BREAKFAST MEETINGS
CORPORATE LUNCHES
ELEGANT DINNERS
HORS D’ŒUVRE BASKETS

CATERING TO YOUR EVERY NEED

café metro
WHERE THE CITY EATS
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IN THE BEGINNING...
Our story began in 1981 with our first midtown location steps away from the Crossroads of the World, Times Square. Since then, Café Metro has grown to become New York’s premier caterer and special events destination, serving the finest, freshest and most cutting edge cuisine in New York. Further information is available online at cafemetrocatering.com or email us at events@cafemetrony.com.

CORPORATE – OFF PREMISE CATERING – SPECIAL EVENTS
We are dedicated to providing our clients with the finest, most professional service available. Our planners will work to provide your meeting, event, or party with extraordinary culinary cuisine, floral arrangements, and state of the art options for your audio/video needs. Café Metro is proud to offer two of our own venues in NYC to host your event in addition to the many landmark premier lofts and gallery locations throughout the city. Imagine an open-air gala under the stars or a glamorous party in a heated tent at our Rockefeller Center location or our special events room on 42nd and Fifth Avenue. Our event consultants will work with you to choose the perfect venue for your event.
MORNING FAVORITES  5.95
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danishes. Served with Butter, Assorted Cream Cheese and Preserves. Gluten-free Morning Favorites add 1.00 per person 24 Hours notice required

FULL SIZE NY BAGELS 3.95
Accompanied with Traditional and Flavored Cream Cheese

SMOKED SALMON PLATTER 15.95
Imported Smoked Salmon Beautifully Presented with Assorted Cream Cheese and Bagels

THE MORNING GLORY BREAKFAST BASKET  125.00/195.00
Serves Up to 12 Guests/Serves Up to 25 Guests
• Morning Glory Mini Muffins
• Peanut Butter and Banana on a 7 Grain Mini Roll
• Smoked Salmon and Cream Cheese on Mini Brioche
• Cream Cheese on Cranberry Walnut Bread
• Prosciutto and Maple Preserves on Cheddar Biscuits
• Streusel Topped French Toast

SIGNATURE SLICED FRUIT & BERRIES  5.95
An Elegant Arrangement of Sliced Seasonal Fruit and Assorted Berries

FRESH FRUIT SALAD  4.95
A Medley of Seasonal Fresh Fruit and Berries

WHOLE FRUIT TRAY 4.95
A Medley of Red Delicious and Granny Smith Apples, Valencia Oranges, Bananas and Seedless Grapes

HOMER’S BREAK 5.95
A Selection of Assorted Donuts

BUILD YOUR OWN PARFAIT
A Colorful Bowl of Berries and Granola With Low Fat Vanilla Yogurt  7.50
With Low Fat Greek Yogurt  8.50

INDIVIDUAL PARFAITS
With Low Fat Vanilla Yogurt  4.95
With Low Fat Greek Yogurt  5.95

OATMEAL BAR 6.95
Oatmeal Served with Brown Sugar, Raisins, Honey and Seasonal Berries

EGG SANDWICHES  7.95
• Choice of Croissants, Rolls, Wraps or Bagels
• Egg Whites, Peppers, Onions and Mozzarella
• Turkey Bacon and Cheddar
• Ham and Swiss

MINI BREAKFAST SAVORIES  8.95
2 Per Person
• Prosciutto, Sweet Red Peppers and Brie
• Tomato, Basil and Fresh Mozzarella
• Dill Egg Salad
• Smoked Salmon with Scallion Cream Cheese

SMASHED AVOCADO TOAST 7.95
Grilled Artisan Bread topped with Fresh Smashed Avocado & Pico de Gallo

All prices per guest. 8 guest minimum. Please place your breakfast orders by 5:00 p.m. the day before.
BREAKFAST PACKAGES

MEETING PACKAGES

QUICK N.Y. BREAKFAST  8.50
• Morning Favorites Platter
• Coffee Service

TRUSTEES BREAKFAST  10.50
• Morning Favorites Platter
• Coffee Service and Fresh Squeezed Orange Juice

EXECUTIVE BREAKFAST  13.50
• Morning Favorites Platter
• Sliced Fruit and Berries
• Fresh Squeezed Orange Juice or Coffee

BOARD OF DIRECTORS  14.95
• Morning Favorites Platter
• Sliced Fruit and Berries
• Coffee Service and Fresh Squeezed Orange Juice

SPECIALTY PACKAGES

HEALTHY START  14.95
• Healthy Cereals with Seasonal Berries
• Morning Favorites
• Coffee Service and Fresh Squeezed Orange Juice

CALIFORNIA DREAMING  18.50
• Choice of Breakfast Sandwich
• Build Your Own Yogurt Parfait
• Coffee Service and Fresh Squeezed Orange Juice

ALL AMERICAN  19.50
• Scrambled Eggs with Choice of Breakfast Meat*, French Toast or Pancakes
• Breakfast Potatoes
• Morning Favorites Platter
• Coffee Service and Fresh Squeezed Orange Juice

CREATE YOUR OWN OMELET BAR
Let Us Prepare Made to Order Omelets for Your Breakfast Meeting or Brunch
14.95 Per Person
15 Guest Minimum
Includes:
• Egg Whites and Whole Eggs
• 3 Protein Selections
• 6 Veggie Selections
• Coffee Service
• Mini Bagels

• Labor and Equipment Charges Will Apply
• Call for Labor and Equipment Rates
Contact Your Sales Representative for More Information

BEVERAGE SERVICES

COFFEE SERVICE  2.95
Signature Roast or Decaffeinated Coffee

TEA SERVICE  2.95
Black, Decaffeinated and Herbal

FRESH BREWED ICED COFFEE OR TEA  3.25

FRESHLY SQUEEZED & ALL NATURAL JUICES  15.00 CARAFE
Serves Up to 5 Guests
Valencia Orange, Golden Grapefruit, Cranberry or Fresh Pressed Apple Juice

HEALTHY BEVERAGE ASSORTMENT  3.95
Honest Tea, Vitamin Water, Coconut Water

SPRING WATER  1.95
CANNED BEVERAGES  2.50
ASSORTED SNAPPLE ICED TEAS  2.95
RED BULL  2.95

V.I.P FAUX CHINA AND SILVERWARE AVAILABLE FOR 3.00 PER PERSON.
CUTTING EDGE SANDWICHES
Full size sandwich 9.95 or 2 miniature sandwiches add 1.00

