

METRO CATERING

— NYC —

Cinco de Mayo





Breakfast Burritos

Breakfast Burritos VEG

Flour Tortillas filled with Scrambled Eggs, Lime Scented Rice, Black Beans, Pico de Gallo & Cotija Cheese

13.95 / 15.95 with Chorizo or Bacon



Ranchero Breakfast Bowl

Tex-Mex Breakfast Scramble VEG

Fluffy Scrambled Eggs over Whole Grain Mix with Pickled Chilies, Onions, Cilantro, Pepper Jack Cheese, Homemade Hot Sauce, Country Potatoes, Grilled Thick Cut Multigrain & Sourdough Country Bread

16.95

Ranchero Breakfast Bowl VEG

Scrambled Eggs, Braised Kale, Cheddar Cheese, Sautéed Onions, Black Beans, Smoky Chipotle Sauce, Roasted Root Vegetables, Grilled Thick Cut Multigrain & Sourdough Country Bread

18.95



Tex-Mex Breakfast Scramble

Create Your Own Taco Bar

Adobo Chicken / Carnitas / Mexican Seasoned Ground Beef / Sautéed Peppers & Onions / Cilantro Lime Rice / Refried Black Beans / Mexican Street Corn / Pickled Jalapeños / Grated Cotija Cheese / Tomatillo Salsa / Pico de Gallo / Sour Cream / Warm Flour Tortillas / Hard Corn Tortillas / Lime Wedges

29.95 12 guest minimum

Sopa Pozole

Smokey Ancho Chiles, Tomatoes, Hominy & Chicken served with Crispy Tortilla Strips, Grated Cotija Cheese, & Lime Wedges

159.95 serves 12



Create Your Own Taco Bar

Tortilla Chips & Dip VEG | GF

Corn Tortilla Chips served with Homemade Guacamole, Sour Cream & Pico de Gallo

12.95

Mini Taco Display

Birria Beef Tacos

Chicken Tinga, Pico de Gallo, Avocado Crema,
Clothespin Flour Taco

Carnitas, Salsa Verde, Crema, Corn Taco ^{GF}

Braised Beef-LESS Ribs, Citrus Slaw, Pickled Onions,
Crema Fresca, Clothespin Flour Taco ^{VEG}

Salsa Roja Dipping Sauce ^{VGN | GF}

359.95

Cinco de Mayo Hors D'oeuvre Display

Jicama Enchilada, Crushed Frijoles, Avocado,
Cilantro, Corn Tortilla ^{VGN | GF}

Morita Pepper Shrimp, Crushed Black Beans,
Tostada ^{GF}

Chicken Milanese Slider, Avocado, Pickled Jalapeño,
Queso Crema

Skewered Pork Al Pastor, Grilled Pineapple ^{GF}

Salsa Verde Dipping Sauce ^{VGN | GF}

379.95

Hors D'oeuvres

Priced Per 10 Pieces / 20 Piece Minimum per Item

Birria Beef Tacos 45.00

Chicken Tinga, Pico de Gallo,
Avocado Crema, Clothespin Flour Taco 42.50

Pork Carnitas, Salsa Verde, Crema,
Corn Taco ^{GF} 42.50

Braised Beef-LESS Ribs, Citrus Slaw,
Pickled Onions, Crema Fresca,
Clothespin Flour Taco ^{VGN} 40.00

Jicama Enchilada, Crushed Frijoles,
Avocado, Cilantro, Corn Tortilla ^{VGN | GF} 40.00

Morita Pepper Shrimp, Crushed Black Beans,
Tostada ^{GF} 55.00

Chicken Milanese Slider, Avocado,
Pickled Jalapeño, Queso Crema 47.50

Skewered Pork Al Pastor,
Grilled Pineapple ^{GF} 40.00



Cinco de Mayo Hors D'oeuvre Display



Mini Taco Display



Birria Beef Tacos



Chicken Milanese Slider, Avocado,
Pickled Jalapeño, Queso Crema



Homemade Churros

Homemade Churros

Dusted in Cinnamon Sugar served with Chocolate & Dulce de Leche dipping sauces

9.95



Tres Leche Cake

Tres Leches Cake

Homemade Sponge Cake soaked in Sweet Milk

119.95 serves 15-20 *48 hours' notice required

Cervezas

6 Pack, Mixed or Full Case

Corona, Dos Equis, Model, Tecate

Served Ice Cold with Lime Wedges

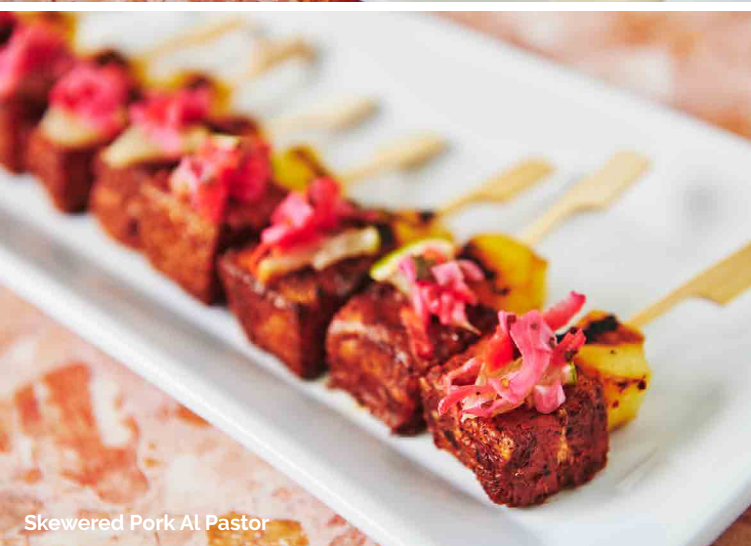
30.00 / 117.00

Margaritas

Classic or Strawberry

Rim Salt, Tajin Rim Spice & Lime Wedges

130.00 serves 10



Skewered Pork Al Pastor



Morita Pepper Shrimp

