

BREAKFAST A LA CARTE



\$250.00 MINIMUM ORDER REQUIRED

BREAKFAST PASTRIES	per dozen	\$36.00
Pain Au Chocolate, Raspberry Streusel, Almond Crescent 2 dozen minimum		
FRESH BAKED MUFFINS	per dozen	\$36.00
2 dozen minimum		
FRESH BAKED SCONES	per dozen	\$36.00
2 dozen minimum		
SMOKED SALMON	serves 12	\$150.00
Smoked Atlantic salmon with 12 bagels cream cheese, tomatoes and capers		
FRITATTA	serves 8	\$48.00
Baked omelette with seasonal vegetables, or sausage, bacon and a selection of cheese		
DEEP DISH QUICHE	serves 8-12	\$65.00
Quiche Lorraine with Bacon and Onion or Vegetarian		
INDIVIDUAL QUICHE	each	\$4.50
Choose Bacon and Onion or Vegetarian 2 dozen minimum		
STRATA	serves 8-12	\$65.00
Layered cubes of country bread with eggs, cheeses and custard with sausage and peppers, or spinach and mushrooms		
TORTE MILANESE	serves 8-12	\$80.00
Colorful Layers of Egg, Spinach, Roasted Peppers, Cheese and Ham (or vegetarian) in a golden crust of puff pastry		
VEGETABLE GALETTE	serves 8-12	\$45.00
Rustic pastry tart with seasonal vegetables And creamy chevre cheese		
TARTE FLAMBÉ	serves 8-12	\$60.00
French style bacon and onion tarte on a flaky pastry crust With bacon, caramelized onions, crème fraiche		
CHILLED JUMBO SHRIMP COCKTAIL		\$160.00
With horseradish cocktail sauce and lemon Three dozen per order		
FRESH SEASONAL FRUITS		
small	serves 10-15	\$50.00
large	serves 15+25	\$80.00
individual	single serving	\$5.00
ARTISAN CHEESE AND FRUITS	per serving	\$8.50
10 person minimum A selection of imported and domestic cheeses with seasonal fresh fruits or dried fruits and sliced baguettes		

BREAKFAST SANDWICHES



PAN BAGNAT
French baguette with American albacore tuna, hardboiled egg, tomato, olives, capers and radish
HAM AND BRIE
on Baguette with Honey Mustard
CHOPPED EGG WITH BACON
On Focaccia with Sun Dried Tomato Aioli
SMOKED SALMON AND CREAM ON A BAGEL
With Tomato and Capers

Market price
May be part of a custom Breakfast Box

BREAKFAST BOXES



Custom Boxes start at \$20.00 per person
For customer safety and ease of serving
all breakfast items are available to be customized
for service in environmentally friendly Bio-Boxes.

Please inquire

BEVERAGES



BREWED COFFEE OR TEA SERVICE		
Insulated Pump Pots	serves 10	\$25.00
Large Insulated Urns	serves 50/100	\$60/\$150
SPECIALTY DRINKS OR JUICES		\$2.75
SODAS		\$1.25
ICED TEAS, SPARKLING WATERS		\$2.75
BOTTLED WATERS		\$1.25

CUSTOM BREAKFAST EVENTS



WE CAN PROVIDE ACTIVE STATIONS for LARGE STAFFED EVENTS FOR CONFERENCES AND SPECIAL EVENTS

Custom menus are available for Conferences and off site events that include staff and equipment.

Following are a few *samples* of what Metro Catering can tailor for your specific needs. Costs will vary and be dependant on menu selection, guest count, location, any staff or field kitchen requirements. Advance planning required.

Sample Menu items:

HUEVOS RANCHEROS

freshly prepared fried eggs with crispy corn tostada, house made refried beans & rancho sauce, grated jack cheese, and guacamole

PANCAKES, EGGS AND SAUSAGE *active station*

freshly prepared whole grain pancakes with fresh seasonal fruit toppings, fried or scrambled eggs to order with crispy bacon, breakfast sausages

OMELETTES

freshly prepared Omelettes with a selection of vegetables, cheeses, sausage and bacon

CUSTOM CREPES *active Station or Pan Baked Savory*

Ratatouille with Red Pepper Coulis
Mushrooms and Leeks
Zucchini and Red Onion
Chicken and Mushrooms with Béchamel Sauce
Sausage and Mushrooms

Sweet

Caramelized Apple with Whipped Crème Fraiche
Lemon Curd with Kiwi or Fresh Berries
Chocolate and Hazelnuts



\$250.00 MINIMUM ORDER REQUIRED FOR BREAKFAST CATERING

Deliveries are available from 8:00 a.m. or by special arrangement.

HIGH QUALITY PLASTIC PLATES, UTENSILS, AND PAPER GOODS ADDITIONAL PER PERSON \$1.50

WE RESERVE THE RIGHT TO MAKE SUBSTITUTIONS BASED ON MARKET AVAILABILITY

ORDERING & DELIVERY

Since all our ingredients are prepared from scratch, we request 72 hours notice for breakfast orders.

We will do everything we can to fulfill last minute requests.

Faxed and E-mail orders must be confirmed to ensure availability.

Delivery is available to all areas within the Golden Triangle, Sorrento Valley and the Torrey Pines Science Park Monday through Friday.

Delivery to other parts of the city is available by arrangement. Delivery fees are determined by location and final guest counts and are scheduled on a first come, first serve basis.

PICK-UP ORDERS

Any order may be picked up at our catering kitchen during normal business hours. Please arrange your pick-up time with our catering staff.

PAYMENT

May be made by American Express, Visa, MasterCard and approved business checks. Please call for credit arrangements.

CANCELLATION POLICY

Two full business day's notice is required to cancel an order, unless otherwise noted.



METRO  **CATERING**

858.626.2800



METRO CATERING CAN TAKE CARE OF ALL YOUR CATERING NEEDS FOR, BOARD MEETINGS, CONFERENCES, OFF SITE EXECUTIVE RETREATS, BREAKFASTS, PRODUCT LAUNCHES, EMPLOYEE APPRECIATION EVENTS, CLIENT ENTERTAINING.

PLEASE CALL OUR CATERING TEAM FOR ASSISTANCE TO HELP MAKE YOUR NEXT EVENT A HUGE SUCCESS.
FOR MORE INFORMATION, PLEASE CALL
OR EMAIL US AT:

INFO@METROCATERINGSANDIEGO.COM
858.626.2800



METRO  **CATERING**

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