



METRO
CATERING
— NYC —
Fall/Winter

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 Juice

Breakfast Package #1 VEG

Mini Breakfast Bakery
16.95

Breakfast Package #2 VEG

Full Size Breakfast Bakery
15.95

Breakfast Package #3 VEG | GF

Classic Greek Yogurt Parfaits
16.95

Breakfast Package #4

Breakfast Egg Sandwiches
18.95

Breakfast Package #5 VEG

Mini Breakfast Bakery & Classic Greek Yogurt Parfaits
19.95

Breakfast Package #6

Scrambled Eggs, Country Potatoes, Breakfast Meat, Thick Cut Multigrain & Sourdough Bread with Butter & Jams
22.95

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
24.95

*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 Juice

Breakfast Box #1 VEG | NUT-FREE

Mini Breakfast Bakery (Muffin, Pastry, Croissant)

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 | NUT-FREE

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, Croissants & Bagels served with Butter, Cream Cheese & Jams

7.95

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

BAT – Smoked Bacon, Hard Boiled Egg, Plum Tomato, Cracked Black Pepper

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

Apple Brulé – Almond Butter & Candied Apples VEG | NUTS

Puglia – Stracciatella, Roma Tomato, Basil Pesto VEG

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

11.95

Mini Croissant Breakfast Sandwiches

Dilled Egg Salad VEG

Roma Tomatoes, Fresh Mozzarella & Basil Pesto VEG | NUT-FREE

Poached Pears, Brie & Fig Jam VEG

Smoked French Ham, Whipped Herbed Goat Cheese

BLT, Herb Aioli

Gravlax, Cucumber & Dill Yogurt *add 2.00*

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

Fruit Salad VGN

7.95

Sliced Fruit & Berries VGN

8.95

Mixed 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

Moroccan – Fresh Figs, Toasted Seed Mix, Honey VEG | GF

Greek Yogi – Blueberries, Chia Seeds, Crushed Walnuts & Agave VEG | GF | NUTS

Dubai Chocolate - Rich Pistachio Cream mixed with Shredded Kataifi & Fresh Strawberries VEG | NUTS

7.95 / 9.95 *take home glass jars*

Overnight Oats

Chai Latte – Dried Apricots & Pears, Pomegranate Seeds, Agave, Granola VGN | GF

Blueberry Smoothie – Sliced Bananas, Shaved Coconut & Chia Seeds VGN | GF

8.95 / 10.95 *take home glass jars*

Chia Seed Parfaits

Strawberry & Banana VGN | GF

Lemon Blueberry VGN | GF

9.95 / 11.95 *take home glass jars*

Açaí Bowls

AB&B – Almond Butter, Banana, Flax Seeds, Shaved Sweetened Coconut VGN | GF | NUTS

Nutella – Blueberry Flax Granola, Strawberry, Banana, Coconut Flakes, Nutella VEG | GF | NUTS

9.95 / 11.95 *take home glass jars*

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 French Ham & Swiss Cheese, Croissant

Breakfast Sausage & Cheddar Cheese,
English Muffin

Egg Whites, Feta, Tomato & Onion, Brioche VEG

Egg Whites, Sautéed Spinach, Mushrooms,
Croissant VEG

Egg Whites, Seasoned Charred Kale, Turkey Bacon,
English Muffin
11.95

Breakfast Scrambles

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

Classic Scramble VEG | GF

Fluffy Scrambled Eggs
12.95

Greek VEG | GF

Spinach, Tomatoes, Onions &
Feta Cheese
16.95

Breakfast Flatbreads

Fluffy Scrambled Eggs on House-Made Pizza Dough

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

Pancetta – Crispy Pancetta, Asiago Cheese,
Baby Spinach, Truffle Aioli

The Greek – Blistered Cherry Tomatoes, Feta
Cheese, Scallions, Lemon-Tahini VEG

BEC – Thick Cut Pork Belly Bacon,
Shredded Cheddar Cheese, Metro Sauce
13.95 – 6 guest minimum / 6 piece minimum per variety

Garden VEG | GF

Tomatoes, Green Onions, Spinach &
Mushrooms
14.95

Tex-Mex VEG | GF

Pickled Chilies, Onions, Cilantro,
Pepper Jack Cheese, Homemade Hot Sauce
16.95

Breakfast Bowls

Farm Fresh Eggs over Whole Grain Mix, served with Chunky Sweet Potato Hash, Grilled Thick Cut Multigrain & Sourdough Bread with Butter & Jams

Energy VEG | GF

Egg Whites, Sweet Potatoes, Spinach, Mushrooms,
Peppers
18.95

Ranchero VEG | GF

Scrambled Eggs, Braised Kale, Cheddar Cheese,
Sautéed Onions, Black Beans, Smoky Chipotle
Sauce
18.95

Mediterranean VEG | GF

Egg Whites, Turmeric Cauliflower, Charred Broccoli,
Za'atar Spiced Butternut Squash, Chickpeas
18.95

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
14.95

Western GF

Bell Peppers, Onions, Smoked Ham, Jack Cheese
15.95

Meat Lovers GF

Applewood Bacon, Smoked Ham,
Chicken Apple Sausage, Cheddar Cheese
16.95

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

Quiche

Individually Portioned
10.95

Classic Lorraine
Broccoli & Cheddar VEG
Shallots & Bacon
Spinach & Feta VEG

Country Fried Potatoes or Chunky Sweet Potato Hash add 2.95

Frittatas

Individually Portioned
10.95

Potato & Leek VEG | GF
Caramelized Onions & Bacon GF
Roasted Peppers & Gouda VEG | GF
Smoked French Ham & Swiss GF

