

— NYC —

Metro Catering: Elevating Office Dining

At Metro Catering, we're on a mission to make eating in the office an exceptional experience.

From the moment you place an order to the first bite, we're committed to delivering fresh, high-quality meals that brighten your day.

Our seasonally curated menus feature premium ingredients, prepared daily, and sourced from local, all-natural, and organic suppliers whenever possible.

Everyone deserves great food. That's why we offer delicious options for all dietary needs—vegetarian, vegan, gluten-free, and beyond.

Exceptional service is at the heart of what we do. Our dedicated team goes above and beyond to ensure every meal arrives on time and every experience exceeds expectations.

Serving New York City since 1981, we take pride in our commitment to quality, integrity, and community.

Let's create something delicious together.



Breakfast

Breakfast Package #5

Breakfast

Breakfast Packages

8 guest minimum per package

All packages are served with Sliced Fruit & Berries, Coffee Service or Fresh Juice

Breakfast Package #1 VEG

Mini Breakfast Bakery

16.95

Breakfast Package #2 VEG

Full Size Breakfast Bakery

16.95

Breakfast Package #3 VEG | GF

Classic Greek Yogurt Parfaits

16.95

Breakfast Package #4

Breakfast Egg Sandwiches

18.95

Breakfast Package #5 VEG

Mini Breakfast Bakery &

Classic Greek Yogurt Parfaits

19.95

Breakfast Package #6

Scrambled Eggs, Country Potatoes, Breakfast Meat, Thick Cut Multigrain & Sourdough Bread with Butter & Jams

22.95

Breakfast Package #7

Scrambled Eggs, Country Fried Potatoes, Breakfast Meat, Buttermilk Pancakes or Challah Bread French Toast with Vermont Maple Syrup

24.95



Breakfast Package #4



Breakfast Boxes

8 guest minimum per box type

All boxes are served with a Fresh Fruit Cup & a bottle of Fresh Juice

Breakfast Box #1 VEG | NUT-FREE

Mini Breakfast Bakery (Muffin, Pastry, Croissant)

18.95

Breakfast Box #2 VEG | GF

Classic Greek Yogurt Parfait

18.95

Breakfast Box #3

Breakfast Egg Sandwich

20.95

Metro Bakery

6 guest minimum

Mini Breakfast Bakery VEG | NUT-FREE

Miniature Muffins, Croissants, Pastries & Bagels served with Butter, Cream Cheese & Jams

8.95

Gluten Free add 2.95

Full Size Breakfast Bakery VEG

Large Muffins, Pastries, Croissants & Bagels served with Butter, Cream Cheese & Jams

8.95

Pound Cakes & Crumb Cakes VEG

6.95

Fresh Baked Metro Muffins VEG

Full Size: Lemon Blueberry, Banana Chocolate Chip, Orange Cranberry, Marble, Chocolate Chocolate Chip

18.95 per half dozen/per variety

29.95 *Gluten-Free per half dozen / per variety*



Breakfast Box #1



Breakfast Box #3

Classic New York Bagels VEG

Served with Whipped Cream Cheese, Chive Spread, Butter & Jams

5.95

New York Mini Bagels VEG

Served with Whipped Cream Cheese, Chive Spread, Butter & Jams

6.95

Metro Energy Bites

Orange Peanut Butter Bite VGN | GF | NUTS

Gluten-Free Oats, Sesame Seeds, Apricots, Raisins, Unsweetened Coconut, Almonds & Sunflower Seeds

11.95

Dark Chocolate Cherry Oat Bar VGN | GF | NUTS

Dried Cherries, Dates, Almonds, Gluten-Free Oats, Almond Butter, Dark Chocolate Chips

11.95

Classic Bagels



Full Size Bakery



Breakfast Buffet

6 guest minimum

New York Smoked Salmon Platter

Smoked Nova Salmon, served with Tomatoes, Red Onion, Cucumbers, Capers, Whipped Cream Cheese & Mini Bagels
20.95

Avocado Toast

Mashed Avocado on Toasted Thick-Cut Multigrain Bread

Classic – Chili Flakes, Sea Salt & Extra Virgin Olive Oil VEG

BAT – Smoked Bacon, Hard Boiled Egg, Plum Tomato, Cracked Black Pepper

Caprese – Fresh Mozzarella, Plum Tomatoes, Basil, Extra Virgin Olive Oil VEG

Smoked Salmon – Capers, Shaved Onion & Cucumber *add 4.00*
12.95

Tartines

Grilled Sourdough Loaf

Croque Monsieur – Smoked French Ham, Gruyere, Bechamel

Apple Brulé – Almond Butter & Candied Apples VEG | NUTS

Puglia – Stracciatella, Roma Tomato, Basil Pesto VEG

Smoked Salmon – Cucumber, Onions, Capers & Chive Crème Fraiche *add 4.00*
13.95

Mini Croissant Breakfast Sandwiches

Dilled Egg Salad VEG
Roma Tomatoes, Fresh Mozzarella & Basil Pesto VEG | NUT-FREE
Poached Pears, Brie & Fig Jam VEG
Smoked French Ham, Whipped Goat Cheese
BLT, Herb Aioli
Smoked French Ham, Gruyere, Herbed Butter
Gravlax, Cucumber & Dill Yogurt *add 2.00*
13.95 *2 pieces per guest*

Create Your Own Avocado Toast Bar

Mashed Avocado

Toasted Thick-Cut Multigrain Bread

2 Proteins, 2 Cheeses, 6 Fruits & Veggies, 2 Sauces,
1 Crunch with Red Peppers Flakes, Sea Salt & Extra Virgin Olive Oil

19.95 *10 guest minimum*

Contact your catering professional for more information



Fruit, Yogurts & Parfaits

6 guest minimum

Fruit Salad VGN

7.95

Sliced Fruit & Berries VGN

8.95

Mixed Berries VGN

Served with Whipped Cream

10.95

Whole Fruit Display VGN

An assortment of Apples, Oranges, Bananas & Seedless Grapes

6.95

Greek Yogurt Parfaits

Classic – Mixed Berries, Homemade Granola, Honey VEG | GF

Moroccan – Fresh Figs, Toasted Seed Mix, Honey VEG | GF

Greek Yogi – Blueberries, Chia Seeds, Crushed Walnuts & Agave VEG | GF | NUTS

Strawberries & Cream – Vanilla Infused Greek Yogurt, Toasted Seed Mix, Mint & Agave VEG | GF

AB&J – Sliced Bananas, Strawberry Jam, Granola, Almond Butter VEG | GF | NUTS

7.95 / 9.95 *take home glass jars*

Overnight Oats

Snickers – Creamy Peanut Butter, Banana, Chopped Dates, Crushed Roasted Peanuts, Mini Chocolate Chips, Sea Salt VGN | GF | NUTS

Blueberry Smoothie – Sliced Bananas, Shaved Coconut & Chia Seeds VGN | GF

8.95 / 10.95 *take home glass jars*

Chia Seed Parfaits

Strawberry & Banana VGN | GF

Lemon Blueberry VGN | GF

9.95 / 11.95 *take home glass jars*

Açaí Bowls

AB&B – Almond Butter, Banana, Flax Seeds, Shaved Sweetened Coconut VGN | GF | NUTS

Nutella – Blueberry Flax Granola, Strawberry, Banana, Coconut Flakes, Nutella VEG | GF | NUTS

9.95 / 11.95 *take home glass jars*

Create Your Own Greek Yogurt Parfait VEG | GF | NUTS

Greek Yogurt, Granola, Sliced Almonds, Crushed Walnuts, Seasonal Berries, Honey

13.95 *10 guest minimum*



Classic Greek Yogurt Parfaits

Hot Breakfast

8 guest minimum

Breakfast Egg Sandwiches

Thick-Cut Bacon & Cheddar Cheese, Brioche

Smoked French Ham & Swiss Cheese, Croissant

Breakfast Sausage & Cheddar Cheese,
English Muffin

Egg Whites, Feta, Tomato & Onion, Brioche VEG

Egg Whites, Sautéed Spinach, Mushrooms,
Croissant VEG

Egg Whites, Seasoned Charred Kale, Turkey Bacon,
English Muffin

12.95 available as minis / 2 per guest - add 2.00 - 24 hours notice required

Breakfast Flatbreads

Fluffy Scrambled Eggs on House-Made Pizza Dough

Loaded Veggie – Peppers, Onions, Mushrooms,
Spinach & Jack Cheese VEG

Pancetta – Crispy Pancetta, Asiago Cheese,
Baby Spinach, Truffle Aioli

The Greek – Blistered Cherry Tomatoes, Feta
Cheese, Scallions, Lemon-Tahini VEG

BEC – Thick Cut Pork Belly Bacon,
Shredded Cheddar Cheese, Metro Sauce

14.95 – 6 guest minimum / 6 piece minimum per variety

Breakfast Scrambles

Farm Fresh Eggs, served with Country Fried Potatoes, Grilled Thick Cut Multigrain & Sourdough Bread with Butter & Jams

Classic Scramble VEG | GF

Fluffy Scrambled Eggs
12.95

Greek VEG | GF

Spinach, Tomatoes, Onions &
Feta Cheese
16.95

Garden VEG | GF

Tomatoes, Green Onions, Spinach &
Mushrooms
14.95

Tex-Mex VEG | GF

Pickled Chilies, Onions, Cilantro,
Pepper Jack Cheese, Homemade Hot Sauce
16.95

Breakfast Bowls

Farm Fresh Eggs over Whole Grain Mix, served with Chunky Sweet Potato Hash, Grilled Thick Cut Multigrain & Sourdough Bread with Butter & Jams

Energy VEG | GF

Egg Whites, Sweet Potatoes, Spinach, Mushrooms,
Peppers
18.95

Greek VEG | GF

Egg Whites, Sautéed Spinach, Feta Cheese,
Tomatoes, Onions
18.95

Ranchero VEG | GF

Scrambled Eggs, Braised Kale, Cheddar Cheese,
Sautéed Onions, Black Beans, Smoky Chipotle
Sauce
18.95

