



★ Catering Made Easy ★ Seasonal Menu 2019 ★

savor the season with delicious foods from our kitchen to your table

*Our Seasonal Catering Menu is just a sampling of the quality offerings from Metro Catering.
We can take care of all of your custom catering needs for private parties and business events.*

★ Hors d'Oeuvres 3 dozen minimum each selection		some items require heating
Moroccan Spiced Turkey Meatballs with Harissa Tehina	\$36.00	per dozen
Devilleed Crab Tartelettes	\$36.00	per dozen
Sausage En Croute in Flakey Pastry with Spicy Mustard	\$39.00	per dozen
Duck Empanadas with Pineapple Salsa	\$42.00	per dozen
Crab and Wild Mushroom Cheesecake On Endive with Green Onion Coulis	\$42.00	per dozen
Albacore Tuna Empanadas with Lemon Chimichurri	\$42.00	per dozen
Tunisian Potato Samosas	\$42.00	per dozen
French Cheese Tarts	\$42.00	per dozen
House Smoked Salmon Rillettes with Pickled Cucumber on Pumpnickel	\$45.00	per dozen
Roasted Pear Wrapped on Prosciutto with Blue Cheese	\$48.00	per dozen
Smoked Salmon and Brie Strudel	\$48.00	per dozen
Roasted Winter Squash and Gruyere Mini Galettes	\$48.00	per dozen
Grilled Jumbo Shrimp wrapped in Parma Prosciutto	\$54.00	per dozen
Grilled, Bacon Wrapped Texas Quail "Knots"	\$66.00	per dozen
Spanikopita- Spinach and Feta Pie in Phyllo serves 24-36	\$75.00	per tart
Swiss Chard and Kale Galette	\$75.00	per tart
Mediterranean Vegetable Tart on Puff Pastry with Pesto and Parmesan	\$75.00	per tart
Crostini of Pepper Crusted Beef Filet with Toasted Horseradish (serves 50)	\$325.00	per order

★ Roasted and Braised Meats Roasts serve 8-16 for center of the plate or buffet		
Whole Grilled Filet of Beef Tenderloin with Horseradish Cream, sliced baguette	\$325.00	each
Horseradish Crusted, Whole Filet Of Beef Tenderloin with Demiglace	\$325.00	each
Whole Filet of Beef Tenderloin with Garlic Shrimp Stuffing, Green Peppercorn Demi-Glace	\$365.00	each
Boneless Salmon Creek Heritage Pork Loin with Apple Stuffing	\$175.00	each
Grilled, Butterflied Lamb Colorado Leg of Lamb with Mint Chimichurri	\$225.00	each
Wine Braised Short Ribs, 8 oz. serving <i>Certified Angus Beef product</i> 20 portion minimum		Market Price, minimums apply
Whole Roasted New York, Top Sirloin, Natural CAB		Market Price, by weight

★ Poultry

Free Range Poultry Produces are used in all preparations

Chicken Breast Roulade Stuffed with Spinach and Feta <i>12 order minimum</i>	\$10.00	per serving
Whole Roasted Free Range Chickens	\$28.00	each
Roasted Free Range Turkey Breast stuffed With Turkey Sausage and Sun Dried Tomato	\$150.00	each
Braised Chicken with Winter Squash and Fennel with Demiglace <i>serves 6-8</i>	\$170.00	per order

★ Seafood

We serve only sustainably caught fish products. Custom and seasonal preparations available

Grilled Idaho Trout with Fresh Fennel & Herbs, with White Bean Ragout <i>8 serving Minimum</i>	\$22.00	each
Scottish Salmon Whole Side, Roasted with Panko and Red Onion Crust	\$125.00	each
Smoked Atlantic Salmon, sliced with Capers, Red Onion, Mustard Sauce and Breads	\$150.00	each platter
Seasonal Fish Provençal with Preserved Lemon, Olives, Atrichoke Hearts and Tomatoes	Market Price	

★ Baked Pastas

Three Cheese Lasagna with Roasted Vegetables and Housemade Tomato Sauce	\$165.00	each full pan
Turkey Bolognese Lasagna Fresh Ricotta, Mozzarella and Pecorino Romano	\$165.00	each full pan
Baked Creamy Polenta with Portabella Mushrooms	\$75.00	each half pan
Baked Macaroni and Cheese...baked crisp with layers of aged cheddar cheeses and noodles	\$85.00	each half pan

★ Vegetable Sides and Salads *each serves 12-15*

Creamy Mashed Yukon Gold Potatoes	\$50.00	per order
Organic Quinoa Pilaf with Roasted Squash, Fennel, Red Onion and Fresh Herbs	\$50.00	per order
Eggplant and Zucchini Torte with Parmesan Crust	\$75.00	each
Golden Baked Risotto with Prosciutto Crust	\$75.00	each
Savory Mushroom Bread Pudding	\$75.00	each
Tian of Honey Baked Winter Squash and Garnet Yam with Apples	\$75.00	per order
Roasted Cauliflower with Caramelized Onion, Whole Grain Mustard Crème Fraiche	\$75.00	per order
Roasted Broccoli and Bell Peppers with Roasted Garlic and Tahini Sauce	\$75.00	per order
Grilled Eggplant with Roasted Tomato Yogurt and Oregano	\$75.00	per order

★ Desserts

organic flours and fruits are used in all our desserts

New York Cheese Cake <i>Plain, Pumpkin Swirl or Chocolate Marble</i>	\$48.00	each
Chocolate Blackout Layer Cake with Whipped Ganache Frosting	\$38.00	each
Caramelized Pear Bread Pudding	\$75.00	each
Apple Galette	\$45.00	each
Flourless Chocolate Cake with Raspberry Coulis	\$28.00	each
Almond Linzer Tart with Raspberry	\$35.00	each
Organic Pear and Apple Crisp	\$75.00	each
Lemon Tart	\$35.00	each
Carrot Cake with Cream Cheese Frosting	\$45.00	each

ORDERING INSTRUCTIONS

★★★ We request orders to BE PLACED NO LESS THAN 5 BUSINESS DAYS in advance. ★★★

Please call our catering team for assistance to help make your next event a huge success.

- ★ All foods in disposable aluminum pans or containers ready to heat and serve
- ★ Roasts are whole, ready for heating and carving. Carving is \$50 additional.
- ★ Do you have your own special roasting pan, casserole or serving platter? Bring them to our kitchen and we will prepare your food to go with that custom home made touch.
- ★ Custom order pick up dates and times to be arranged.
- ★ Delivery may be arranged at an additional charge, based on availability

Date: _____

Your Name _____

Telephone number _____

Credit Card Number _____

Billing Address _____

expiration date _____ v code _____

E mail address _____

Event Date and Time _____

a Credit card or payment in full is required to place your order
PAYMENT MAY BE MADE BY CARD, CASH OR CHECK. A 5% convenience fee may be added to credit card orders.