AVOCADO CHICKEN SALAD
Jalapeño, Tomato, Arugula and Greek Yogurt Spread

GRILLED CHICKEN & MOZZARELLA
Shaved Red Onions, Arugula and Balsamic Vinaigrette

CRISPY CHICKEN BLT
Swiss, Lettuce, Tomato, Chipotle Aioli

BISTRO AMERICANO
Roast Beef, Turkey, Crispy Onions Rings, Cheddar Cheese, Lettuce, Tomato and Bistro Sauce

FRESH TURKEY PESTO
Turkey, Provolone, Red Onions, Arugula, Pesto, Mayo

CHICKEN SAMBA
Pulled Chicken, Avocado, Chimichurri, Arugula, Tomato

CAPE COD TURKEY
Almonds and Ginger

MONTEREY GRILLED CHICKEN
Avocado, Organic Greens, Roasted Garlic Aioli

MARYLAND CRAB CAKE
Creamy Coleslaw

PROSCIUTTO DI PARMA
Fresh Mozzarella, Red Pepper Aioli and Fresh Basil

BISTRO ROAST BEEF
Crispy Red Onion Rings, Cheddar Cheese, Zesty Bistro Sauce

HERB GRILLED SALMON
Dill Mustard Aioli, Mesclun, Tomato, Cucumber

FRESH TURKEY BREAST
Cranberry-Orange Relish, Watercress and Herb Dressing

SMOKED TURKEY & BRIE
Pear Slices, Watercress and Grain Mustard

ITALIAN HERO
Genoa, Capicola, Prosciutto, Provolone, Onions, Hot Peppers, Lettuce, Oil and Vinegar

ALBACORE TUNA
Vine Ripened Tomatoes and Lettuce

MARYLAND CRAB CAKE
Creamy Coleslaw

PROSCIUTTO DI PARMA
Fresh Mozzarella, Red Pepper Aioli and Fresh Basil

BISTRO ROAST BEEF
Crispy Red Onion Rings, Cheddar Cheese, Zesty Bistro Sauce

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ITALIAN HERO
Genoa, Capicola, Prosciutto, Provolone, Onions, Hot Peppers, Lettuce, Oil and Vinegar

ALBACORE TUNA
Vine Ripened Tomatoes and Lettuce

MEDITERRANEAN TUNA
Basil, Olives, Capers, Celery and Parsley (No Mayo)

HUMMUS & CUCUMBER
Arugula and Tomato

MOZZARELLA CAPRESE
Fresh Mozzarella, Tomato, Basil and Sun-dried Tomato Spread

ROASTED VEGGIE
Melange of Vegetables with Mozzarella and Sun-dried Tomato Pesto

AVOCADO CHICKEN SALAD
Jalapeño, Tomato, Arugula and Greek Yogurt Spread

GRILLED CHICKEN & MOZZARELLA
Shaved Red Onions, Arugula and Balsamic Vinaigrette

CRISPY CHICKEN BLT
Swiss, Lettuce, Tomato, Chipotle Aioli

BISTRO AMERICANO
Roast Beef, Turkey, Crispy Onions Rings, Cheddar Cheese, Lettuce, Tomato and Bistro Sauce

FRESH TURKEY PESTO
Turkey, Provolone, Red Onions, Arugula, Pesto, Mayo

CHICKEN SAMBA
Pulled Chicken, Avocado, Chimichurri, Arugula, Tomato

CAPE COD TURKEY
Almonds and Ginger

MONTEREY GRILLED CHICKEN
Avocado, Organic Greens, Roasted Garlic Aioli

MARYLAND CRAB CAKE
Creamy Coleslaw

PROSCIUTTO DI PARMA
Fresh Mozzarella, Red Pepper Aioli and Fresh Basil

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Vine Ripened Tomatoes and Lettuce

MEDITERRANEAN TUNA
Basil, Olives, Capers, Celery and Parsley (No Mayo)

HUMMUS & CUCUMBER
Arugula and Tomato

MOZZARELLA CAPRESE
Fresh Mozzarella, Tomato, Basil and Sun-dried Tomato Spread

ROASTED VEGGIE
Melange of Vegetables with Mozzarella and Sun-dried Tomato Pesto

BOXED LUNCH
8 person minimum, 13.95 per person
Includes:
- Sandwich
- Choice of Green or Pasta Salad
- Fresh Fruit Cup

ADD-ONS
Homemade Cookies 1.95
Bag of Chips 1.75
Bottle Water 1.95
Canned Soda 1.95
Snapple 2.50

Please inform us if a person in your party has a food allergy. Our products may contain wheat, eggs, dairy, soy, nuts or fish.

SIGNATURE LUNCH PACKAGES
All prices per guest. 8 guest minimum. Sandwiches purchased à la carte 9.95 per person. Upgrade your sandwich package with either mini sandwiches (2 per person) or hot paninis for an additional 1.00 per person.

THE C.E.O 20.95
Assorted Sandwiches, Two Side Salads, Sliced Fruit and Berries and Sweet Tray

THE CHAIRMAN 19.95
Assorted Sandwiches, Two Side Salads, and Sweet Tray

THE PRESIDENT 17.95
Assorted Sandwiches, One Side Salad and Sweet Tray

THE C.F.O. 14.95
Assorted Sandwiches and One Side Salad

THE METROPOLITAN 20.95
Sliced Meat and Cheese Platter with Assorted Relish Tray, Side Salad and Sweet Tray

ADD-ONS
Pricing Applies to Package Guest Count
Side Salad 3.00
Sweet Tray 3.00
Sliced Fruit 3.00
Yukon Gold Potato Crisps 2.75 with onion dip 4.75

SOUPS BY THE KETTLE
Classic 5.95 Per Person. Premium 7.95 Per Person. Minimum of 10 People. Soups Must Be Ordered in Increments of 10. Soups are Served with Bread Basket.