Country Fried Potatoes or 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
Chunky Sweet Potato Hash VGN | GF

Steel-Cut Oatmeal VGN 109.95

Mixed Berries, Brown Sugar, Honey,
Walnuts, Raisins & Granola
serves 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

Brunch Bites

Mini Morning Glory Muffins VEG
Smoked Salmon & Chive Spread Mini Croissant
Fresh Fig & Maple Jam Biscuit Bite VEG
Streusel Topped French Toast Batons VEG
Caramelized Onion & Bacon Mini Frittata
295.95

Morning Glory

Carrot Cake Bites with Cream Cheese Frosting VEG
Baked Ham & Gruyere Mini Croissants
Baked Egg Whites, Asparagus &
Sweet Roasted Pepper VEG
Whipped Cranberry & Walnut Cream Cheese,
Cranberry Walnut Bread VEG | NUTS
Spinach & Whipped Feta Cheese Puff Pastry Tart VEG
289.95

AM Energy

Raw Orange Peanut Butter Bite VEG | GF | NUTS
Dark Chocolate Cherry Oat Bar VGN | GF
Pomegranate & Blackberry Parfait VEG | GF
Bran & Flax Seed Blueberry Loaf VEG
Matcha Chia Seed Pudding VGN | GF
295.95

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 | GF
Walnut Mocha Overnight Oats VGN | GF | NUTS
295.95

Buffet Enhancements

8 guest minimum

Tea Sandwiches

Elegant, Finger-Sized Sandwiches

Tarragon Chicken

Smoked Salmon, Cucumber & Horseradish Butter

Prosciutto, Fontina & Fig Mostarda

Dilled Egg Salad & Avocado VEG

Smoked French Ham & Apricot Preserves

Whipped Goat Cheese, Fresh Herbs &

Watercress VEG

13.95

Pinwheels

Elegant, Finger-Sized Sandwiches

Mozzarella Caprese – Vine Ripe Tomato,

Fior di Latte Mozzarella, Basil Leaf,

Sun-Dried Tomato Pesto VEG

Napa Valley Vegan – Spinach, Tomato, Cucumber,

Bell Peppers, Alfalfa Sprouts, Carrots, Avocado,

Spicy Hummus

Tuscan Chicken – Fire Roasted Peppers,

Braised Kale, Artichoke Aioli

Smoked Turkey & French Brie – Roasted Apples,

Arugula, Maple Mayonnaise

Fresh Turkey Ranch – Smoked Bacon,

Aged Cheddar, Gem Lettuce, Tomatoes,

Peppercorn Aioli

Ham & Gruyere – Smoked French Ham, Gruyere,

Balsamic Onions, Gem Lettuce, Dijonnaise

13.95

Morning Fruit & Cheese VEG | NUTS

Sliced Melon & Berries, Imported &

Domestic Soft Cheeses served with assorted Nut &

Seed Crackers, Puff Pastry, Croissant Crisps &

Fruit Jams

14.95

Fruit Skewers VEG

Skewered Fresh Fruit finished with a Chocolate

Covered Strawberries served with Cinnamon

Vanilla Yogurt

19.95 *2 skewers per guest*

Chocolate Dipped Strawberries VEG

4.95 *each - 1 dozen 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*

Iced Coffee

59.95 *by the pitcher/serves 8*

Fresh Brewed Iced Tea

Black or Green

59.95 *serves 10*

Fresh Juice

Orange, Grapefruit, Apple or

Cranberry

Small

29.95 *serves 6*

Large

39.95 *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

10.95

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
18.95

Sandwich Package #2

Sandwiches, Wraps, & Pitas, a Salad,
Sliced Fruit, or Metro Dessert Tray
22.95

Sandwich Package #3

Sandwiches, Wraps, & Pitas, a Salad,
Sliced Fruit & Metro Dessert Tray
25.95

That's a Wrap

Grilled Vegetables & Spicy Hummus Wrap,
Smoked French Ham & Brie Wrap,
Chicken Caesar Wrap, Tuna Salad Wrap,
served a Salad & Sliced Fruit or Metro Dessert Tray
22.95

Pita Break

California Smoked Turkey Pita, Falafel Pita,
Fresh Turkey Pita, Rainbow Vegan Pita, served
with a Salad & Sliced Fruit or Metro Dessert Tray
22.95

The Deli

An assortment of our Classic Deli Style Sandwiches
served with a Salad & Sliced Fruit or
Metro Dessert Tray
24.95

Maison Baguette

Your favorite Chef Curated Sandwiches made on
Classic French Baguettes, served with a Salad &
Sliced Fruit or Metro Dessert Tray
24.95

Casa Focaccia

Your favorite Chef Curated Sandwiches made on
Focaccia bread, served with a Salad & Sliced Fruit or
Metro Dessert Tray
24.95

Croissant du Jour

Your favorite Chef Curated Sandwiches made on
hand-rolled all-butter Croissants, served with a Salad
& Sliced Fruit or 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 served with a Salad,
Sliced Fruit & 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
20.95

