



Seasonal Catering Menu

see ordering instructions below

SNACKS



MARYLAND STYLE CRABCAKES WITH HORSERADISH SAUCE
\$80 per order 24 Cocktail Size or 12 Appetizer Size

CHILLED SHRIMP COCKTAIL WITH HORSERADISH SAUCE (gf)
\$50 per order One Dozen, Colossal sized, Wild Caught

GRILLED, PARMA PROSCIUTTO WRAPPED SHRIMP
\$70 per order One Dozen, Colossal sized, Wild Caught

SMOKED SALMON AND BRIE STRUDEL
\$54 per order One Dozen

EMPANADAS
\$78 per order Two Dozen choose Spicy Chicken, Tuna or Spinach (v)

MUSHROOM TARTS (v)
\$45 per order one dozen

MOROCCAN SPICED TURKEY MEATBALLS WITH HARISSA TEHINA
\$72 per order Two Dozen

SPANIKOPITA (v)
\$50 Half Pan Mediterranean Phyllo Pie with Fresh Spinach and Imported Feta Cheese

CARAMELIZED ONION FLATBREADS (v)
\$36 per dozen (vg)

WILD MUSHROOM CHEESECAKE WITH ENDIVE AND GREEN ONION COULIS (v, gf)
\$80 2 lbs. crustless cheesecake ready to serve on endive leaves or with crackers

SMOKED SALMON CHEESECAKE WITH ENDIVE (v, gf)
\$80 2 lbs. crustless cheesecake ready to serve on endive leaves or with crackers

ROASTED VEGETABLE TART WITH CHEVRE (v)
\$60 seasonal vegetables on a flakey pastry crust with creamy chevre

SAVORY WINTER SQUASH & PEAR TART WITH CARAMELIZED ONIONS & GRUYERE CHEESE (v)
\$60 on a flakey pastry crust

SOUPS

By the quart, 2-4 servings each



WILD MUSHROOM SOUP (V)

\$22 per quart 4 varieties of mushrooms in a rich vegetable/mushroom broth (VG)

ROASTED BUTTERNUT SQUASH SOUP with GARNISH of TOASTED PUMPKIN SEEDS (V)
\$18 per quart

MUSHROOM BARLEY WITH VEGETABLES (V)
\$18 per quart

MOROCCAN TOMATO LENTIL SOUP WITH CHICKPEAS (V)
\$15 per quart 4 types of mushrooms in a rich vegetable/mushroom broth

FRENCH ONION (V)
\$22 per quart with french bread croutons and grated gruyere for that restaurant experience

CHILI

By the quart, 2-4 servings each



TEXAS STYLE, ALL BEEF CHILI, *no beans*
\$20 per quart, 2 quart minimum

VEGETARIAN CHILI WITH BLACK BEANS
\$18 per quart, 2 quart minimum

MEATS



WHOLE GRILLED FILET OF BEEF TENDERLOIN with DEMIGLACE AND HORSERADISH CREAM
\$325 each

ROASTED CHATEAUBRIAND with DEMIGLACE AND HORSERADISH CREAM
\$285 2-3 lb. Chateaubriand Roast *with individually portioned filet steaks giving you the whole filet *special*

WINE BRAISED BEEF BRISKET
\$45 serves 4. Slow cooked certified angus beef with red wine, demiglace and savory vegetables

BONELESS BERKSHIRE PORK LOIN STUFFED WITH DRIED APRICOT OR ORGANIC APPLE
\$70 half roast serves 4+6
\$150 whole roast serves 8-12

GRILLED BUTTERFLIED LEG OF COLORADO LAMB WITH CHIMICHURRI
Market Price

POULTRY



ROASTED FREE RANGE CHICKEN WITH FENNEL AND CLEMENTINE ORANGES
\$70 serves 4.