PLEASE INQUIRE ABOUT OUR LARGE SELECTION OF SOUP CHOICES
**Crispy Panini** Add $1.00

**Eggplant Milanese**
Pesto, Tomatoes and Mozzarella

**Smoked Turkey Cheddar**
Avocado, Tomato and Chipotle Aioli

**Cajun Chicken**
Pepper Jack Cheese, Roasted Peppers, Onions and Chipotle Aioli

**Chicken Calabrese**
Pesto Grilled Chicken, Tomatoes, Roasted Peppers and Fresh Mozzarella

**Eggplant Frita**
Avocado, Pickled Jalapeños and Onions, Oven Dried Tomatoes, Queso Fresco and Chipotle Spread

**Metro Steak & Cheese**
Sautéed Peppers, Mushrooms and Onions, Provolone Cheese and Roasted Garlic Aioli

**Chef Wraps & Pitas**

**Chicken Vera Cruz**
Grilled Chicken, Avocado, Black Beans and Corn Salad, Lettuce

**Tuna Wrap**
Lettuce, Tomato, Cucumber

**Chicken Shawarma**
Cucumber, Tomato, Radish, Mint, and Chopped Romaine

**Buffalo Chicken**
Spicy Chicken Breast with Carrots, Celery and Crumbled Blue Cheese

**Chicken Caesar**
Grilled Chicken, Romaine Hearts and Caesar Dressing

**Thai Chicken**
Carrots, Lettuce and Red Onion with Lemongrass Dressing

**Portobello Mushroom**
Avocado, Kale, Caramelized Onions and Oven-dried Tomatoes

**Tarragon Shrimp Salad**
Celery, Onions and Tarragon

**Turkey Cuban**
Smoked Turkey, Ham, Sliced Pickles, Swiss Cheese and Russian Dressing

**Chicken Parmesan**
Pomodoro Sauce, Fresh Mozzarella and Parmesan Cheese

**Classic Tuna Melt**
Albacore Tuna, Cheddar and Tomato

**Reuben**
Pastrami, Coleslaw and Russian Dressing

**Three Cheese Caprese**
Mozzarella, Provolone, Swiss, Tomatoes, Basil and Tomato Pesto

Any sandwich can be made on gluten-free bread or wraps for $1.00 extra

**New York Classics**

**Chicken Cutlet**
Provolone Cheese and Tomato

**Classic Chicken Salad**
Celedry and Mayo

**Grilled Chicken**
Lettuce and Tomato

**Ham & Swiss**
Lettuce and Tomato

**Fresh Turkey & Swiss Cheese**
Lettuce and Tomato

**Hand Carved Turkey Club**
Applewood Smoked Bacon, Lettuce and Tomato

**Roast Beef & Cheddar**
Lettuce and Tomato

**White Tuna Salad**
Albacore Tuna, Lettuce and Tomato

**NY Famous Pastrami**

**Baked Beef Brisket**

**California Smoked Turkey Pita**
Cucumber, Tomato, Sprouts and Guacamole

**Fresh Turkey Pita**
Tomato, Lettuce, Low Fat Mayonnaise and Cracked Black Pepper

**Tuna Salad Pita**
Albacore Tuna, Low Fat Mayonnaise, Lettuce and Tomato

**Vegan Napa Valley Pita**
Carrots, Cucumber, Tomato, Sprouts, Avocado, Bell Pepper and Spinach with Spicy Tahini Spread
ENTRÉE SALADS
Served with Bread Basket. All prices per guest. Minimum of 10 guests

BISTRO CHICKEN 14.95
Grilled Chicken, Blue Cheese, Candied Walnuts, Grapes and Dried Cranberries

CHICKEN NÉGAMAKI 14.95
Rolled In Nori, Asian Style Carrots, Squash, Zucchini and Field Greens

GRILLED BALSAMIC CHICKEN 14.95
Fresh Mixed Greens and Roasted Italian Vegetables

KALE CHICKEN CAESAR SALAD 14.95
with Parmesan Crisps

SANTA FE CHICKEN SALAD 14.95
Grilled Chicken, Avocado, Romaine, Kale, Corn, Cheddar Cheese, Grape Tomatoes, Onions, Tortilla Strips

SEARED SESAME CRUSTED AHI TUNA 18.95
Pan Seared Yellow Fin Tuna, Mango, Avocado, Crispy Wontons

SALMON NIÇOISE SALAD 17.95
Yukon Gold Potatoes, French Beans, Niçoise Olives, Tomatoes and Boiled Egg

QUINOA CRUSTED SALMON SALAD 17.95
Edamame and Tofu Salad with Field Greens and Sesame Ginger Dressing

ZUCCHINI WRAPPED SALMON 17.95
French Green Beans and Plum Tomatoes with Field Greens

COCONUT SHRIMP 18.95
Choice of Crispy or Poached Shrimp served with Mandarin Orange, Spiced Walnuts, Toasted Coconut and Asian Greens

GRILLED JUMBO SHRIMP 18.95
Avocado, Mango, Pico de Gallo, Pickled Onions

CHAR GRILLED STEAK 17.95
Grilled Portobello Mushrooms, Gorgonzola and Frizzled Onions

THAI MARINATED STEAK 17.95
Grilled Steak with Mango, Tri-color Peppers and Red Onion

PAN SEARED THAI TOFU 13.95
Sweet Thai Chili Glazed Tofu Over Peanut Sesame Noodle Salad and Napa Cabbage

CREATE YOUR OWN SALAD BAR
17.95 Per Person
20 Guest Minimum
Choose From:
• Three Greens
  • Romaine
  • Mesclun
  • Baby Spinach
  • Arugula
  • Kale
• Two Proteins
• Two Cheeses
• Six Vegetables
• Three Dressings
• Homemade Croutons
• Chinese Noodles or Tortilla Strips

• Labor and Equipment Charges May Apply

Contact Your Sales Representative for More Information
### SIDE SALADS

*Served as an accompaniment to your sandwich platter; see page 6. Salads purchased à la carte are $5.95 per guest. Please ask your catering expert for salad specials.*

#### PASTA SALADS

- **Penne Shiitake Pasta Salad**
  - Shiitake Mushrooms, Shallots, Pencil Asparagus and Truffle Oil

- **Santorini Salad**
  - Penne Pasta, Artichokes, Tomatoes, Feta, Olives and Dill

- **Southwestern Pasta Salad**
  - Wagon Wheel Pasta, Fresh Corn and Black Bean Salsa

- **Ravioli Pesto**
  - Cheese Ravioli with Sun-dried Tomato Pesto

- **Thai Penne**
  - Asian Vegetables in a Sesame Thai Vinaigrette

- **Bowtie Chicken Caesar Salad**

- **Penne & Caramelized Brussels Sprouts**
  - Button Mushrooms and Smoked Paprika

