CATERING TO YOUR EVERY NEED

BREAKFAST MEETINGS
CORPORATE LUNCHES
ELEGANT DINNERS
HORS D’OEUVRE BASKETS
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INTRODUCING
CAFE METRO CATERING

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, Cafe 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. Our event consultants will work with you to choose the perfect venue for your event.
**BREAKFAST PLATTERS**

**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** 4.25
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 Croissant
- Cream Cheese on Cranberry Walnut Bread
- Prosciutto and Maple Preserves on Cheddar Biscuits
- Streusel Topped French Toast

**ACAI BOWLS** 6.95
- Acai, Bananas, Yogurt and Flax Meal
- Peanut Butter, Bananas, Coconut Yogurt and Flax Meal

**MIXED BERRY COMPOTE** 6.50
Greek Yogurt, Berry Compote

**HONEY COMPOTE** 6.50
Greek Yogurt, Honey and Banana

**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

**BIRCHER MUESLI** 6.50
Greek Yogurt, Apples, Almonds, Pomegranate, Honey, Granola and Dried Cranberry

**OVERNIGHT OATS** 6.95
With Cranberries and Agave

**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

**SMASHED AVOCADO TOAST**
- Avocado, Pico de Gallo and Crushed Corn Nuts 7.95
- Avocado, Hard Boiled Eggs and Everything Bagel Spice 7.95
- Avocado, Bacon and Goat Cheese 8.95
- Avocado, Smoked Salmon, Red Onions and Capers 10.95

**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

**THE PB + J** 5.95
Classic Peanut Butter and Jelly

**NUTELLA + BANANAS** 5.95

**ALMOND BUTTER + JELLY** 5.95

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

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 8.95
• Morning Favorites Platter
• Coffee Service

TRUSTEES BREAKFAST 10.95
• Morning Favorites Platter
• Coffee Service and Fresh Squeezed Orange Juice

EXECUTIVE BREAKFAST 13.95
• Morning Favorites Platter
• Sliced Fruit and Berries
• Fresh Squeezed Orange Juice or Coffee

BOARD OF DIRECTORS 15.25
• Morning Favorites Platter
• Sliced Fruit and Berries
• Coffee Service and Fresh Squeezed Orange Juice

Add Healthy Cereal 3.75 to any package

SPECIALTY PACKAGES

CALIFORNIA DREAMING 18.95
• Choice of Breakfast Sandwich
• Yogurt Parfait
• Coffee Service and Fresh Squeezed Orange Juice

ALL AMERICAN 15.95
• Scrambled Eggs with Choice of Breakfast Meat*, French Toast or Pancakes
• Breakfast Potatoes
• Morning Favorites Platter
• Coffee Service and Fresh Squeezed Orange Juice add 3.95

BREAKFAST TACO BAR 16.95
• Warm Flour Tortillas, Scrambled Eggs, Avocado, Chicken Chorizo, Pepper Jack Cheese, Pico de Gallo, Pickled Jalapeños, Roasted Peppers, Caramelized Onions and Chipotle Hash Browns
• Coffee Service

BREAKFAST SCRAMBLED
Served with Breakfast Potatoes and Mini Bagels

CLASSIC SCRAMBLED 11.95
Choose 1
• Bacon or Turkey Bacon
• Sausage or Chicken Sausage
• Ham

MEXICAN SCRAMBLED 10.95
House-made Salsa, Pepper Jack Cheese and Tortilla Chips

FARMERS SCRAMBLED 10.95
Carmelized Onions, Red Peppers, Pesto and Gruyère Cheese

GREEK SCRAMBLED 10.95
Spinach, Tomatoes, Black Olives and Feta Cheese

Coffee Service and Fresh Squeezed Orange Juice add 3.95
Add Breakfast Meat 2.25

SHAKSHOUKA STYLE 11.95
Poached Eggs with Spicy Tomato Sauce
Choose 1
• Bacon or Turkey Bacon
• Sausage or Chicken Sausage
• Ham

BAKED OMELET FRITTATA’S 11.25
• Ham and Swiss
• Lox and Onion
• Potato and Leek
• Carmelized Onions and Bacon
• Served with Bread Basket and Coffee Service

