

METRO
CATERING

— NYC —

Winter 2026



Winter 2026

Breakfast

Breakfast Bites Grazing Board

Mini Texas Toast, Avocado Mousse, Pickled Red Onion & Cilantro VEG

Mini Cristo with, Smoked Ham, Gruyere,

Sunny Side Quail Egg

Beet Cured Salmon, Garlic Aioli, Soft Herb Cheese,

Bagel Crisp

Butternut Squash Frittata VEG | GF

Mini Quiche Lorraine

324.95

Chocolate Espresso Loaf VEG

Coffee Streusel

5.95

Winter Parfait VEG | GF | NUTS

Cardamom Yogurt, Kiwi, Mango, Shredded Coconut & Toasted Almonds

7.95 / 9.95 take home glass jars / Minimum of 4 pieces per variety

California Breakfast Wrap VGN

Sliced Avocado, Refried Black Beans, Spinach & Hummus in a Seared Flour Tortilla

11.95

Lemon-Orange Pancakes VEG

Citrus Compote

12.95

Lemon-Orange Pancakes Buffet

Lemon-Orange Pancakes VEG

Citrus Compote VEG

Frittatas: Broccoli, Spinach & Cherry Tomatoes VEG | GF +

Bacon, Chive & Cheddar GF

Thick Cut Brown Sugar Bacon

Chunky Sweet Potato Hash VEG

25.95



Breakfast Grazing Board



Lemon-Orange Pancakes



Frittatas



California Breakfast Wrap

Sandwiches

13.95

Winter Vegan Wrap VGN

Roasted Beets, Red Cabbage Kraut, Shredded Carrots & Sprouts, Sesame Mustard Spread

Pollo alla Toscana

Chicken Breast, Braised Spinach, Roasted Peppers, Lemon-Caper Aioli

Smoked Turkey & NY Gouda

Arugula & Butter Lettuce, Sliced Pears, Alfalfa Sprouts & Maple Mustard

Salads

7.95

Frisee & Baby Arugula VEG | GF

Beets, Blue Cheese Crumbles, Crispy Potato & Persimmon with Sherry Vinaigrette

Bibb & Gem Lettuce VGN | GF

Fingerling Potato, Watermelon Radish, Pickled Shallots & Dill with Whole Grain Mustard Dressing

Whole Wheat Mezze Penne VGN

Kabocha Squash, Baby Bello Mushroom, Toasted Poppy Seed, in a Maple Mustard Dressing

Entrée Salad

Seared Pepper Steak

Spinach, Baby Arugula & Endive, Crispy Shallots & Garlic, Chili Threads, Shiitake Mushrooms & Seasoned Croutons with Peppercorn Ranch

22.95

Fresh Turkey & Blue Cheese NUTS

Dried Cranberries, Walnuts, Upland Cress & Honey-Grain Mustard

Korean BBQ Grilled Short Rib

17.95

Sliced Cucumbers, Grilled Scallions with Gochujang Aioli



Toscana Pearl Couscous VEG

Roasted Broccoli, Chickpeas, Pickled Red Onion & Pecorino Toscano in a Dill Pesto Dressing

Red & White Quinoa VEG | GF | NUTS

Diced Apple, Dried Cranberry, Toasted Walnuts, Radish Sprouts & Puffed Quinoa in a Honey Lemon Vinaigrette

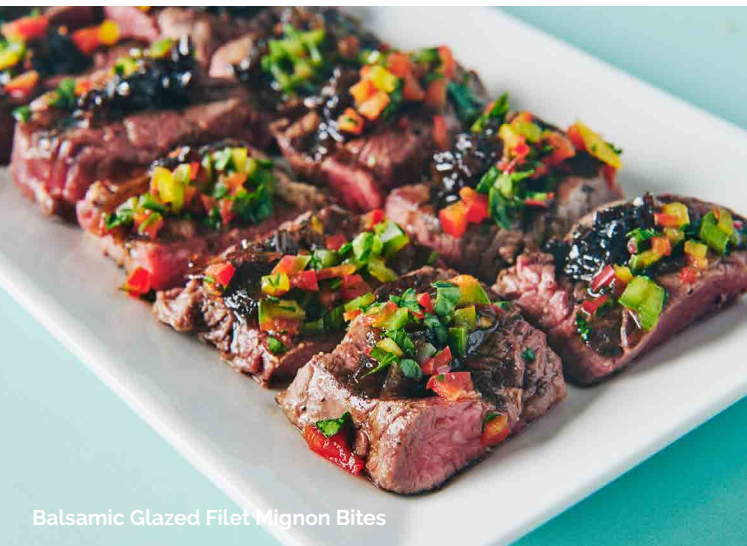
Toasted Mixed Farro VGN

Sweet Potato, Mint, Baby Arugula, Salted Sunflower Seeds in an Orange Mustard Dressing