- **Penne & Broccoli**
  - Roasted Garlic and EVOO

- **Whole Wheat Pasta Salad**
  - Fresh Mozzarella and Cherry Tomatoes, in a Tomato Vinaigrette

- **Penne & Sun Dried Tomato Pesto**

- **Orecchiette Pasta with Blistered Heirloom Tomatoes & Basil**

- **Penne & Butternut Squash**
  - Kale, Sautéed Onions & Chipotle Vinaigrette

- **Chimichurri Ravioli**
  - Cheese Ravioli, Avocado Chimichurri

#### GREEN SALADS

- **House Salad**
  - Field Greens, Grapes, Dried Cranberries, Blue Cheese, Honey Walnuts and Caramelized Pears

- **Arugula & Beet Salad**
  - With Shallots and Goat Cheese

- **Baby Spinach Salad**
  - Boiled Egg, Bacon and Red Onion

- **Asian Greens**
  - Mandarin Orange, Toasted Almonds and Scallions

- **Healthy Kale Crunch**
  - Kale, Red Cabbage, Arugula, Peppers, Apples, Spiced Cashews and White Cheddar

- **Cuban Cobb**
  - Plantain Chips, Avocado, Pickled Peppers, Bacon and Boiled Egg

- **Chino Latino**
  - Avocado, Fresh Corn, Cucumbers, Peppers, Jalapeno, Tomato, Pickled Ginger, Toasted Sesame Seeds, Romaine, Cilantro, and Soy Ginger

- **Israeli Chopped Salad**
  - Tomatoes, Cucumbers and Onion

- **Tex Mex Salad**
  - Avocado, Pico de Gallo and Shredded Jack Cheese

- **Kale Caesar**
  - Parmesan Crisps

- **Strawberry Fields**
  - Kale, Romaine, Avocado, Feta, Red Onions, Spiced Cashews

#### SPECIALTY SALADS

- **Niçoise Salad**
  - French Beans, Fingerling Potatoes, Olives and Boiled Egg

- **Thai Jasmine Rice**
  - Coconut and Cilantro

- **Sliced Fresh Mozzarella & Tomato**
  - Basil and Balsamic Glaze

- **Tomato & Cucumber**
  - With Feta Cheese and Red Wine Vinaigrette

- **Quinoa, Black Beans & Roasted Corn Salad**

- **Freekeh & Black Lentil Salad**
  - Carrots, Onions, Shawarma Spice

- **Bulgur & Chickpea Salad**
  - Tomatoes, Onions, Kofta Spice

- **Southern Style Quinoa**
  - Black-eyed Peas and Kale

- **Lemon Chickpea Salad**

- **Quinoa & Cauliflower Tabbouleh**

- **Whole Wheat Couscous, Mint, Raisins and Almonds**

- **Potato Salad**
  - Blue Cheese & Bacon / Jalapeno Roasted Caesar / Traditional

- **Side Salads**

- **Niçoise Salad**
  - French Beans, Fingerling Potatoes, Olives and Boiled Egg

- **Thai Jasmine Rice**
  - Coconut and Cilantro

- **Sliced Fresh Mozzarella & Tomato**
  - Basil and Balsamic Glaze

- **Tomato & Cucumber**
  - With Feta Cheese and Red Wine Vinaigrette

- **Quinoa, Black Beans & Roasted Corn Salad**

- **Freekeh & Black Lentil Salad**
  - Carrots, Onions, Shawarma Spice

- **Bulgur & Chickpea Salad**
  - Tomatoes, Onions, Kofta Spice

- **Southern Style Quinoa**
  - Black-eyed Peas and Kale

- **Lemon Chickpea Salad**

- **Quinoa & Cauliflower Tabbouleh**

- **Whole Wheat Couscous, Mint, Raisins and Almonds**

- **Potato Salad**
  - Blue Cheese & Bacon / Jalapeno Roasted Caesar / Traditional
**LUNCH & DINNER**

Served with your choice of any two accompaniments and artisan crafted dinner rolls. All prices per guest. 8 guest minimum. Some entrée selections may require advance notice.

**CHICKEN AND TURKEY**

20%5 unless noted below

**ASIAN SPICED CHICKEN THIGHS**
Bok Choy, Water Chestnuts and Stir Fried Vegetables

**BALSAMIC GLAZED CHICKEN**
Tomatoes and Basil

**GRILLED CHICKEN BASILICO**
Topped with Fresh Basil, Beefsteak Tomato, Mozzarella in a Pesto Velouté

**MISO ORANGE GLAZED CHICKEN**
Ginger Orange Sriracha

**GRILLED CHICKEN BREAST**
Adobo Zucchini, Corn, Poblano and Queso Fresco

**HARISSA BRAISED CHICKEN**
Chickpeas and Kale

**FRENCH CUT CHICKEN BREAST**
23.95
Shallots and Shiitake

**GRILLED CHICKEN TOMATILLO**
Salsa, Roasted Peppers, Onions

**GARLIC ROASTED CHICKEN BREAST**
Toasted Farro and Grilled Vegetables

**FRUIT BALSAMIC GLAZED CHICKEN**
Tomatoes and Basil

**GRILLED CHICKEN BREAST**
Adobo Zucchini, Corn, Poblano and Queso Fresco

**LEMON BASIL CHICKEN**
Grilled Ratatouille

**LEMON DIJON CHICKEN**
Artichokes, Sun-dried Tomatoes and Basil

**QUINOA CRUSTED CHICKEN**
Papaya Relish

Upon request and availability, entrées can be prepared as organic or all natural; market pricing applies.
VEGETARIAN ENTRÉES
18.95

VEGETABLE PAELLA - VEGAN
Zucchini, Peas, Carrots, Onions, Celery, Oven Dried Tomatoes

VEGGIE MEATBALLS
Chipotle Tomato Sauce

WILD MUSHROOM STEW - VEGAN
Lemon Parmesan Zucchini

PORTOBELLO NAPOLEON
Zucchini, Roasted Red Pepper and Fresh Mozzarella

ASIAN VEGGIE STIR FRY - VEGAN
Wok Seared Tofu Over Jasmine Rice

HARVEST VEGETABLE NAPOLEON - VEGAN
Cauliflower, Sweet Potatoes, Beets, Celery Root, Roasted Peppers with a Horseradish Vinaigrette