BREAKFAST BOX 8.25
• Choice of Large Bagel or Trio of Mini Muffin, Mini Bagel, Mini Croissant
• Butter, Cream Cheese & Jelly
• Bottle of Juice

ADD-ONS
Whole Fruit - 1.50
Fruit Cup - 2.50
Kind, Cliff or Kashi Bars - 3.50
Dannon Yogurt - 2.95
Chobani Greek Yogurt - 3.95

CREATE YOUR OWN OMELET BAR
Let Us Prepare Made to Order Omelets for Your Breakfast Meeting or brunch
16.95 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

HOT CHOCOLATE 3.50

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 SNAPLE ICED TEAS 2.50
HAL’S SELTZERS 2.95

V.I.P FAUX CHINA AND SILVERWARE AVAILABLE FOR 1.50 PER PERSON.
ARTISAN STYLE SANDWICHES
Full size sandwich 9.95 or 2 miniature sandwiches add 1.50

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

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

ROAST CHICKEN BAHN MI
Roast Chicken, Pickled Carrots, Cilantro with Plum Sauce and Sriracha 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

Sriracha Tuna
Pickled Peppers, Cilantro, Sriracha Mayo and Arugula

AVOCADO BLT
Avocado Bacon, Heirloom Tomato with Mesclun and Mayo

TJUANA TURKEY
Turkey, Avocado, Pickled Onions, Cilantro, Cotija Cheese, Shredded Lettuce with Jalapeño Dressing

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

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

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 21.50
Assorted Sandwiches, Two Side Salads, Sliced Fruit and Berries and Sweet Tray

THE PRESIDENT 18.50
Assorted Sandwiches, One Side Salad and Sweet Tray

THE C.F.O. 15.50
Assorted Sandwiches and One Side Salad

THE METROPOLITAN 22.95
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 2.95
with onion dip 4.95

SOUPS BY THE KETTLE
4.95 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

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

MARTO STEAK & CHEESE  
Sauteed Peppers, Mushrooms and Onions, Provolone Cheese and Roasted Garlic Aioli

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

Vegan / Vegetarian

HUMMUS & CUCUMBER  
Arugula and Tomato

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

PORTOBELLO MUSHROOM  
Avocado, Kale, Caramelized Onions and Oven-dried Tomatoes

NAPA VALLEY PITA  
Carrots, Cucumber, Tomato, Sprouts, Avocado, Bell Pepper and Spinach with Spicy Tahini Spread

FALAFEL WRAP  
Falafel, Smashed Avocado, Tomato, Pea Shoots, Pickled Peppers, and Sunflower Seeds with Lemon Tahini Dressing

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

TARRAGON SHRIMP SALAD  
Celery, Onions and Tarragon

PARIS SMOKED TURKEY PITA  
Cucumber, Tomato, Sprouts and Guacamole

FRESH TUNA PITA  
Albacore Tuna, Low Fat Mayonnaise, Lettuce and Tomato

NEW YORK CLASSICS

NY FAMOUS PASTRAMI

CORNED BEEF BRISKET

CLASSIC CHICKEN SALAD  
Lettuce and Tomato

GRILLED CHICKEN  
Lettuce and Tomato

CHICKEN CUBAN  
Smoked Turkey, Ham, Sliced Pickles, Swiss Cheese and Russian Dressing

HAM & SWISS  
Lettuce and Tomato

FRESH TURKEY & SWISS CHEESE  
Lettuce and Tomato

ROAST BEEF & CHEDDAR  
Lettuce and Tomato

3 OR 6 FOOT HEROES  
American

ITALIAN

ROASTED VEGETABLE

GRILLED CHICKEN MOZZARELLA  
3 foot serves 12 - 15 99.95  
6 foot serves 24 - 30 199.95  
add a side salad for 3.00

CAFEMETROCATERING.COM
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

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

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

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

GREEK 14.95
Grilled Chicken, Cucumber, Tomato, Olives, Red Onion, Feta and Stuffed Grape Leaves

COBB 14.95
Grilled Chicken, Blue Cheese, Bacon, Avocado & Cucumber

PUEBLA STEAK 17.95
Avocado, Pickled Red Onion, Tri Colored Grape Tomatoes, Salsa, Grilled Corn and Radish with Chipotle Vinaigrette

GOOD EARTH 14.95
Roasted Tofu, Grilled Corn, Hummus, Tri Colored Tomatoes, Red Onion, Carrots and Radish

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
PASTA, GREENS & GRAINS

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.