Gluten-Free Bread add 2.95 Vegan Eggs add 2.95 Vegan Sausage add 2.95 Avocado add 2.95



Omelets

Farm Fresh Eggs mixed with Crisp Veggies, Hearty Cheeses, and Breakfast Meats served with Country Fried Potatoes, Thick Cut Multigrain & Sourdough Country Bread with Butter & Jams

Florentine VEG | GF

Spinach, Mushrooms & Gruyere Cheese
14.95

Meat Lovers GF

Applewood Bacon, Smoked French Ham, Chicken Apple Sausage, Cheddar Cheese
16.95

Western GF

Bell Peppers, Onions, Smoked French Ham, Jack Cheese
15.95

Gluten-Free Bread add 2.95 Vegan Eggs add 2.95 Vegan Sausage add 2.95 Avocado add 2.95

Quiche

Individually Portioned
10.95

Classic Lorraine
Broccoli & Cheddar VEG
Shallots & Bacon
Spinach & Feta VEG

Country Fried Potatoes or Chunky Sweet Potato Hash add 2.95

Frittatas

Individually Portioned
10.95

Potato & Leek VEG | GF
Caramelized Onions & Bacon GF
Roasted Peppers & Gouda VEG | GF
Smoked French Ham & Swiss GF

Country Fried Potatoes or Chunky Sweet Potato Hash add 2.95

Griddle Favorites

Vermont Maple Syrup

Buttermilk Pancakes VEG

11.95

Belgian Waffles VEG

12.95

Challah Bread French Toast VEG

12.95



Buttermilk Pancakes

Breakfast Meats 6.95

Thick Cut Bacon ^{GF}

Breakfast Sausage Links ^{GF}

Turkey Bacon ^{GF}

Chicken Sausage ^{GF}

Vegan Sausage ^{GF} add 2.95

Breakfast Potatoes 4.95

Country Fried Potatoes ^{VGN | GF}

Chunky Sweet Potato Hash ^{VGN | GF}

Steel-Cut Oatmeal ^{VGN} 109.95

Mixed Berries, Brown Sugar, Honey,

Walnuts, Raisins & Granola

serves 12

Create Your Own Omelet Bar

Eggs & Egg Whites, 2 Proteins, 2 Cheeses,
6 Veggies, Country Fried Potatoes,
Grilled Thick Cut Multigrain & Sourdough Bread
with Butter & Jams

24.95 10 guest minimum

Contact your catering professional for more information



Breakfast Grazing Boards

Morning Glory

Carrot Cake Bites with Cream Cheese Frosting ^{VEG}

Baked Ham & Gruyere Mini Croissants

Baked Egg Whites, Asparagus &

Sweet Roasted Pepper ^{VEG}

Whipped Cranberry & Walnut Cream Cheese,

Cranberry Walnut Bread ^{VEG | NUTS}

Spinach & Whipped Feta Cheese Puff Pastry Tart ^{VEG}

319.95

Brunch Bites

Mini Morning Glory Muffins ^{VEG}

Smoked Salmon & Chive Spread Mini Croissant

Fresh Fig & Maple Jam Biscuit Bite ^{VEG}

Streusel Topped French Toast Batons ^{VEG}

Caramelized Onion & Bacon Mini Frittata

329.95

AM Energy

Raw Orange Peanut Butter Bite ^{VEG | GF | NUTS}

Dark Chocolate Cherry Oat Bar ^{VGN | GF | NUTS}

Pomegranate & Blackberry Parfait ^{VEG | GF}

Bran & Flax Seed Blueberry Loaf ^{VEG}

Matcha Chia Seed Pudding ^{VGN | GF}

329.95

The Vegan

Tomato Lox with Vegan Cream Cheese & Capers,
Bagel Crisp ^{VGN}

Mini Potato Hash Bite with Onion &

Pepper Relish ^{VGN | GF}

Avocado Toast Crostini, Sea Salt & Chili Flakes ^{VGN}

Vegan Mixed Veggie Frittata ^{VGN | GF}

Walnut Mocha Overnight Oats ^{VGN | GF | NUTS}

329.95

Buffet Enhancements

8 guest minimum

Metro Energy Bites

Orange Peanut Butter Bite VGN | GF | NUTS

Gluten-Free Oats, Sesame Seeds, Apricots, Raisins, Unsweetened Coconut, Almonds & Sunflower Seeds

11.95

Dark Chocolate Cherry Oat Bar VGN | GF | NUTS

Dried Cherries, Dates, Almonds, Gluten-Free Oats, Almond Butter, Dark Chocolate Chips

11.95

Morning Fruit & Cheese VEG | NUTS

Sliced Melon & Berries, Imported & Domestic Soft Cheeses served with assorted Nut & Seed Crackers, Puff Pastry, Croissant Crisps & Fruit Jams

14.95

Fruit Skewers VEG

Skewered Fresh Fruit finished with a Chocolate Covered Strawberries served with Cinnamon Vanilla Yogurt

19.95 *2 skewers per guest*

Chocolate Dipped Strawberries VEG

4.95 *each - 1 dozen minimum*

Mini Parfaits VEG | GF

Miniature Versions of our Classic & Signature Yogurt Creations

5.95

Tea Sandwiches

Elegant, Finger-Sized Sandwiches

Dilled Egg Salad & Avocado VEG

Whipped Goat Cheese, Fresh Herbs & Watercress VEG

Basil Chicken Salad, Parmesan Cheese

Chicken Tarragon with with Sliced Almonds & Dried Cranberries NUTS

Smoked French Ham & Apricot Preserves

Fresh Mozzarella, Prosciutto, &

Pesto Butter NUT-FREE

Prosciutto, Fontina & Fig Mostarda

Smoked Salmon, Cucumber &

Horseradish Butter

Smoked Salmon, Cucumbers &

Chive Crème Fraiche

13.95

Chocolate Dipped Fresh & Dried Fruit VEG | GF

Assorted Fresh & Dried Fruit Dipped in Dark & White Chocolate

11.95

Pinwheels

Bite Sized Versions of your Favorite Sandwiches, Wrapped in Tortillas

Mozzarella Caprese – Vine Ripe Tomato,

Fior di Latte Mozzarella, Basil Leaf,

Sun-Dried Tomato Pesto VEG | NUT-FREE

Napa Valley Vegan – Spinach, Tomato,

Cucumber, Bell Peppers, Alfalfa Sprouts, Carrots, Avocado, Spicy Hummus

California Chicken – Thick Cut Bacon,

Romaine Hearts, Beefsteak Tomato, Avocado,

Lemon Herb Aioli

Tuscan Chicken – Fire Roasted Peppers,

Braised Kale, Artichoke Aioli

Smoked Turkey & French Brie – Roasted Apples,

Arugula, Maple Mayonnaise

Fresh Turkey Pesto – Aged Provolone Cheese,

Basil Leaf, Heirloom Tomato, Green Leaf Lettuce,

Basil Pesto NUT-FREE

Fresh Roasted Turkey – Avocado,

Roasted Peppers, Aged Provolone,

Roasted Garlic Aioli

Ham & Gruyere – Smoked French Ham, Gruyere,

Balsamic Onions, Gem Lettuce, Dijonnaise

13.95



Pinwheels

Tea Sandwiches

Beverages

Coffee Service

39.95 *serves 10*

Tea Service

3.95

Hot Chocolate

69.95 *serves 10*

Iced Coffee

79.95 *serves 10*

Fresh Brewed Iced Tea

Black or Green

79.95 *serves 10*

Canned Sodas

2.50

Hot Chocolate Bar

Rich & Creamy Hot Chocolate
Whipped Cream
Mini Marshmallows
Chocolate Shavings
Sugar Cookies,
Chocolate Dipped Hazelnut Cookie Sticks,
Chocolate Covered Oreos
Chocolate &
Caramel Drizzling Sauce

169.95 *serves 10*

Spring Water

2.50

Pellegrino Sparkling Water

6.95 / 12.95

Acqua Panna Spring Water

6.95 / 12.95

Fresh Juice

Orange, Grapefruit, Apple or Cranberry

Small

29.95 *serves 6*

Large

39.95 *serves 10*

Bottled Orange Juice

4.95

Cold Pressed Juices

10.95

Call for variety and availability



Tea Service



Hot Chocolate Bar



Soda



Lunch

Maison Baguette



Build Your Own Sandwich

Lunch

Sandwich Packages

8 guest minimum per package

Sandwich Package #1

Sandwiches, Wraps, & Pitas, and a Salad

18.95

Sandwich Package #2

Sandwiches, Wraps, & Pitas, a Salad,
Sliced Fruit, or Metro Dessert Tray

22.95

Sandwich Package #3

Sandwiches, Wraps, & Pitas, a Salad,
Sliced Fruit & Metro Dessert Tray

25.95

Maison Baguette

Your favorite Chef Curated Sandwiches made on
Classic French Baguettes, served with a Salad &
Sliced Fruit or Metro Dessert Tray

24.95

Casa Focaccia

Your favorite Chef Curated Sandwiches made on
house baked Focaccia, served with a Salad &
Sliced Fruit or Metro Dessert Tray

24.95

Croissant du Jour

Your favorite Chef Curated Sandwiches made on
hand-rolled all-butter Croissants, served with a
Salad & Sliced Fruit or Metro Dessert Tray

24.95

Pita Break

An assortment of our Chef Curated Pitas served a
Salad & Sliced Fruit or Metro Dessert Tray

22.95

Minis, Please

Your favorite Chef Curated Sandwiches made
miniature (dinner roll size) served with a Salad &
Sliced Fruit or Metro Dessert Tray

24.95

That's a Wrap

An assortment of our Chef Curated Wraps served a
Salad & Sliced Fruit or Metro Dessert Tray

22.95

The Deli

An assortment of our Classic Deli Style Sandwiches
served with a Salad & Sliced Fruit or
Metro Dessert Tray

22.95

Le Petit Croissant

Your favorite Chef Curated Sandwiches made on
hand-rolled all-butter Croissant Minis, served with a
Salad & Sliced Fruit or Metro Dessert Tray