QUINOA & FARRO STUFFED PEPPERS
Queso Fresco, Red Pepper Coulis

VEGETABLE ENCHILADAS
Roasted Vegetables Wrapped in Tortillas covered in Enchilada Sauce and Cheese

BEEF & PORK
22.95 unless noted below

WOOD GRAILR
SIRLOIN STEAK CONFIT
Fingerling Potatoes, Shiitake Mushrooms, Fava Beans and Caramelized Onions

SEARED FILET MIGNON 25.95
Shallots and Trilogy of Wild Mushrooms

BISTRO STEAK
Charred Tomatoes and Grilled Portobello Mushrooms

GUINNESS BRAISED BONELESS BEEF SHORT RIBS
Root Vegetables

LEMON GRASS AND GINGER SKIRT STEAK
Wok Seared Vegetables

MOJO CHARRED PORK CUBANO
Chimichurri Sauce

SOY GINGER MARINATED SIRLOIN
Roasted Sesame Ginger Sweet Potatoes
VEGETABLES

Roasted Baby Beets
Honey Roasted Rainbow Carrots
Sicilian Roasted Cauliflower, Capers, Raisins and Breadcrumbs
Sauteed Kale Black-eyed Peas
Roasted Butternut Squash, Goat Cheese and Kale
Mexican Street Corn, Queso Fresco, Hot Sauce and Cilantro
Brussels Sprouts in General Tso’s Sauce
Charred Broccoli with Caramelized Garlic and Pickled Peppers
Asian Stir-Fried Vegetables
Asparagus, Chevre and Walnuts
Roasted Seasonal Vegetables
Steamed Asparagus with Lemon Zest
String Beans Almondine
Roasted Brussels Sprouts with Caramelized Pearl Onions
Cauliflower Mash

RICE & GRAINS

Freekeh Black Lentils, Carrots, Onions, Shawarma Spiced Cashews
Bulgur, Tomato, Onions and Kofta Spice
Brown Rice and Spinach
Cranberry Walnut Wild Rice
Fresh Herbed Rice Pilaf
Grilled Vegetable Couscous
Lemon Dill Rice
Red and White Lemon Scented Quinoa
Mexican Rice and Corn
Orzo Florentine
Thai Coconut Basmati Rice
Vegetable Fried Rice
Farro with Pine Nuts and Kale

POTATOES

Garlic Mashed Potatoes
Spinach Mashed Potatoes
Rustic Mashed Potatoes with Yogurt
Ranch Roasted Potatoes
Lemon Parsley Skillet
Roasted Fingerling Potatoes
Chipotle Potato Wedges
Sumac Roasted Sweet Potatoes
Sour Cream Roasted Sweet Potatoes
Lemon Herb Roasted Potatoes
Roasted Fingerling Potatoes
Roasted Red Bliss Potatoes
Crispy Parmesan and Rosemary Potato Wedges
Fingerling Potatoes with Caramelized Red Onions, Feta and Mint
Oven Roasted Sweet Potatoes, Sautéed Kale, Caramelized Onions and Feta Cheese
Oven Roasted Sweet Potatoes and Green Beans with Caramelized Onions

See page 10 - 11 for lunch and dinner entrées.
**PASTA ENTRÉES** 75.00 | 150.00

Half tray feeds 10 guests | Full Tray feeds 20 guests

Served with Artisan Bread
Add house or caesar salad for 3.95 per person

**PASTA AL FORNO**

**CHEESE RAVIOLI**
Sautéed Mushrooms, Spinach and Vodka Sauce

**LASAGNA BOLOGNESE**
Layers of Pasta and Ground Beef, Fresh Herbs and Spices

**VEGETABLE LASAGNA**
Roasted Vegetables, Ricotta Cheese and Pomodora Sauce

**BAKED RIGATONI AL FORNO**
A Blend of Italian Cheeses and Imported Pasta Topped with Pecorino Romano

**RIGATONI RUSTICA**
Sweet Sausage, Roasted Peppers and Onion in a Pesto Tomato Sauce

**PASTA DEL GIORNO**

**ORECCHIETTE MEATBALLS**
Braised Minced Meatballs with Marinara, Pickled Jalapeno, Parmesan, Basil

**SHRIMP ORECCHIETTE**
Charred Shrimp, Caramelized Onions, Grilled Zucchini, Shaved Fennel and Pink Pesto Sauce

**PENNE FIRENZE**
Sun-dried Tomatoes and Asparagus in a Tomato Cream Sauce

**WILD MUSHROOM PENNE**
Cherry Tomatoes in a Lemon Wine Sauce

**BAKED MAC AND CHEESE**
Herbed Bread Crumb Topping

**CREATE YOUR OWN PASTA**
Served with Grated Cheese & Artisan Bread. Choice of Garden Salad or Caesar Salad
17.95 per person. 20 guest minimum.

Pasta Choices:
- Penne
- Whole Wheat Penne
- Linguini
- Rigatoni

Choose Your Sauce:
- Tomato Basil
- Alla Vodka
- Arrabiatta
- Basil Pesto
- Puttanesca

Choose Your Protein:
- Italian Sausage
- Meatballs
- Grilled Chicken
- Grilled Tofu

Toss In’s Choose Three:
- Sweet Peas
- Mushrooms
- Sun-dried Tomatoes
- Broccoli Florets
- Roasted Peppers
- Tomatoes
- Grilled Zucchini
- Mozzarella
- Kalamata Olives
- Caramelized Onions

**QUINOA ENTRÉES** 150.00

Feeds up to 15 guests

Served with Artisan bread
Add house or caesar salad for 3.95 per person

**ATHENS**
Quinoa, Kale, Kalamata Olives, Feta, Grape Tomatoes, Chickpeas and Roasted Garlic Vinaigrette

**FIESTA**
Quinoa, Kale, Chicken, Roasted Corn, Red Beans, Cherry Tomatoes, Cilantro, Tortilla Strips and Chipotle Vinaigrette

