



EVENT CATERING

Cocktail Parties

The following menus are just a sampling of what Metro Catering can provide for your event. Our team will guide you through customized menus, budgeting options and planning with the focus of a perfect experience with unforgettable cuisine.



Hors D'oeuvres

Grilled Filet of Beef Tenderloin
On Garlic Toasts
With Caramelized Onions
And Toasted Horseradish

Kobe Style Hamburger Sliders
with Caramelized Onion, Housemade Ketchup

Red Chili Duck Empanadas
With Pineapple Salsa

Moroccan Spiced Meatballs With Harissa

Bacon Wrapped Texas Quail Knots

Pork Confit Phyllo Cigars

Spicy Sausage Crostini
With Red Onion Marmalade

Chicken & Andouille Sausage Strudel In Phyllo

Citrus Cured Salmon Crudo

Smoked Norwegian Salmon
on Savory Dill Pancakes with Mustard Sauce

Maryland Style Crab Cakes
With fresh Horseradish Cocktail Sauce

Grilled Shrimp Wrapped with Parma Prosciutto

Baby Lamb Chops
With Dijon & Rosemary

Herb Seared Ahi Tuna On Won Ton Crisps Spicy
With Sauce and Masago Caviar

Grilled Scallops on Tortilla Chips
With Avocado Corn Salsa

House Cured Gravlox On Warm Potato Blini
With Citrus Crème Fraîche

Savory Crab and Porcini Cheesecake On Endive
with Green Onion Coulis

House Smoked Salmon
On Endive With Whole Grain Mustard Sauce
and Greens

North African Chicken Skewers with Green Olives

Curried Chicken Dumplings
With Red Pepper Jelly

Alsace Bacon and Onion Tarts

Caramelized Onion Flatbreads With Artichoke
Hearts

Herb Cheese Sticks With Caramelized Shallots

Crostini with wild Mushroom Ragout

Baked Polenta Squares
With Roasted Seasonal Vegetables

Spinach And Feta Cheese In Phyllo



Stationary Hors D'oeuvres

Artisan And Imported Cheese And Charcuterie

Assorted Salami, Dried Sausages, Cured Hams , Prosciutto, Duck Prosciutto
With a Selection Of Imported Cheeses
May Include: French Morbier, Italian Piavé, Pecorino Romano, French Brie, English Blue Stilton,
Aged Vermont Cheddar, Behive Cheddar,
Presented With With Olives, Cornichons, Peppers, Mustards
Dried Fruits , Seasonal Fresh Fruits,
Assorted House Made Crackers And Artisan Breads

Breads and Spreads

Choose from: Blue Cheese & Roasted Peppers ~ White Beans And Garlic
Eggplant Confit ~ Mushroom Duxelles ~ Eggplant Caponata
Artichokes With Aioli
Tuna With Artichoke Hearts And Capers
Basil Pesto ~ Sun Dried Tomato Pestp ~ Olive Tapenade
With Artisan Breads. Crostinis and Crackers

Seafood Station And Raw Bar

Chilled Wild Caught Shrimp With Fresh Horseradish Cocktail Sauce
Seasonal Crab Claws, Lumb Crab Cocktail
Ahi Tuna or Salmon Poke
Fresh Oysters On Ice With Mignonettes And Sauces

Ceviche Bar

Tuna, Shrimp, Seabass Ruby grapefruit and lime juice, lemon juice, minced red onion, cilantro, cucumber,
jicama, jalapeño, heirloom tomato

Mediterranean Falafel

with Hummus With Tehini, Roasted Eggplant Baba Ganoush,
Olives, Pickled Vegetables, Cucumber, Tomato,
Hot Sauce, Lemon Tehina, Fresh Pita Breads

Seasonal Vegetable Crudités With Dips

Fresh Seasonal Vegetables With Choice Of Blue Cheese, Roasted Pepper~White Bean Dips

Bar Snacks

Fresh Roasted Seasoned Bar Nuts
Blue Cheese And Walnut Palmiers



Active Stations

Carving Board

Sliced Filet Of Beef Tenderloin , Twice Baked Cheddar Potatoes
Wine Braised Short Ribs, Garlic Mashed Potatoes
Rosemary and Dijon Crusted Lamb Chops, Creamy Herb Polenta Cakes, Ratatouille
Garlic & Fennel Crusted Heritage Berkshire Pork Loin, *Savory Apple Bread Pudding*
Slow Braised, Duck Leg Confit, French Green Lentil Salad
Orange and Fennel Roasted Chicken Roasted Potatoes

Seafood

Roasted Panko Crusted Scottish Salmon with Quinoa Pilaf and Picholine Olive Sauce
Cedar Planked Salmon With Horseradish Mashed Potatoes
Cumin And Pumpkin Seed Crusted Mahi Mahi, Poblano Mashed Potato, Yellow Pepper Coulis
Crab Cakes With Remoulade

Quesadillas Station

An Array Of Cheeses And Fillings Made To Order
Chili Shrimp And Papaya~ Spicy Chicken ~ Corn And Zucchini ~ Brie And Pear
Black Beans And Tomato~Grilled Portabella Mushrooms ~Tomato And Basil ~ Roasted Poblano Peppers
Salsa Fresca~Tomatillo Salsa~Guacamole

Polenta with Roasted Vegetables

Creamy Grilled Polenta Squares with Ratatouille
Or Grilled Polenta with Roasted Vegetables and Basil Pesto Oil

Blini with Salmon

House Cured Gravelax
Choice of Fresh Made Blue Corn Buckwheat or Potato Blini
Citrus Crème Fraîche, Mustard And Dill Sauce

Sliders

Beef Burgers With Caramelized Onion
Blueberry Chipotle Ketchup

Wine Braised Beef
with Red Cabbage Slaw

Filet Of Beef Tenderloin
With Horseradish Cream

Moroccan Lamb In Pita
With Hummus and Tzatziki

Roasted Turkey
With Cranberry Relish

Slow Braised Pulled Pork
With Pickled Onions