



★ Catering Made Easy 2019 ★ Seasonal Foods To Go ★

Savor the Season with Delicious Foods From Our Kitchen To Your Table

Our Easy To Order 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 and Appetizers** 3 dozen minimum each selection or per order

Grilled Colossal, Wild Caught Shrimp wrapped in Parma Prosciutto	\$4.50	each
Chilled Colossal, Wild Caught Shrimp with Fresh Horseradish Cocktail Sauce	\$4.00	each
Smoked Salmon and Brie Strudel	\$4.00	each
Grilled Salmon in Endive with Whole Grain Mustard Sauce	\$4.50	each
Sausage En Croute in Flakey Pastry with Spicy Mustard	\$3.25	each
Beef or Chicken Empanadas	\$3.50	each
Albacore Tuna Empanadas	\$3.50	each
Maryland Style Mini Crabcakes	\$4.00	each
Grilled, Bacon Wrapped Texas Quail "Knots" (without Bacon available too!)	\$45.00	each
Chili Cheese Sticks	\$2.50	each
Savory Pear and Winter Squash Tart with Gruyere and Caramelized Onions	\$75.00	each
Spanikopita- Spinach and Feta Pie in Phyllo full pan serves 24-36	\$75.00	per pan
Mediterranean Vegetable Tart on Puff Pastry with Pesto and Parmesan	\$75.00	per tart
Cheese and Charcuterie- cured meats, artisan cheese, olives, dried fruit, and mustards	\$125-\$300	per order
Cheese and Fruits with fresh seasonal and dried fruits with nuts	\$125-\$300	per order
Custom Hummus with selection of Fresh Vegetables, Roasted Vegetables or Spiced Lamb	\$125-\$300	per order

Center of the Plate and Buffet Menu Items

★ **Poultry** Free Range, non-gmo Poultry Products are used in all preparations

Roast Chicken with Clementine Oranges and Fennel. Serves 8-10	\$170.00	per order
Roasted, Whole Free Range Turkey with Natural Pan Gravy <i>Market Price by Weight</i>	\$14.00	per pound
Boneless, Rolled Turkey Breast Roast with Turkey Sausage Stuffing	\$150.00	each
Whole Roasted Free Range Chickens	\$28.00	each
Chicken Breasts Française Stuffed with Shrimp with Lemon Caper Sauce <i>12 order minimum</i>	\$23.00	per serving
Baked Panko Crusted Chicken Breasts with Marinara Sauce <i>12 order minimum</i>	\$10.00	per serving

continued...

★ **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, Green Peppercorn Demi-Glace	\$365.00	each
Boneless Heritage Berkshire Pork Loin with Apple Stuffing	\$175.00	each
Demiglace	\$28.00	per pound
Horseradish Cream	\$12.00	per pint

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

Roasted Whole Side of Scottish Salmon with Red Onion Crust and Panko <i>serves 12-18</i>	\$200.00	each
Grilled Idaho Trout with Fresh Fennel & Herbs, with White Bean Ragout 8 serving Minimum	\$22.00	each
Smoked Atlantic Salmon, sliced with Capers, Red Onion, Mustard Sauce and Artisan Breads	\$150.00	per order
Seasonal Fish Provençal with Preserved Lemon, Olives, Artichoke Hearts and Tomatoes		Market Price

★ **Vegetable Sides and Salads** **All Organic** each serves 8-12

Creamy Mashed Yukon Gold Potatoes	\$50.00	per order
Golden Potato Latkes. 24 servings	\$60.00	per order
Baked Eggplant, Zucchini and Parmesan Tortino	\$75.00	each
Golden Baked Risotto with Prosciutto Crust	\$75.00	each
Savory Mushroom Bread Pudding	\$75.00	each
Organic Quinoa Pilaf with Roasted Carrots, Fennel, Red Onion and Fresh Herbs	\$65.00	per order
Roasted Cauliflower with Caramelized Onion, Whole Grain Mustard Crème Fraiche	\$65.00	per order
Honey Baked Winter Squash	\$65.00	per order
Roasted Broccoli and Bell Peppers with Roasted Garlic Tahini Sauce	\$65.00	per order
Roasted Root Vegetables	\$65.00	per order
Roasted, Spiced Organic Carrots and Parsnip	\$50.00	per order
Hummus with Olive Oil Roasted Seasoned Vegetables and Cherry Tomatoes	\$75.00	per order

★ **Baked Pastas** serves 8-12 all sauces made from scratch

Three Cheese Lasagna with Roasted Vegetables and Housemade Tomato Sauce	\$75.00	each half pan
Turkey Bolognese Lasagna Fresh Ricotta, Mozzarella and Pecorino Romano	\$75.00	each half 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 macaroni	\$85.00	each half pan

★ **Desserts** organic flours and fruits are used in all our desserts

Caramelized Pear Bread Pudding	\$75.00	each
New York Cheese Cake with Fresh Berries	\$57.00	each
Chocolate Blackout Layer Cake with Whipped Ganache Frosting	\$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 Curd Tart with Shortbread Crust	\$45.00	each
Gingerbread Stars, Citrus Shortbread, Ginger Biscotti, Chocolate Sparkle, Pecan Balls	\$18.00	per lb./2lb. min.

ORDERING INSTRUCTIONS

★★★ We request orders to BE PLACED 5 BUSINESS DAYS in advance. ★★★

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

PLACE YOUR ORDERS EARLY

- ★ 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.

Payment in full is required to place your order

Date: _____

Name _____

Telephone number _____

Credit Card Number _____

Billing Address _____

expiration date _____ v code _____

E mail address _____

Event Date and Time _____

PAYMENT MAY BE MADE BY CARD, CASH OR CHECK. A 5% convenience fee may be added to credit card orders.