Sandwich Box #2

Sandwich, Wrap, or Pita, a Salad, and
Dessert or a Fruit Cup
24.95

Sandwich Box #3

Sandwich, Wrap, or Pita, a Salad, Dessert,
and a Fruit Cup
27.95

Sandwich Box #4

Chicken Salad or Tuna Salad over
Green Leaf Lettuce, Mini Crudité Cup,
and a Whole Apple
27.95

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

Chef Curated Sandwiches, Wraps & Pitas

13.95

Vegan

Falafel Pita

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

Grilled Vegetables & Spicy Hummus Wrap

Eggplant, Yellow Squash, Zucchini, Red Peppers &
Asparagus with Spicy Hummus

Napa Valley Vegan Pita

Spinach, Tomato, Cucumber, Bell Peppers,
Alfalfa Sprouts, Carrots, Avocado, Spicy Hummus

Vegetarian

Fried Green Tomato

Sautéed Spinach, Harissa Hummus,
Lemon Dill Greek Yogurt

Mozzarella Caprese

NUT-FREE

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

Mushroom Carnitas

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

Tuscan Grilled Vegetables

Aged Provolone, Portobello Mushroom,
Balsamic Onions, Oven Roasted Tomatoes,
Basil Pesto VEG | NUT-FREE



Chicken

Adobo Chicken

Roasted Chicken Thighs, Black Bean Spread with Charred Corn, Queso Fresco, Fire Roasted Peppers, Chipotle Crema

Chicken Banh Mi

Cucumbers, Pickled Asian Slaw, Sliced Chilis, Sriracha Mayo

Chicken Caesar Wrap

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

Lemon Chicken

Broccoli Rabe, Confit Lemons, Shaved Parmesan, Roasted Garlic Aioli

Thai Sweet Chili Chicken Wrap

Thai Sweet Chili Roasted Chicken, Gem Lettuce, Red Onion, Julienne Carrots, Cilantro, Herb Mayo

Tuscan Chicken

Fire Roasted Peppers, Braised Kale, Artichoke Aioli

Turkey

California Smoked Turkey Pita

Cucumber, Tomato, Alfalfa Sprouts, Avocado, Herb Mayo

Greek Smoked Turkey

Spinach, Oven Roasted Tomatoes, Olive Tapenade, Cucumber & Dill Yogurt Dressing

Smoked Turkey & French Brie

Roasted Apples, Arugula, Maple Mayonnaise

Fresh Turkey Club

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

Fresh Turkey Pita

Gem Lettuce, Tomato, Mayonnaise

Fresh Turkey Ranch

Smoked Bacon, Aged Cheddar, Gem Lettuce, Tomatoes, Peppercorn Aioli

Beef, Ham & Pork

Avocado BLT

Whole Leaf Romaine, Beefsteak Tomato, Applewood Smoked Bacon, Avocado, Lemon Herb Aioli

Classic Italian

Genoa Salami, Sweet Soppressata, Spicy Capocollo, Aged Provolone Cheese, Shaved Iceberg Lettuce & Red Onions, Roasted Sweet & Hot Peppers, Herbed Olive Oil & Vinegar
15.95

Ham & Gruyere

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

Prosciutto & Mozzarella

Roasted Peppers, Baby Arugula, Aged White Balsamic
15.95

BBQ Roast Beef

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

Rare Roast Beef

Caramelized Onions, Gem Lettuce, Tomatoes, Jarlsberg, Dijonnaise

Tuna

Albacore Tuna Salad

Lettuce, Tomato, Mayonnaise

Italian Tuna Salad

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

Classic New York Deli Style Sandwiches

Egg Salad

Dill, Gem Lettuce, Tomato, Mayonnaise

Chicken Cutlet

Lettuce, Tomato, Cheddar Cheese, Mayonnaise

Grilled Chicken

Lettuce, Tomato, Mayonnaise

Fresh Turkey

Lettuce, Tomato, Swiss Cheese, Mayonnaise

Ham & Swiss

Smoked French Ham, Swiss Cheese, Deli Mustard

Metro Melts

15.95

Baked Falafel VEG

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

Eggplant Milanese VEG | NUT-FREE

Fried Eggplant, Fresh Mozzarella, Basil Pesto

Grilled Portobello

Baby Arugula, Smoked Gouda, Grilled Tomato, Salsa Verde

Tomato & Fresh Mozzarella VEG

Fresh Basil, Sun Dried Tomato Basil Pesto

Buffalo Chicken

Crispy Chicken, Buffalo Sauce, Blue Cheese Crumbles, Scallions, Blue Cheese Dressing

Chicken Parmesan

Tomato Basil Sauce, Mozzarella Cheese, Parmesan Cheese, Basil Leaf

Corned Beef

Swiss Cheese, Creamy Coleslaw, Deli Mustard

Roast Beef

Cheddar Cheese, Lettuce, Tomato, Shaved Red Onion, Thousand Island Dressing

Albacore Tuna Salad

Celery, Gem Lettuce, Tomato, Mayonnaise

Crispy Chicken BLT

Crispy Chicken, Thick Cut Bacon, Cheddar Cheese, Tomatoes, Chipotle Aioli

Southwest Turkey

Fresh Turkey, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Crema

Turkey Cuban

Smoked Turkey, Smoked French Ham, Swiss Cheese, Sliced Pickles, Yellow Mustard

Metro Steak

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

17.95

Steak & Cheese

Aged Provolone, Sautéed Peppers, Mushrooms & Onions, Roasted Garlic Aioli 17.95

Porchetta Romano

Hand Rolled Herbed Pork Belly, Baby Arugula, Marinated Tomatoes, Shaved Romano, Roasted Garlic Aioli

