



EVENT CATERING

Themed Menus

The following menus are just a sampling of what Metro Catering can provide for your event. Our team will guide you through customized menus, budgeting options and planning with the focus of a perfect experience with unforgettable cuisine.



Spanish Style Tapas

Spinach Empanadillas with Pine Nuts and Raisins

Spanish Tortilla with Potato and Onion

Roasted Eggplant with Coriander

Pequillo Peppers Stuffed with Potato and Manchego Cheese with Capers

Baked Portabellini Mushrooms with Chorizo

Roasted Vegetables with Romesco Sauce

Spiced Carrot Tortilla with Potato

Grilled Cremini Mushrooms with Balsamic Vinaigrette and Fresh Herbs

Roasted Pequillo Peppers Stuffed with Manchego Cheese

Creamy White Beans with Tomato and Fresh Herbs

Fried Plantains with Cilantro Adobo

Cod Fish Croquetas

Shrimp in Garlic Sauce

Golden Fried Calamari with Aioli

Shrimp and Scallop or Sea Bass Ceviche

Tomato Bread with White Anchovies

Baked Stuffed Mediterranean Mussels

Albondigas: Meatballs in Almond, Garlic and Parsley Sauce

Grilled Sausage Crostini with Red Onion Marmalade

Chicken Drumettes in Olive Tapenade

Merquez Lamb Sausage

Skewered, Grilled Filet of Beef Tenderloin with Bell Peppers

Butterflied, Grilled Marinated Leg of Lamb

Saffron Rice with Chicken

Fresh Baked Flatbreads With Olive Tapenade, Chickpea Spread, Red Pepper Spread

Barcelona Focaccia Tart with Tomato, Onion and Black Olives

Chilled Tomato Gazpacho Shooters with Cucumber and Olive Garnish

Spanish White Gazpacho with Almonds and Garlic Assorted Spanish Cheeses and Serrano Ham With Olives



Traditional

Tray Passed Hors d'Oeuvres

Parmesan Cheese Toasts
Endive with Roasted Vegetables and Feta
Tomato Gruyere Tart
Grilled Shrimp Wrapped in Prosciutto
Maryland Style Crab Cakes with Horseradish Sauce

Buffet Items

Grilled, Marinated Butterflied Leg of Lamb, Mint Chimichurri
Horseradish Crusted Filet of Beef Tenderloin with Demiglace
Salmon Creek Boneless Pork Loin with Dried Apricot Stuffing
Roasted Side of Scottish Salmon with Red Onion and Panko Crust
Roasted Fingerling Potatoes with Fresh Rosemary and Black Olives
Baked Risotto with Parma Prosciutto Crust
Wild Mushroom Bread Pudding
French Green Beans with Extra Virgin Olive Oil and Lemon Zest
Salad of Endive and Arugula and Radicchio with Shaved Pecorino Romano
Fresh Baked Artisan Breads

Dessert

Pear Tart with Chantilly Cream
Chocolate Decadence Flourless Tart with Raspberry Coulis

Cheese Course

St. Nectaire ~ St André ~ Humbolt Fog
Oregon Smolkey Blue Cheese ~ Barely Buzzed Cheddar
Fresh Grape and Pecan Compote
Sliced Baguettes ~ Housemade Crackers



A Southwest Celebration

Sarters

Blue Claw Crab Cakes with Red Pepper Aioli
Cornmeal Coated Oysters with Whole Grain Mustard Sauce
Red Chili Crusted Sea Scallops on Tortilla Chips with Avocado Corn Relish
Spicy Salmon Tartar and Plantain Crisps
Southwestern Ceviche Tostadas with Chipotle Crema and Avocado Creme
Roasted Duck Empanadas with Pineapple Salsa

