



The image displays four white rectangular plates arranged diagonally, each featuring a different appetizer. The top plate contains almond-crusted bread topped with a mixture of vegetables and cheese. The middle plate features mushroom caps filled with a meat and cheese mixture, garnished with herbs. The bottom plate shows vegetable fritters topped with a tomato slice and a small herb garnish. The bottom left corner of the image has a solid yellow background.

METRO CATERING

— NYC —

Fall Seasonal



Apple Cider Donuts

Brunch

Apple Cider Donuts VEG
Dusted in Cinnamon Sugar
5.95



Roasted Tomato Tarte Salée

Hot Apple Cider VGN
Brewed with Fresh Cinnamon Sticks
49.95 Serves 10

Chocolate Dipped Caramelized Mini Croissants* VEG
Cinnamon Sugar
6.95

Roasted Tomato Tarte Salée VEG
Savory Cream Cheese
7.95



Apple Pie Stuffed French Toast

Challah Tartine VEG
Smoked Ham, Shaved Gruyere, Caramelized Onion, Fig Butter, Fresh Herbs, Fried Egg, Challah Bread
12.95

Cinnamon Apple Greek Yogurt Parfait VEG | GF | NUTS
Gluten-Free Granola, Homemade Apple Pie Filling, Pecans
7.95 / 9.95 Take home glass jars

Pumpkin Cheesecake Overnight Oats VGN
Graham Cracker Crumbles, Pumpkin Seeds
8.95 / 10.95 Take home glass jars

Apple Pie Stuffed French Toast VEG
Streusel Crumbles, Spiced Apple Cinnamon Compote
14.95



Challah Tartine

Fall Seasonal Menu

Experience the flavors of Fall with our 2025 Fall Seasonal Menu, featuring hearty, comforting dishes crafted with the season's best ingredients. From warm grains and roasted vegetables to cozy, crave-worthy creations, every bite celebrates the rich bounty of autumn. Stay tuned for upcoming menu releases as we continue to bring you fresh, seasonal flavors made to savor all season long!

Apple Pie Stuffed French Toast Buffet

Streusel Crumbles
Spiced Apple Cinnamon Compote
Scrambled Eggs with Tomatoes, Green Onions,
Spinach & Mushrooms
Chicken Apple Sausage
Home-Fried Country Potatoes
Grilled Thick Cut Multigrain & Sourdough Bread

26.95

Autumn Bites Grazing Board

Garden Vegetable Cornbread Bites VEG
Mini Cottage Cheese Muffins, Breakfast Sausage
Savory French Toast Cup, Caramelized Onion, Bacon,
Cheddar Cheese
Roasted Tomato & Savory Cheese Tart VEG
Spicy Vegan Sausage Turnover, Diced Apples,
Cranberries, Walnuts VEG | NUTS

295.95

Sandwiches 13.95

Autumn Chicken Salad NUTS

Walnuts, Apples, Dried Cranberries, Celery,
Fresh Tarragon, Dijonnaise

The Vegan TLT VGN

Tofu, Lettuce & Tomato, Chili Crisp Vegan Aioli

Steak & Brie

Baby Arugula, Caramelized Onions, Fig Jam

17.95

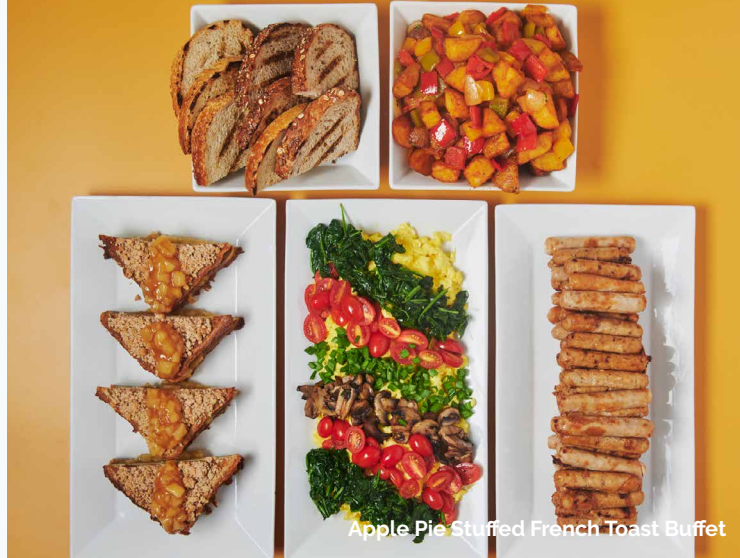
Vegetarian Reuben (Served Hot) VEG

Roasted Beets, Barrel Aged Sauerkraut,
Creamy Russian Dressing, Gruyere

15.95

French Onion Bistro Turkey

Fresh Roasted Turkey, Caramelized Onions, Arugula,
Gruyere, Dijonnaise



Apple Pie Stuffed French Toast Buffet



Autumn Bites Grazing Board



French Onion Bistro Turkey



The Vegan TLT



Green - White Cheddar & Apple



Wild Mushroom Fusilli



Harvest Orzo



Mediterranean Salad

Salads 7.95

Shaved Brussels Sprouts Salad VGN | GF

Shredded Kale, Matchstick Apples, Dried Cranberries, Sunflower Seeds, Maple Mustard Dressing

