

Summer 2025



Stone Fruit Greek Yogurt Parfait



Dubai Chocolate Green Yogurt Parfait



Breakfast Flatbreads



Blueberry-Lemon Pancakes

Greek Yogurt Zucchini Loaf VEG | NUTS

Crushed Walnuts & Orange Zest

5.95

Guava & Cheese Danish VEG

Puff Pastry, Sweet Cream Cheese

7.95

Stone Fruit Greek Yogurt Parfait VEG | GF

Nectarine, Peaches, Blueberry Flax Granola, Fresh Blueberries, Peach Purée, Blossom Honey

7.95 / 9.95 *take home glass jars*

Dubai Chocolate Greek Yogurt Parfait VEG | NUTS

Rich Pistachio Cream mixed with Shredded Kataifi & Fresh Strawberries

9.95 / 11.95 *take home glass jars*

Breakfast Flatbreads

Fluffy Scrambled Eggs on House-Made Pizza Dough

12.95 *6 guest minimum / 6 piece minimum per variety*

Shakshuka VEG

Tomatoes, Peppers, Onions, Garlic, Sautéed in Middle Eastern Spices, Extra Virgin Olive Oil

Pancetta

Crispy Pancetta, Asiago Cheese, Baby Spinach, Truffle Aioli

The Greek VEG

Blistered Cherry Tomatoes, Feta Cheese, Scallions, Lemon-Tahini

BEC

Thick Cut Pork Belly Bacon, Shredded Cheddar Cheese, Metro Sauce

Blueberry-Lemon Pancakes VEG

Blueberry-Lemon Compote, Cheesecake Drizzle

13.95

Blueberry-Lemon Pancakes Buffet

Blueberry-Lemon Compote VEG

Cheesecake Drizzle VEG | GF

Oven Baked Mixed Vegetable Frittatas VEG | GF

Choice of Breakfast Meat GF

Country Fried Breakfast Potatoes VGN | GF

Thick Cut Multigrain & Sourdough Bread with Butter & Jams

25.95

Summer Smoked Salmon

Lemon-Dill Cured Smoked Salmon served with Sliced Plum Tomatoes, Shaved Red Onion, Cucumber Ribbons, Chopped Chives, Capers, Crème Fraiche, Grated Hard Boiled Eggs, Savory Crepes & assorted Nut & Seed Crackers

20.95

Summer Breakfast Grazing Board

Summer Squash & Spinach Egg White Mini Frittata

VEG | GF

Greek Yogurt Granola Cups, Fresh Berries, Citrus Zest

VEG | GF

Smoked Sausage Breakfast Banh Mi, Quail Egg, Bagel Chip

Jambon Beurre Crepe, Chive Butter

Lemon-Coriander Yogurt VEG | GF

229.95

Sandwiches

13.95

Chickpea Salad Pita VGN

Roasted Chickpeas, Shredded Rainbow Carrots & Romaine Lettuce, Diced Bell Peppers & Red Onions, Celery, Dill, Vegan Dijonnaise

Charred Kale & Avocado Pita VGN

Hummus, Cucumbers, Tomatoes, Sprouts, Spicy Lemon Tahini

Grilled Chicken Caprese

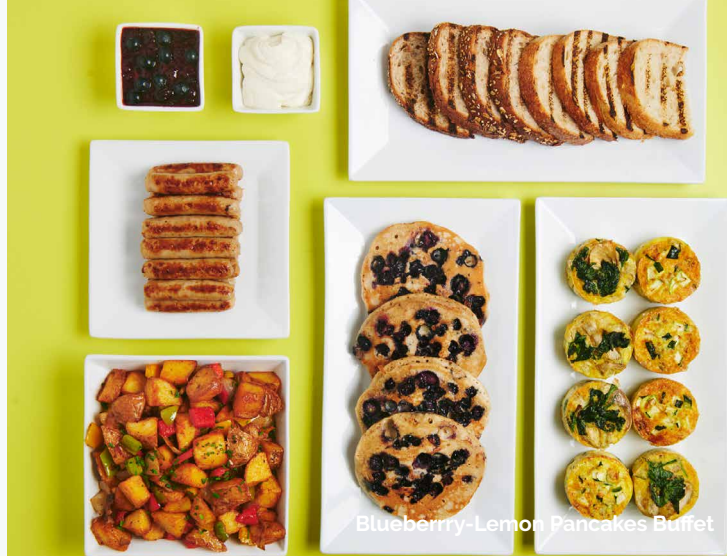
Fior di Latte Fresh Mozzarella, Fresh Basil, Vine Ripened Tomatoes, Cracked Black Pepper, Extra Virgin Olive Oil, White Balsamic Glaze