26.95

Build Your Own Sandwich

Assorted Cold Cuts, Deli Meats, Cheeses
& Deli Salads, Sliced Breads, Rustic Rolls,
Crisp Leaf Lettuce, Tomatoes & Onions, Mayo,
Mustard, Metro Sauce served with a Salad,
Sliced Fruit & Metro Dessert Tray

28.95



Sandwich Boxes

8 guest minimum per box type

Sandwich Box #1

Sandwich, Wrap, or Pita, and a Salad
20.95

Sandwich Box #2

Sandwich, Wrap, or Pita, a Salad, and
Dessert or a Fruit Cup
24.95

Sandwich Box #3

Sandwich, Wrap, or Pita, a Salad, Dessert,
and a Fruit Cup
27.95

Sandwich Box #4

Chicken Salad or Tuna Salad over
Green Leaf Lettuce, Mini Crudité Cup,
and a Whole Apple
27.95

Chef Curated Sandwiches, Wraps & Pitas

13.95

Vegan

Charred Kale & Avocado VGN

Cucumber, Tomatoes, Hummus, Sprouts,
Roasted Pepper Spread

Falafel Pita VGN

Baked Falafel, Avocado, Pickled Onion &
Chiles, Tomatoes, Baby Spinach, Hummus,
Spicy Lemon Tahini

Grilled Vegetables & Spicy Hummus Wrap VGN

Eggplant, Yellow Squash, Zucchini, Red Peppers
& Asparagus with Spicy Hummus

Napa Valley Vegan Pita VGN

Spinach, Tomato, Cucumber, Bell Peppers,
Alfalfa Sprouts, Carrots, Avocado, Spicy Hummus

Rainbow Vegan VGN

Cucumbers, Beets, Roasted Peppers,
Baby Spinach, Carrots, Basil, Mint, Sprouts,
Sesame Dressing

Vegan Crab Cake VGN

Hearts of Palm, Chickpeas, Artichokes,
Red Pepper, Panko Breading, Butter Lettuce,
Vegan Tartar Sauce
15.95

Vegetarian

Fried Green Tomato VEG

Sautéed Spinach, Harissa Hummus,
Lemon Dill Greek Yogurt

Mozzarella Caprese VEG | NUT-FREE

Vine Ripened Tomato, Fior di Latte Mozzarella,
Basil Leaf, Sun-Dried Tomato Pesto

Mushroom Carnitas VEG

Braised Mushrooms, Shredded Red Cabbage,
Avocado, Pickled Jalapeño, Chipotle Aioli

Tuscan Grilled Vegetables VEG | NUT-FREE

Aged Provolone, Roasted Portobello Mushroom,
Balsamic Onions, Marinated Tomatoes, Basil Pesto



Happy Hour, Handled

Make the end of the workday worth gathering for. Metro Catering's Happy Hour service brings together shareable bites and easy, polished setups designed for connection, conversation, and a well-earned break.

Learn more at MetroCateringNYC.com

Chicken

Buffalo Chicken Wrap

Crispy Chicken, Buffalo Sauce,
Blue Cheese Crumbles, Scallions,
Blue Cheese Dressing

California Chicken

Thick Cut Bacon, Romaine Hearts,
Beefsteak Tomato, Avocado, Lemon Herb Aioli

Chicken Banh Mi

Cucumbers, Pickled Asian Slaw, Sliced Chilis,
Sriracha Mayo

Chicken Caesar Wrap

Roasted Chicken Breast, Chopped Romaine,
Garlic Bread Croutons, Parmesan Cheese Crisps,
Creamy Caesar Dressing

Chicken Fresco Wrap

Avocado, Queso Fresco, Charred Kale,
Roasted Peppers, Tomatillo Aioli

Turkey

California Smoked Turkey Pita

Cucumber, Tomato, Alfalfa Sprouts, Avocado,
Herb Mayo

Greek Smoked Turkey

Baby Spinach, Oven Roasted Tomatoes, Olive
Tapenade, Cucumber & Dill Yogurt Dressing

Smoked Turkey & French Brie

Roasted Apples, Arugula, Maple Mayonnaise

Cape Cod Turkey Salad NUTS

Fresh Roasted Turkey, Dried Cranberries, Sliced
Almonds, Crystalized Ginger, Celery, Dill, Mayo &
Dijon Mustard

Fresh Roasted Turkey

Avocado, Roasted Peppers, Aged Provolone,
Roasted Garlic Aioli

Tuna

Albacore Tuna Salad

Lettuce, Tomato, Mayonnaise

Classic Chicken Salad

Roasted Chicken Breast, Celery, Lettuce &
Tomato, Salt, Pepper, Mayo

Crispy Chicken Caesar

Parmesan Seasoned Crispy Chicken,
Romaine Hearts, Shaved Parmesan,
Creamy Caesar Dressing

CBLT

Crispy Chicken, Thick Cut Bacon, Cheddar
Cheese, Gem Lettuce, Tomatoes, Metro Sauce

Lemon Chicken

Broccoli Rabe, Confit Lemons, Shaved Parmesan,
Roasted Garlic Aioli

Monterey Chicken

Avocado, Tomato, Shaved Red Onions,
Gem Lettuce, Chipotle Aioli

Tuscan Chicken

Fire Roasted Peppers, Braised Kale, Artichoke
Aioli

Fresh Turkey Club

Turkey Bacon, Gem Lettuce, Vine Ripe Tomatoes,
Avocado Aioli

Fresh Turkey Pesto NUT-FREE

Aged Provolone Cheese, Basil Leaf, Heirloom
Tomato, Green Leaf Lettuce, Basil Pesto

Fresh Turkey Pita

Gem Lettuce, Tomato, Mayonnaise



Focaccia

Italian Tuna Salad

Shallots, Kalamata Olives, Parsley,
Extra Virgin Olive Oil, Lite Mayo, Roasted Peppers

Beef, Ham & Pork

Avocado BLT

Whole Leaf Romaine, Beefsteak Tomato, Applewood Smoked Bacon, Avocado, Lemon Herb Aioli

Classic Italian

Genoa Salami, Sweet Soppressata, Spicy Capocollo, Aged Provolone Cheese, Shaved Iceberg Lettuce & Red Onions, Roasted Sweet & Hot Peppers, Herbed Olive Oil & Vinegar 15.95

Ham & Brie Wrap

Smoked French Ham, Bried, Caramelized Onions, Gem Lettuce, Maple Mustard

Ham & Gruyere

Smoked French Ham, Gruyere, Balsamic Onions, Gem Lettuce, Dijonnaise

Classic New York Deli Style Sandwiches

Egg Salad

Dill, Gem Lettuce, Tomato, Mayonnaise

Chicken Cutlet

Lettuce, Tomato, Cheddar Cheese, Mayonnaise

Chicken Breast

Lettuce, Tomato, Mayonnaise

Fresh Turkey

Lettuce, Tomato, Swiss Cheese, Mayonnaise

Metro Melts

15.95

Baked Falafel VEG

Baked Falafel, Avocado, Pickled Onion & Chiles, Tomatoes, Baby Spinach, Hummus, Spicy Lemon Tahini

Eggplant Milanese VEG | NUT-FREE

Fried Eggplant, Fresh Mozzarella, Basil Pesto

Tomato & Fresh Mozzarella VEG

Fresh Basil, Sun Dried Tomato Basil Pesto

Chicken Parmesan

Tomato Basil Sauce, Mozzarella Cheese, Parmesan Cheese, Basil Leaf

Prosciutto & Mozzarella

Roasted Peppers, Baby Arugula, Aged White Balsamic 15.95

Fig & Prosciutto

Baby Arugula, Caramelized Onions, Fig Jam, Fior di Latte Mozzarella, Balsamic Glaze 15.95

Bistro Roast Beef

Fontina Cheese, Crispy Onions, Baby Gem Lettuce, Tomato, Metro Sauce

Rare Roast Beef

Caramelized Onions, Gem Lettuce, Tomatoes, Jarlsberg, Dijonnaise

Roast Beef & Cheddar

Bibb Lettuce, Tomato, Balsamic Onions, Horseradish Aioli

Ham & Swiss

Smoked French Ham, Swiss Cheese, Deli Mustard

Corned Beef

Swiss Cheese, Creamy Coleslaw, Deli Mustard

Roast Beef

Cheddar Cheese, Lettuce, Tomato, Shaved Red Onion, Thousand Island Dressing

Albacore Tuna Salad

Celery, Gem Lettuce, Tomato, Mayonnaise

Buffalo Chicken

Crispy Chicken, Buffalo Sauce, Blue Cheese Crumbles, Scallions, Blue Cheese Dressing

Crispy Chicken BLT

Crispy Chicken, Thick Cut Bacon, Cheddar Cheese, Tomatoes, Metro Sauce

Smoked Turkey Pesto NUT-FREE

Aged Provolone, Tomatoes, Caramelized Onions, Sun Dried Tomato Pesto

Southwest Turkey

Fresh Turkey, Avocado, Cotija Cheese, Pico de Gallo, Chipotle Crema

Turkey Cuban

Smoked Turkey, Smoked French Ham,
Swiss Cheese, Sliced Pickles, Yellow Mustard

Steak & Cheese

Aged Provolone, Sauteed Peppers,
Mushrooms & Onions, Roasted Garlic Aioli

17.95

Premium

17.95

Grilled Steak

Roasted Peppers, Arugula, Herb Aioli

Chipotle Shrimp

Avocado, Vine Ripened Tomato,
Chipotle Crema

Crab Cake

Crunchy Slaw, Lemon Confit Spread

Party Heroes

3 Foot Heroes

Served with Cole Slaw & Potato Salad

229.95 serves 15 *Requires 24 hours notice*

Classic Italian

Genoa Salami, Sweet Soppressata,
Spicy Capocollo, Aged Provolone Cheese,
Roasted Sweet & Hot Peppers, Herbed Olive Oil
& Vinegar