**TANGO**
Quinoa, Kale, Chicken Chorizo, Red Beans, Scallions, Red Peppers and Cilantro in a Chimichurri Sauce

**Labor and equipment charges will apply**
<table>
<thead>
<tr>
<th>Menu</th>
<th>Price</th>
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<tbody>
<tr>
<td><strong>BOMBAY</strong></td>
<td>27.95</td>
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<tr>
<td>Chicken Tikka Masala</td>
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<td>Coconut Curry Salmon</td>
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<td>Curry String Beans and Zucchini</td>
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<td>Basmati Rice</td>
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<td>Bombay Salad</td>
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<td>Flat Bread</td>
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<td><strong>ALL AMERICAN</strong></td>
<td>24.95</td>
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<tr>
<td>Beef, Turkey or Veggie Burgers</td>
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<td>All Beef Hot Dogs or Chicken Tenders</td>
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<td>Crunchy Coleslaw</td>
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<td>Red Bliss Potato Salad</td>
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<td>Corn on the Cob</td>
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<tr>
<td>Relish, Onion, Lettuce and Tomato Platter</td>
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<td><strong>BEST OF BEIJING</strong></td>
<td>27.95</td>
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<td>General Tsao’s Chicken</td>
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<td>Beef and Broccoli</td>
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<td>Green Beans in Black Bean Sauce</td>
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<tr>
<td>Veggie Fried Rice</td>
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<td>Mini Veggie Spring Rolls</td>
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<td>Asian Greens Salad</td>
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<td><strong>AEGEAN</strong></td>
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<td>Chicken Santorini with Feta and Tomato</td>
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<td>Greek Meatballs with Tzatziki</td>
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<td>Spinach Pie</td>
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<td>Dilled Rice Pilaf</td>
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<td>Greek Salad</td>
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<td><strong>SOUTH OF THE BORDER</strong></td>
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<td>Vegetarian Enchiladas</td>
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<td>Ancho Steak or Chicken Fajita</td>
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<td>Mexican Yellow Rice</td>
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<td>Tex Mex Salad</td>
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<td>Tortilla Chips and Dip</td>
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<td>Served with Guacamole, Pico de Gallo, Sour Cream, Warm Soft Tortillas</td>
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<td><strong>SOUTHERN COMFORT</strong></td>
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<td>Fried Chicken</td>
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<td>Turkey Meatloaf in Mushroom Gravy</td>
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<td>Red Smashed Potatoes</td>
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<td>Smothered Green Beans</td>
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<td>Buttermilk Biscuits</td>
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<td>Garden Salad</td>
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<td><strong>ISRAELI</strong></td>
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<td>Chicken Shawarma</td>
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<td>Kofa Meatballs</td>
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<td>Pickled Beets</td>
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<td>Moroccan Carrots</td>
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<td>Roasted Cauliflower</td>
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<td>Israeli Salad</td>
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<td>Served with Tahini, Hummus and Pita</td>
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<td><strong>SOHO</strong></td>
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<tr>
<td>Chicken Française with Charred Tomatoes and Asparagus Tips</td>
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<td>Bistro Grilled Steak with Grilled Portobello Mushrooms and Charred Tomatoes</td>
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<td>Roasted Fingerling Potatoes</td>
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<td>Everything Bagel Spiced Brussels Sprouts</td>
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<td>Arugula Beets and Goat Cheese</td>
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<tr>
<td>Artisan Crafted Rolls</td>
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<tr>
<td><strong>FIFTH AVENUE</strong></td>
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<td>Grilled Steak Medallions</td>
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<td>Jumbo Shrimp Scampi</td>
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<td>Honey Roasted Heirloom Carrots</td>
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<td>Rosemary Roasted Potatoes and Asparagus</td>
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<td>Organic Field Greens</td>
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<td>Artisan Crafted Rolls</td>
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<tr>
<td><strong>LITTLE ITALY</strong></td>
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<td>Choice of Chicken Entrée: Parmigiana, Florentine, Piccata or Française</td>
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<td>Eggplant Rollatini</td>
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<td>Baked Ziti Al Forno</td>
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<td>Italian Roasted Vegetables</td>
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<td>Classic Caesar Salad</td>
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<tr>
<td><strong>MADISON AVENUE</strong></td>
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<tr>
<td>Stuffed Chicken with Truffled Wild Mushroom Risotto</td>
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<td>Medallions of Beef Tenderloin with a Truffled Red Wine Reduction</td>
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<tr>
<td>Roasted New Potatoes with Shallots and Parsley</td>
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<tr>
<td>Sicilian Roasted Cauliflower, Capers, Raisins &amp; Breadcrumbs</td>
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<tr>
<td>Toasted Green Salad</td>
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<tr>
<td>Artisan Crafted Rolls</td>
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<tr>
<td><strong>PARK AVENUE</strong></td>
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<td>Seared Filet Mignon with Shallots and a Trilogy of Mushrooms</td>
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<td>Zucchini Wrapped Salmon</td>
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<td>Steamed Asparagus Citron</td>
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<td>Lemon Parsley Roasted Potatoes</td>
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<tr>
<td>House Salad</td>
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<td>Artisan Crafted Rolls</td>
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<tr>
<td><strong>HELLS KITCHEN</strong></td>
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<tr>
<td>Al Pastor Salmon</td>
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<td>Lemon Herb Grilled Chicken</td>
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<td>Roasted Fingerling Potatoes, Caramelized Onions and Thyme</td>
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<td>Maple Glazed Brussels Sprouts, Toasted Cashews</td>
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<td>Cuban Cobb</td>
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<tr>
<td>Artisan Crafted Rolls</td>
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All prices per guest. 20 Guest minimum. Complete your event with a sliced fruit platter or sweet tray for 3.95 per guest.
<table>
<thead>
<tr>
<th>SWEET INDULGENCES</th>
<th>WHOLE CAKES</th>
<th>ROUND CAKES</th>
<th>SQUARE CAKES</th>
<th>CAKE LISTING</th>
<th>SNACKS &amp; TREATS</th>
<th>CANDY BOWL</th>
<th>NOVELTY ICE CREAM POPS</th>
<th>SNACK BASKET</th>
<th>NUTELLA SNACK CUP</th>
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<tbody>
<tr>
<td>SWEET TRAY 4.95</td>
<td>Custom Crafted Cakes for Every Occasion</td>
<td>10”x12” - 16 People 70.00</td>
<td>1/4 Sheet 25 People 100.00</td>
<td>Black Forest Boston Cream</td>
<td>SEVENTH INNING STRETCH 7.95</td>
<td>Assorted</td>
<td>3.95</td>
<td>A variety of sweet &amp; savory grab and go treats</td>
<td>4.95</td>
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<tr>
<td>Cookies, Brownies and Gourmet Treats</td>
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<td>1/2 Sheet 50 People 190.00</td>
<td>Chocolate Peanut Butter Cannoli Cream Carrot Cake Cookie Dough Chocolate Mousse Brownie Cheesecake Red Velvet Strawberry Shortcake Tiramisu</td>
<td>N.Y. PRETZELS 4.95</td>
<td>Baked Soft Pretzels with Deli Mustard</td>
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<td>Apples, Granola and Nutella</td>
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<tr>
<td>BROKEN CANNOLI 6.95</td>
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<td>Full Sheet 100 People 325.00</td>
<td>Custom Inscriptions and Photo Overlays Are Available For An Additional Charge</td>
<td>L.A. SNACK 8.95</td>
<td>Roasted Nuts, Wasabi Peas, California Trail Mix and Dried Fruit</td>
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<tr>
<td>Cannoli Chips and a Bowl of Cannoli Cream</td>
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<td>24 Hours Notice Required</td>
<td>CARNIVAL POPCORN BOXES 5.95</td>
<td>20 Guest Minimum</td>
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<td>CHEESECAKE &amp; BROWNIE LOLLIPOPS 6.95</td>
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<td>FRESH STRAWBERRY BASKET</td>
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<td>Mini Cheesecakes and Brownies Dipped in Milk Chocolate on Lollipop Sticks</td>
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<td>Serves Up to 20</td>
<td>This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A “Floral Arrangement” of Fresh Fruit Skewers</td>
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<td>SMORES POPS 6.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<td>Marshmallow dipped in Dark Chocolate with Graham Crackers</td>
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<td>Serves Up to 20</td>
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<td>CHOCOLATE DIPPED STRAWBERRIES 5.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<td>Smothered with Dark Belgian Chocolate</td>
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<td>Serves Up to 20</td>
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<td>CHIA PUDDING 4.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<td>Chocolate / Coconut / Vanilla</td>
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<td>Serves Up to 20</td>
<td>This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A “Floral Arrangement” of Fresh Fruit Skewers</td>
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<td>FRUIT TARTS 6.95</td>
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<td>Individual Fruit Tarts</td>
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<td>MINI CUPCAKES 4.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<td>MINI MOUSSE SHOOTERS 4.95</td>
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<td>MINI SPECIALTY PASTRIES 6.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<tr>
<td>Baker’s Choice of Delicious Assorted Pastries</td>
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<td>This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A “Floral Arrangement” of Fresh Fruit Skewers</td>
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<td>PETITS FOURS AND TRUFFLES 6.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<td>A Decadent Assortment of Sweets</td>
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<td>RICE CRISPY TREATS 4.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<td>Dipped in Rich Chocolate</td>
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<td>Serves Up to 20</td>
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<td>HOMEMADE CHURROS 6.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<tr>
<td>with Chocolate Dipping Sauce</td>
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<td>ALL NATURAL HOMESTYLE COOKIES 5.95</td>
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<td>Oatmeal, Sugar and Chocolate Chip</td>
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<td>Serves Up to 20</td>
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<td>Call your catering expert for additional selections. We are not a nut free kitchen.</td>
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<td>CANDY BOWL 4.95</td>
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<td>FRUIT SKEWER BASKET</td>
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<tr>
<td>Assorted of Your Favorite Miniature Candies</td>
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<td>Serves Up to 20</td>
<td>This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A “Floral Arrangement” of Fresh Fruit Skewers</td>
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<td>NOVELTY ICE CREAM POPS 3.95</td>
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<td>SNACK BASKET 9.95</td>
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<td>A variety of sweet &amp; savory grab and go treats</td>
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<td>NUTELLA SNACK CUP 4.95</td>
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SEAFOOD & SHELLFISH
• Asian Style Tuna Tartare and Waffle Potato Crisps
• Chesapeake Bay Crab Cakes with Classic Remoulade
• Classic Cocktail Shrimp
• Crispy Coconut Shrimp
• Fire Grilled Shrimp
• New England Lobster Roll
• Sesame Tuna Poke, Crispy Rice Cracker and Pickled Onions
• Grilled Shrimp Quesadilla
• Truffled Lobster Miniature Quiche
• Lobster Mac and Cheese Bites