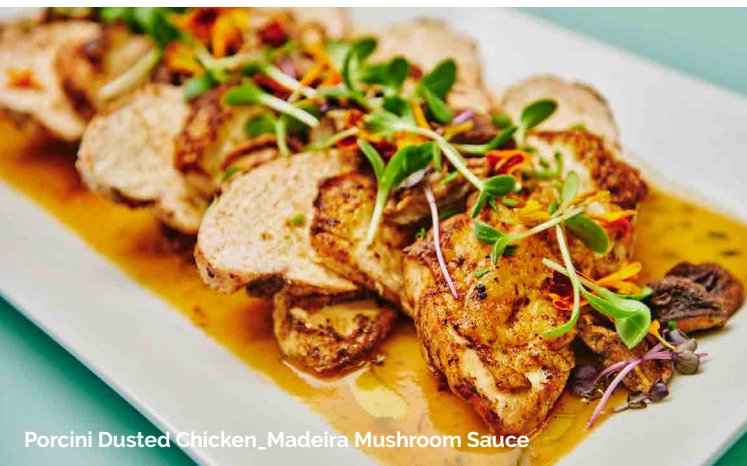
Winter Soup - Beef Stroganoff



Balsamic Glazed Filet Mignon Bites



Duhkha Spice Crusted Salmon



Porcini Dusted Chicken_Madeira Mushroom Sauce

Homemade Soups

Homemade Soups, served by the Kettle with Crackers, Flatbreads & Crostini

Serves 12 Guests

- Potato & Leek VEG | GF 119.95
- Carrot Ginger Bisque VEG | GF 119.95
- Smoky Chipotle Tomato & Corn VEG | GF 139.95
- Curried Rice & Lentil VGN | GF 119.95
- Artichoke & Chicken Florentine GF 139.95
- Black Bean Chorizo GF 139.95
- Beef Stroganoff GF 159.95

Entrées & Sides

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

Charred Broccoli

Cilantro, Mint & Za'atar VGN

16.95 / 27.95

Charred Napa Cabbage

Pomegranate Molasses & Za'atar Spice VGN

16.95 / 27.95

Roasted Apple Cider Chicken

Horseradish Butter GF

16.95 / 27.95

Porcini Dusted Chicken

Madeira Mushroom Sauce GF

16.95 / 27.95

Cider Braised Short Ribs

Pickled Mustard Seeds GF

24.95 / 32.95

Duhkha Spice Crusted Salmon

Cilantro Mint Zhoug GF | NUTS

19.95 / 30.95

Sautéed Rainbow Swiss Chard

Garlic & Chili Flake VGN | GF

10.95

Red Bliss Potatoes

Roasted Garlic Oil, Parsley &
Whole Grain Mustard VGN | GF

8.95

Smashed Fingerling Potatoes

Rosemary Butter VEG | GF

8.95

Toasted Quinoa

Dried Currants, Toasted Almonds & Scallions VGN | GF | NUTS

10.95

Harvest Brown & Wild Rice

Mushrooms, Peas, Dried Cranberries &
Slivered Almonds VGN | GF | NUTS

8.95

Temperate Hors d'oeuvres & Display

Winter Hors d'oeuvres Display

Ahi Tuna Tartare with Scallions, on a
Porcini Rice Crisp GF

Broccoli Rabe, Cannellini Bean Ricotta Spread Crostini VEG

Balsamic Glazed Filet Mignon Bites GF

Braised Short Rib Slider with Young Cress,

Pickled Red Onion, Beef Bordelaise

Black Truffle Aioli VEG | GF

384.95

Temperate Hors d'oeuvres À la Carte

Priced Per 10 Pieces / 20 Piece Minimum per Item

Potato Croquette with Black Truffle Aioli VEG

35.00

Trumpet Mushroom Cutlet with Nori Furikake &

Worcestershire VEG

35.00

Ahi Tuna Tartare with Scallions, on a

Porcini Rice Crisp GF

60.00

Braised Pork & Mushroom Turnover

40.00

Broccoli Rabe,

Cannellini Bean Ricotta Spread Crostini VEG

35.00

Balsamic Glazed Filet Mignon Bites GF

50.00

Lobster Salad Phyllo Cup with Orange & Fennel

90.00

Short Rib Slider with Young Cress,

Pickled Red Onion, Beef Bordelaise

47.50



Whole Wheat Mezze Penne



Short Rib Slider with Young Cress, Pickled Red Onion, Beef Bordelaise



Lobster Salad Phyllo Cup with Orange & Fennel



Smashed Fingerling Potatoes_Rosemary Butter

Desserts

Flourless Chocolate Cake Bites VEG | GF

White Chocolate Caramel

6.95



Flourless Chocolate
Cake Bites

Mini Pumpkin-Apple Cheesecake VEG

Oatmeal Streusel

6.95



Mini Pumpkin-Apple Cheesecake



Make Your Next Corporate Gathering Unforgettable with Metro Catering's Happy Hour Packages!

Celebrate the season with a curated winter happy hour experience that brings warmth, flavor, and effortless style to your corporate events. Our full-service setup features craft beers, fine wines, signature winter cocktails, and cozy mocktails—all paired with gourmet finger foods, elevated canapés, and festive seasonal bites that embrace the colder months.

Book your event today and let Metro Catering bring the warmth to your workspace this season!