OVEN ROASTED, CALIFORNIA FREE RANGE CHICKEN
\$28 serves 3-4

CHICKEN FRANÇESE STUFFED WITH SHRIMP AND LEMON CAPER SAUCE
\$96 serves 4 Chicken breasts wrapped around wild caught shrimp, sauteed Française style with a light egg batter crust

BONELESS TEXAS QUAIL STUFFED WITH RICE AND MUSHROOMS
\$100 serves 2-4. With Demiglace

BONELESS TEXAS QUAIL STUFFED WITH GARLIC SHRIMP, WRAPPED IN BACON
\$110 serves 2-4. With Green Peppercorn Demiglace

SPATCHCOCKED ROASTED FREE RANGE TURKEY WITH NATURAL PAN GRAVY
Market price by weight Whole or Half Turkeys available

SEAFOOD



GRILLED SCOTTISH SALMON WITH ROMESCO SAUCE
\$78 serves 4 individual portions

GRILLED IDAHO TROUT WITH WHITE BEAN AND TOMATO RAGOUT
\$85 serves 4

VEGETABLES ~ GRAINS ~ PASTA



CREAMY YUKON GOLD MASHED POTATOES WITH CELERY ROOT (v)
\$9 per pound Two pound minimum

GOLDEN POTATO LATKES (vg)
\$48 per order of 12

GREEN BEANS WITH TOASTED HAZELNUTS AND CARAMELIZED ONION (vg)
\$18 per pound, two pound minimum

BAKED EGGPLANT, ZUCCHINI AND PARMESAN TORTINO (v)
\$35 small serves 2-4
\$60 large serves 8-12

SAVORY MUSHROOM BREAD PUDDING (v)
\$35 small serves 2-4
\$60 large serves 8-12

OLIVE OIL ROASTED SEASONAL VEGETABLES (vg)
\$36 per order

QUINOA PILAF WITH SEASONAL VEGETABLES AND FRESH HERBS (vg)
\$36 per order serves 4-8

ORGANIC ITALIAN FARO WITH ROASTED VEGETABLES (vg)
\$36 per order serves 4-8

BAKED MACARONI WITH AGED CHEDDAR CHEESE (v)
\$75 Half Pan serves 6-12

BAKED LASAGNA WITH BECHAMEL AND IMPORTED CHEESE (v)
\$75 Half Pan serves 6-12
SPINACH AND MUSHROOM BOLOGNESE
TURKEY BOLOGNESE

SWEETS



TANGERINE ALMOND CAKE MINI CAKES (GF)
\$36 for 6 mini cakes

BISCOTTI, GINGER~PECAN
\$18 per pound two pound minimum

BELGIAN CHOCOLATE FUDGE BROWNIES
\$24 per order of 6

CITRUS SHORTBREAD COOKIES DIPPED IN WHITE CHOCOLATE
\$24 per dozen

CHOCOLATE SPARKLE COOKIES (GF)
\$24 per dozen

GINGERBREAD STAR COOKIES, DIPPED IN DARK CHOCOLATE
\$24 per dozen



PLEASE PLACE YOUR ORDERS FIVE BUSINESS DAYS IN ADVANCE
DEADLINE FOR CHRISTMAS ORDERING IS THURSDAY DECEMBER 17
DEADLINE FOR NEW YEAR'S EVE ORDERING IS THURSDAY DECEMBER 24

E MAIL: INFO@METROCATERINGSANDIEGO.COM

CALL US: 858.626.2800

HANDS FREE CURB SIDE PICK-UP OF YOUR ORDER

Orders will be available for PICK UP as follows:

CHRISTMAS: DECEMBER 24TH, 2:00-5:00 p.m.

NEW YEAR'S EVE: DECEMBER 31ST, 2:00-5:00 p.m.

PICK UP OF ALL OTHER ORDERS BY ARRANGEMENT

Limited Deliveries are available and can be arranged at an additional cost

Payment must be received in full for confirmation of your order.

TO PLACE YOUR ORDER:

e mail: info@metrocatersandiego.com

call: 858.626.2800