BEEF, LAMB & PORK
• Double Smoked Caramelized Bacon
• Herb Roasted Filet of Beef on Ficelle, Horseradish Cream and Caramelized Onions
• Rosemary Lamb Chops
• Roast Filet of Beef Caramelized Onions, Freeze Dried Blue Cheese
• Franks in a Blanket
• Petit Beef Wellington
• Beef Teriyaki
• Sesame Beef
• BBQ Short Ribs on Jalapeno Cheddar Biscuits
• Beef Empanadas
• Hamburger Sliders
• Prosciutto Wrapped Asparagus
• Brown Sugar Glazed Bacon Taco & Pineapple Kimchee

CHICKEN
• Tuscan Chicken Bruschetta
• Chicken & Apple Sausage in Puff Pastry
• Tostadas with Shredded Chicken, Butternut Squash, Cilantro and Chili Threads
• Coconut Chicken
• Sweet Chili Chicken
• Smokey Chicken Drumette with Dill Sour Cream Ranch Powder and Buffalo Sauce
• General Tso’s Chicken Taco Pineapple Relish, Sour Cream, Mint and Scallions
• Chicken Souvlaki Pita, Dill, Cucumber, Feta, Tahini
• Slow Roasted Chicken Mint Chutney, Mango Pico de Gallo
• Taco Chicken Al Pastor, Pineapple Salsa, Cilantro, Pickled Onions
• Savory Chicken Cannoli Ricotta, Lemon Mint
• Buttermilk Fried Chicken Sliders, Bread and Butter Pickles, Chipotle Aioli

VEGETARIAN
• Brie with Toasted Almond, Maple Preserves, Crostini
• Edamame Hummus with Strawberry Balsamic on Whole Grain Crostini
• Honey Ricotta Lemon Lavender Almond Crostini
• Truffle Puree, Shiitake Mushrooms and Dried Vegetable Dust Crostini
• Quinoa and Zucchini Pancake, Chipotle Tahini Sauce
• Roasted Leek Beggars Purse with Wild Mushrooms
• Vegetable Pot Stickers
• Wild Mushroom Tartlets
• Roasted Tomato Tart & Pesto Dust
• Roasted Tomato Arugula & Goat Cheese Tart with Basil Dust
• Goat Cheese, Quince, Fennel Pollen Profiterole
• Raspberry & Brie Turnovers
• Mac and Cheese Bites
• Falafel Sliders
• Greek Spanakopita
• Imperial Spring Rolls
• Vegetable Samosas

MINIATURE QUICHE
• French Brie & Poached Pear
• Provolone Spinach & Artichoke
• Souffled Goat Cheese & Asparagus
• Truffled Mushroom
• Vidalia Onion & Gruyere
BASKETS & EVENTS

Large basket serves up to 30 guests as a cocktail serving.
Medium basket serves up to 20 guests as a cocktail serving.
Advance notice may be required. Baskets are served at room temperature.

