Noodle **139.95**

5 Star Mushroom VEG | GF **139.95**

Turkey Chili GF **139.95**

Lobster Bisque GF **159.95**

New England Clam Chowder GF **159.95**



Salads

8 guest minimum

Greens

7.95

Classic Caesar VEG

Romaine Hearts, Shaved Parmesan,
Homemade Croutons, Creamy Caesar Dressing

Garden Salad VGN | GF

Trio of Lettuce, Cherry Tomatoes, Cucumbers,
Shredded Carrots, Herbs, Balsamic Vinaigrette

Greek Salad VEG

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

Metro House Salad VEG | GF | NUTS

Field Greens, Grapes, Dried Cranberries, Blue
cheese Crumbles, Honey Walnuts, Caramelized
Pears, Balsamic Parmesan Vinaigrette

Santa Fe VEG | GF

Romaine Lettuce, Avocado, Charred Corn,
Cherry Tomatoes, Diced Onions, Tortilla Chips,
Shredded Cheddar, Smokey Chipotle Vinaigrette

Wedge VEG | GF

Iceberg & Gem Lettuce, Blue Cheese Crumbles,
Cherry Tomatoes, Shaved Red Onion, Chives, Dill,
Chunky Blue Cheese Dressing

Chinois VEG | GF | NUTS

Romaine & Mesclun Greens, Napa Cabbage &
Red Cabbage, Julienne Carrots,
Shiitake Mushrooms, Fried Shallots, Crispy
Wontons, Cashews, Sesame-Citrus Dressing

Pastas

7.95

Sun-Dried Tomato Pasta VEG

Orecchiette, Sun-Dried Tomatoes,
Shaved Pecorino Romano, Red Pepper Flakes,
Creamy Sun-Dried Tomato Pesto

Pesto Genovese VEG | NUTS

Gemelli, Cherry Tomato, Baby Arugula, Perlini,
Toasted Pistachio, Shaved Parmesan,
Pesto Genovese

Cacio e Pepe VEG

Mezze Penne, Pecorino Toscano,
Crispy Parmesan, Black Pepper Cream

Aglio e Olio VEG

Mezzi Rigatoni, Sautéed Broccoli,
Shaved Pecorino Romano,
Sweet Roasted Garlic Infused Extra Virgin Olive Oil

Primavera VGN

Rotini, Orange & Red Bell Peppers, Broccoli,
Diced Red Onion, Shaved Carrots,
Lemon Vinaigrette

Mediterranean Orzo VEG

Orzo, Baby Spinach, Cucumber, Red Onion, Bell
Peppers, Green & Black Olives,
Crumbled Feta Cheese Mediterranean Vinaigrette



Grains

7.95

Rainbow Cauliflower Couscous VEG

Farro, Kale, Cherry Tomato, Pickled Red Onion, Parsley, Za'atar Vinaigrette

Kale & Quinoa VEG | GF

Shaved Red Cabbage, Shaved Red Onion, Chickpeas, Diced Bell Pepper, Crumbled Feta Cheese, Citrus Vinaigrette

Curry Quinoa VGN | GF | NUTS

Toasted Sliced Almonds, Bell Peppers, Red Onion, Mint, Cilantro, Currants, Curry Lime Vinaigrette

Moroccan Couscous VGN

Za'atar Spiced Zucchini, Squash, Red Onion, Cilantro, Mint, Extra Virgin Olive Oil & Squeezed Lemon Juice

Lemon Chickpea Salad VGN | GF

Chickpeas, Tri-Color Bell Peppers, Diced Red Onion & Celery, Parsley, Dijon Mustard, Fresh Squeezed Lemon Juice

Create Your Own Salad Bar

2 Greens, 2 Proteins, 2 Cheeses, 6 Veggies,
3 Dressings Croutons and a Bread Basket

24.95 10 guest minimum

Contact your catering professional for more information



Entrée Salads

Chef Curated Proteins & Salads

Metro Cobb GF

Herbed Grilled Chicken Breast Chopped Little Gem & Romaine Lettuce, Tomato, Avocado, Blue Cheese Crumbles, Thick-Cut Bacon Bits, Hard Cooked Egg, Red Wine Vinaigrette
19.95