Americano

Roast Beef, Fresh Turkey, Cheddar Cheese,
Crispy Onions, Metro Sauce

Metro Steak

Caramelized Onions, Crumbled Blue Cheese,
Baby Watercress, Peppercorn Aioli

17.95

Porchetta Romano

Hand Rolled Herbed Pork Belly, Baby Arugula,
Marinated Tomatoes, Shaved Romano, Roasted
Garlic Aioli

17.95

Grilled Salmon

Gem Lettuce, Vine Ripened Tomatoes,
Lemon Herb Aioli

Herb Grilled Salmon BLT

Applewood Smoked Bacon, Artichoke Aioli

Smoked Salmon

Chive Cream Cheese, Cucumber Ribbons,
Shaved Red Onion & Capers

Grilled Vegetables VEG | NUT-FREE

Grilled Zucchini, Yellow Squash, Red Onion,
Fresh Mozzarella & Basil Pesto

Chicken Cutlet BLT

Crispy Chicken, Thick Cut Bacon, Cheddar
Cheese, Lettuce, Tomatoes, Metro Sauce

Soup's On!

serves 12

Served from a Kettle with Crackers, Flatbreads & Crostini

Asiago Cheese Bisque VEG | GF

Carrot Ginger Bisque VEG | GF

Kale & Lentil with Quinoa VGN | GF

Garden Grilled Vegetable VGN | GF

Old Fashioned Split Pea VGN | GF

119.95

5 Star Mushroom VEG | GF

Chicken Noodle

Pot Roast & Vegetables GF

Santa Fe Chicken Tortilla GF

Turkey Chili GF

139.95

Lobster Bisque GF

Jalapeño Crab & Corn GF

New England Clam Chowder GF

Seafood Jambalaya GF

Shrimp & Corn Chowder GF

159.95



Salads

8 guest minimum

Greens

7.95

Classic Caesar VEG

Romaine Hearts, Shaved Parmesan,
Garlic Bread Croutons, Creamy Caesar Dressing

Garden Salad VGN | GF

Trio of Lettuce, Cherry Tomatoes, Cucumbers,
Shredded Carrots, Balsamic Vinaigrette

Greek Salad VGN | GF

Romaine Lettuce, Cherry Tomatoes,
Cucumbers, Onions, Kalamata Olives,
Feta Cheese, Bell Peppers,
Stuffed Grape Leaves, Feta Cheese Vinaigrette

Harvest Salad VEG | GF | NUTS

Arcadian Mix Greens, Roasted Butternut Squash,
Dried Cranberries, Candied Walnuts,
Crumbled Goat Cheese,
Cranberry Vinaigrette

Kale Caesar VEG

Chopped Kale, Romaine Hearts,
Shave Parmesan, Garlic Bread Croutons,
Creamy Caesar Dressing

Pastas

7.95

Aglio e Olio VEG

Mezzi Rigatoni, Sautéed Broccoli,
Shaved Pecorino Romano, Sweet Roasted Garlic
Infused Extra Virgin Olive Oil

Fusilli Pesto VEG | NUT-FREE

Perlini, Split Tomatoes, Artichokes,
Fresh Basil Pesto, Shaved Parmesan

Garden Ratatouille VGN

Gemelli, Eggplant, Zucchini, Squash, Tomatoes,
Torn Basil, Sea Salt, Extra Virgin Olive Oil

Mediterranean Orzo VEG

Orzo, Baby Spinach, Cucumber, Red Onion,
Bell Peppers, Kalamata Olives, Crumbled Feta
Cheese, Mediterranean Vinaigrette

Penne & Shiitake Mushroom VGN

Shiitake Mushrooms, Shallots, Asparagus &
Truffle Oil

Metro House Salad VEG | GF | NUTS

Field Greens, Grapes, Dried Cranberries,
Blue Cheese Crumbles, Honey Walnuts,
Caramelized Pears,
Balsamic Parmesan Vinaigrette
8.95

Orchard Salad VEG | GF | NUTS

Mesclun, Romaine, Blue Cheese Crumbles,
Dried Cranberries, Walnuts & Diced Apples,
Balsamic Vinaigrette
8.95

Santa Fe VEG | GF

Romaine Lettuce, Avocado, Charred Corn,
Cherry Tomatoes, Diced Onions, Tortilla Chips,
Shredded Cheddar, Smoky Chipotle Vinaigrette



Primavera VGN

Rotini, Diced Bell Peppers, Broccoli & Red Onion,
Shaved Carrots, Lemon Vinaigrette

Soba Noodles VGN

Cracked Whole Grain Pasta,
Stir Fried Asian Vegetables, Sesame Dressing

Sun-Dried Tomato VEG | NUT-FREE

Orecchiette, Sun-Dried Tomatoes,
Shaved Pecorino Romano, Red Pepper Flakes,
Creamy Sun-Dried Tomato Pesto



Grains 7.95

Black Bean Quinoa VGN | GF

Slow Roasted Cherry Tomatoes, Charred Corn, Chipotle Lime Vinaigrette

Farro & Porcini Mushrooms VGN

Charred Kale, Extra Virgin Olive Oil

Lemon Braised Kale with Black Eyed Peas VGN | GF

Sautéed Onions Diced Bell Peppers, Lemon Shallot Vinaigrette

Lemon Chickpea Salad VGN | GF

Chickpeas, Bell Peppers, Diced Red Onion & Celery, Parsley, Dijon Mustard, Fresh Squeezed Lemon Juice

Moroccan Couscous VGN

Za'atar Spiced Zucchini, Squash, Red Onion, Cilantro, Mint, Extra Virgin Olive Oil & Squeezed Lemon Juice

Quinoa & Cauliflower Tabbouleh VGN | GF

Cherry Tomatoes, Cucumber, Parsley, Extra Virgin Olive Oil & Fresh Squeezed Lemon Juice

Toasted Barley VGN

Wild Mushrooms, Fried Leeks, Roasted Fennel, Maple Dijon

Tuscan White Bean VGN | GF

Marinated Tomatoes, Candied Lemons, Red Onions

Create Your Own Salad Bar

2 Greens, 2 Proteins, 2 Cheeses, 6 Veggies,
3 Dressings Croutons and a Bread Basket

24.95 10 guest minimum

Contact your catering professional for more information



Entrée Salads 10 guest minimum

Chef Curated Proteins & Salads

Falafel VGN | GF

Hand Pressed Chickpea Falafel, Romaine, Kale, Grape Tomatoes, Cucumbers, Carrots, Chickpeas, Scallions, Whole Wheat Pita Chips & Lemon Tahini

17.95

Grilled Chicken Caesar

Grilled Chicken, Romaine Hearts, Parmesan Cheese, Garlic Bread Croutons, Creamy Caesar Dressing

17.95

Metro Cobb GF

Herbed Grilled Chicken Breast, Chopped Little Gem & Romaine Lettuce, Tomato, Avocado, Blue Cheese Crumbles, Thick-Cut Bacon Bits, Hard Cooked Egg, Roasted Garlic Red Wine Vinaigrette

20.95

Crispy Coconut Shrimp

Mixed Greens, Pickled Cucumber & Daikon Radish, Shaved Carrots, Tomatoes, Edamame & Avocado, Citrus Sesame Ginger Dressing

22.95

Lemon Chicken Souvlaki GF

Lemon-Oregano Grilled Chicken Skewers, Romaine Lettuce, Cherry Tomatoes, Cucumbers, Onions, Kalamata Olives, Feta Cheese, Bell Peppers, Stuffed Grape Leaves, Feta Cheese Vinaigrette

20.95

Santa Fe Steak GF

Adobo Spiced Sliced Steak, Romaine Lettuce, Avocado, Charred Corn, Cherry Tomatoes, Diced Onions, Tortilla Chips, Shredded Cheddar, Smoky Chipotle Vinaigrette

22.95

Thai Salmon GF | NUTS

Sweet Chili Salmon, Mesclun Greens, Cucumber, Diced Red Onion, Shaved Red Bell Pepper, Julienne Carrots, Mint, Cilantro, Chopped Peanuts, Spicy Peanut Dressing

22.95

Metro Pizzettes

Margherita

A timeless classic with fresh mozzarella, vibrant pomodoro tomato sauce, and fragrant basil for a bright and authentic Italian flavor

13.95

Spinach & Feta

Tender sautéed spinach paired with creamy feta cheese and sweet sun-dried tomatoes, creating a rich Mediterranean-inspired flavor

14.95

Roasted Eggplant & Burrata

Slow-roasted eggplant and oven-roasted tomatoes topped with luscious burrata cheese, offering a rich, rustic, and creamy finish

15.95

Italian Sausage

Sweet Italian sausage with briny Kalamata olives and roasted peppers, finished with sharp provolone for a bold and hearty flavor

15.95

Cotto Ham & Ricotta

Thinly sliced cotto ham and velvety ricotta cheese topped with a touch of chili flakes for a subtle heat that complements its creamy texture

16.95

Prosciutto & Arugula

Delicate slices of prosciutto layered over warm flatbread, finished with fresh peppery arugula and shaved Parmesan for a perfectly balanced savory bite

16.95

Classic Cheese

Shredded Mozzarella, Tomato Sauce

13.95

Pepperoni

Shredded Mozzarella, Tomato Sauce, Sliced Pepperoni

14.95



Classic Cheese



Cotto Ham & Ricotta



Roasted Eggplant & Burrata



Prosciutto & Arugula



Hot Lunch & Dinner

Chicken Entrée Package

Hot Lunch & Dinner

Entrées & Packages

8 guest minimum

Served A La Carte or with 2 sides and a Garden Salad
Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Chicken

16.95 / 27.95

Chicken Française, Cherry Tomatoes, White Wine Sauce
Chicken Scarpariello with Braised Cherry Peppers & Onions ^{GF}
Creamy Lemon Chicken, Wild Mushrooms ^{GF}
Garlic Crusted Ranch Chicken
Ginger-Garlic Chicken & Vegetable Stir Fry ^{GF}
Herb de Provence Rotisserie Style Chicken Breast ^{GF}
Herb Roasted Chicken ^{GF}
Sautéed Chicken, Balsamic Cream, Wild Mushrooms & Thyme ^{GF}
Stuffed Chicken with Asparagus, Mushroom & Fontina ^{GF} add 2.00