17.95



Premium

17.95

Grilled Steak

Roasted Peppers, Arugula, Herb Aioli

Chipotle Shrimp

Avocado, Vine Ripened Tomato, Chipotle Crema

Crab Cake

Crunchy Slaw, Lemon Confit Spread

Party Heroes

3 Foot Heroes

Served with Cole Slaw & Potato Salad

229.95 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

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

Grilled Salmon

Gem Lettuce, Vine Ripened Tomatoes,
Lemon Herb Aioli

Herb Grilled Salmon BLT

Applewood Smoked Bacon, Artichoke Aioli

Grilled Vegetables

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

Chicken Cutlet BLT

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

Soup's On!

serves 12

Served from a Kettle with Crackers, Flatbreads & Crostini

Asiago Cheese Bisque VEG | GF

Carrot Ginger Bisque VEG | GF

Kale & Lentil with Quinoa VGN | GF

Garden Grilled Vegetable VGN | GF

Old Fashioned Split Pea VGN | GF

119.95

5 Star Mushroom VEG | GF

Chicken & Wild Rice GF

Pot Roast & Vegetables GF

Santa Fe Chicken Tortilla GF

Turkey Chili GF

139.95

Lobster Bisque

Jalapeño Crab & Corn GF

New England Clam Chowder GF

Seafood Jambalaya GF

Shrimp & Corn 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 | GF

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

Harvest Salad VEG | GF | NUTS

Arcadian Mix Greens, Roasted Butternut Squash,
Dried Cranberries, Candied Walnuts, Crumbled
Goat Cheese, Cranberry Vinaigrette

Metro House Salad VEG | GF | NUTS

Field Greens, Grapes, Dried Cranberries,
Blue Cheese Crumbles, Honey Walnuts,
Caramelized Pears, Balsamic Parmesan Vinaigrette
8.95

Orchard Salad VEG | GF | NUTS

Mesclun, Romaine, Blue Cheese Crumbles, Dried
Cranberries, Walnuts & Diced Apples, Balsamic
Vinaigrette

Tex Mex VEG | GF

Romaine, Avocado, Pickled Red Onion,
Pico de Gallo, Cheddar Cheese & Grilled Corn,
Chipotle Lime Vinaigrette

Pastas

7.95

Autumn Pasta VEG

Orecchiette, Roasted Butternut Squash, Brussel
Sprouts, Caramelized Onions, Shaved Parmesan

Fusilli Pesto VEG

Perlini, Split Tomatoes, Artichokes,
Fresh Basil Pesto, Shaved Parmesan

Garden Ratatouille VGN

Gemelli, Eggplant, Zucchini, Squash, Tomatoes,
Torn Basil, Sea Salt, Extra Virgin Olive Oil

Penne & Shiitake Mushroom VGN

Shiitake Mushrooms, Shallots, Asparagus &
Truffle Oil

Soba Noodles VGN

Cracked Whole Grain Pasta,
Stir Fried Asian Vegetables, Sesame Dressing

Sun-Dried Tomato VEG | NUT FREE

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

Thai Whole Wheat Penne VGN | NUTS

Julienne Carrots, Shaved Cabbage,
Thai Sesame Peanut Sauce



Grains 7.95

Black Bean Quinoa VGN | GF

Slow Roasted Cherry Tomatoes, Charred Corn, Chipotle Lime Vinaigrette

Farro & Porcini Mushrooms VGN

Charred Kale, Extra Virgin Olive Oil

Lemon Chickpea Salad VGN | GF

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

Moroccan Couscous VGN

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

Quinoa & Cauliflower Tabbouleh VGN | GF

Cherry Tomatoes, Cucumber, Parsley, Extra Virgin Olive Oil & Fresh Squeezed Lemon Juice

Toasted Barley VGN

Wild Mushrooms, Fried Leeks, Roasted Fennel, Maple Dijon

Tuscan White Bean VGN | GF

Marinated Tomatoes, Candied Lemons, Red Onions

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 10 guest minimum

Chef Curated Proteins & Salads

Falafel VGN | GF

Hand Pressed Chickpea Falafel, Romaine, Kale, Grape Tomatoes, Cucumbers, Carrots, Chickpeas, Scallions, Whole Wheat Pita Chips & Lemon Tahini
17.95

Grilled Chicken Caesar

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

Metro Cobb GF

Herbed Grilled Chicken Breast, Chopped Little Gem & Romaine Lettuce, Tomato, Avocado, Blue Cheese Crumbles, Thick-Cut Bacon Bits, Hard Cooked Egg, Roasted Garlic Red Wine Vinaigrette
20.95

Santorini Chicken GF

Lemon-Oregano Chicken Breast, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Onions, Kalamata Olives, Feta Cheese, Bell Peppers, Stuffed Grape Leaves, Feta Cheese Vinaigrette
20.95

Tex Mex Steak GF

Romaine, Avocado, Pickled Red Onion, Pico de Gallo, Cheddar Cheese & Grilled Corn, Chipotle Lime Vinaigrette
22.95

Crispy Coconut Shrimp

Mixed Greens, Pickled Cucumber & Daikon Radish, Shaved Carrots, Tomatoes, Edamame & Avocado, Citrus Sesame Ginger Dressing
22.95

Thai Salmon GF | NUTS

Lemongrass Salmon, Mesclun Greens, Cucumber, Diced Red Onion, Shaved Red Bell Pepper, Julienne Carrots, Mint, Cilantro, Chopped Peanuts, Spicy Peanut Dressing
22.95