Entrées

Pecan Crusted Racks of Baby Lamb
Chili Crusted Filet of Beef Tenderloin with Poblano Demi Glace
Chili Rellenos Stuffed with Braised Beef with Smoked Tomato Salsa
Chili Crusted Leg of Lamb with Red Pepper Jelly
Cumin and Pumpkin Seed Crusted Mahi Mahi
Cedar Planked, Chipotle Glazed Salmon
Grilled Quail with Smoky Peanut Mole
Grilled Yucatan Chicken Breasts Stuffed with Herbed Goat Cheese with Black Bean Sauce
Roasted Vegetable Chili with Posole
Mexican White Shrimp Tamales with Cilantro Masa served and Green Mole Sauce
Black Bean and Cheese Tamales with Chipotle Crema

Sauces

Ancho Chili Sauce with Shitake Mushrooms
Roasted Corn Salsa with Roasted Poblanos and Wild Mushrooms,
Roasted Chili Salsa
Salsa Fresca, Pineapple Salsa, Tomatillo Salsa, Guacamole

Sides

Corn Pudding with Edible Flowers ~ Sweet Potato Gratin with Smoked Chilies
Roasted Poblano Chili Mashed Potatoes ~ Black Bean and Goat Cheese Tortas
Steamed Chayote Squash ~ Grilled Vegetable Salad with Balsamic Vinaigrette
Roasted Chili Rellenos with Sweet Plantain Stuffing with Black Bean Sauce
Rosemary Corn Cakes ~ Jalapeno Corn Bread Pudding

Desserts

Caramel Flan ~ Pumpkin Custard
Mexican Chocolate Candy Cake ~ Mixed Berry Crisp ~ Apple Crisp ~ Pecan Tart
Dulce de Leche Brownies



Italian Mediterranean

Starters

Porcini Crespelle with, Radicchio, Goat Cheese and Arugula Salad
Baked New Zealand Mussels Oreganata ~ Cheese Pizzas with Basil
Parma Prosciutto with Honeydew Melon
Roasted Tomato and White Bean Soup with Sage Pesto
Creamy Polenta with Mushrooms and Mascarpone
Eggplant Caponata

Salads

Ahi Tuna Carpaccio with Micro Arugula and Baby Artichokes
Radicchio, Endive, and Arugula with Lemon Vinaigrette and Shaved Parmesan
Baby Lettuces Salad with Gruyere, Garlic Croutons and Dijon Vinaigrette
Fresh Mozzarella with Vine Ripened Tomatoes and Fresh Basil
Shrimp and White Bean Salad on Frisée

Entrées

Grilled, Semi-Boneless Cornish Hen
Country Bread Salad with Currents and Toasted Pine Nuts
Filet of Beef Tenderloin Stuffed with Sun Dried Tomato Pesto
and Herb Roasted Potatoes
Grilled Branzino a top Canellini Beans with Tomato & Herb Broth
Chicken Cacciatore ~Country Style with fresh Vegetables and Mushrooms
Crispy Potato Fritters
Red Snapper with Tomato-Onion Compote
Basil Mashed Potatoes
Shrimp Stuffed Boneless Quail with Green Peppercorn Sauce
Pepper Seared Ahi Tuna with Olives, Tomato and Extra Virgin Olive Oil
Grilled Italian Poultry Sausage with Roasted Peppers & Onions

Desserts

Panna Cotta with Fresh Berry Coulis
Ricotta and Fig Tart
Chocolate Polenta Pudding Cake
Tiramisu
Pine Nut Cookies ~ Sesame Cookies



Eastern Mediterranean

Mezze

Spinach And Feta Pie In Phyllo
Vegetarian Stuffed Grape Leaves
Greek Cheese Pies In Phyllo
Hummus With Tehini with Spicy Chick Peas
Charred Eggplant Baba Babaganough
Polenta Squares with Eggplant Caponata
Grilled Snapper in Grape Leaves with Tomato Dipping Sauce
Porcini Crispelle with Radicchio and Creamy Goat Cheese with Wild Arugula Salad