Beef

19.95 / 30.95

Asian Stir-Fried Beef with Mixed Veggies ^{GF}
Bistro Sliced Steak, Crispy Onions & Wild Mushrooms
Chimichurri Steak with Grilled Onions & Fresh Herbs ^{GF}
Ginger Soy Marinated Steak ^{GF}
Grilled Rosemary Steak with Portobello & Tomatoes ^{GF}
Grilled Steak, Mushrooms & Caramelized Onions ^{GF}
Montreal Sliced Steak, Shallots, Mushroom Sauce ^{GF}
Red Wine Braised Boneless Short Ribs ^{GF} add 5.00

Filet Mignon

25.95 / 37.95

Beef Filet, Cognac, Peppercorn Cream ^{GF}
Beef Filet, Horseradish Crust ^{GF}
Bistro Filet Mignon, Charred Tomatoes, Grilled Portobello Mushrooms ^{GF}
Filet au Poivre ^{GF}
Filet Mignon with Shallots & Forest Mushrooms ^{GF}
Filet Mignon with Tarragon-Mustard Sauce ^{GF}

Salmon

19.95 / 30.95

Champagne Mustard Glazed Salmon ^{GF}
Coconut Curry Salmon, Cilantro & Lime ^{GF}
Fennel Crusted Salmon in a White Wine Sauce ^{GF}
Grilled Salmon Lemon-Caper Butter ^{GF}
Herb Roasted Salmon ^{GF}
Hot Honey Glazed Salmon ^{GF}
Maple Mustard Salmon with Fresh Chives ^{GF}
Poached Salmon, Tarragon Cream Sauce ^{GF}
Salmon Provencal, Olives, Tomatoes & Capers ^{GF}

Shrimp

19.95 / 30.95

Lemon Oregano Grilled Shrimp ^{GF}
Rosemary Grilled Shrimp ^{GF}
Shrimp Diavolo, Calabrian Chili, Tomato Basil Sauce ^{GF}
Shrimp Santorini, Tomatoes & Feta Cheese ^{GF}
Shrimp Scampi, Parsley, Garlic & White Wine Sauce ^{GF}
Tequila-Lime Grilled Shrimp ^{GF}
Thai Shrimp, Creamy Coconut Curry Sauce ^{GF}
Za'atar Grilled Shrimp, Turmeric-Lemon Sauce ^{GF}

Specialty Seafood

30.95 / 42.95

Grilled Sea Bass, Miso Mustard Sauce ^{GF}
Halibut, Sautéed Mushrooms, Tomatillo Salsa Verde ^{GF}
Mediterranean Branzino with Lemon, Fresh Herbs & Extra Virgin Olive Oil ^{GF}
Pan Seared Cod, Miso, Shishito Peppers ^{GF}
Pan Seared Snapper with Capers & Tomatoes ^{GF}
Pan Seared Swordfish, Roasted Tomato & Basil ^{GF}
Seafood Paella

Pork

16.95 / 27.95

Apricot Glazed Baby Back Ribs ^{GF} add 2.00
Grilled Pork Tenderloin in a Mustard Jus ^{GF}
Memphis (dry rub) BBQ Ribs ^{GF} add 2.00
Southwest Spice Rubbed Grilled Pork Loin ^{GF}
St. Louis Style BBQ Ribs ^{GF} add 2.00
Sweet & Tangy Grilled Pork Tenderloin ^{GF}

Vegetarian & Vegan

16.95 / 27.95

Charred Kale Stuffed Vegan Meatloaf ^{VGN | GF}
Eggplant Caprese, Fresh Mozzarella, Roma Tomato, Basil Leaf, Basil Pesto ^{VEG | GF | NUT-FREE}
Garlic & Herb Cauliflower Steak ^{VGN | GF}
Impossible Meatballs with San Marzano Tomato Sauce ^{VGN | GF} add 2.00
Kasha Stuffed Cabbage, Mushrooms, Dill, Fire Roasted Tomato ^{VGN | GF}
Rainbow Veggie Kebabs ^{VGN | GF}
Ratatouille Stuffed Roasted Peppers, Tomato Sauce ^{VGN | GF}
Stuffed Eggplant, Roasted Potatoes, Tomatoes, Garlic-Tahini ^{VGN | GF}
Vegan Portobello Napoleon - Portobello Mushroom, Heirloom Tomato, Eggplant, Zucchini, Fresh Basil & Balsamic Glaze in Tomato Sauce ^{VGN | GF}
Za'atar Spice Roasted Broccoli, Salsa Verde ^{VGN | GF}

Sides

Vegetables 10.95

Cauliflower Mash VEG | GF
Grilled Seasonal Vegetables VGN | GF
Honey Glazed Carrots VEG | GF
Roasted Brussels Sprouts VGN | GF
Roasted Butternut Squash VGN | GF
Roasted Rainbow Carrots VGN | GF
Roasted Seasonal Vegetables VGN | GF
Sautéed Broccoli Rabe, Garlic & Oil VGN | GF
Sautéed Seasonal Vegetables VGN | GF
Steamed Asparagus, Lemon Zest VGN | GF
Stir Fried Vegetables VGN | GF
String Beans Almondine VGN | GF | NUTS

Potatoes & Starches 8.95

Agave Roasted Sweet Potatoes VGN | GF
Creamy Mashed New Potatoes, Chives VEG | GF
Crispy Parmesan Potato Wedges VEG | GF
Dijon Roasted Red Potatoes VGN | GF
Orzo Florentine VEG | GF
Oven Roasted Lemon Potatoes VGN | GF
Parmesan Crusted Scalloped Potatoes VEG | GF

Rice & Grains 8.95

Basil Pesto Rice VGN | GF | NUT-FREE
Brown Rice Pilaf VGN | GF
Cilantro Lime Rice VGN | GF
Farro & Seasonal Vegetable Sauté VGN
Herbed Rice Pilaf VGN | GF
Lemon Scented Jasmine Rice VGN | GF
Quinoa & Mixed Vegetable Sauté VGN | GF
Saffron Rice VGN | GF
Sage & Butternut Squash Basmati Rice VGN | GF
Sautéed Tomato Bulgur VEG
Sun-Dried Tomato Pesto Rice VGN | GF | NUT-FREE
Thai Coconut Basmati Rice VGN | GF
Wild Rice Pilaf VGN | GF

Rosemary Roasted Potatoes VGN | GF
Sweet Potato Purée VEG | GF
Thyme Roasted Fingerling Potatoes VGN | GF
Toasted Orzo with Fava Beans &
Blistered Tomatoes VGN

Buffets

12 guest minimum

Choose 2 Proteins & 2 sides served with a Garden Salad
Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Chicken & Beef	32.95
Chicken & Salmon	32.95
Chicken & Shrimp	32.95
Chicken & Filet Mignon	37.95
Chicken & Specialty Seafood	40.95
Chicken & Vegetarian / Vegan	30.95
Beef & Salmon	36.95
Beef & Shrimp	36.95
Beef & Specialty Seafood	46.95
Beef & Vegetarian / Vegan	32.95
Filet Mignon & Salmon	42.95
Filet Mignon & Shrimp	42.95
Filet Mignon & Specialty Seafood	49.95
Vegetarian / Vegan & Salmon	32.95
Vegetarian / Vegan & Shrimp	32.95
Vegetarian / Vegan & Filet Mignon	36.95

Individual Pre-Packed Entrées & Sides

Served with a choice of entrée & 2 sides
8 guest minimum per Entrée & Sides

Chicken	25.95
Vegetarian	25.95
Vegan	25.95
Pork	25.95
Beef	27.95
Salmon	27.95
Shrimp	27.95
Filet Mignon	33.95
Specialty Seafood	40.95
Add-ons:	
Garden Salad	4.95
Dessert	4.95
Fruit Cup	4.95



Themed Buffets

12 guest minimum

Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Greek 38.95

Chicken Souvlaki GF
Beef Souvlaki GF
Mini Spanakopita VEG
Lemon Scented Dill Rice VGN | GF
Tzatziki VEG | GF
Horiatiki (Greek Village Salad) VEG | GF
Pita Bread VGN
Baklava Mousse Shooters VEG | NUTS

Korean 37.95

Beef Bulgogi GF
Gochujang Spiced Chicken GF
Scallion Fried Rice VGN | GF
Sweet-Soy Roasted Potatoes VGN | GF
Kimchi Salad VGN | GF
Grilled Bao Buns VEG
Honey Cookies VEG

Middle Eastern 38.95

Chicken Shawarma GF
Beef Kofta GF
Sumac Potatoes, Roasted Onion VGN | GF
Stewed Eggplant & Tomatoes VGN | GF
Malouf Salad VGN | GF
Warm Seasoned Flatbread VGN
Baba Ghanoush VGN | GF
Citrus Honey Cake VEG

Mulberry Street 38.95

Nonna's Meatballs, Sunday Sauce
Chicken Parm, Mozzarella Cheese
Spicy Rigatoni, Tomato Cream Sauce VEG
Sautéed Broccolini, Garlic & Oil VGN | GF
Traditional Caesar Salad VEG
Focaccia Bread Sticks VGN
Butter Cookies & Biscotti VEG | NUTS

Indian 37.95

Chicken Tikka Masala GF
Spicy Shrimp Thokku GF
Chana Masala, Chickpeas VGN | GF
Aloo Gobi, Potato & Cauliflower VGN | GF
Kachumber Salad VGN | GF
Warm Naan VGN | GF
Nankhatai Cookies VEG

Southern BBQ 39.95

Southern Fried Boneless Chicken
St. Louis Style BBQ Ribs GF
Collards Greens Sauté VGN | GF
Creamy Mac & Cheese VEG
Baked Beans VGN | GF
Cornbread Salad VEG
Buttermilk Biscuits VEG
Sheet Pan Peach Cobbler VEG

