



METRO
— NYC —

Fall Seasonal

Apple Cider Donuts

Autumn Bites Grazing Board

Garden Vegetable Cornbread Bites VEG
Mini Cottage Cheese Muffins, Breakfast Sausage
Savory French Toast Cup, Caramelized Onion, Bacon, Cheddar Cheese
Roasted Tomato & Savory Cheese Tart VEG
Spicy Vegan Sausage Turnover, Diced Apples, Cranberries, Walnuts
VEG | NUTS

329.95

Brunch

Apple Cider Donuts
VEG
Dusted in Cinnamon Sugar

7.95

Cinnamon Apple Greek Yogurt Parfait VEG | GF | NUTS
Gluten-Free Granola, Homemade Apple Pie Filling, Toasted Pecans
7.95 / 9.95
GLASS JAR

Chocolate Dipped Caramelized Mini Croissants*
VEG
Cinnamon Sugar

8.95

Pumpkin Cheesecake Overnight Oats VGN
Graham Cracker Crumbles, Pumpkin Seeds
8.95 / 10.95
GLASS JAR

Roasted Tomato Tarte Salée VEG
Savory Cream Cheese

7.95

Banana Chocolate Chip Pancakes VEG
Cinnamon Maple Syrup

13.95

Challah Tartine
Smoked French Ham, Shaved Gruyere, Caramelized Onion, Fig Butter, Fresh Herbs, Fried Egg, Challah Bread

12.95

Hot Apple Cider VGN | GF
Brewed with Fresh Cinnamon Sticks
49.95
SERVES 10

Banana Chocolate Chip Pancakes Buffet VEG

Cinnamon Maple Syrup · Scrambled Eggs with Tomatoes, Green Onions, Spinach & Mushrooms · Chicken Apple Sausage · Home-Fried Country Potatoes

22.95

*Requires 24 hours notice.



Banana Chocolate Chip Pancakes Buffet



Roasted Tomato Tarte Salée



Challah Tartine



Chocolate Dipped Caramelized Mini Croissants

Sandwiches & Salads

Sandwiches

13.95 unless noted

Autumn Chicken Salad NUTS	13.95	French Onion Bistro Turkey	13.95
Walnuts, Apples, Dried Cranberries, Celery, Fresh Tarragon, Dijonnaise		Fresh Roasted Turkey, Caramelized Onions, Arugula, Gruyere, Dijonnaise	
The Vegan TLT VGN	13.95	Vegetarian Reuben (served hot) VEG	15.95
Tofu, Lettuce & Tomato, Chili Crisp Vegan Aioli		Roasted Beets, Barrel Aged Sauerkraut, Creamy Russian Dressing, Gruyere	
Steak & Brie	17.95		
Baby Arugula, Caramelized Onions, Fig Jam			

Salads

7.95

Shaved Brussels Sprouts Salad VGN GF	7.95	Harvest Orzo VGN	7.95
Shredded Kale, Matchstick Apples, Dried Cranberries, Sunflower Seeds, Maple Mustard Dressing		Roasted Butternut Squash, Shredded Brussels Sprouts, Red Onion, Maple Balsamic Dressing	
White Cheddar & Apple VEG GF NUTS	7.95	Fall Farro VEG	7.95
Autumnal Greens Mix, Spiced Walnuts, Sharp White Cheddar, Scallions, Fresh Pomegranate Seeds, Citrus Vinaigrette		Shaved Brussels Sprouts, Butternut Squash, Diced Apples, Fresh Pomegranate Seeds, Hot Honey Vinaigrette	
Wild Mushroom Fusilli VEG	7.95		
Toasted Goat Cheese Crumbles, Roasted Garlic Dressing			

Entrée Salads

Mediterranean Salad GF NUTS	19.95+
Chopped Baby Kale, Toasted Quinoa, Diced Bell Peppers, Cucumbers, Cherry Tomatoes, Scallions, Sliced Almonds, Crumbled Feta, Herbed Tahini Dressing, Whole Wheat Pita Chips (served on the side)	
Choice of: Chicken Shawarma GF 19.95 • Moroccan Spiced Shrimp GF 20.95 • Beef Kofta GF 20.95	