Taco GF

Carne Asada, Romain Lettuce, Avocado, Shredded Jack & Cheddar Cheese, Pico de Gallo, Black Beans, Smoky Chipotle Vinaigrette
20.95

Steak House

Sliced Steak, Chopped Iceberg Lettuce, Radishes, Chives, Tomatoes, Gorgonzola, Fried Onions, Balsamic Vinaigrette
20.95

Thai GF | NUTS

Lemongrass Grilled Chicken, Mesclun Greens, Cucumber, Diced Red Onion, Shaved Red Bell Pepper, Julienne Carrots, Mint, Cilantro, Chopped Peanuts, Spicy Peanut Dressing
18.95

Grilled Chicken Caesar

Grilled Chicken, Romaine Hearts, Parmesan Cheese, Garlic Bread Croutons, Creamy Caesar Dressing
17.95

Falafel VGN | GF

Romaine, Kale, Grape Tomatoes, Cucumbers, Carrots, Chickpeas, Scallions, Whole Wheat Pita Chips & Lemon Tahini
16.95



Hot Lunch & Dinner

Hot Lunch & Dinner

Entrées & Packages

10 guest minimum

Served A La Carte or with 2 sides and a Garden Salad
Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Chicken

16.95 / 29.95

Chicken Parmigiana, Fresh Mozzarella & Tomato Basil Sauce

Chicken Marsala, Wild Mushrooms, Marsala Wine Sauce
Creole Chicken, Blackened Spice Rub, Beurre Blanc Sauce GF

Peruvian Chicken, Charred Corn Salad, Aji Verde GF
Chicken Piccata, Capers, Lemon Butter Sauce
Asparagus, Mushroom & Fontina Stuffed Chicken GF

18.95 / 30.95

Beef

19.95 / 32.95

Bistro Sliced Steak, Crispy Onions & Wild Mushrooms
Montreal Sliced Steak, Shallots, Mushroom Sauce GF

Grilled Sirloin, Fava Beans, Caramelized Onions GF
Sliced Margarita Steak, Sweet Corn Salsa GF
Grilled Mojo Steak, Herbs & Garlic GF

Braised Boneless Short Ribs, Summer Leeks & Thyme GF 24.95 / 36.95

Filet Mignon

25.95 / 39.95

Filet au Poivre GF

Beef Filet, Horseradish Crust GF

Beef Filet, Spring Onion Bordelaise GF

Beef Filet, Cognac, Peppercorn Cream GF

Bistro Filet Mignon, Charred Tomatoes, Grilled Portobello Mushrooms GF

Salmon

19.95 / 32.95

Coconut Curry Salmon, Cilantro & Lime GF

Ginger-Scallion Salmon GF

Grilled Salmon Lemon-Caper Butter GF

Salmon Provencal, Olives, Tomatoes & Capers GF

Grilled Salmon Grape Tomatoes & Artichokes, Sauvignon Blanc Sauce GF

Shrimp

19.95 / 32.95

Shrimp Scampi, Parsley, Garlic & White Wine Sauce GF

Shrimp Diavolo, Calabrian Chili, Tomato Basil Sauce GF

Tequila-Lime Grilled Shrimp GF

Brazilian Shrimp Moqueca, Coriander, Coconut Milk GF

Thai Shrimp, Creamy Coconut Curry Sauce GF

Specialty Seafood

Branzino, Malt Vinegar, Onions, Capers, Golden Raisin Brown Butter GF 25.95 / 42.95

