

BREAKFAST A LA CARTE



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

\$250.00 MINIMUM ORDER REQUIRED

BREAKFAST PASTRIES per serving \$3.50
Assorted fresh baked flakey pastries Two dozen minimum

FRESH BAKED MUFFINS per dozen \$20.
Two dozen minimum

FRESH BAKED SCONES per dozen \$20.
Two dozen minimum

SMOKED SALMON serves 12 \$150.
Smoked Atlantic salmon with 12 bagels cream cheese, tomatoes and capers

FRITATTA serves 8-12 \$42.
Baked omelette with seasonal vegetables and creamy goat cheese

INDIVIDUAL QUICHE each \$3.75
Choose Bacon and Onion or Vegetarian 2 dozen minimum

DEEP DISH QUICHE serves 12 \$65.
Quiche Lorraine with Bacon and Onion or Vegetarian

STRATA serves 12 \$65.
Layered cubes of country bread with eggs, cheeses and custard with sausage and peppers, or spinach and mushrooms

TORTE MILANESE serves 12 \$80.
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.
Rustic pastry tart with seasonal vegetables And creamy chevre cheese

TARTE FLAMBÉ per serving \$4.50
French style bacon and onion tarte on a flaky pastry crust With bacon, caramelized onions, crème fraiche

CHILLED JUMBO SHRIMP COCKTAIL \$150.
With horseradish cocktail sauce and lemon Three dozen per order

FRESH SEASONAL FRUITS
small serves 10-15 \$50.
large serves 15+25 \$80.

ARTISAN CHEESE AND FRUITS \$8.50 per serving
10 person minimum
A selection of imported and domestic cheeses with seasonal fresh fruits or dried fruits and sliced baguettes

CONTINENTAL BREAKFASTS



Based on 20 guest minimum

CONTINENTAL #1 per person \$29.00
Assorted Fresh Baked Pastries and Muffins
Smoked Atlantic Salmon
With bagels, cream cheese, tomatoes and capers
Individual Quiche Lorraine
Fresh Seasonal Fruits and Artisan Cheese
Brewed Coffee Service
Hot Tea Service

CONTINENTAL #2 per person \$22.00
Assorted Fresh Baked Scones
Vegetable Frittata
Fresh Seasonal Fruits
Brewed Coffee Service
Hot Tea Service

CONTINENTAL #3 per person \$15.00
Assorted Fresh Pastries
Fresh Seasonal Fruits
Juice
Brewed Coffee Service
Hot Tea Service

BEVERAGES



Brewed Coffee or Tea Service
Insulated Pump Pots serves 10 \$20.
Large Insulated Urns serves 50/100 \$50/\$125

SPECIALTY DRINKS OR JUICES \$1.95

SODAS \$1.50

ICED TEAS, SPARKLING WATERS \$1.95

BOTTLED WATERS \$1.50

ICE AND BUCKET \$3.00

CUSTOM BREAKFAST EVENTS



Custom menus are available for conferences and off site events . 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.

HUEVOS RANCHEROS *active station*
freshly prepared fried eggs with crispy corn tostada, house made refried beans & ranchero sauce, grated jack cheese, and guacamole

PANCAKES, EGGS AND SAUSAGE *active station*
freshly prepared whole grain pancakes with fresh seasonal fruit toppings, fried scrambled eggs to order with crispy bacon, breakfast sausages

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

CUSTOM BREAKFAST SANDWICHES

- **Pan Bagnat** baguette with Albacore tuna, hardboiled egg, cucumber, olives, capers and onion
- **Smoked Ham and Brie Cheese** on Baguette
- with Honey Mustard
- **Prosciutto** with Cheddar Cheese and Fig Spread
- **Egg Salad with Bacon**

BREAKFAST BOXES *sample custom boxes*

- Fresh fruit, mini muffin and yogurt with granola
- Individual Quiche with fresh fruit
- Breakfast sandwich with fresh fruit
- Granola and Yogurt Parfait with Fresh Fruit



UTENSILS INCLUDED WITH BOX BREAKFASTS
HIGH QUALITY PLASTIC PLATES, UTENSILS, AND PAPER GOODS ADDITIONAL PER PERSON \$1.25

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



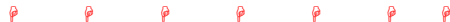
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PLEASE CALL OUR CATERING TEAM FOR ASSISTANCE TO HELP MAKE YOUR NEXT EVENT A HUGE SUCCESS. FOR MORE INFORMATION, PLEASE CALL OR EMAIL US AT:

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