French Onion Bistro Turkey



The Vegan TLT



White Cheddar & Apple

Soups, Entrées & Sides

Soups

Homemade Soups, served by the Kettle with Crackers, Flatbreads & Crostini · serves 12 guests

Moroccan Tomato & Chickpea VGN GF	119.95	Chicken Poblano & Black Beans GF	139.95
Spicy Cheese Tortellini VEG	139.95	Creamy Chicken & Wild Rice GF	139.95
Apple Cider Beef Stew GF	139.95	Turkey Chili GF	139.95

Entrées

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

Cauliflower Steak Au Poivre VGN GF Crispy Chickpeas, in a Green Peppercorn & Sunflower Seed Cream Sauce	16.95 / 27.95	Roasted Salmon GF Wild Mushroom Ragout	19.95 / 32.95
Swedish Chicken Meatballs Egg Noodles, Traditional Brown Gravy	16.95 / 27.95	Pan Seared Shrimp GF Butternut Squash & Sage	19.95 / 32.95
Smoky Soy Sliced Brisket GF	22.95 / 34.95		

Sides

Broiled Squash VEG GF Parmesan & Thyme	10.95	Garlic Butter Crispy Potatoes VEG GF Fried Shallots	10.95
Pumpkin Butter Chickpeas VEG GF Turmeric Curry Sauce	10.95	Autumn Jasmine Rice VGN GF Butternut Squash & Dried Cranberries	8.95



Moroccan Tomato & Chickpea



Smoky Soy Sliced Brisket



Swedish Chicken Meatballs



Garlic Butter Crispy Potatoes

Temperate Hors d'oeuvres & Displays

Autumn Hors d'oeuvres Display

Roasted Zucchini Flatbread with Hummus, Goat Cheese, and Almonds

VEG | NUTS

Piri Piri Chicken Skewers, Grilled Shishito Peppers GF

Sliced Beef, French Onion Slider, Melted Gruyere

Parsnip Latkes, Lox, Horseradish Crème

Horseradish Crème Aioli

369.95

Temperate Hors d'oeuvres À la Carte

Priced per 10 pieces • 20 piece minimum per item

Butternut Squash, Manchego Grilled Cheese Bite, 35.00
Balsamic Onions VEG

Roasted Zucchini Flatbread, Hummus, Goat 35.00
Cheese & Almonds VEG | NUTS

Vegan Cheesy Sausage Stuffed Mushrooms VGN | 40.00
GF

Piri Piri Chicken Skewers, Grilled Shishito Peppers 40.00
GF

Pulled Chicken Bacon Ranch Slider 45.00

Roasted Turkey, Caramelized Apple Slider, 45.00
Mustard Butter

Moroccan Spiced Meatballs, Pomegranate Glaze 42.50
GF

Manchego & Chorizo, Puff Pastry, Garlic Salt 42.50

Sliced Beef, French Onion Slider, Melted Gruyere 47.50

Parsnip Latkes, Lox, Horseradish Crème GF 50.00

Pimento Cheese Fried Fish Slider, Iceberg Slaw 55.00

Cheesy Crab Tarts, Jack Cheese, Dijonnaise 60.00



Manchego Grilled Cheese Bite



Stuffed Mushrooms



French Onion Slider



Caramelized Apple Slider



Moroccan Spiced Meatballs



Autumn Hors d'oeuvres Display

Desserts & Prebatched Cocktails

Desserts

Salted Caramel Chocolate Chip Oatmeal Cookies 8.95

VEG

Chewy Oatmeal Cookies loaded with Chocolate Chips and stuffed with Homemade Salted Caramel

Toasted Cornflake Brownies VEG 7.95

Decadent Truffle Chocolate Brownie covered in Toasted Caramelized Cornflakes

Cocktails

Blood Orange Cosmo VGN | GF

Grey Goose Vodka, Grand Marnier, Blood Orange Juice, Cranberry Juice, Lime Juice & Simple Syrup served with Blood Orange Slices & Rimming Sugar

169.95
SERVES 10



Salted Caramel Chocolate Chip Oatmeal Cookies



Toasted Cornflake Brownies

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