Halibut, Sautéed Mushrooms, Tomatillo Salsa Verde GF 30.95 / 46.95

Grilled Sea Bass, Miso Mustard Sauce GF 30.95 / 46.95

Sole Piccata, Capers, Lemon-Wine Sauce 23.95 / 37.95

Seared Snapper, Lemon, Fresh Herbs,

Extra Virgin Oil GF 23.95 / 37.95

Maryland Crab Cakes 23.95 / 37.95

Pork

16.95 / 29.95

Pork Cutlet, Shiitake Mushrooms, Togarashi, Umami Sauce GF

Southwest Spice Rubbed Grilled Pork Loin GF

St. Louis Style BBQ Ribs GF 18.95 / 30.95

Vegetarian

16.95 / 29.95

Grilled Eggplant Rollatini, Ricotta,

Tomato Basil Sauce VEG | GF

Eggplant Caprese, Fresh Mozzarella, Roma Tomato,

Basil Leaf, Basil Pesto VEG | GF

Spaghetti Squash Gratinée VEG | GF

Zucchini Parmesan, Mozzarella, Tomato Basil VEG | GF

Vegan

16.95 / 29.95

Charred Kale Stuffed Vegan Meatloaf VGN | GF

Za'atar Spice Roasted Broccoli, Salsa Verde VGN | GF

Rainbow Veggie Kebabs VGN | GF

Stuffed Eggplant, Roasted Potatoes, Tomatoes,

Garlic-Tahini VGN | GF

Garlic & Herb Cauliflower Steak VGN | GF

Ratatouille Stuffed Roasted Peppers,

Light Tomato Sauce VGN | GF

Curry Crusted Summer Squash, Coconut Lime Sauce VGN | GF

Kasha Stuffed Cabbage, Mushrooms, Dill, Fire Roasted Tomato VGN | GF

Grilled Oyster Mushroom Yakitori, Sweet Soy Sauce VGN | GF

Grilled Tofu – BBQ, Sweet Thai Chili, Sesame Teriyaki,

Cajun, Coconut Curry VGN | GF

Roasted Seitan – BBQ, Sweet Thai Chili, Sesame Teriyaki,

Cajun, Coconut Curry VGN | GF



Sides

Vegetables 10.95

- Sautéed Broccolini, Garlic & Oil VGN | GF
- Mixed Beans, Ginger & Lime VGN | GF
- Cumin Roasted Carrots VGN | GF
- Steamed Asparagus, Lemon Zest VGN | GF
- Sautéed Kale, Mixed Sweet & Hot Peppers VGN | GF
- Cauliflower Mash VEG | GF
- Grilled Seasonal Vegetables VGN | GF
- Grilled Mexican Street Corn, Tajin,
- Cotija Cheese VEG | GF

Potatoes & Starches 8.95

- Potato Gratinée VEG | GF
- Roasted Herb Baby Potatoes VGN | GF
- Mashed Potatoes VEG | GF
- Oven Roasted Lemon Potatoes VGN | GF
- Dijon Roasted Red Potatoes VGN | GF
- Braised Garbanzo Beans, Saffron Sofrito VGN | GF
- Kidney Beans & Kale,
- Julienne Baby Bell Peppers VGN | GF
- Braised Tuscan White Beans,
- Shaved Radicchio VGN | GF

Rice & Grains 8.95

- Ginger-Scallion Rice VGN | GF
- Herbed Rice Pilaf VGN | GF
- Saffron Rice VGN | GF
- Basil Pesto Rice VGN | GF
- San Francisco Treat, Toasted Quinoa VGN
- Cheddar & Broccoli Wheat Berries VEG
- Lemon Scented Cracked Wheat Bulgur, Snap
- Peas & Mint VGN
- Quinoa & Mixed Vegetable Sauté VGN | GF



Buffets

15 guest minimum

Choose 2 Proteins & 2 sides served with a Garden Salad
Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Chicken & Beef	34.95
Chicken & Salmon	34.95
Chicken & Shrimp	34.95
Chicken & Filet Mignon	39.95
Chicken & Specialty Seafood	39.95
Chicken & Vegetarian / Vegan	32.95
Beef & Salmon	38.95
Beef & Shrimp	38.95
Beef & Specialty Seafood	46.95
Beef & Vegetarian / Vegan	34.95
Filet Mignon & Salmon	44.95
Filet Mignon & Shrimp	44.95
Filet Mignon & Specialty Seafood	49.95
Vegetarian / Vegan & Salmon	34.95
Vegetarian / Vegan & Shrimp	34.95
Vegetarian / Vegan & Filet Mignon	40.95

Hot Lunch Boxes

10 guest minimum

10 guest minimum per Entrée & Sides
All boxes are served with a choice of entrée & 2 sides

Chicken	20.95
Vegetarian	20.95
Vegan	20.95
Pork	20.95
Beef	22.95
Salmon	22.95
Shrimp	22.95
Filet Mignon	28.95
Add-ons:	
Salad	4.95
Dessert	4.95
Fruit Cup	4.95

