



EVENT CATERING

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.



Appetizers

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

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

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



First Course

Mixed Baby Greens
Pecan Crusted Baked Chevre
Balsamic Vinaigrette

Fresh Pear and Pomegranate
Blue Cheese, Winter Greens
Candied Walnuts, Orange Vinaigrette

Roasted Beets
Orange Slices, Frisée, Shaved Fennel
Arugula with Shallot Vinaigrette

Baby Gem Wedge Salad
Blue Cheese, Applewood Smoked Bacon
Cherry Tomatoes, Creamy Blue Cheese Dressing

Caesar Wedge
Shaved Pecorino Romano, Croutons
Anchovies, Creamy Caesar Dressing

Winter Greens, Roasted Butternut Squash
Toasted Hazelnuts, Goat Cheese
and Balsamic Vinaigrette

Sautéed Wild Mushrooms and Hearty Greens

Haricot Verte Salad
Crumbled Bacon, Chopped Egg
Creamy Horseradish Dressing

Crespelle with Porcini Mushrooms, Sautéed
Radicchio and Creamy Chevre
with Fresh Herb and Radicchio Salad

Seared Sea Scallops on a bed of Spinach
White Truffle~Mushroom Sauce and Caviar

Salad of Grilled Shrimp with Frisée,
White Beans, Fresh Herbs

Ahi Tuna Carpaccio
Shaved Parmesan, Caper Berries, Arugula
Lemon Vinaigrette

Caramelized Onion Soup With Wild Rice
And Roasted Cipollini Onions

Burrata Cheese with Roasted Tomatoes
Roasted Beets, Arugula and Balsamic Glaze

Wild Mushroom Soup
With Cremini, Porcini And Chanterelles

White Beans And Roasted Tomato Soup
With Sage Pesto

Curried Butternut Squash Soup

Leek and Parsnip Soup
with Black Pepper Crème Fraiche

Winter Squash Ravioli with Brown Butter
and Sage

Potato Gnocci with Lamb Ragout
and Pecorino Romano



Entrées

Seafood

Seasonal Pacific Fish
Tomato-Onion Compote
Basil Mashed Potatoes

Sea Bass Livornese
Sautéed Tomato, Olives, Capers
and Fresh Herbs

Herb Crusted Seared Ahi
Red Wine Demiglace
Roasted Garlic Puree, Pickled Carrot

Grilled Trout
Stuffed With Fresh Herbs
White Bean and Tomato Ragout

Mahi Mahi
Cumin & Pumpkin Seed Crust
With Poblano Mashed Potatoes and
Yellow Mole

Grilled Salmon Filet
Mango Mustard Glaze, Rice Pilaf

Roasted Scottish Salmon
With Panko Crust

Cedar Planked Salmon
Horseradish Mashed Potatoes

Sea Bass Baked En Papillote
With Shitake Mushrooms and
Baby Bok Choy

Poultry

Roasted Free Range Chicken
Tuscan Bread Salad
Kale, Currents and Pine Nuts

Chicken Breasts Roulade
Stuffed With Jumbo Shrimp Served
With Lemon Caper Sauce

Grilled Stuffed Chicken Breast
With Herbed Goat Cheese
& Prosciutto with Black Bean Sauce

Orange~Fennel Roast Chicken
with Pernod

Panko Crusted Chicken Breasts
Baked, With Marinara Sauce

Moroccan Spiced Chicken
with Cous Cous and
Roasted Vegetable Ratatouille

Braised Chicken Marbella
with California Dried Plums

Boneless Quail Stuffed With
Garlic Shrimp
Wrapped In Bacon
With Green Peppercorn Sauce

Duck Leg Confit
With French Green Lentils

Beef, Lamb, Pork

Filet of Beef Tenderloin
With Red Wine Demiglace

Filet Of Beef Tenderloin
Stuffed with Garlic Shrimp
With Green Peppercorn Sauce

Prime Rib Roast
With Herb Crust

Baby Lamb Chops
With Pistachio Crust
With Ratatouille
and Roasted Garlic Polenta

Grilled, Butterflied Colorado
Leg of Lamb
Potatoes with Rosemary And Olives

Osso Buco
Natural Veal or Kurobuta Pork
With Creamy Herb Polenta

Boneless Salmon Creek
Natural Heirloom Pork Loin
With Dried Apricot Stuffing

Garlic and Fennel Crusted
Kurobuta Heritage Pork
Warm Quince and Apple
Compote