



★ 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
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★ Roasted and Braised Meats	Roasts serve 8-16 for center of the plate or buffet		
Whole Grilled Filet of Beef Tenderloin with Horseradish Cream		\$325.00	each
Horseradish Crusted, Whole Filet Of Beef Tenderloin		\$325.00	each
Whole Filet of Beef Tenderloin with Garlic Shrimp Stuffing		\$365.00	each
Boneless Salmon Creek Heritage Pork Loin with Ddried Apricot Stuffing		\$175.00	each
Grilled, Butterflied Lamb Colorado Leg of Lamb with Mint Chimichurri		\$225.00	each
Whole Roasted New York, Top Sirloin, Natural CAB		Market Price,	by weight
Demiglace		\$25.00	per pint

★ **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
Roasted Free Range Chicken with Fennel and Oranges (serves 8-12)	\$225	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 8 serving Minimum	\$28.00	each
Scottish Salmon Whole Side, Roasted with Panko and Red Onion Crust	\$250.00	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	
Macadamia Crusted Northern Halibut with Red Pepper Coulis	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 Dried Apricots, Roasted Fennel and Onion and Fresh Herbs	\$50.00	per order
Orzo Pasta with White Beans, Artichoke hearts, Sun Dried Tomatoes, Olives and Feta	\$55.00	per order
Eggplant and Zucchini Tortino with Parmesan Crust	\$75.00	each
Golden Baked Risotto with Prosciutto Crust	\$75.00	each
Green Beans with Fresh Horseradish Crème Fraiche	\$65.00	per order
Roasted Vegetable Ratatouille	\$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
Grilled Zucchini with Blistered Tomatoes and Pecorino Romano	\$75.00	per order

★ **Desserts**

organic flours and fruits are used in all our desserts

New York Cheese Cake Plain, Lemon or Chocolate Marble	\$48.00	each
Chocolate Blackout Layer Cake with Whipped Ganache Frosting	\$45.00	each
Tangerine and Almond Torte	\$45.00	each
Fresh Seasonal Fruit 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 Custard Tart with Shortbread Crust	\$45.00	each
Carrot Cake with Cream Cheese Frosting	\$65.00	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.