Themed Buffets

15 guest minimum

Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Greek 39.95

Beef Souvlaki GF
Chicken Souvlaki GF
Oven Roasted Lemon Potatoes VGN | GF
Spanakorizo (Greek Spinach Rice) VGN | GF
Tzatziki VEG | GF
Horiatiki (Greek Village Salad) VEG | GF
Pita Bread VGN
Baklava Mousse Shooters VEG | NUTS

Korean 39.95

Beef Bulgogi GF
Gochujang Spiced Chicken GF
Kimchi Fried Rice VGN | GF
Sweet-Soy Roasted Potatoes VGN | GF
Kimchi Salad VGN | GF
Grilled Bao Buns VEG
Honey Cookies VEG

Middle Eastern 39.95

Chicken Shawarma GF
Beef Kofta GF
Almond & Date Basmati Rice VGN | GF | NUTS
Stewed Eggplant & Tomatoes VGN | GF
Malouf Salad VGN | GF
Warm Seasoned Flatbread VGN
Baba Ghanoush VGN | GF
Citrus Honey Cake VEG

Mulberry Street 39.95

Nonna's Meatballs, Sunday Sauce
Chicken Parm, Mozzarella Cheese
Spicy Rigatoni, Tomato Cream Sauce VEG
Sautéed Broccolini, Garlic & Oil VGN | GF
Traditional Caesar Salad VEG
Focaccia Bread Sticks VGN
Butter Cookies & Biscotti VEG | NUTS

Indian 39.95

Chicken Tikka Masala GF
Spicy Shrimp Thokku GF
Chana Masala, Chickpeas VGN | GF
Aloo Gobi, Potato & Cauliflower VGN | GF
Kachumber Salad VGN | GF
Warm Naan Bread VGN | GF
Nankhatai Cookies VEG

Southern BBQ 39.95

Southern Fried Boneless Chicken
BBQ Shrimp & Grits
Collards Greens Sauté VGN | GF
Creamy Mac & Cheese VEG
Baked Beans VGN | GF
Cornbread Salad VEG
Buttermilk Biscuits VEG
Sheet Pan Peach Cobbler VEG

South of the Border 39.95

Slow Cooked Cilantro Chicken Thighs GF
Guajillo Spiced Steak GF
Black Bean & Corn Vegetarian Enchiladas VEG
Tomato Rice VGN | GF
Refried Black Beans VGN | GF
Mexican Caesar Salad VEG
Fresh Corn Tortilla Chips VGN | GF
Galletas de Nuez VEG | NUTS

Chinese 39.95

Cashew Chicken GF | NUTS
Szechuan Shrimp GF
Vegetable Fried Rice VGN | GF
Stir Fried Vegetables VGN | GF
Shanghai Salad VGN | GF
Fried Wonton Crisps VEG
Hong Kong Egg Tart VEG

Cubano 43.95

Ropa Vieja, Shredded Beef GF
Mojo Shrimp GF
Crema de Yuca, Pickled Red Onions VEG | GF
Garlic White Rice VGN | GF
Seasoned Black Beans VGN | GF
Cuban Salad VGN | GF
Fried Plantain Chips VGN | GF
Caramel Flan VEG
43.95

Italian 44.95

Chicken Marsala, Wild Mushrooms,
Marsala Wine Sauce
Sole Piccata, Capers, Lemon-Wine Sauce
Parmesan Crusted Artichokes VEG
Baked 5 Cheese Cavatappi Bianca VEG
Paesana Salad VEG | GF
Focaccia Bread Sticks VGN
Artisanal Italian Pastries VEG | NUTS

French 49.95

Beef Bourguignon
Sole Meuniere, Lemon Caper-Butter
Lyonnais Potatoes VEG
Haricots Verts Amandine VEG | GF
Niçoise Salad VEG | GF
Baguette Dinner Rolls VEG
Lemon-Lime Madeline Cookies VEG

Chef Curated & Classic Hot Pastas

10 guest minimum

Served with a Caesar Salad
Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Penne alla Vodka VEG

