



METRO CATERING

— NYC —

Summer 2026



Summer Breakfast Grazing Board

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Summer Squash, Spinach &

Egg White Mini Frittata VEG | GF

Greek Yogurt Granola Cups, Fresh Berries,

Citrus Zest VEG | GF

Smoked Sausage Breakfast Banh Mi, Quail Egg,

Bagel Chip

Jambon Beurre Crepe, Chive Butter

Lemon-Coriander Yogurt VEG | GF

329.95



Cinnamon Roll Banana Cake

Cinnamon Roll Banana Cake VEG

Vanilla Glaze

5.95

Caramelized Peach Danish VEG

Puff Pastry, Sweet Cream Cheese

7.95

Stone Fruit Greek Yogurt Parfait VEG | GF

Nectarine, Peaches, Blueberry Flax Granola,

Fresh Blueberries, Peach Purée, Blossom Honey

7.95 / 9.95 *take home glass jars*



Caramelized Peach Danish

Summer Frittatas

Oven Baked Eggs with Green Zucchini,

Marinated Tomatoes, Scallions & Mushrooms

10.95 *add Country Fried Potatoes 2.95*

Blueberry-Lemon Pancakes VEG

Blueberry-Lemon Compote

13.95

Blueberry-Lemon Pancakes Buffet

Blueberry-Lemon Compote VEG

Summer Frittatas VEG | GF

Thick Cut Smoked Bacon GF

Country Fried Potatoes VGN | GF

25.95

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



Blueberry-Lemon Pancakes Buffet



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

Cream of Asparagus VEG GF	119.95
Artichoke & Chicken Florentine GF	139.95
Baja Chicken Enchilada GF	139.95
Jalapeño Crab & Corn GF	159.95
Chilled Gazpacho VGN GF	119.95
Chilled Cucumber & Mint VEG GF	119.95



Summer Soups

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
32.95 / 35.95

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



Garlic Butter Salmon, Sweet Chili Lime Sauce



Boneless Short Ribs, Honey Miso



Chicken Florentine, Crispy Artichokes,
Lite Spinach Cream Sauce

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!