Hot Lunch & Dinner

Hot Lunch & Dinner

Entrées & Packages

8 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 / 27.95

Arroz Con Pollo, Chunks of Dark and White Meat Chicken ^{GF}
Creamy Lemon Chicken, Wild Mushrooms ^{GF}
Garlic Crusted Ranch Chicken
Ginger-Garlic Chicken & Vegetable Stir Fry ^{GF}
Sautéed Chicken, Balsamic Cream, Wild Mushrooms & Thyme ^{GF}
Thai Basil Chicken ^{GF}

Beef

19.95 / 30.95

Asian Stir-Fried Beef with Mixed Veggies ^{GF}
Bistro Sliced Steak, Crispy Onions & Wild Mushrooms
Boneless Braised Short Ribs with Autumn Squash ^{GF}
add 2.00
Grilled Sirloin, Mushrooms & Caramelized Onions ^{GF}
Mexican Sliced Steak with Charred Poblanos & Corn ^{GF}
Soy Marinated Sirloin Roasted Ginger Sweet Potatoes ^{GF}

Filet Mignon

25.95 / 37.95

Beef Filet, Cognac, Peppercorn Cream ^{GF}
Beef Filet, Horseradish Crust ^{GF}
Bistro Filet Mignon, Charred Tomatoes, Grilled Portobello Mushrooms ^{GF}
Filet au Poivre ^{GF}
Filet Mignon with Shallots & Forest Mushrooms ^{GF}
Filet Mignon with Tarragon-Mustard Sauce ^{GF}

Salmon

19.95 / 30.95

Coconut Curry Salmon, Cilantro & Lime ^{GF}
Fennel Crusted Salmon in a White Wine Sauce ^{GF}
Grilled Salmon Grape Tomatoes & Artichokes, Sauvignon Blanc Sauce ^{GF}
Grilled Salmon Lemon-Caper Butter ^{GF}
Hot Honey Glazed Salmon ^{GF}
Stuffed Salmon with Roasted Root Vegetables ^{GF}*

Shrimp

19.95 / 30.95

Shrimp Diavolo, Calabrian Chili, Tomato Basil Sauce ^{GF}
Shrimp Santorini, Tomatoes & Feta Cheese ^{GF}
Shrimp Scampi, Parsley, Garlic & White Wine Sauce ^{GF}
Tequila-Lime Grilled Shrimp ^{GF}
Thai Shrimp, Creamy Coconut Curry Sauce ^{GF}
Za'atar Grilled Shrimp, Turmeric-Lemon Sauce ^{GF}

Specialty Seafood

Grilled Sea Bass, Miso Mustard Sauce ^{GF} 30.95 / 46.95
Halibut, Sautéed Mushrooms, Tomatillo Salsa Verde ^{GF}
30.95 / 46.95
Mediterranean Branzino with Lemon, Fresh Herbs & Extra Virgin Olive Oil ^{GF} 25.95 / 42.95
Pan Seared Cod, Miso, Shishito Peppers ^{GF} 20.95 / 34.95
Pan Seared Swordfish, Roasted Tomato & Basil ^{GF} 25.95 / 42.95
Seafood Paella 27.95 / 43.95

Pork

16.95 / 27.95

Apricot Glazed Baby Back Ribs ^{GFF}*
Grilled Pork Tenderloin in a Mustard Jus ^{GF}
Pork Schnitzel, Sautéed Cabbage & Mint
Southwest Spice Rubbed Grilled Pork Loin ^{GF}
St. Louis Style BBQ Ribs ^{GFF}*
Sweet & Tangy Grilled Pork Tenderloin ^{GF}

Vegetarian & Vegan

16.95 / 27.95

Charred Kale Stuffed Vegan Meatloaf ^{VGN} | ^{GF}
Garlic & Herb Cauliflower Steak ^{VGN} | ^{GF}
Grilled Oyster Mushroom Yakitori, Sweet Soy Sauce ^{VGN} | ^{GF}
Grilled Tofu – BBQ, Sweet Thai Chili, Sesame Teriyaki, Cajun, Coconut Curry ^{VGN} | ^{GF}
Homemade Baked Chickpea Falafel ^{VGN} | ^{GF}
Kasha Stuffed Cabbage, Mushrooms, Dill, Fire Roasted Tomato ^{VGN} | ^{GF}
Rainbow Veggie Kebabs ^{VGN} | ^{GF}
Ratatouille Stuffed Roasted Peppers,
Light Tomato Sauce ^{VGN} | ^{GF}
Roasted Seitan – BBQ, Sweet Thai Chili, Sesame Teriyaki,
Coconut Curry ^{VGN} | ^{GF}
Stuffed Eggplant, Roasted Potatoes, Tomatoes,
Garlic-Tahini ^{VGN} | ^{GF}

*add 2.00 per guest



Sides

Vegetables 10.95

- Balsamic Roasted Vegetables VGN | GF
- Honey Glazed Carrots VEG | GF
- Maple Sriracha Brussels Sprouts VGN | GF
- Roasted Butternut Squash VGN | GF
- Roasted Seasonal Vegetables VGN | GF
- Sautéed Broccoli Rabe, Garlic & Oil VGN | GF
- Steamed Asparagus, Lemon Zest VGN | GF
- String Beans Almondine VGN | GF | NUTS