Caramelized Onions, Sweet Peas, Tomato Cream Sauce

17.95

Baked Rigatoni al Forno VEG

Ricotta, Mozzarella, Pecorino Romano, Parmesan

16.95

Gemelli Genovese

Sautéed String Beans, Sliced Potatoes, Hot Sausage, Basil Pesto

18.95

Rigatoni Alfredo

Spinach, Mushroom, Grilled Chicken, Creamy Alfredo Sauce

18.95

Fusilli Aglio e Olio

Sautéed Broccoli Rabe, Sweet Sausage, Roasted Garlic Infused Extra Virgin Olive Oil

18.95

Spinach & Ricotta Ravioli VEG

Pesto Cream Sauce

17.95

Classic Lasagna VEG

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

179.95 half-pan / serves 10-12

Vegetable Lasagna VEG

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

189.95 half-pan / serves 10-12

Lasagna Bolognese

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

199.95 half-pan / serves 10-12

Create Your Own Pasta

2 Pastas, 2 Proteins, 6 Veggies, 3 Sauces
Grated Parmesan Cheese & Garlic Bread

24.95 10 guest minimum

Contact your catering professional for more information



Bowls

10 guest minimum

Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Cali Bowl ^{GF}

Roasted Chicken, Herbed Brown Rice,
Charred Kale, Roasted Tomatoes, Grilled Zucchini,
Roasted Corn, Grilled Halloumi Cheese,
Honey Mustard Dressing
17.95

Teriyaki Bowl ^{GF}

Glazed Chicken Thighs, White Rice,
Roasted Shiitake Mushrooms, Grilled Scallions,
Sautéed Carrots, Steamed Napa Cabbage,
Ginger-Scallion Dressing
17.95

Chicken Shawarma Bowl ^{GF}

Blackened Chicken Thighs, Basmati Rice,
Charred Kale, Roasted Tomatoes,
Stewed Chickpeas, Pickled Onions,
Baba Ghanoush, Mediterranean White Sauce
17.95

Baked Falafel Bowl ^{VGN | GF}

Baked Falafel, Quinoa, Charred Kale, Pickled Chilis,
Roasted Tomatoes, Crushed Pita Chips, Hummus,
Lemon Tahini Dressing
17.95

Thai Bowl ^{GF | NUTS}

Sweet & Spicy Shrimp, White Rice,
Pickled Red Cabbage, Cucumbers, Cilantro,
Toasted Peanuts, Spicy Peanut Thai Dressing
19.95

Seoul Bowl ^{GF}

Korean BBQ Steak, Jasmine Rice, Kimchi,
Charred Green Beans, Grilled Button Mushrooms,
Sesame Togarashi Dressing
19.95

Southwestern Bowl ^{GF}

Garlic-Lime Steak, Seasoned Brown Rice,
Sautéed Tomatoes, Onions & Green Chiles,
Seasoned Black Beans, Jack & Cheddar Cheese,
Cilantro-Lime Dressing
19.95

Create Your Grain Bowl

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

24.95 10 guest minimum

Contact your catering professional for more information



Temperate Hors d'oeuvre Displays

Athenian

Spanakopita VEG
Chicken Souvlaki Kebab GF
Lemon-Dill Shrimp GF
Sesame Crusted Feta Saganaki VEG
Tzatziki VEG
334.95

Veggie Americana

Baby Bello Slider, Pickled Slaw VEG
Mac & Cheese Bites VEG
BBQ BEEF-LESS Short Rib Cornbread Bites VEG
Buttermilk Fried Cauliflower Bite VEG
Honey Mustard VEG | GF
334.95

Americana

Metro Cheeseburger Slider
Mac & Cheese Bites VEG
Buttermilk Fried Chicken Skewers
BBQ Short Rib Cornbread Bites
Metro Sauce VEG | GF
344.95

Thai

Rainbow Rice Paper Veggie Rolls VGN | GF
Coconut Shrimp Skewers
Spicy Peanut Beef Skewer GF | NUTS
Lemongrass Chicken Baton GF
Sweet Chili Sauce VGN | GF
344.95

Mediterranean

Tagine Shrimp Skewer GF
Beef Kofta GF
Rainbow Veggie Kebabs VGN | GF
Chicken Shawarma Bites GF
Spicy Lemon Tahini VGN | GF
344.95