South of the Border 38.95

add Guacamole / 3.95 per guest
Slow Cooked Cilantro Chicken Thighs GF
Guajillo Spiced Steak GF
Black Bean & Corn Vegetarian Enchiladas VEG
Tomato Rice VGN | GF
Refried Black Beans VGN | GF
Mexican Caesar Salad VEG
Fresh Corn Tortilla Chips VGN | GF
Galletas de Nuez VEG | NUTS

Chinese 37.95

General Tso's Chicken GF
Szechuan Shrimp GF
Vegetable Fried Rice VGN | GF
Stir Fried Vegetables VGN | GF
Shanghai Salad VGN | GF
Fried Wonton Crisps VEG
Cookies, Brownies &
Chocolate Dipped Fortune Cookies VEG

Cubano 41.95

Ropa Vieja, Shredded Beef GF
Mojo Shrimp GF
Crema de Yuca, Pickled Red Onions VEG | GF
Garlic White Rice VGN | GF
Seasoned Black Beans VGN | GF
Cuban Salad VGN | GF
Fried Plantain Chips VGN | GF
Arroz con Leche VEG | GF
43.95

Italian 42.95

Chicken Marsala, Wild Mushrooms,
Marsala Wine Sauce
Sole Piccata, Capers, Lemon-Wine Sauce
Baked Artichokes, Breadcrumbs, Parmesan &
Garlic VEG
Penne alla Vodka, Caramelized Onions, Sweet Peas VEG
Paesana Salad VEG | GF
Focaccia Bread Sticks VGN
Italian Butter Cookies & Biscotti VEG | NUTS

French 47.95

Beef Bourguignon
Sole Meuniere, Lemon Caper-Butter
Lyonnais Potatoes VEG
Haricots Verts Amandine VEG | GF
Niçoise Salad VEG | GF
Baguette Dinner Rolls VEG
Lemon-Lime Madeline Cookies VEG

Spanish 43.95

Seafood Paella GF
Pollo al Ajillo (Spanish Garlic Chicken) GF
Oven Roasted Potatoes & Shaved Sweet Onion GF
Pisto (Spanish Vegetable Stew) VGN | GF
Orange & Olive Salad VGN | GF | NUTS
Rustic Dinner Rolls VGN
Flan de Caramelo VEG



Grain Bowls

8 guest minimum

Served hot in disposable aluminum pans, with wire racks
Flameless, and Real Chaffers are available upon request for an additional charge

Green Goddess ^{GF}

Roasted Chicken, Herbed Brown Rice,
Charred Kale, Sweet Potatoes,
Steamed Asparagus, Pickled Red Onions,
Fresh Herbs, Green Goddess Dressing
17.95

Fajita ^{GF}

Adobo Chicken, Cilantro Lime Rice,
Sautéed Peppers & Onions, Seasoned Black
Bean, Charred Corn, Grated Cotija Cheese,
Avocado Crema Dressing
17.95

Shawarma ^{GF}

Blackened Chicken Thighs, Basmati Rice,
Charred Kale, Roasted Tomatoes,
Stewed Chickpeas, Pickled Onions,
Baba Ghanoush, Mediterranean White Sauce
17.95

Falafel ^{VGN | GF}

Baked Falafel, Quinoa, Charred Kale, Pickled
Chilis, Roasted Tomatoes, Crushed Pita Chips,
Hummus, Lemon Tahini Dressing
17.95

Thai Shrimp ^{GF | NUTS}

Sweet & Spicy Shrimp, White Rice,
Pickled Red Cabbage, Cucumbers, Cilantro,
Toasted Peanuts, Spicy Thai Peanut Dressing
19.95

Southwestern ^{GF}

Garlic-Lime Steak, Adobo Yellow Rice,
Sautéed Onions & Green Chiles,
Seasoned Black Beans, Jack & Cheddar Cheese,
Cilantro-Lime Dressing
19.95

Miso Salmon ^{GF}

Roasted Miso Glazed Salmon, Quinoa & Brown
Rice, Roasted Mushrooms, Steamed Edamame,
Green Onion, Pickled Radish,
Sesame Ginger Dressing
19.95



Create Your Grain Bowl

2 Grains, 2 Proteins, 2 Cheeses,
6 Veggies, 3 Sauces, 1 Crunch

24.95 10 guest minimum

Contact your catering professional for more
information



Temperate Hors d'oeuvre Displays

Veggie Americana

Baked Falafel Sliders, Cucumber,
Lemon Tahini ^{VGN}
Mac & Cheese Bites ^{VEG}
BBQ BEEF-LESS Short Rib Cornbread Bites ^{VEG}
Buttermilk Fried Cauliflower Bite ^{VEG}
Honey Mustard ^{VEG | GF}
329.95

Athenian

Spanakopita ^{VEG}
Chicken Souvlaki ^{GF}
Lemon-Dill Shrimp ^{GF}
Sesame Crusted Feta ^{VEG}
Tzatziki ^{VEG}
339.95

Americana

Metro Cheeseburger Slider
Mac & Cheese Bites ^{VEG}
Buttermilk Fried Chicken Skewers
BBQ Short Rib Cornbread Bites
Metro Sauce ^{VEG | GF}
349.95

Thai

Rainbow Rice Paper Veggie Rolls ^{VGN | GF}
Crispy Coconut Shrimp
Spicy Peanut Beef Skewer ^{GF | NUTS}
Thai Basil Chicken Skewer ^{GF}
Sweet Chili Sauce ^{VGN | GF}
354.95

Mediterranean

Tagine Shrimp Skewer ^{GF}
Beef Kofta ^{GF}
Rainbow Veggie Kebabs ^{VGN | GF}
Chicken Shawarma Bites ^{GF}
Spicy Lemon Tahini ^{VGN | GF}
354.95

Hunan Royal

General Tso's Chicken Skewer ^{GF}
Mini Vegetable Egg Rolls ^{VEG}
Pepper Steak & Onion ^{GF}
Szechuan Shrimp Skewer ^{GF}
Duck Sauce ^{VEG | GF}
354.95

Nuevo Latino

Shrimp Ceviche, Cucumber Cup ^{GF}
Criollo Citrus Chicken Skewers ^{GF}
Mini Papa Rellena with Beef ^{GF}
Vegetable Empanada ^{VEG}
Mojo Aioli ^{VEG | GF}
354.95

Rising Sun

Spicy Tuna Tartar, Crispy Sushi Rice ^{GF}
Crispy Chicken Kaarage Skewers
Zucchini Okonomiyaki Fritter ^{VEG}
Beef Yakitori ^{GF}
Togarashi Cream ^{VEG | GF}
374.95

Spanish Tapas

Potato Croquettes with Saffron Rouille ^{VEG}
Garlic Shrimp Ajillo ^{GF}
Pan con Tomate ^{VGN}
Spanish Sausage and Manchego Skewers ^{GF}
Saffron Rouille ^{VEG | GF}
379.95

Little Italy

Chicken Parm Sliders
Nonna's Meatballs, Sunday Sauce
Margherita Flatbread Bites ^{VEG}
Skewered Antipasto
Truffle Aioli ^{VEG | GF}
384.95

Napa Valley

Roasted Garden Radish, Burrata & Chive Oil ^{VEG}
Charcuterie Skewer- Soppressata,
Prosciutto di Parma & Mortadella
Prosciutto & Truffle Butter wrapped Breadsticks,
Artichoke Pesto ^{NUT-FREE}
Half Dollar Brioche with Crab and Avocado Salad
Artichoke Pesto ^{NUT-FREE}
419.95

Bistro

New England Lobster Roll
French Onion Gruyere Pastry Cup ^{VEG}
Filet Mignon Flatbread with Arugula Aioli
Toasted Seasoned Crostini with Cambazola &
Truffle Mushroom Spread ^{VEG}
Arugula Aioli
439.95

Seafood

Miso Glazed Salmon Skewer
Jalapeno Lime Shrimp
Crab Stuffed Shishito/Piquillo Peppers
Lobster Wonton Cup
Salsa Verde
519.95



Filet Mignon, Balsamic Onion Jam,
Roquefort Blue Cheese



Ahi Tuna Tartare



Bruschetta



Chimichurri Beef

Hors d'oeuvres

20 Piece Minimum per Item

Contact your catering professional for more information on pricing and a full listing

Chicken

Buttermilk Fried Chicken Skewer
Chicken & Apple Sausage Wrapped in Puff Pastry
Chicken Souvlaki ^{GF}
Chicken Shawarma Skewer ^{GF}
Chimichurri Chicken Crostini, Pico de Gallo
Korean BBQ Chicken Bite ^{GF}
Savory Chicken Crostini with Whipped Ricotta,
Lemon & Mint
Sweet Thai Chili Chicken ^{GF}
Tarragon Chicken Crostini,
Roasted Red Pepper Aioli
Tuscan Chicken Bruschetta

Beef

Balsamic Steak Crostini with Onion Jam
Beef Negimaki Skewer ^{GF}
BBQ Beef Short Rib on
Savory Cornbread Mini Waffle
Chimichurri Steak Skewer ^{GF}
Gruyere Stuffed Meatball
Spicy Thai Peanut Beef Skewer ^{GF | NUTS}
Sun-Dried Tomato Pesto Sirloin Skewer ^{GF | NUT-FREE}
Swedish Meatball
Teriyaki Beef ^{GF}
Wagyu Frank in a Blanket

Filet Mignon

Filet Mignon Bite, Roquefort Crème ^{GF}
Filet Mignon Crostini, Balsamic Onion Jam &
Roquefort Blue Cheese
Filet Mignon Crostini, Caramelized Onion &
Horseradish Crème
Filet Mignon Crostini, Sun-Dried Tomato Pesto,
Basil ^{NUT-FREE}
Filet Mignon Baby New Potato Bite,
Bearnaise Sauce ^{GF}
Lemongrass Beef Filet Skewer ^{GF}
Petit Beef Wellington