White Cheddar & Apple VEG | GF | NUTS

Autumnal Greens Mix, Spiced Walnuts, Sharp White Cheddar, Scallions, Fresh Pomegranate Seeds, Citrus Vinaigrette

Wild Mushroom Fusilli VEG

Toasted Goat Cheese Crumbles, Roasted Garlic Dressing

Harvest Orzo VGN

Roasted Butternut Squash, Shredded Brussels Sprouts, Red Onion, Maple Balsamic Dressing

Fall Farro VEG

Shaved Brussels Sprouts, Butternut Squash, Diced Apples, Fresh Pomegranate Seeds, Hot Honey Vinaigrette

Entrée Salads

Mediterranean Salad GF | NUTS

Chopped Baby Kale, Toasted Quinoa, Diced Bell Peppers, Cucumbers, Cherry Tomatoes, Scallions, Sliced Almonds, Crumbled Feta, Herbed Tahini Dressing, Whole Wheat Pita Chips (served on the side)

Choice of:

Chicken Shawarma: GF 19.95

Moroccan Spiced Shrimp: GF 20.95

Beef Kofta: GF 20.95

Soups

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

- **Creamy Chicken & Wild Rice** GF 139.95
- **Spicy Cheese Tortellini** VEG 119.95
- **Turkey Chili** GF 139.95
- **Moroccan Tomato & Chickpea** VGN | GF 119.95

Entrées & Sides

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

Vegan Sausage Mac & Cheese VGN
Vegan Sausage Crumbles, Apples & Sage
16.95 / 29.95

Melted Cabbage VGN | GF
Dijon Mustard Jus
16.95 / 29.95

Brazilian Chicken Stroganoff GF
Cremini Mushrooms
16.95 / 29.95

Swedish Chicken Meatballs
Egg Noodles, Traditional Brown Gravy
16.95 / 29.95

Hearty Meatloaf
Brown Sugar Ketchup Glaze
19.95 / 32.95

Smoky Soy Sliced Brisket GF
19.95 / 32.95

Roasted Garlic Salmon GF
Creamy Lemon & Dill Sauce
19.95 / 32.95

Lemon Caper Shrimp GF
Garlic Butter White Wine Sauce
19.95 / 32.95

Broiled Squash VEG | GF
Parmesan & Thyme
10.95

Pumpkin Butter Chickpeas VEG | GF
Turmeric Curry Sauce
10.95



Moroccan Tomato & Chickpea



Melted Cabbage



Garlic Butter Crispy Potatoes



Moroccan Spiced Meatballs, Pomegranate Glaze



Smoky Soy Sliced Brisket



Swedish Chicken Meatballs



Vegan Cheesy Sausage Stuffed Mushrooms



Butternut Squash, Manchego Grilled Cheese Bite, Balsamic Onions

Garlic Butter Crispy Potatoes VEG | GF
Fried Shallots
10.95

Carrot & Parsnip Gratin VEG | GF
Gruyere & Thyme
10.95

Autumn Jasmin Rice VGN | GF
Butternut Squash & Dried Cranberries
8.95

Basmati Pumpkin Rice VGN | GF
8.95

Temperate Hors d'oeuvres & Displays

Autumn Hors d'oeuvres Display
Roasted Zucchini Flatbread with Hummus, Goat Cheese, and Almonds VEG | NUTS
Piri Piri Chicken Skewers, Grilled Shishito Peppers GF
Sliced Beef, French Onion Slider, Melted Gruyere
Parsnip Latkes, Lox, Horseradish Crème
Horseradish Crème Aioli
344.95

Temperate Hors d'oeuvres À la Carte

Priced Per 10 Pieces / 20 Piece Minimum per Item

Butternut Squash, Manchego Grilled Cheese Bite, Balsamic Onions VEG	35.00
Roasted Zucchini Flatbread, Hummus, Goat Cheese & Almonds VEG NUTS	35.00
Vegan Cheesy Sausage Stuffed Mushrooms VGN NUTS	35.00

Pulled Chicken Bacon Ranch Slider	45.00
Piri Piri Chicken Skewers, Grilled Shishito Peppers ^{GF}	40.00
Roasted Turkey, Caramelized Apple Slider, Mustard Butter	45.00
Moroccan Spiced Meatballs, Pomegranate Glaze ^{GF}	42.50
Sliced Beef, French Onion Slider, Melted Gruyere	47.50
Manchego & Chorizo, Puff Pastry, Garlic Salt	42.50
Parsnip Latkes, Lox, Horseradish Crème ^{GF}	50.00
Cheesy Crab Tarts, Jack Cheese, Dijonnaise	60.00
Pimento Cheese Fried Fish Slider, Iceberg Slaw	55.00

Desserts

Chai Tres Leches Cake Cups* ^{VEG}

8.95 *1 dozen minimum*

Oatmeal Apple Pie Cookies ^{VEG}

8.95

**24 hours notice required*



Make your next corporate gathering unforgettable with 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!

^{VEG} Vegetarian ^{GF} Gluten-Free ^{VGN} Vegan ^{NUTS} Nuts



Sliced Beef, French Onion Slider,
Melted Gruyere



Roasted Turkey, Caramelized Apple Slider,
Mustard Butter



Oatmeal Apple Pie Cookies



Chai Tres Leches Cake Cups