Chicken Shawarma Wrap

Mediterranean Chicken Thighs, Cucumber, Tomato, Watermelon Radish, Mint, Lemon Dill Yogurt

Mediterranean Beef

Rare Roast Beef, Oven Roasted Tomato, Baby Arugula, Olive Tapenade, Tzatziki



Blueberry-Lemon Pancakes Buffet



Summer Breakfast Grazing Board



Grilled Chicken Caprese



Mediterranean Beef



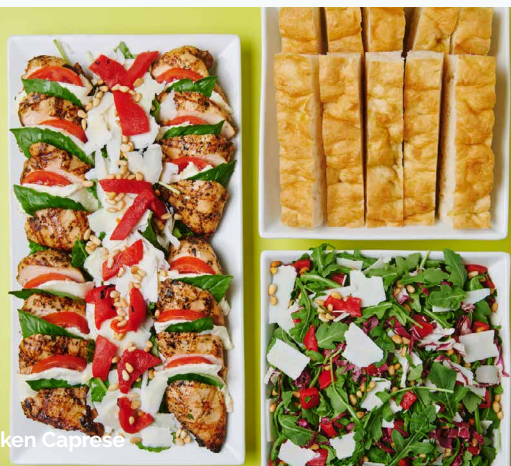
Summer Salad



Whole Wheat Penne



Pomelo Salmon



Grilled Chicken Caprese

Salads

7.95

Summer Salad VEG | GF

Mixed Baby Greens, Broccoli, Bell Peppers, Carrots, Feta Cheese, Raw Sunflower Seeds, Avocado served with Honey Mustard Dressing

Riviera VEG | GF

Mixed Baby Greens, Baby Bell Peppers, Fingerling Potatoes, Cherry Tomatoes, Torn Mint, Niçoise Olives, Ciliegine served with Zesty Italian Dressing

Avocado Pasta Salad VGN

Orecchiette, Avocado, Grilled Corn, Diced Red Onion, Cilantro, Lemon Herb Dressing

Whole Wheat Penne VEG

Perlini, Cherry Tomatoes, Fresh Basil, Shaved Parmesan, Tomato Vinaigrette

Pesto Couscous VEG

Cherry Tomatoes, Cucumber, Kalamata Olives, Lentils, Mint

Quinoa & Chickpeas VGN | GF

Spinach, Green Onion, Cilantro, Toasted Pepitas, Lemon-Tahini Dressing

Entrée Salads

Pomelo Salmon GF | NUTS

Sweet & Spicy Grapefruit Salmon, Butter & Romaine Lettuce, Grapefruit Sections, Avocado, Shaved Fennel, Cucumber, Toasted Sliced Almonds, Shaved Manchego, Mint & Basil, served with Citrus Vinaigrette

22.95

Grilled Chicken Caprese GF | NUTS

Herb Grilled Chicken Breast, Fior di Latte Fresh Mozzarella & Heirloom Tomato, White Balsamic Glaze, Arugula, Shaved Radicchio, Torn Basil, Pine Nuts, Shaved Parmesan & Roasted Peppers served with Balsamic Parmesan Vinaigrette

19.95

Soups

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

Artichoke & Chicken Florentine GF	139.95
Baja Chicken Enchilada GF	139.95
Cream of Asparagus VEG GF	119.95
Jalapeño Crab & Corn GF	159.95
Chilled Gazpacho VGN GF	119.95
Chilled Cucumber & Mint VEG GF	119.95