Potatoes & Starches 8.95

- Agave Roasted Sweet Potatoes VGN | GF
- Creamy Mashed New Potatoes, Chives VEG | GF
- Crispy Parmesan Potato Wedges VEG | GF
- Dijon Roasted Red Potatoes VGN | GF
- Orzo Florentine VGN
- Oven Roasted Lemon Potatoes VGN | GF
- Parmesan Crusted Scalloped Potatoes VEG | GF
- Sweet Potato Purée VEG | GF

Rice & Grains 8.95

- Apricot & Almond Jasmine Pilaf VGN | GF | NUTS
- Autumn Brown Rice Pilaf with Toasted Vermicelli & Seasonal Vegetables VGN
- Farro & Seasonal Vegetable Sauté VGN
- Herbed Rice Pilaf VGN | GF
- Saffron Rice VGN | GF
- Sage & Butternut Squash Basmati Rice VGN | GF
- Sautéed Tomato Bulgur VEG
- Wild Rice Pilaf VGN | GF



Buffets

12 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	32.95
Chicken & Salmon	32.95
Chicken & Shrimp	32.95
Chicken & Filet Mignon	37.95
Chicken & Specialty Seafood	39.95
Chicken & Vegetarian / Vegan	30.95
Beef & Salmon	36.95
Beef & Shrimp	36.95
Beef & Specialty Seafood	46.95
Beef & Vegetarian / Vegan	32.95
Filet Mignon & Salmon	42.95
Filet Mignon & Shrimp	42.95
Filet Mignon & Specialty Seafood	49.95
Vegetarian / Vegan & Salmon	32.95
Vegetarian / Vegan & Shrimp	32.95
Vegetarian / Vegan & Filet Mignon	36.95

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

12 guest minimum

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

Greek 37.95

Santorini Chicken GF
Baked Greek Meatballs in Tomato Sauce
Oven Roasted Lemon Potatoes VGN | GF
Lemon Scented Dill Rice VGN | GF
Tzatziki VEG | GF
Horiatiki (Greek Village Salad) VEG | GF
Pita Bread VGN
Baklava Mousse Shooters VEG | NUTS

Korean 37.95

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

Middle Eastern 37.95

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 37.95

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 37.95

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 VGN | GF
Nankhatai Cookies VEG

Southern BBQ 37.95

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 37.95

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 37.95

General Tso's Chicken GF
Szechuan Shrimp GF
Vegetable Fried Rice VGN | GF
Stir Fried Vegetables VGN | GF
Shanghai Salad VGN | GF
Fried Wonton Crisps VEG
Cookies, Brownies &
Chocolate Dipped Fortune Cookies VEG

Cubano 41.95

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
Arroz con Leche VEG | GF
43.95

Italian 42.95

Chicken Marsala, Wild Mushrooms,
Marsala Wine Sauce
Sole Piccata, Capers, Lemon-Wine Sauce
Baked Artichokes, Breadcrumbs, Parmesan &
Garlic VEG
Penne alla Vodka, Caramelized Onions, Sweet Peas VEG
Paesana Salad VEG | GF
Focaccia Bread Sticks VGN
Italian Butter Cookies & Biscotti VEG | NUTS

French 47.95

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

Spanish 43.95

Seafood Paella GF
Pollo al Ajillo (Spanish Garlic Chicken) GF
Oven Roasted Potatoes & Shaved Sweet Onion GF
Pisto (Spanish Vegetable Stew) VGN | GF
Orange & Olive Salad VGN | GF | NUTS
Rustic Dinner Rolls VGN
Flan de Caramelo VEG

Fajitas

Ancho Chili Chicken Thighs with Sautéed Peppers & Onions GF
Ancho Chili Steak with Sautéed Peppers & Onions GF
Mexican Street Corn with Queso Fresco & Cilantro VEG | GF
Adobo Yellow Rice VGN | GF
Tex Mex Salad VEG | GF
Fresh Corn Tortilla Chips VGN | GF
Pico de Gallo VGN | GF & Sour Cream VEG | GF
Warm Soft Tortillas VEG | GF
Homemade Churros VEG | GF
37.95 add Guacamole 3.95 per guest

Taco Bar

Adobo Chicken GF, Carnitas GF, Mexican Seasoned Ground Beef GF,
Sautéed Peppers & Onions VGN | GF, Cilantro Lime Rice VGN | GF,
Refried Black Beans VGN | GF,
Mexican Street Corn VEG | GF, Pickled Jalapeños VGN | GF,
Grated Cotija Cheese VEG | GF, Tomatillo Salsa VGN | GF,
Pico de Gallo VGN | GF, Sour Cream VEG | GF,
Warm Flour Tortillas VGN, Hard Corn Tortillas VGN | GF,
Lime Wedges VGN | GF
29.95 add Guacamole 3.95 per guest

Chef Curated & Classic Hot Pastas

8 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
16.95

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 NUT-FREE
17.95

Classic Lasagna VEG

Layered Fresh Pasta Sheets, Creamy Ricotta, Fresh Mozzarella & Tomato Basil Sauce
179.95 half-pan / serves 12

Vegetable Lasagna VEG

Roasted Vegetables, Layered Fresh Pasta Sheets, Creamy Ricotta, Fresh Mozzarella & Tomato Basil Sauce
189.95 half-pan / serves 12

Lasagna Bolognese

Seasoned Ground Beef, Layered Fresh Pasta Sheets, Creamy Ricotta, Fresh Mozzarella & Tomato Basil Sauce
199.95 half-pan / serves 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