Seafood

Ahi Tuna Tartare, Avocado, Sushi Rice, Nori Cup ^{GF}
Ahi Tuna Tartare, Petite Cucumber Cup ^{GF}
Crispy Coconut Shrimp
Firecracker Shrimp, Crispy Rice
Lobster Mac & Cheese Bites
Mini Crab Cakes
Mini Lobster Roll
Tortilla Crusted Shrimp

Sliders

Balsamic Baby Bello, Roasted Red Pepper,
Creamy Herb Goat Cheese ^{VEG}
Baked Falafel, Dill Cucumber,
Spicy Lemon Tahini ^{VEG}
BBQ Beef Brisket, Cabbage Slaw
Buttermilk Fried Chicken, Smoked Pickle,
Chipotle Aioli
Cheeseburger, Smoked Pickle, Plum Tomato,
Metro Sauce
Chicken Parmesan, Mozzarella & Tomato Basil
Crab Cake, Crunchy Slaw, Zesty Remoulade
Filet Mignon, Aged White Cheddar,
Caramelized Onions, Garlic Aioli
Filet Mignon, Crispy Onions, Charred Tomato Jam
Hamburger, Maple Glazed Bacon, Gorgonzola
Metro Cheeseburger, Smoked Pickle
Mini Chicken Gyro
Pork Belly Banh Mi



Mini Grilled Cheese



Mini Tacos

Hors d'oeuvres

20 Piece Minimum per Item

Contact your catering professional for more information on pricing and a full listing

Mini Taco Tuesday

Clothespin Flour Taco:

BBQ Braised Beef, Slaw, Pickled Onions,
Spicy Remoulade
Clothespin Flour Taco, Pork al Pastor,
Pickled Slaw, Charred Jalapeño Aioli Spicy Shrimp,
Avocado Crema,
Mango Salsa
Baja Salmon, Cilantro, Pico de Gallo,
Chipotle Aioli Cilantro Lime Chicken, Citrus Slaw,
Tomatillo Crema

Mini Corn Taco:

Adobo Chicken, Avocado Salsa, Chipotle Crema ^{GF}
Baja Pulled Chicken, Pico de Gallo,
Avocado Crema ^{GF}
Carne Asada, Pico de Gallo,
Charred Jalapeno Aioli ^{GF}
Beef Short Ribs, Citrus Slaw, Pickled Onions,
Tajin-Cilantro Aioli ^{GF}
General Tso's Chicken, Pineapple Relish

Taco Cup:

Baja Salmon, Cilantro, Pico de Gallo,
Chipotle Aioli ^{GF}
Chicken al Pastor, Pineapple Salsa,
Pickled Onions ^{GF}
Crab Meat, Cucumber, Avocado, Radish,
Chipotle Crema ^{GF}
Pork Carnitas, Pickled Chilies, Chipotle Aioli ^{GF}

Grilled Cheese Bites

Classic Artisanal Grilled Cheese
Pepperoni – Mozzarella & Tomato Sauce
Apple & White Cheddar
Jalapeño Popper – Pickled Jalapeños &
Cream Cheese ^{VEG}
Bacon Grilled Cheese
Spicy Capocollo & Aged Provolone
Truffle Grilled Cheese
Smoked Gouda, Roasted Peppers & Spinach ^{VEG}
Mini Reuben
Ham & Swiss
Corned Beef & Whole Grain Mustard
Pulled Pork & Cheddar

Vegetarian, Vegan

Baked Falafel, Lemon Tahini ^{VGN | GF}
Brie, Toasted Almonds, Fig Jam, Crostini ^{VEG | NUTS}
Bruschetta, Crostini ^{VGN}
Fontina & Goat Cheese Arancini ^{VEG}
Fig & Blue Cheese Crostini ^{VEG}
French Brie & Poached Pear Quiche ^{VEG}
Grilled Eggplant, Burrata, Walnut Pomegranate,
Crostini ^{VEG | NUTS}
Mac & Cheese Bites ^{VEG}
Onion & Gruyere Quiche ^{VEG}
Pitticelle di Zucchini ^{VEG}
Raspberry & Brie Turnovers ^{VEG}
Spanakopita ^{VEG}
Sun-Dried Tomato Hummus,
Sweet Potato Bite ^{VGN | GF}
Truffle Mushroom Quiche ^{VEG}
Vegan Crab Cake,
Vegan Roasted Black Garlic Aioli ^{VGN}
Wild Mushroom & Leeks Beggers Purse ^{VEG}



Hors d'oeuvres Packages

Contact your catering professional for more information on pricing and a full listing
20 guest minimum

Pre-Dinner Hors d'oeuvres

Accompanying a Meal (1-2 hours)

Selection of:

2 Vegan or Vegetarian
1 Poultry
1 Beef
1 Seafood

24.95

6 Pieces Per Guest

Afternoon Cocktail Party

Served as Light Cocktail Fare (2-3 hours)

Selection of:

2 Vegan or Vegetarian
2 Chicken
1 Beef
1 Seafood

35.95

9 Pieces Per Guest

In Lieu of Dinner

Substituting a Meal (3-4 hours)

Selection of:

2 Vegan or Vegetarian
2 Chicken
2 Beef
2 Seafood

46.95

12 Pieces Per Guest

Lobster / Baby Lamb Chops
add 3.00 per guest



Special Events & Happy Hours Prix Fixe Menus

20 guest minimum

A:

Gourmet Cheese Display
Fresh Garden Crudité & Dips
Pits Chips & Hummus

22.95

B:

Gourmet Cheese Display
Fresh Garden Crudité & Dips
Pits Chips & Hummus
Hors d'oeuvres selection – 5 pieces per guest

32.95

C:

Gourmet Cheese Display
Fresh Garden Crudité & Dips
Charcuterie Board
Hors d'oeuvres selection – 7 pieces per guest

39.95

D:

Gourmet Cheese Display
Fresh Garden Crudité & Dips
Charcuterie Board
Hors d'oeuvres selection – 9 pieces per guest

46.95

Stationary Displays & Buffet Enhancements

8 guest minimum

Mezze Grazing Board VEG

Grilled & Roasted Vegetables,
Aleppo Pepper Sumac Hummus, Whipped
Sheep's Milk Feta with Olive Oil &
Herbs de Provence, Seasoned Greek Yogurt with
Garlic Confit & Lemon Zest served with
Grilled Pita, Lavash, Flatbread Crackers
18.95

Crudit  Board VGN | GF

Garden Fresh, Seasonal Raw Vegetables served
with Classic Chickpea Hummus &
Seasonal Vegan Dip
11.95

Pita Chips & Hummus VGN

Classic Chickpea Hummus served with Toasted
Seasoned Pita Chips
10.95

Tortilla Chips & Dip VEG | GF

Corn Tortilla Chips served with
Homemade Guacamole, Pico de Gallo &
Sour Cream
12.95

Mediterranean Dips VGN

Classic Chickpea Hummus,
Creamy Lemon-Sesame Tahini &
Roasted Eggplant Baba Ghanoush served with
Toasted Seasoned Pita Chips &
Mini Baked Chickpea Falafel
14.95

Afternoon Fruit & Cheese VEG | NUTS

Seasonal Sliced Melon & Berries,
Gourmet Imported & Domestic Hard Cheeses,
served with assorted Nut & Seed Crackers,
Puff Pastry & Croissant Squares, Fruit Jams
14.95

Cheese Display VEG | NUTS

Imported & Domestic Cheeses garnished with
Dried Fruit & Nuts, served with Flatbread Crackers
18.95

Vegetarian Antipasti VEG

Hard & Soft Italian Cheeses, Grilled &
Marinated Vegetables, served with
Sliced Pizza Bianca
18.95

Charcuterie Board

Cured European Meats garnished with
Marinated Olives & Vegetables served with
Sliced Focaccia & Homemade Olive Bread
20.95

Cheese & Charcuterie Display NUTS

International Cheeses & Cured European Meats
garnished with Salted Nuts & Marinated Olives
served with Flatbread Crackers & Sliced Focaccia
21.95

Artisanal Italian Bread Board VEG

Made with Imported Italian Flour, served with
Marinated Olives & assorted
Seasoned Extra Virgin Olive Oil
8.95

Tea Sandwiches

Elegant, Finger-Sized Sandwiches
Dilled Egg Salad & Avocado VEG
Whipped Goat Cheese, Fresh Herbs &
Watercress VEG
Basil Chicken Salad, Parmesan Cheese
Tarragon Chicken Salad
Chicken Tarragon with Herb Mayo,
Dried Cranberries and Sliced Almonds Chicken
Smoked French Ham & Apricot Preserves
Fresh Mozzarella, Prosciutto, &
Pesto Butter NUT-FREE
Prosciutto, Fontina & Fig Mostarda
Smoked Salmon, Cucumber & Horseradish Butter
Smoked Salmon, Cucumbers &
Chive Cr me Fraiche
13.95

Pinwheels

Bite Sized Versions of your Favorite Sandwiches,
Wrapped in Tortillas

Mozzarella Caprese – Vine Ripe Tomato,

Fior di Latte Mozzarella, Basil Leaf,

Sun-Dried Tomato Pesto VEG | NUT-FREE

Napa Valley Vegan – Spinach, Tomato,
Cucumber, Bell Peppers, Alfalfa Sprouts, Carrots,
Avocado, Spicy Hummus

California Chicken – Thick Cut Bacon,
Romaine Hearts, Beefsteak Tomato, Avocado,
Lemon Herb Aioli

Tuscan Chicken – Fire Roasted Peppers,
Braised Kale, Artichoke Aioli

Smoked Turkey & French Brie – Roasted Apples,
Arugula, Maple Mayonnaise

Fresh Turkey Pesto – Aged Provolone Cheese,
Basil Leaf, Heirloom Tomato, Green Leaf Lettuce,
Basil Pesto NUT-FREE

Fresh Roasted Turkey – Avocado,
Roasted Peppers, Aged Provolone,
Roasted Garlic Aioli

Ham & Gruyere – Smoked French Ham, Gruyere,
Balsamic Onions, Gem Lettuce, Dijonnaise
13.95



