



**METRO**  
**CATERING**

— NYC —

Thanksgiving



# Thanksgiving

## Thanksgiving Buffett <sup>VEG</sup>

Fall Leaf Salad – Frisée, Radicchio,  
Candied Pecans, Shaved Parmesan,  
Granny Smith Apples, Blue Cheese Crumbles &  
Maple Balsamic Dressing <sup>GF</sup>  
Cornbread Apple Stuffing <sup>VEG</sup>  
Fresh Cranberry-Pomegranate Sauce <sup>VGN | GF</sup>  
Mini Harvest & Cornbread Muffins <sup>VEG</sup>

**39.95** 10 guest minimum served with

## Center of the Table

Herbed Roasted Turkey Breast in Gravy <sup>GF</sup>  
Red Wine Braised Short Ribs <sup>GF</sup>  
Fennel Crusted Roasted Pork <sup>GF</sup>  
Pineapple Honey Glazed Ham <sup>GF</sup>  
Pomegranate Glazed Oven Baked Salmon <sup>GF</sup>  
Charred Kale Stuffed Vegan Meatloaf <sup>VGN | GF</sup>

**Choose 2 add 3rd option +9.95**

## Side Dishes

Roasted Brussels Sprouts with Pearl Onions &  
Shiitake Mushrooms <sup>VGN | GF</sup>  
Green Bean Casserole with Mushroom Crème  
Fraiche & Crispy Shallots <sup>VEG | GF</sup>  
Roasted Rainbow Carrots with Hot Honey &  
Dukkah Spice <sup>VEG | GF | NUTS</sup>  
Creamy Mashed Potatoes <sup>VEG | GF</sup>  
Marshmallow Toasted Candied Sweet Potatoes <sup>VEG</sup>  
Butternut Squash Vegan Mac & Cheese <sup>VGN</sup>  
Vermont White Cheddar Baked Mac & Cheese <sup>VEG</sup>  
Pecan Cranberry Wild Rice <sup>VGN | GF</sup>

**Choose 2 add 3rd option +5.95**

## Whole Turkey

Served with homemade Gravy

8-10 guests: **180.00**

11-13 guests: **240.00**

14-16 guests: **300.00**





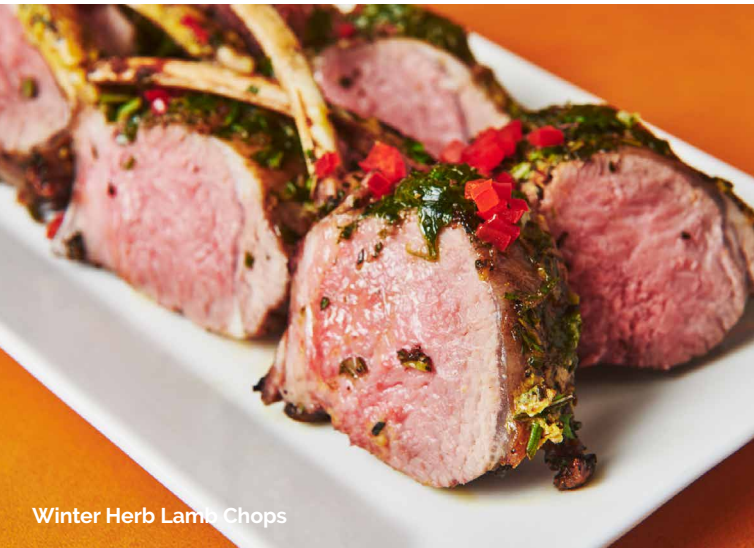


Thanksgiving Hors D'oeuvres Display

# Thanksgiving Hors d'oeuvres Display

Winter Herb Lamb Chops GF  
 Crispy Cheddar Potato Croquette VEG | GF  
 Goat Cheese Figs in a Blanket VEG  
 Malt Glazed Turkey Meatballs GF  
 Cranberry Mustard VGN | GF

399.95



Winter Herb Lamb Chops

# Temperate Hors d'oeuvres À la Carte

Priced Per 10 Pieces / 20 Piece Minimum per Item

Whipped Brie & Cranberry Tarts VEG	35.00
Crispy Cheddar Potato Croquette VEG	35.00
Goat Cheese Figs in a Blanket VEG	35.00

Bacon Wrapped Brussels Sprouts GF	40.00
Short Rib & Savory Cornbread Bite	42.50
Winter Herb Lamb Chops GF	90.00

Malt Glazed Turkey Meatballs	40.00
Chicken Apple Sausage in a Puff Pastry Blanket	40.00
Mini Turkey Pot Pie Bites	40.00

Crab Cakes	60.00
Lobster Mac & Cheese Bites	70.00

# Turkey Pot Pie Minis

Chunks of herb roasted turkey, carrots, parsnips, peas, and a buttery cream sauce wrapped in puff pastry served in individual portions

10.95 each

# Warm Dip

Cheesy Spinach & Artichoke served with Toasted Seasoned Crostini VEG

149.95 serves 10

# Autumn Crudité's VEG

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

12.95



Autumn Crudité's



Lobster Mac & Cheese Bites





### 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

## Hearty Soups

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

- **Pumpkin Bisque** VEG | GF 119.95
- **Corn Chowder** VEG | GF 119.95
- **Potato Leek & Brussels Sprouts** VEG | GF 119.95
- **Turkey Pot Pie** GF 139.95
- **Turkey Chili** GF 139.95

## Dessert

### Mini Harvest Tarts

An assortment of Caramel Apple, Pecan,  
Turtle Cheesecake

19.95

### Individual Tarts

Apple Crumb, Pecan & Pumpkin

6.95 1 dozen minimum per variety \*Requires 24 hours notice\*

### Pumpkin Mousse Shooters

6.95 1 dozen minimum \*Requires 24 hours notice\*



Pumpkin Bisque



Bacon Wrapped Brussels Sprouts



Malt Glazed Turkey Meatballs



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Metro Catering's Happy Hour Packages!**

We offer a full-service experience with craft beer, fine wines, cocktails, and mocktails—paired with gourmet bites and canapés. Perfect for office parties, client mixers, or networking events. Book your happy hour today and let us bring the happy to your hour!



Pumpkin Tart

