



# METRO CATERING

— NYC —

Summer 2026



Summer Breakfast Grazing Board

### Summer Breakfast Grazing Board

Summer Squash, Spinach & Egg White Mini Frittata <sup>VEG | GF</sup>  
Greek Yogurt Granola Cups, Fresh Berries, Citrus Zest <sup>VEG | GF</sup>  
Smoked Sausage Breakfast Banh Mi, Quail Egg, Bagel Chip  
Jambon Beurre Crepe, Chive Butter  
Lemon-Coriander Yogurt <sup>VEG | GF</sup>  
329.95



Cinnamon Roll Banana Cake

### Cinnamon Roll Banana Cake <sup>VEG</sup>

Vanilla Glaze  
5.95



Caramelized Peach Danish

### Caramelized Peach Danish <sup>VEG</sup>

Puff Pastry, Sweet Cream Cheese  
7.95

### Stone Fruit Greek Yogurt Parfait <sup>VEG | GF</sup>

Nectarine, Peaches, Blueberry Flax Granola, Fresh Blueberries, Peach Purée, Blossom Honey  
7.95 / 9.95 *take home glass jars*

### Summer Frittatas

Oven Baked Eggs with Green Zucchini, Marinated Tomatoes, Scallions & Mushrooms  
10.95 *add Country Fried Potatoes 2.95*

### Blueberry-Lemon Pancakes <sup>VEG</sup>

Blueberry-Lemon Compote  
13.95

### Blueberry-Lemon Pancakes Buffet

Blueberry-Lemon Compote <sup>VEG</sup>  
Summer Frittatas <sup>VEG | GF</sup>  
Thick Cut Smoked Bacon <sup>GF</sup>  
Country Fried Potatoes <sup>VGN | GF</sup>  
25.95



Blueberry-Lemon Pancakes Buffet

### Summer Smoked Salmon

Lemon-Dill Cured Smoked Salmon served with Sliced Plum Tomatoes, Shaved Red Onion, Cucumber Ribbons, Chopped Chives, Capers, Crème Fraiche, Grated Hard Boiled Eggs, Savory Crepes & assorted Nut & Seed Crackers  
22.95

## Sandwiches

13.95

### Chickpea Salad Pita VGN

Roasted Chickpeas, Shredded Rainbow Carrots & Romaine Lettuce, Diced Bell Peppers & Red Onions, Celery, Dill, Vegan Dijonnaise

### Grilled Chicken Caprese

Fior di Latte Fresh Mozzarella, Fresh Basil, Vine Ripened Tomatoes, Cracked Black Pepper, Extra Virgin Olive Oil, White Balsamic Glaze

### Chicken Shawarma Wrap

Mediterranean Chicken Thighs, Cucumber, Tomato, Watermelon Radish, Mint, Lemon Dill Yogurt

## Salads

7.95

### Summer Salad VEG | GF

Mixed Baby Greens, Broccoli, Bell Peppers, Carrots, Feta Cheese, Raw Sunflower Seeds, Avocado served with Honey Mustard Dressing

### Riviera VEG | GF

Mixed Baby Greens, Baby Bell Peppers, Fingerling Potatoes, Cherry Tomatoes, Torn Mint, Niçoise Olives, Ciliegine served with Zesty Italian Dressing

### Avocado Pasta Salad VGN

Orecchiette, Avocado, Grilled Corn, Diced Red Onion, Cilantro, Lemon Herb Dressing

## Entrée Salads

### Pomelo Salmon GF | NUTS

Sweet & Spicy Grapefruit Salmon, Butter & Romaine Lettuce, Grapefruit Sections, Avocado, Shaved Fennel, Cucumber, Toasted Sliced Almonds, Shaved Manchego, Mint & Basil, served with Citrus Vinaigrette