Hunan Royal

General Tso's Chicken Skewer
Mini Vegetable Egg Rolls VEG
Pepper Steak & Onion GF
Szechuan Shrimp Skewer GF
Duck Sauce VGN | GF
344.95

Rising Sun

Spicy Tuna Tartar, Crispy Sushi Rice GF
Crispy Chicken Kaarage Skewers
Zucchini Okonomiyaki Fritter VEG
Beef Yakitori GF
Togarashi Cream VEG | GF
364.95

Nuevo Latino

Shrimp Ceviche, Cucumber Cup GF
Criollo Citrus Chicken Skewers GF
Mini Papa Rellena with Beef GF
Vegetable Empanada VEG
Mojo Aioli VEG | GF
374.95

Little Italy

Chicken Parm Sliders
Nonna's Meatballs, Sunday Sauce
Margherita Flatbread Bites VEG
Skewered Antipasto
Truffle Aioli VEG | GF
379.95



Hors d'oeuvres

20 Piece Minimum per Item

Contact your catering professional for more information and a full listing

Chicken

Tarragon Chicken Crostini, Red Pepper Aioli
Chimichurri Chicken Crostini
Tuscan Chicken Bruschetta
Crispy Chicken Skewer
Thai Peanut Chicken Baton ^{GF | NUTS}
Buttermilk Fried Chicken & Mini Waffle
Crispy Chicken & Fried Artichoke Skewer
General Tso's Chicken Skewer
Chicken Schnitzel Skewer
Mojito Chicken Bite ^{GF}

Filet Mignon

Filet Mignon Crostini, Caramelized Onion & Horseradish Crème
Filet Mignon Crostini, Balsamic Onion Jam & Roquefort Blue Cheese
Filet Mignon Baby New Potato Bite, Bearnaise Sauce ^{GF}
Petit Beef Wellington

Beef

Spicy Peanut Beef Skewer ^{GF | NUTS}
Beef Negimaki Skewer ^{GF}
Gruyere Stuffed Meatball
Gaucho Steak Skewer ^{GF}
Cheeseburger Turnover
Wagyu Frank in a Blanket

Sliders

Metro Cheeseburger, Smoked Pickle
Carolina BBQ Pulled Pork, Crunchy Slaw
Glazed Pork Belly Bao Bun, Pickled Cucumber
Hamburger, Maple Glazed Bacon, Gorgonzola
Cuban Chicken, Dill Havarti, Grain Mustard
Hot Honey Fried Chicken, Crunchy Pickle
Chicken Parmesan, Mozzarella & Tomato Basil
Baked Falafel, Dill Cucumber,
Spicy Lemon Tahini ^{VEG}
Balsamic Baby Bello, Roasted Red Pepper,
Creamy Herb Goat Cheese ^{VEG}
Crab Cake, Crunchy Slaw, Zesty Remoulade

Seafood

Ahi Tuna Tartare, Avocado, Sushi Rice, Nori Cup ^{GF}
Ahi Tuna Tartare, Petite Cucumber Cup ^{GF}
Avocado Blini, Smoked Salmon, Crème Fraiche ^{GF}
Miso Glazed Salmon Skewer ^{GF}
Crab Salad, Endive ^{GF}
Mini Crab Cakes
Mini Lobster Roll
Lobster Salad Phyllo Cup
Firecracker Shrimp, Crispy Rice
Crispy Coconut Shrimp

Vegetarian, Vegan

Calabrian Chile Arancini ^{VEG}
Fig & Blue Cheese Crostini ^{VEG}
Bruschetta, Crostini ^{VEG}
Grilled Eggplant, Burrata, Walnut Pomegranate, Crostini ^{VEG}
Goat Cheese Figs in a Blanket ^{VEG}
Onion & Gruyere Quiche ^{VEG}
French Brie & Poached Pear Quiche ^{VEG}
Pitticelle di Zucchini ^{VEG}
Truffle Mac & Cheese Bite ^{VEG}
Vegan Crab Cake, Vegan Roasted Black Garlic Aioli ^{VGN}