8 guest minimum

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

Green Goddess ^{GF}

Roasted Chicken, Herbed Brown Rice,
Charred Kale, Sweet Potatoes,
Steamed Asparagus, Pickled Red Onions,
Fresh Herbs, Green Goddess Dressing
17.95

Teriyaki Chicken ^{GF}

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

Shawarma ^{GF}

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

Falafel ^{VGN | GF}

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

Thai Shrimp ^{GF | NUTS}

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

Korean Steak ^{GF}

Korean BBQ Steak, Jasmine Rice, Kimchi,
Charred Green Beans, Grilled Button Mushrooms,
Gojuchang Aioli
19.95

Miso Salmon ^{GF}

Roasted Miso Glazed Salmon,
Quinoa & White Rice, Roasted Mushrooms,
Steamed Edamame, Green Onion, Pickled Radish,
Sesame Ginger 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

Veggie Americana

Black Bean Veggie Burger Sliders,
Vegan Chipotle Aioli VGN
Mac & Cheese Bites VEG
BBQ BEEF-LESS Short Rib Cornbread Bites VEG
Buttermilk Fried Cauliflower Bite VEG
Honey Mustard VEG | GF
319.95

Athenian

Spanakopita VEG
Chicken Souvlaki Kebab GF
Lemon-Dill Shrimp GF
Sesame Crusted Feta VEG
Tzatziki VEG
339.95

Americana

Metro Cheeseburger Slider
Mac & Cheese Bites VEG
Buttermilk Fried Chicken Skewers
BBQ Short Rib Cornbread Bites
Metro Sauce VEG | GF
349.95

Thai

Rainbow Rice Paper Veggie Rolls VGN | GF
Crispy Coconut Shrimp
Spicy Peanut Beef Skewer GF | NUTS
Thai Basil Chicken Skewer GF
Sweet Chili Sauce VGN | GF
354.95

Mediterranean

Tagine Shrimp Skewer GF
Beef Kofta GF
Rainbow Veggie Kebabs VGN | GF
Chicken Shawarma Bites GF
Spicy Lemon Tahini VGN | GF
354.95

Hunan Royal

General Tso's Chicken Skewer
Mini Vegetable Egg Rolls VEG
Pepper Steak & Onion GF
Szechuan Shrimp Skewer GF
Duck Sauce VGN | GF
354.95

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
354.95

Rising Sun

Spicy Tuna Tartar, Crispy Sushi Rice GF
Crispy Chicken Kaarage Skewers
Zucchini Okonomiyaki Fritter VEG
Beef Yakitori GF
Togarashi Cream VEG | GF
374.95

Spanish Tapas

Potato Croquettes with Saffron Rouille VEG
Garlic Shrimp Ajiilo GF
Pan con Tomate VGN
Spanish Sausage and Manchego Skewers GF
Saffron Rouille VEG | GF
379.95

Little Italy

Chicken Parm Sliders
Nonna's Meatballs, Sunday Sauce
Margherita Flatbread Bites VEG
Skewered Antipasto
Truffle Aioli VEG | GF
384.95



Hors d'oeuvres

20 Piece Minimum per Item

Contact your catering professional for more information on pricing and a full listing

Chicken

Buttermilk Fried Chicken Skewer
Savory Chicken Crostini with Whipped Ricotta,
Lemon & Mint
Chicken Souvlaki Kebab ^{GF}
Korean BBQ Chicken Bite ^{GF}
Sweet & Sour Chicken Savory Cornbread Bite
Sweet Thai Chili Chicken ^{GF}
Tarragon Chicken Crostini,
Roasted Red Pepper Aioli

Beef

Beef Negimaki Skewer ^{GF}
Chimichurri Steak Skewer ^{GF}
Balsamic Steak Crostini with Onion Jam
Gruyere Stuffed Meatball
Teriyaki Beef ^{GF}
Wagyu Frank in a Blanket

Filet Mignon

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

Vegetarian, Vegan

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

Sliders

Balsamic Baby Bello, Roasted Red Pepper, Creamy
Herb Goat Cheese ^{VEG}
Baked Falafel, Dill Cucumber,
Spicy Lemon Tahini ^{VEG}
Chicken Parmesan, Mozzarella & Tomato Basil
Crab Cake, Crunchy Slaw, Zesty Remoulade
Hamburger, Maple Glazed Bacon, Gorgonzola
Metro Cheeseburger, Smoked Pickle
Mini Chicken Gyro
Pork Belly Banh Mi

Seafood

Ahi Tuna Tartare, Avocado, Sushi Rice, Nori Cup ^{GF}
Crispy Coconut Shrimp
Firecracker Shrimp, Crispy Rice
Lobster Mac & Cheese Bites
Mini Crab Cakes
Mini Lobster Roll
Tortilla Crusted Shrimp

Mini Taco Tuesday

Clothespin Flour Taco, BBQ Braised Beef, Slaw,
Pickled Onions, Spicy Remoulade
Clothespin Flour Taco, Pork al Pastor, Pickled Slaw,
Charred Jalapeño Aioli
Clothespin Flour Taco, Spicy Shrimp,
Avocado Crema, Mango Salsa
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}
Taco Cup, Baja Salmon, Cilantro, Pico de Gallo,
Chipotle Aioli ^{GF}
Taco Cup, Cilantro Lime Chicken, Citrus Slaw,
Tomatillo Crema ^{GF}

