



# METRO CATERING

— NYC —

## Spring Seasonal



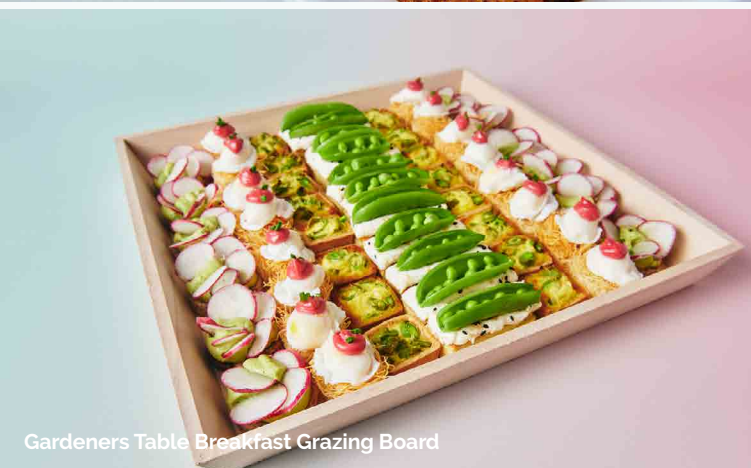
Asparagus, Jambon and Gruyere Tart



Buckwheat Pancakes Buffet



Carrot Cake Bites



Gardeners Table Breakfast Grazing Board

Celebrate the season with Metro Catering's Spring Brunch, featuring fresh, thoughtfully prepared dishes perfect for morning meetings, weekend gatherings, and everything in between.

**Gardeners Table Breakfast Grazing Board**

Nut & Seed Toast with Ricotta & Snap Peas VEG | NUTS  
Green Bean Mini Quiche with Caramelized Onion & Garlic VEG  
Shaved Radish & Avocado Butter on Rye Bread VGN  
Beet Deviled Egg with Aleppo Pepper, Poppy Seeds & Chives VEG  
Green Goddess Dressing VEG | GF

**299.95**

**Carrot Cake Bites** VEG

Brown sugar, Raisins, Cream Cheese Frosting

**6.95**

**Baklava Parfait** VEG | NUTS

Blueberries, Toasted Shredded Phylo, Blossom Honey, Crushed Walnuts & Pistachio, Orange Zest

**9.95**

**Asparagus, Jambon & Gruyere Tart**

Sauce Mornay & Chives

**9.95**

**Buckwheat Pancakes** VEG | GF

Matcha Citrus Marmalade VGN | GF

**14.95**

**Buckwheat Pancakes Buffet**

Buckwheat Pancakes VEG | GF

Matcha Citrus Marmalade VGN | GF

Scrambled Eggs with Tomatoes, Green Onions, Spinach & Mushrooms VEG | GF

Chicken Apple Sausage GF

Country Fried Breakfast Potatoes VGN | GF

**27.95**



## Sandwiches 13.95

### Peas & Carrots Wrap VGN

Sautéed Sesame Snap & Snow Peas, Roasted Shiitake Mushrooms, Raw Rainbow Carrots & Pea Sprouts, Tahini Mustard

### Fresh Turkey & Irish Cheddar

Thick Cut Bacon, Bibb Lettuce, Beefsteak Tomato, Caramelized Onion, Black Garlic Aioli

### Tarragon Chicken Salad

Oven Roasted Chicken Breast pulled off the bone with Sliced Almonds, Grapes & Fresh Herbs

### Rare Roast Beef & Smoked Gouda

Gem Lettuce, Shaved Shallots, Sliced Tomato, Pickle Chips, Metro Sauce

### Horseradish Roast Beef

Rare Roast Beef, Pickled Cabbage, Cracked Black Pepper, Horseradish Cream



Fresh Turkey & Irish Cheddar



Horseradish Roast Beef

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## Salads 7.95

### Baby Arugula & Mache VEG | GF

Cherry Tomatoes, Snap Peas, Mint, Fried Spiced Lentils & Feta Cheese, Turmeric-Lemon Vinaigrette

### Spring Baby Gem Lettuce VEG | GF

Avocado, Watermelon Radish, Pickled Red Onion, Cucumbers & Sunflower Sprouts, Tarragon-Dill Ranch

### Cote d'Azur VEG

Penne Pasta, Niçoise Olives, Roasted Cherry Tomatoes, Roasted Zucchini & Haricot Vert, Balsamic-Basil Pesto

### Bowtie Spring Pasta VGN

Green Beans, Fava Beans, English Peas, Meyer Lemon Vinaigrette

### Bulgur & Quinoa VGN

Sunflower Seeds, Roasted Red Onion, Roasted Peppers, English Peas, Cucumbers, Mint & Basil, Lemon Tahini Dressing

