

A top-down view of a beautifully set holiday dinner table. The table is covered with a woven placemat and decorated with green pine branches. In the upper center, a white plate holds five powdered donuts, some garnished with fresh figs and herbs. To the right, a glass of red wine sits next to a white plate with a red napkin and silverware. In the lower center, a glass candle holder contains a single white candle. To the left of the candle, a white star-shaped dish holds several small, round, powdered pastries. In the lower right, a large glass baking dish is filled with a colorful roasted vegetable medley, including corn cobs, carrots, and mushrooms. The overall atmosphere is warm and festive.

METRO CATERING

— NYC —

Holiday Season



Made To Order Omelet Bar



Maple Glazed Pork Belly & Gorgonzola Sliders



Country Fried Potatoes



French Onion & Gruyere Phyllo Cup

Brunch Packages

10 guest minimum

#1

Nutella & Strawberry Brioche French Toast VEG
 served with Fresh Whipped Cream VEG
 Farm Fresh Scrambled Eggs VEG | GF
 Choice of Breakfast Meat GF
 Country Fried Breakfast Potatoes VGN | GF
 Petite Multigrain Croissants VEG with Butter & Jams
21.95

#2

Orange Ricotta Pancakes VEG
 served with Fresh Whipped Cream VEG
 Garden Frittatas VEG | GF: Broccoli, Spinach &
 Cherry Tomatoes and Asparagus, Shallots &
 Goat Cheese
 Choice of Breakfast Meat GF
 Chunky Sweet Potato Hash VGN | GF
 Thick Cut Multigrain & Sourdough Bread VEG with
 Butter & Jams
21.95

Made to Order Omelet Bar*

Eggs & Egg Whites
 2 Meats, 2 Cheeses, 6 Veggies
 Country Fried Potatoes
 Sweet Breakfast Rolls
24.95 *Additional staffing charges apply*

Table Additions:

Holiday Hot Chocolate Bar

Rich & Creamy Hot Chocolate
 Fresh Whipped Cream
 Mini Marshmallows
 Chocolate Shavings
 Peppermint Bark
 Chocolate Hazelnut Cookie Sticks
 Chocolate Dipped Marshmallow Pops
 Chocolate & Caramel Drizzling Sauce

169.50 *Serves 10*

Strawberries & Crème Parfaits VEG | GF

7.95/9.95 *Take home glass jars*

Fruit Skewers VEG | GF

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

19.95

Buffet Enhancements

Winter Crudités VEG

Seasonal Fresh-Cut Baby Vegetables served with Lemon White Bean Dip & Buttermilk Herb Dressing

12.95

Gourmet Cheese Display VEG | NUTS

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

18.95

Artisanal Charcuterie

Cured European Meats garnished with Marinated Olives & Vegetables served with Sliced Focaccia

20.95

Homemade Soups

Served with a Basket of Bread & Crackers
Serves 12-15 guests

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|--|----------|--------|
| • Butternut Squash Bisque | VEG GF | 119.95 |
| • Matzo Ball Soup | VEG | 119.95 |
| • Matzo Ball Soup with Roasted Chicken | | 139.95 |
| • 5 Star Mushroom | VEG | 139.95 |
| • Lobster Bisque | VEG | 159.95 |

Temperate Hors d'oeuvres À la Carte

Priced Per 10 Pieces / 20 Piece Minimum per Item

- | | | |
|---|------------|-------|
| French Onion & Gruyere Phyllo Cup | VEG | 35.00 |
| Roasted Wild Mushrooms & Leek Beggars Purse | VEG | 35.00 |
| Beet & Goat Cheese Crostini with Toasted Pistachios | VEG NUTS | 35.00 |
| Maple Glazed Pork Belly | | 42.50 |



Petite Beef Wellington, Pickled Red Onions, Au Vin Rouge



Roasted Wild Mushrooms & Leek Beggars



Jumbo Shrimp Cocktail



Cured Duck Crostini with Crushed White Beans & Fennel

Festive Feast

12 guest minimum

#1

Sliced Herbed Turkey Breast served in
Pan Seared Gravy GF
Honey Glazed Ham with Warm Spices GF
Sumac Butternut Squash with Spicy Honey,
Scallions & Fennel VEG | GF
Broccolini with Fried Garlic & Chili Flakes VEG | GF
Harvest Salad - Arcadian Mix Greens,
Roasted Butternut Squash, Dried Cranberries,
Candied Walnuts, Crumbled Goat Cheese &
Balsamic Vinaigrette VEG | GF | NUTS
Buttermilk Biscuits VEG
Mini Tarts - Caramel Apple, Pecan,
Turtle Cheesecake VEG | NUTS

36.95

#2

Sautéed Chicken Breast with Hen of the Woods
Mushrooms in Madeira Sauce GF
Salmon with Braised Red Swiss Chard in a Chive
Beurre Blanc GF
Rice Pilaf with Prunes & Pine Nuts GF | NUTS
Winter Squash Gratin, Parmesan Cheese VEG | GF
Winter Salad - Baby Kale, Roasted Butternut
Squash, Pomegranate Seeds, Diced Pears, Farro &
Cranberry-Red Wine Vinaigrette VGN
Buttermilk Biscuits VEG
Mini Tarts - Caramel Apple, Pecan,
Turtle Cheesecake VEG | NUTS

39.95

#3

Red Wine Braised Boneless Beef Short Rib GF
Dill Salmon with Preserved Lemons in a White
Wine Sauce GF
Scalloped Potatoes, Gruyere Cheese VEG | GF
Green Bean Almondine with Toasted Almonds,
Shallots & Brown Butter VEG | GF | NUTS
Baby Arugula, Mixed Beets, Fennel &
Orange Segments with Mustard Vinaigrette VGN | GF
Fresh Baked Brioche Dinner Rolls VEG
Homemade Cookies & Ruggelach VEG

42.95





Winter Crudites



Holiday Hot Chocolate Bar



Chocolate Dipped Strawberries



Holiday Mousse Shooters - Gingerbread

Cured Duck Crostini with Crushed White Beans & Fennel Pollen	50.00
Mini Crab Cakes	60.00
Lobster Mac & Cheese Bites	70.00
Jumbo Shrimp Cocktail	70.00
Petite Beef Wellington, Pickled Red Onions, Au Vin Rouge	50.00
Baby Lamb Chops with Mint Gremolata	90.00

Sweets & Treats

8 guest minimum

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

Italian Pastries VEG | NUTS

11.95

Le Parisien VEG

French Macaroons, Eclairs, Napoleon,
Assorted Fruit Tartlets

11.95

Chocolate Dipped Strawberries VEG

Hand Decorated, White & Milk Chocolate

4.95 each 1 dozen minimum *Requires 24 hours notice*

Italian Butter Cookies & Biscotti VEG | NUTS

10.95

Holiday Mousse Shooters VEG

Eggnog - Gingerbread - Strawberry Zabaglione

5.95 1 dozen minimum per variety *Requires 24 hours notice*

Holiday Party Catering



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