Entrées & Sides

Choose a Protein & 2 sides served with a Garden Salad or a la carte

**Greek Vegan Chickn' Skewers, Lemon, Oregano,
Zucchini & Onion** VGN | GF
16.95 / 29.95

**Seared "Scallops" (Trumpet Mushrooms),
Summer Succotash** VGN | GF
16.95 / 29.95

**Chicken Florentine, Crispy Artichokes,
Lite Spinach Cream Sauce**
16.95 / 29.95

**Santorini Chicken, Roasted Cherry Tomatoes,
Feta Cheese, Oregano-Tomato Purée** GF
18.95 / 31.95

Chimichurri Steak, Cracked Freekeh
19.95 / 32.95

Grilled Short Ribs, Sesame Chipotle Mole GF
24.95 / 38.95

Grilled Salmon, Pineapple Salsa GF
19.95 / 32.95

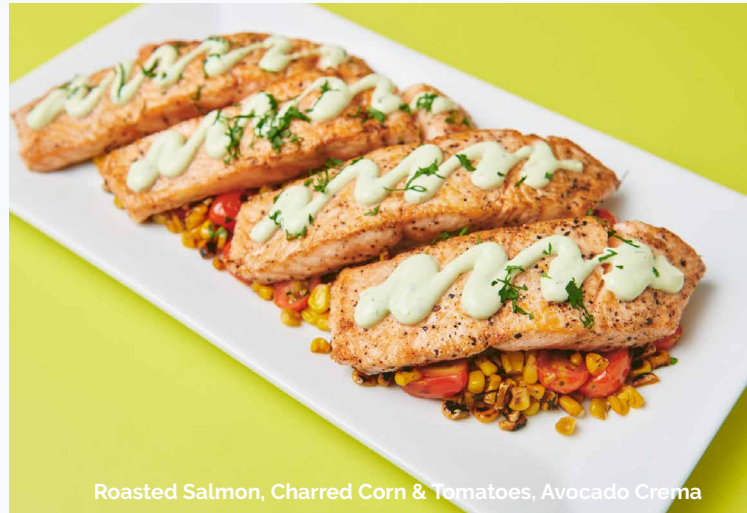
**Roasted Salmon, Charred Corn & Tomatoes,
Avocado Crema** GF
19.95 / 32.95

Roasted Eggplant Caponata VGN | GF
10.95

Grilled Carrots, Lemon & Dill VGN | GF
10.95



Soup



Roasted Salmon, Charred Corn & Tomatoes, Avocado Crema



Seared "Scallops" (Trumpet Mushrooms), Summer Succotash



Greek Vegan Chickn' Skewers, Lemon, Oregano, Zucchini & Onion



Hawaiian Garlic Fried Shrimp Sliders, Cabbage Slaw



Grilled Peach, Prosciutto & Burrata, Crostini



Lemon Dill Baked Salmon Meatball Skewer



Bang Bang Chicken Skewer

Sweet & Spicy Red Bliss Potatoes VGN | GF
8.95

Sour Cream & Chive Mashed Potatoes VEG | GF
8.95

Herbed Bulgur VGN
8.95

Lemon Scented Mediterranean Rice, Zucchini,
Bell Peppers, Capers VGN | GF
8.95

Temperate Hors d'oeuvres Display

Summer Bites

Lemon Dill Baked Salmon Meatball Skewer GF
Crispy Chickpea & Corn Patty, Crunchy Basil Slaw,
Vegan Chipotle Aioli VGN | GF
Brisket Slider, Caramelized Onions, White BBQ Sauce
Greek Salad, White Bean Spread, Feta Cheese,
Kalamata Olive, Cucumber Cup VEG | GF
Vegan Chipotle Aioli VGN | GF
359.95

Temperate Hors d'oeuvres Display

Priced Per 10 Pieces / 20 Piece Minimum per Item

Brisket Slider, Caramelized Onions, White BBQ Sauce	52.50
Hawaiian Garlic Fried Shrimp Sliders, Cabbage Slaw	62.50
Bang Bang Chicken Skewer GF	40.00
Lemon Dill Baked Salmon Meatball Skewer GF	52.50
Grilled Peach, Prosciutto & Burrata, Crostini	45.00
Pea & Mint Pesto, Shaved Parmesan, Crostini VGN	37.50
Crispy Chickpea & Corn Patty, Crunchy Basil Slaw, Vegan Chipotle Aioli VGN GF	37.50
Greek Salad Bite, White Bean Spread, Feta Cheese, Kalamata Olive, Cucumber Cup VEG GF	37.50

Desserts

Miso Oatmeal Scotchies VEG

Oatmeal Cookies with White Miso, Cinnamon, Butterscotch Chips

8.95

Lemon-Blueberry Whoopie Pie VEG

Lemon Crème Filling

8.95

Dubai Chocolate Brownies VEG | NUTS

Rich Pistachio Cream mixed with Shredded Kataifi over a Homemade Brownie covered in Dark Chocolate

9.95



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