### Moroccan Couscous VEG

Asparagus, Chickpeas, Fava Beans, Pecorino Toscano, Currants, Coriander Dressing



Spring Baby Gem Lettuce



Bulgur & Quinoa



Grilled Chicken Green Goddess Salad



Grilled Romanesco with Turmeric-Tahini



Old Fashioned Split Pea Soup



Seared Chicken with Preserved Lemon, Italian Hot Peppers, Chablis Sauce

## Entrée Salads

### Green Goddess Grilled Chicken <sup>GF</sup>

Gem & Bibb Lettuce, Avocado, Sliced Cucumbers, Fresh Herbs & Daikon Radish with Green Goddess Dressing

19.95

### Caprese Salad <sup>VEG | GF</sup>

Fresh Mozzarella & Heirloom Tomato, Basil, White Balsamic Glaze served with a salad of Arugula, Shaved Radicchio, Marinated Tomatoes, Basil & Shaved Parmesan with Balsamic Parmesan Vinaigrette

19.95

## Soups

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

- Old Fashioned Spilt Pea Soup <sup>VGN | GF</sup> 119.95
- Kale Lentil & Quinoa <sup>VGN | GF</sup> 119.95
- Carrot & Ginger Bisque <sup>VEG | GF</sup> 119.95
- Minestrone <sup>VGN</sup> 119.95
- Santa Fe Chicken & Tortilla <sup>GF</sup> 139.95
- Chicken Couscous 139.95
- Coconut Curry Salmon <sup>GF</sup> 159.95
- Manhattan Clam Chowder <sup>GF</sup> 159.95

## Entrées & Sides

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

### Charred Leeks

Romesco <sup>VGN | NUTS</sup>

16.95 / 27.95

### Grilled Romanesco

Turmeric-Tahini <sup>VGN | GF</sup>

16.95 / 27.95

### Chicken Fricassee

Charred Green Onions, Mushroom Cream Sauce <sup>GF</sup>

16.95 / 27.95

### Seared Chicken

Preserved Lemon, Italian Hot Peppers, Chablis Sauce <sup>GF</sup>

16.95 / 27.95

### Sumac Salmon

Shaved Roasted Fennel <sup>GF</sup>

19.95 / 30.95

### Spinach & Chickpeas

Fennel Sofrito VGN | GF

10.95

### Red Bliss Potatoes

Preserved Chilis & Chives VGN | GF

10.95

### Gratinée Leeks & Potatoes

Thyme, Garlic & Cream VEG | GF

10.95

### Jasmine Rice

Scallions, Pea Sprouts, Fried Ginger & Garlic Oil VGN | GF

8.95

### Smashed Cannellini Beans

Spring Onions, Lemon Butter VGN | GF

8.95

### Spring Bites Hors d'oeuvres Display

Hot Honey Broccoli with Garlic Ricotta Crostini VEG

Fried Roman Chicken & Crispy Artichoke Skewer

Grilled Shrimp Skewer, Thai Curry GF

Bourbon Brown Sugar Pork Belly Bite GF

Herb Pistou VGN | GF

359.95

## Hors D'oeuvres

Priced Per 10 Pieces / 20 Piece Minimum per Item

### Hot Honey Broccoli with

Garlic Ricotta Crostini VEG

35.00

Green Pea Falafel, Mint, Tahini Mustard VGN | GF

35.00

Smashed Fava Bean, Herb Pistou Crostini VGN

35.00

Fried Roman Chicken & Crispy Artichoke

40.00

Bourbon Brown Sugar Pork Belly Bite GF

50.00

Grilled Lime Shrimp Skewer, Thai Curry GF

50.00

Duck Prosciutto Crostini, Crushed Fava Beans, Mint, Fennel Pollen

55.00

Avocado Blini, Smoked Salmon &

Crème Fraîche GF

55.00

Lamb Slider, Baby Arugula,

Whipped Harissa Feta

90.00



Jasmine Rice



Spinach & Chickpeas



Charred Leeks



Duck Prosciutto, Crushed Fava Beans, Mint, Fennel Pollen

# Desserts

**Strawberry Shortcake Crunch Bar** VEG  
Cream Cheese Frosting, Shortbread Crumbles  
**6.95** *6 guest minimum \*Requires 24 hours notice\**

**Limoncello Mousse Shooters** VEG  
**7.95 each** *1 dozen minimum \*Requires 24 hours notice\**



Avocado Blini, Smoked Salmon & Crème Fraîche



Fried Roman Chicken & Crispy Artichoke



## Make your next corporate gathering unforgettable with Metro Catering's Happy Hour Packages!

We offer a full-service experience featuring craft beer, fine wines, signature cocktails, and refreshing mocktails—perfectly paired with gourmet finger foods, elegant canapés, and seasonal bites. Whether you're hosting an office celebration, client mixer, or networking event, our team brings the flavor, style, and service to make it seamless. Book your weekday or evening happy hour today and let us bring the happy to your hour!