Entrées

Grilled Snapper With Tomato-Onion Compote And Basil Mashed Potatoes
Grilled Branzino stuffed with Preserved Lemon and Fresh Herbs
Fresh Grilled Fish En Brochette Marinated With Herbs And Extra Virgin Olive Oil
Grilled Salmon with Ragout of White Beans With Roasted Tomato
Grilled Double Baby Lamb Chops With Pistachio and Preserved Lemon Crust
Lamb Osso Bucco with Apricots
Grilled Poussin and Bread Salad with Currants and Pine Nuts
With Sautéed Kale and Crispy Leeks
Grilled Italian Sausage With Roasted Peppers & Onions
Mixed Grille with choice of Lamb Chops, Beef Tenderloin, Sausage, Quail and Shrimp
Baked Stuffed Zucchini With Beef, Spices And Pine Nuts In Light Tomato Sauce

Sides and Salads

Tabouli Salad with Organic Quinoa
Salad of Crisp Vegetables with Feta, Olives and Fresh Herbs
Baked Stuffed Tomatoes and Zucchini
Roasted Vegetable Ratatouille with Tomato and Basil
Tomato, Zucchini and Eggplant Gratin
Grilled Eggplant with Fresh Oregano
Roasted Beet Salad with Oranges and Black Olives



California Pacific Rim

Carving

Five Spice New York Sirloin with Matsuhisu Dipping Sauce
Char Sui Boneless Pork Loin from Niman Ranch with Apricot Sauce
Shanghai Style Glazed Scottish Salmon with Ginger and Green Onion
Gingered Salmon on Forbidden Rice Pancakes
Grilled Baby Lamb Chops Char Sui
Roast Chicken with Black Bean Sauce
Herb Crusted Seared Ahi Tuna with Pea Sprout Salad
Roasted Duck Breast Char Sui
Soy Sauce Braised Duck Legs with Scallion Crepes

Noodles

Cold Noodles with Spicy Peanut Sesame Sauce
or Ginger~Soy Dressing
With Green Onion, Crispy Bean Sprouts and Cucumber
Curried Vegetarian Noodles with Peppers, Onion and Cabbage
Cat's Ear Pasta with Portabella Mushrooms

Sides and Salads

Organic Quinoa with Snowpeas, Edamame and Butternut Squash
Asian Style Eggplant Ratatouille with Hoisin
Roasted Beet Salad with Mango and Bell Pepper on a Bed of Spicy Greens
With Citrus Vinaigrette
Baby Bok Choy and Chinese Broccoli Braised with Black Bean Sauce
French Green Beans & Asparagus Garlic Ginger Sauce



Taste of The Caribbean

Arrival cocktail

Pussers' Painkiller

Snack Shack

"Flying Fish" Filets on Brioche Buns with Tartar Sauce
Fresh Conch Fritters
Caribbean Vegetable Fritters with Fire Coral Sauce
Jerk Chicken Skewers
Tostones (fried green plantains) with Mojo Sauce
Chilled Jumbo Shrimp Cocktail
Grilled Jumbo Shrimp with Papaya Pepper Sauce
Coconut Chicken Bites with Guava Sweet and Sour Sauce

Grazing Buffet

Tamarind and Papaya Glazed Baby Back Ribs
Grilled, Jerk Spice Rubbed Filet of Beef Tenderloin
Rum and Pepper Painted Grouper
Grilled Mahi Mahi with Pineapple & Red Onion Relish

Sides and Salads

Sofrito Rice with Pimientos and Peas
Fried Sweet Plantains
Caramelized Plantain in Roasted Chili Rellenos
Baby French Green Beans with Island Curry Dressing
Cuban Black Beans and Rice
Grilled Tropical Fruits: Pineapple and Star Fruit
Mango and Pineapple Chutney ~ Sultry Salsa ~ Sassy Banana Chutney ~ Pineapple Salsa
Rasta Pasta with Bell Peppers, Broccoli and Fresh Herbs with Black Beans
Salad of Baby Greens with Mandarin Orange, Hearts of Palm, Papaya
Toasted Macadamias, Orange Vinaigrette
Savory Coconut Bread