22.95

### Mediterranean Beef

Beef Kofta, Tomato, Onion & Cucumber Salad, Garlic Tahini

15.95



### Whole Wheat Penne VEG

Perlini, Cherry Tomatoes, Fresh Basil, Shaved Parmesan, Tomato Vinaigrette

### Pesto Couscous

Cherry Tomatoes, Cucumber, Kalamata Olives, Lentils, Mint

### Quinoa & Chickpeas VGN | GF

Spinach, Green Onion, Cilantro, Toasted Pepitas, Lemon-Tahini Dressing



### Grilled Chicken Caprese GF | NUTS

Herb Grilled Chicken Breast, Fior di Latte Fresh Mozzarella & Heirloom Tomato, White Balsamic Glaze, Arugula, Shaved Radicchio, Torn Basil, Pine Nuts, Shaved Parmesan & Roasted Peppers served with Balsamic Parmesan Vinaigrette

20.95

## Soups

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

<b>Cream of Asparagus</b> VEG   GF	<b>119.95</b>
<b>Artichoke &amp; Chicken Florentine</b> GF	<b>139.95</b>
<b>Baja Chicken Enchilada</b> GF	<b>139.95</b>
<b>Jalapeño Crab &amp; Corn</b> GF	<b>159.95</b>
<b>Chilled Gazpacho</b> VGN   GF	<b>119.95</b>
<b>Chilled Cucumber &amp; Mint</b> VEG   GF	<b>119.95</b>



## Entrées & Sides

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

**Greek Vegan Chickn' Skewers**  
Lemon, Oregano, Zucchini & Onion VGN | GF  
**16.95 / 27.95**

**Chicken Florentine**  
Crispy Artichokes, Spinach Cream Sauce  
**16.95 / 27.95**

**Boneless Short Ribs**  
Honey Miso GF  
**24.95 / 32.95**

**Garlic Butter Salmon**  
Sweet Chili Lime Sauce GF  
**19.95 / 30.95**

**Shrimp Saganaki**  
Roasted Tomatoes, Oregano & Feta Cheese GF  
**19.95 / 30.95**

**Braised Leeks**  
Lemon & Thyme VGN | GF  
**10.95**

**Grilled Carrots**  
Lemon & Dill VGN | GF  
**10.95**

**Sweet & Spicy Red Bliss Potatoes** VGN | GF  
**8.95**

**Herbed Bulgur** VGN  
**8.95**

**Lemon Scented Mediterranean Rice**  
Zucchini, Bell Peppers, Capers VGN | GF  
**8.95**



## Temperate Hors d'oeuvres À la Carte

Priced Per 10 Pieces / 20 Piece Minimum per Item

**Brisket Slider, Caramelized Onions,  
White BBQ Sauce**

50.00

**Hawaiian Garlic Fried Shrimp Sliders,  
Cabbage Slaw**

60.00

**Bang Bang Chicken Skewer**

40.00

**Grilled Peach, Prosciutto & Burrata, Crostini**

40.00

**Pea & Mint Pesto, Shaved Parmesan,  
Crostini** VEG

35.00

**Greek Salad Bite, White Bean Spread,  
Feta Cheese, Kalamata Olive,**

**Cucumber Cup** VEG | GF

35.00

## Temperate Hors d'oeuvres Display

### Summer Bites

Hawaiian Garlic Fried Shrimp Sliders, Cabbage Slaw  
Grilled Peach, Prosciutto & Burrata, Crostini

Brisket Slider, Caramelized Onions, BBQ Sauce

Bang Bang Chicken Skewer GF

Chipotle Aioli VGN GF

399.95

### Desserts

**Miso Oatmeal Scotchies** VEG

Oatmeal Cookies with White Miso,  
Cinnamon, Butterscotch Chips

8.95

**Lemon-Blueberry Whoopie Pie** VEG

Lemon Crème Filling

8.95



Pea & Mint Pesto, Shaved Parmesan



Summer Bites



Hawaiian Garlic Fried Shrimp, Cabbage



## Plan Ahead Rooftop Season Is Almost Here

It's not too early to start planning for rooftop season. As the weather warms up, outdoor gatherings become the go-to for team events, client mixers, and company celebrations!