Desserts

Artisanal Sweets Board VEG | NUTS

Chocolate Dipped Dulce de Leche Cookies
White Chocolate Enrobed Oreos
Nutella Stuffed Jumbo Chocolate Chip Cookies
Decadent Chocolate Truffles
Hand Dipped Petit Fours
House-Baked Artisanal Cookies

15.95

Metro Dessert Tray VEG

An assortment of Classic Homestyle Cookies,
Fresh Baked Brownies, Bars & Assorted Artisanal
Cookies

8.95 *Gluten-Free add 2.95*

Dubai Chocolate Brownies VEG | NUTS

Rich Pistachio Cream mixed with Shredded Kataifi
over a Homemade Brownie covered in Dark
Chocolate

11.95

Death by Chocolate VEG | NUTS

Hand crafted decadent treats of
Milk & Dark Chocolate

11.95

Dark Chocolate Trail Mix Bark VEG | GF | NUTS

Imported Semi-Sweet Chocolate topped with
Roasted Light Salted Nuts and Dried Fruit

9.95

Blondies & Brownies VEG

Scratch-Made in our own Bakery

8.95

Homestyle Cookies VEG

Chocolate Chip, Oatmeal Raisin & Classic Sugar

7.95

Sweets with Sliced Fruit & Berries VEG

Homestyle Cookies & Fresh Baked Brownies
with Sliced Fruit & Berries

10.95

Italian Pastries VEG | NUTS

11.95

Italian Butter Cookies & Biscotti VEG | NUTS

10.95

Le Parisien VEG | NUTS

French Macaroons, Eclairs, Napoleon,
Assorted Fruit Tartlets

11.95

Petit Fours & Truffles VEG

11.95



Artisanal Sweets Board



Death By Chocolate



Homestyle Cookies



Italian Butter Cookies & Biscotti

Desserts

Stuffed Jumbo Cookies

Nutella & Chocolate Chip VEG | NUTS

Double Chocolate Chocolate VEG

Dulce de Leche Sugar Cookie VEG

6.95 each *Requires 24 hours notice*

Cake Cups VEG

A delicious variety of single serving cakes

8.95 *Requires 24 hours notice*

Contact your catering professional for more information and a full listing

Broken Cannoli VEG

Cannoli Shell Chips with
Homemade Cannoli Dipping Cream

8.95

Chocolate Dipped Strawberries VEG

Hand Decorated, White & Milk Chocolate

4.95 each - 1 dozen minimum *Requires 24 hours notice*

Fruit Skewers

Skewered Fresh Fruit finished with a
Chocolate Covered Strawberries served with
Cinnamon Vanilla Yogurt

19.95 2 skewers per guest

Mini Cupcakes VEG

Vanilla, Chocolate or Red Velvet Cake

3.95 each - 1 dozen minimum *Requires 24 hours notice*

Chocolate Dipped Rice Chex VEG

Milk Chocolate with White Chocolate Drizzle

6.95

Crème Brûlée VEG | GF

Classic custard dessert topped with
caramelized raw sugar brittle

9.95 each - 10 piece minimum *Requires 24 hours notice*

Homemade Churros VEG

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

9.95

Mousse Shooters VEG

Chocolate, Vanilla, Raspberry, Passion Fruit,
Dulce de Leche

6.95 1 dozen minimum per variety *Requires 24 hours notice*

Chocolate Dipped Fresh & Dried Fruit VEG

Apples, Orange Segments, Mangoes, Pineapples,
Seasonal Stone Fruit

11.95

Specialty Cakes & Pies

10" Round

¼ Sheet

½ Sheet

Full Sheet

Contact your catering professional for more information and a full listing



Broken Cannoli



Cake Cups



Homemade Churros



Chocolate Dipped Fresh & Dried Fruit

Snacks

Metro Energy Bites

Orange Peanut Butter Bite VGN | GF | NUTS

Gluten-Free Oats, Sesame Seeds, Apricots, Raisins, Unsweetened Coconut, Almonds & Sunflower Seeds

11.95

Dark Chocolate Cherry Oat Bar VGN | GF | NUTS

Dried Cherries, Dates, Almonds, Gluten-Free Oats, Almond Butter, Dark Chocolate Chips

11.95

Chocolate Dipped Fresh & Dried Fruit VGN | GF

Apples, Orange Segments, Mangoes, Pineapples, Seasonal Stone Fruit

11.95

Dark Chocolate Trail Mix Bark VGN | GF | NUTS

Imported Semi-Sweet Chocolate topped with Roasted Light Salted Nuts and Dried Fruit

9.95

Mini Parfaits VEG | GF

Miniature Versions of our Classic & Signature Yogurt Creations

5.95

Mixed Veggie Chips VGN | GF

Dried and Lightly Salted Sweet & Purple Potatoes, Taro Root, Carrots, Green Beans & Squash

8.95

Crudit  VGN | NUTS

Snack Sized Garden Fresh Vegetables in the Raw with

Mediterranean Chickpea Hummus

10.95

Snack Basket VEG | NUTS

Assorted Chips, Snack Bars, Granola Bars, Health Bars, Nuts, Chocolates & Candies

10.95

Seventh Inning Stretch VEG | NUTS

Popcorn, Peanuts & Cracker Jacks

10.95

L.A. Snack VGN | NUTS | NUTS

Roasted Nuts, Wasabi Peas, Trail Mix & Dried Fruit

13.95

N.Y. Pretzels VGN

Soft Baked Salted Pretzels served Deli Mustard

7.95

Carnival Popcorn Boxes VEG | NUTS

6.95

Bag of Chips VGN | GF

2.95

Homemade Yukon Gold Potato Chips VGN | GF

2.95



Homemade
Yukon Gold Potato Chips



N.Y. Pretzels



L.A. Snacks

Snacks

Boxes

Elegantly Displayed Boxed Versions of Our Most Popular Buffet Enhancements

Crudité VGN | GF

17.95

Cheese Display VEG | NUTS

24.95

Charcuterie

26.95

Cheese & Charcuterie NUTS

27.95

Metro Dips

Homemade Dips served with Yukon Gold Potato Chips

Malted Vinegar with Chopped Chives – 10.95

**Caramelized Onion with Worcestershire,
Onion & Scallion** – 10.95

Dill Pickle with Chopped Relish – 10.95

**Charred Mexican Street Corn with Cilantro &
Tajin** – 11.95

**Burrata & Charred Cherry Tomatoes with
Extra Virgin Olive Oil** – 13.95

**Bacon, Cheddar Ranch with Vermont Cheddar &
Applewood Smoked Bacon** – 14.95

**Buffalo Chicken with Oven Roasted Chicken,
Blue Cheese Crumbles** – 15.95



Charcuterie



Cheese Display



Crudités



Caramelized Onion with
Worcestershire, Onion & Scallion



Malted Vinegar with
Chopped Chives



Buffalo Chicken with
Oven Roasted Chicken, Blue Cheese Crumbles

Fine Print

Ordering

Online: metrocateringnyc.com

Email: orders@metrocateringnyc.com

Call: (212) 268-2828 (office hours are Monday – Friday 8:00 am – 4:00 pm).

Some items may require more than 24 hours' notice.

Orders for the following day must be placed and confirmed by 3:00 pm the day before.

Order Minimums

Monday – Friday with a delivery time between 6:00 am – 6:00 pm - \$200 (before tax & gratuity, inclusive of Administrative Fees & Delivery Charges). For early morning, late day/evening, weekend, or holiday orders, please contact one of our catering professionals.

Administrative Fees & Delivery Charges

All orders will incur an administrative fee which covers delivery, set-up, processing, and administrative costs. This fee is not a gratuity. There is no delivery charge for any order delivered in Manhattan south of 60th Street during regular business hours. For deliveries outside of regular business hours, Manhattan, or north of 60th Street, please contact one of our catering professionals.

Cancellations

Orders cancelled the same day or after 4:00 PM the prior business day will incur a 100% charge. Weekend orders cancelled after 4:00 PM the Thursday prior will incur a 100% charge. Larger orders may fall under specific payment terms which one of our catering professionals can explain in full detail.

Delivery, Set-up & Pick-up

All orders will be delivered and set-up where indicated by the point of contact unless otherwise directed. Some orders may require a pick-up for certain non-disposable items. In that case, our delivery professional will advise which items will require a pick-up at the time of delivery. All orders come with disposable plates, napkins, cups (if required), eating & serving utensils. If you don't require one or all these items, please let us know (we thank you in advance!) Hot food items will be delivered in disposable aluminum pans with wire racks and gel-flame heating elements. If you require flameless heat and/or real chafing dishes, both available at an additional cost. Delivery times are scheduled in 30-minute windows.

Food Allergies & Dietary Restrictions

We are more than happy to address as many dietary requests as possible. If you have a food allergy or special request for Vegan, Vegetarian or Gluten-Free food items, please let us know. Our products may contain/come into contact with common allergens, including wheat, peanuts, soy, tree nuts, milk, eggs, fish, shellfish and sesame. We are not a gluten-free or a nut-free kitchen.

Fine Print, continued

Menu & Pricing

Menu items and specific ingredients are subject to availability. Pricing is subject to change. For our most up to date pricing, please refer to metrocaterningnyc.com.

Equipment

Please let your catering professional know if your order requires: linen table covers, ceramic display platters, premium wood displays, glasses, cups, tableware, or stainless-steel chafing dishes. Any catering equipment that is unavailable for pick up or returned damaged will be charged its full replacement cost.

EVENTS BY



THE PERFECT TABLE

NEW YORK

Full-Service Catering

If your event requires bar services, staffing, rentals, an elevated design & presentation, or a hospitality professional to manage every detail, let us introduce you to our sister brand, The Perfect Table.

The Perfect Table is a collection of hospitality professionals with years of experience providing catering and event services to the most discerning clientele in New York. Our culinary team is classically trained and draws inspiration from cuisines around the world. We pride ourselves on understanding the unique elements of each meeting or event and always exceed expectations. From a simple catered breakfast to large scale gala events, our exacting attention to detail will assure you a flawless execution. The Perfect Table is not just a catering company, but a hospitality experience.