Hors d'oeuvres

Pre-Dinner Hors d'oeuvres

Accompanying a Meal (1-2 hours)

Selection of:

- 2 Vegan or Vegetarian
- 1 Poultry
- 1 Beef
- 1 Seafood

23.95

*5 Pieces Per Guest
25 guest minimum*

Afternoon Cocktail Party

Served as Light Cocktail Fare (2-3 hours)

Selection of:

- 2 Vegan or Vegetarian
- 2 Chicken
- 1 Beef
- 1 Seafood

34.95 - 8 Pieces Per Guest

*9 Pieces Per Guest
25 guest minimum*

In Lieu of Dinner

Substituting a Meal (3-4 hours)

Selection of:

- 2 Vegan or Vegetarian
- 2 Chicken
- 2 Beef
- 2 Seafood

41.95 - 8 Pieces Per Guest

*9 Pieces Per Guest
25 guest minimum*

Lobster / Baby Lamb Chops
add 3.00 per guest



Stationary Displays & 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 & Seasonal Vegan 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 & Homemade Olive Bread
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 French Ham & Apricot Preserves
Whipped Goat Cheese, Fresh Herbs & Watercress ^{VEG}
13.95

Pinwheels

Bite Sized Versions of your Favorite Sandwiches, Wrapped in Tortillas
Mozzarella Caprese – Vine Ripe Tomato, Fior di Latte Mozzarella, Basil Leaf, Sun-Dried Tomato Pesto ^{VEG}
Napa Valley Vegan – Spinach, Tomato, Cucumber, Bell Peppers, Alfalfa Sprouts, Carrots, Avocado, Spicy Hummus
Tuscan Chicken – Fire Roasted Peppers, Braised Kale, Artichoke Aioli
Smoked Turkey & French Brie – Roasted Apples, Arugula, Maple Mayonnaise
Fresh Turkey Ranch – Smoked Bacon, Aged Cheddar, Gem Lettuce, Tomatoes, Peppercorn Aioli
Ham & Gruyere – Smoked French Ham, Gruyere, Balsamic Onions, Gem Lettuce, Dijonnaise
13.95

Desserts

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

Metro Dessert Tray VEG

An assortment of Classic Homestyle Cookies,
Fresh Baked Brownies, Bars &
Assorted Artisanal Cookies
8.95 Gluten-Free add 2.95

Dubai Chocolate Brownies VEG | NUTS

Rich Pistachio Cream mixed with Shredded Kataifi
over a Homemade Brownie covered in
Dark Chocolate
11.95

Death by Chocolate VEG | NUTS

Hand crafted decadent treats of Milk &
Dark Chocolate
11.95

Blondies & Brownies VEG

Scratch-Made in our own Bakery
8.95

Homestyle Cookies VEG

Chocolate Chip, Oatmeal Raisin & Classic Sugar
7.95

Sweets with Sliced Fruit & Berries VEG

Homestyle Cookies & Fresh Baked Brownies with
Sliced Fruit & Berries
10.95

Italian Pastries VEG | NUTS

11.95

Italian Butter Cookies & Biscotti VEG | NUTS

10.95

Le Parisien VEG | NUTS

French Macaroons, Eclairs, Napoleon,
Assorted Fruit Tartlets
11.95

Petit Fours & Truffles VEG

11.95

Stuffed Jumbo Cookies

Nutella & Chocolate Chip VEG | NUTS
Peanut Butter VEG | NUTS
Double Chocolate Chocolate VEG
Dulce de Leche Sugar Cookie VEG
6.95 each *Requires 24 hours notice*

Cake Cups VEG

A delicious variety of single serving cakes
8.95 *Requires 24 hours notice*

Contact your catering professional for more information and a full listing

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

Skewered Fresh Fruit finished with a
Chocolate Covered Strawberries served with
Cinnamon Vanilla Yogurt
19.95 2 skewers per guest

Mini Cupcakes VEG

Vanilla, Chocolate or Red Velvet Cake
3.95 each - 1 dozen minimum *Requires 24 hours notice*

Cake Pops VEG

4.95 each - 1 dozen minimum *Requires 24 hours notice*

Chocolate Dipped Rice Chex VEG

Milk Chocolate with White Chocolate Drizzle
6.95

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*

Chocolate Dipped Fresh & Dried Fruit VEG

Apples, Orange Segments, Mangoes, Pineapples,
Seasonal Stone Fruit
11.95

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 | NUTS

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

Seventh Inning Stretch VEG | NUTS

Popcorn, Peanuts & Cracker Jacks
9.95

L.A. Snack VGN | GF | NUTS

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

Homemade Yukon Gold Potato Chips VGN | GF

1.95

Bags of Chips VGN | GF

1.95

Beverages

Coffee Bar

Coffee Service

39.95 *serves 10*

Tea Service

3.95

Hot Chocolate

59.95 *serves 10*

Iced Coffee

59.95 *by the pitcher/serves 8*

Fresh Brewed Iced Tea

Black or Green
59.95 *serves 10*

Fresh Juice

Orange, Grapefruit, Apple or
Cranberry

Small

29.95 *serves 6*

Large

39.95 *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

10.95

Call for variety and availability

Fine Print

Ordering

Online: metrocateringnyc.com

Email: orders@metrocateringnyc.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 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 metrocateringnyc.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.

EVENTS BY



THE PERFECT TABLE

NEW YORK

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.