AMERICAN PIE 295.00 LG / 225.00 MED
• Crispy Chicken Skewers
• Hamburger Sliders
• Maryland Crab Cakes
• Buffalo Chicken Skewers
• BBQ Shorts Ribs on Jalapeño Cheddar Biscuits
• Honey Mustard Sauce
• Blue Cheese Dressing

PACIFIC RIM 295.00 LG / 225.00 MED
• Chili Steak Skewers
• Sesame Chicken Skewers
• Coconut Shrimp Skewers
• Summer Rolls
• Fire Roasted Baby Peppers
• Pickled Ginger and Wasabi
• Soy Scallion Dipping Sauce

ANTIPASTO MISTO 225.00 LG
• Prosciutto Wrapped Asparagus
• Soppressata Salami
• Spicy Capicola
• Aged Provolone
• Herbed Bocconcini Mozzarella
• Grilled Seasonal Vegetables
• Roasted Red Peppers
• Tuscan Brick Oven Breads and Flatbreads

AMERICAN PIE 295.00 LG / 225.00 MED
• Crispy Chicken Skewers
• Hamburger Sliders
• Maryland Crab Cakes
• Buffalo Chicken Skewers
• BBQ Shorts Ribs on Jalapeño Cheddar Biscuits
• Honey Mustard Sauce
• Blue Cheese Dressing

PAN ASIAN 295.00 LG / 225.00 MED
• Sirloin Steak Skewers
• Lemongrass Shrimp Skewers
• Sweet Chile Chicken Skewers
• Asparagus Spears
• Fried Vegetable Wontons
• Carrots
• Spicy Peanut Dipping Sauce

FIESTA 295.00 LG / 225.00 MED
• Chipotle Chicken
• Carne Asada
• Adobo Shrimp
• Chicken Tacos
• Vegetable Empanadas
• Tomatillo Salsa
• Chipotle Aioli

PORTOFINO 295.00 LG / 225.00 MED
• Porcini Mushroom Chicken
• Shrimp Scampi
• Turkey Meatball Parmesan Sliders
• Parmesan Rice Balls
• Sun-dried Tomato Pesto Sirloin
• Marinara
• Truffle Aioli

MEDITERRANEAN 225.00 LG
• Chicken Skewers
• Grilled Shrimp Skewers
• Stuffed Grape Leaves
• Fresh Ground Chickpea Falafel
• Spanakopita
• Hummus
• Grilled Seasonal Vegetables
• Spicy Tahini Dipping Sauce
• Assorted Flat Bread & Pita Points

PREPARED MEDLEY 195.00 LG
• Hummus
• Edamame Hummus
• Marinated Olives
• Grilled Seasonal Vegetables
• Pita Points

MEZE 195.00 LG
• Hummus
• Edamame Hummus
• Marinated Olives
• Grilled Seasonal Vegetables
• Pita Points

NUEVO LATINO 295.00 LG / 225.00 MED
• Tortilla Crusted Shrimp Skewers
• Chicken Mojito Skewers
• Beef Chimichurri Skewers
• Grilled Pineapple
• Black Bean and Corn Salsa
• Crispy Plantains
• Pico de Gallo and Guacamole

THAI BASKET 295.00 LG / 225.00 MED
• Flying Coconut Shrimp Skewers
• Curried Beef Skewers
• Lemon Ginger Chicken Skewers
• Asain Veggie Roll
• Fire Roasted Baby Peppers
• Peanut and Sweet Chili Dipping Sauce

“VEGGIE” AMERICAN PIE 225.00 LG
• Falafel Sliders
• Quinoa Cakes
• Buffalo Tofu
• BBQ Zucchini Biscuits
• Crispy Tofu Fingers
• BBQ Sauce
• Ranch Dressing

CRUDITÉS & DIP BASKET 6.95 PER PERSON
Fresh from the Garden Vegetables in the Raw. Baby Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery, Red Peppers and Our Signature Dip

GOURMET CHEESE DISPLAY
A Selection of Hand Crafted Imported and Domestic Cheeses
Small (Serves up to 10) 120.00
Medium (Serves up to 16) 150.00
Large (Serves up to 20) 180.00
Extra Large Wood Board (Serves up to 30) 220.00

CHARCUTERIE
Artisanal Cheeses and Assorted Meats Garnished with Grilled Vegetables
Small (Serves up to 10) 150.00
Medium (Serves up to 16) 180.00
Large (Serves up to 20) 210.00
Extra Large Wood Board (Serves up to 30) 250.00

TORTILLA CHIPS & DIP 7.95 PER PERSON
Tri Color Tortilla Chips with Handmade Guacamole and Fresh Pico de Gallo

MEDITERRANEAN HUMMUS 7.95 PER PERSON
Toasted Pita Points

PLEASE INFORM US IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. OUR PRODUCTS MAY CONTAIN WHEAT, EGGS, DAIRY, SOY, NUTS OR FISH.
Catering orders may be placed Monday through Friday, 6:00 a.m. to 5:00 p.m. Some items may require 24 hours notice. Please place orders as early as possible. Orders may be subject to deposit. One full business day’s notice is required to cancel an order.

Payment may be made by cash or company check, American Express, Visa, Master Card or Discover Card. House Account inquiries are welcome.

Catering deliveries are subject to a service charge. Delivery to all parts of the city is available by special arrangement and at an additional charge.

Help us save the world one plate at a time. Please advise us if you require paper products for your meeting or event.

Menus are deemed correct at time of publication. Packages and pricing are subject to change as per market conditions. Menus will be updated on our website www.cafemetrocatering.com.

Charges for lost or unreturned catering equipment will apply. Standard service charge applies to all orders.