South of the Border

Mini Corn Taco, Adobo Chicken, Avocado Salsa, Chipotle Crema ^{GF}
Mini Corn Taco, Baja Pulled Chicken, Pico de Gallo, Avocado Crema ^{GF}
Mini Corn Taco, Carne Asada, Pico de Gallo, Charred Jalapeno Aioli ^{GF}
Clothespin Flour Taco, BBQ Braised Beef, Slaw, Pickled Onions, Spicy Remoulade
Clothespin Flour Taco, Spicy Shrimp, Avocado Crema, Mango Salsa
Clothespin Flour Taco, Pork al Pastor, Pickled Slaw, Charred Jalapeño Aioli
Taco Cup, Cilantro Lime Chicken, Citrus Slaw, Tomatillo Crema
Taco Cup, Baja Salmon, Cilantro, Pico de Gallo, Chipotle Aioli
Tostada, General Tso's Chicken, Pineapple Relish
Half Moon Quesadilla, Mixed Vegetable ^{VEG}

Buffet Enhancements

10 guest minimum

Mezze Grazing Board VEG

Grilled & Roasted Vegetables, Aleppo Pepper Sumac Hummus, Whipped Sheep's Milk Feta with Olive Oil & Herbs de Provence, Seasoned Greek Yogurt with Garlic Confit & Lemon Zest served with Grilled Pita, Lavash, Flatbread Crackers
18.95

Crudités VEG | GF

Garden Fresh, Seasonal Raw Vegetables served with Classic Chickpea Hummus & Whipped Herb Feta Dip
11.95

Pita Chips & Hummus VEG

Classic Chickpea Hummus served with Toasted Seasoned Pita Chips
10.95

Tortilla Chips & Dip VGN | GF

Corn Tortilla Chips served with Homemade Guacamole, Pico de Gallo & Sour Cream
12.95

Mediterranean Dips VGN

Classic Chickpea Hummus, Creamy Lemon-Sesame Tahini & Roasted Eggplant Baba Ghanoush served with Toasted Seasoned Pita Chips & Mini Baked Chickpea Falafel
14.95

Afternoon Fruit & Cheese VEG | NUTS

Seasonal Sliced Melon & Berries, Gourmet Imported & Domestic Hard Cheeses, served with assorted Nut & Seed Crackers, Puff Pastry & Croissant Squares, Fruit Jams
14.95

Cheese Display VEG | NUTS

Imported & Domestic Cheeses Garnished with Dried Fruit & Nuts, served with Flatbread Crackers
18.95

Vegetarian Antipasti VEG

Hard & Soft Italian Cheeses, Grilled & Marinated Vegetables, served with Sliced Pizza Bianca
18.95

Charcuterie Board

Cured European Meats Garnished with Marinated Olives & Vegetables served with Sliced Focaccia
20.95

Cheese & Charcuterie Display NUTS

International Cheeses & Cured European Meats Garnished with Salted Nuts & Marinated Olives served with Flatbread Crackers & Sliced Focaccia
21.95

Artisanal Italian Bread Board VEG

Made with Imported Italian Flour, served with Marinated Olives & assorted Seasoned Extra Virgin Olive Oil
8.95

Tea Sandwiches

Elegant Finger-Sized Sandwiches
Chicken Tarragon
Smoked Salmon, Cucumber & Horseradish Butter
Prosciutto, Fontina & Fig Mostarda
Dilled Egg Salad & Avocado VEG
Smoked Ham & Apricot Preserves
Whipped Goat Cheese, Fresh Herbs & Watercress VEG
15.95



Desserts

8 guest minimum

Metro Dessert Tray VEG

An assortment of Classic Homestyle Cookies, Fresh Baked Brownies, Bars & Assorted Artisanal Cookies

8.95

Gluten-Free add 2.95

Blondies & Brownies VEG

Scratch-Made in our own Bakery

7.95

Homestyle Cookies VEG

Chocolate Chip, Oatmeal Raisin & Classic Sugar

7.95

Sliced Fruit & Sweets VEG

Sliced Seasonal Fruit & Berries with Homestyle Cookies & Fresh Baked Brownies

10.95

Italian Pastries VEG | NUTS

11.95

Le Parisien VEG

French Macaroons, Eclairs, Napoleon, Assorted Fruit Tartlets

11.95

Petit Fours & Truffles VEG

11.95

Cake Cups VEG

A delicious variety of single serving cakes

8.95

Contact your catering professional for more information and a full listing

Requires 24 hours notice

Mini Cupcakes VEG

Vanilla, Chocolate or Red Velvet Cake

3.49 each 1 dozen minimum per variety

Cake Pops VEG

4.95 each 1 dozen minimum per variety

Requires 24 hours notice

Chocolate Dipped Rice Chex VEG

Milk Chocolate with White Chocolate Drizzle

6.95

Artisanal Sweets Board VEG | NUTS

Chocolate Dipped Dulce de Leche Cookies

White Chocolate Enrobed Oreos

Nutella Stuffed Jumbo Chocolate Chip Cookies

Decadent Chocolate Truffles

Hand Dipped Petit Fours

House-Baked Artisanal Cookies

15.95

Nutella Stuffed Jumbo Chocolate Chip Cookies

VEG | NUTS

6.95 each

Broken Cannoli VEG

Cannoli Shell Chips with Homemade

Cannoli Dipping Cream

8.95

Chocolate Dipped Strawberries VEG

Hand Decorated, White & Milk Chocolate

4.95 each 1 dozen minimum

Requires 24 hours notice

Fruit Skewers VEG

Skewered Fresh Fruit finished with a

Chocolate Covered Strawberries served with

Cinnamon Vanilla Yogurt

19.95 2 skewers per guest

Homemade Churros VEG

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

9.95

Mousse Shooters VEG

Chocolate, Vanilla, Raspberry, Passion Fruit, Dulce de Leche

6.95 1 dozen minimum per variety

Requires 24 hours notice

Specialty Cakes & Pies

10" Round

¼ Sheet

½ Sheet

Full Sheet

Contact your catering professional for more information and a full listing

Snacks & Treats

8 guest minimum

Snack Basket VEG

Assorted Chips, Snack Bars, Granola Bars,
Health Bars, Nuts, Chocolates & Candies
9.95

Seventh Inning Stretch VEG

Popcorn, Peanuts & Cracker Jacks
9.95

L.A. Snack VGN | GF

Roasted Nuts, Wasabi Peas, Trail Mix &
Dried Fruit
12.95

N.Y. Pretzels VGN

Served with Deli Mustard
7.95

Carnival Popcorn Boxes VEG | GF

7.95

Beverages

Coffee Bar

Coffee Service

39.95 *serves 10*

Tea Service

3.95

Hot Chocolate

59.95 *serves 10*

Cold Brew Coffee

79.95 *serves 10*

Fresh Brewed Iced Tea

Black or Green
69.95 *serves 10*

Juice Bar

Fresh Squeezed Juice

Orange
Grapefruit
Apple
Cranberry

Carafe

29.95 *serves 6*

Pitcher

35.95 *serves 8*

Bottled Orange Juice

4.95

Spring Water

2.50

Sparkling Water

6.95

Canned Sodas

2.50

Bottled Seltzers

3.95

Cold Pressed Juices

Call for variety and availability

Fine Print

Ordering

Online: metrocaterningnyc.com

Email: orders@metrocaterningnyc.com

Call: (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.

Order Minimums

Monday – Friday with a delivery time between 6:00 am – 6:00 pm - \$200 (before tax & gratuity, inclusive of Administrative Fees & Delivery Charges). For early morning, late day/evening, weekend, or holiday orders, please contact one of our catering professionals.

Administrative Fees & Delivery Charges

All orders will incur an administrative fee of 10% which covers delivery, set-up, processing, and administrative costs. This fee is not a gratuity. There is no delivery charge for any order delivered in Manhattan south of 60th Street during regular business hours. For deliveries outside of regular business hours, Manhattan, or north of 60th Street, please contact one of our catering professionals.

Cancellations

Orders cancelled the same day or after 4:00 PM the day prior will incur a 100% charge.

Larger 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), let us know when placing your order. Delivery times are scheduled in 30-minute windows.

Food Allergies & Dietary Restrictions

We are more than happy to address as many allergy & 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.

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 metrocaterningnyc.com.

Fine Print, continued

Equipment

Please let your catering professional know if your order requires: linen table covers, ceramic display platters, premium wood displays, 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.