**TEX MEX SALAD**
Avocado, Pico de Gallo and Shredded Jack Cheese

**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

**THAI JASMINE RICE**
Coconut and Cilantro

**BAKED KALE CAESAR**
Parmesan Crisps

**FREEKAH**
Kale, Shallots and Herbs

**FARRO**
Spinach and Feta

**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**

**BULGUR & CHICKPEA SALAD**
Tomatoes, Onions, Kofta Spice

**LEMON CHICKPEA SALAD**

**QUINOA & CAULIFLOWER TABBOULEH**

**WHOLE WHEAT COUSCOUS**
Cucumber, Feta and Dill with Lemon Herb Dressing

**POTATO SALAD**
Blue Cheese & Bacon / Jalapeño Roasted Caesar / Traditional

**PENNE SHIITAKE PASTA SALAD**
Shiitake Mushrooms, Shallots, Pencil Asparagus and Truffle Oil

**SANTORINI SALAD**
Penne Pasta, Artichokes, Tomatoes, Feta, Olives and Dill

**AVOCADO PASTA**
Penne Pasta with Grilled Corn, Red Onion, Avocado and Cilantro with Lemon Herb Dressing

**THAI PENNE**
Asian Vegetables in a Sesame Thai Vinaigrette

**BOWTIE CHICKEN CAESAR SALAD**

**PENNE & CARAMELIZED BRUSSELS SPROUTS**
Button Mushrooms and Smoked Paprika

**RIGATONI PESTO**
Roasted Peppers and Pignoli Nuts in a Basil Pesto Vinaigrette

**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

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

**TACO PASTA**
Penne Pasta, Salsa, Black Olives, Avocado, Cilantro, Shredded Queso Fresco and Scallion with Chipotle Vinaigrette

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.
MARKET PLATES

PICK A PROTEIN AND TWO SIDES
Add an additional side for 3.95 per person. Served with your choice of any two accompaniments and artisan crafted dinner rolls. All prices per guest. 8 guest minimum. Some market plate items may require advance notice.

CHICKEN
22.95 unless noted below

SEARED CHICKEN
Sweet Potatoes, Baby Spinach, Leeks

FRENCH CUT CHICKEN BREAST 23.95
Shallots and Shiitake

BALSAMIC GLAZED CHICKEN
Tomatoes and Basil

BUFFALO CHICKEN MEATBALLS

LEMON OREGANO CHICKEN

PULLED JERK CHICKEN

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

ROASTED CHICKEN
Butternut Squash, Wild Mushroom Marsala

POMEGRANATE GLAZED CHICKEN WINGS

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

LEMON DIJON CHICKEN
Artichokes, Sun-dried Tomatoes and Basil

BEEF & PORK
24.95 unless noted below

GRILLED STEAK SALSA VERDE

GREEK MEATBALLS

BISTRO STEAK
Charred Tomatoes and Grilled Portobello Mushrooms

RAISED BONELESS BEEF SHORT RIBS
Root Vegetables

SEARED FILET MIGNON 27.95
Shallots and Trilogy of Wild Mushrooms

LEMON GRASS AND GINGER SKIRT STEAK
Wok Seared Vegetables

CHARRED MOJO PORK
Chimichurri Sauce

SLICED FLANK STEAK

SOY GINGER MARINATED Sirloin
Roasted Sesame Ginger Sweet Potatoes

VEGETARIAN
19.95

GRILLED SESAME TOFU

QUINOA & FARRO STUFFED PEPPERS

GRAINS

RED AND WHITE LEMON SCENTED QUINOA

BROWN RICE, PEAS AND CILANTRO

SPINACH AND FETA RICE

CILANTRO LIME BLACK BEAN RICE

SUN-DRIED TOMATO PESTO RICE

LEMON DILL RICE

KIMCHI FRIED RICE

FREEKAH PILAF WITH KALE, SHALLOTS AND HERBS

VEGETABLE FRIED RICE

FRESH HERBED RICE PILAF

GRILLED VEGETABLE COUSCOUS

ORZO FLORENTINE

THAI COCONUT BASMATI RICE

POTATOES

ROASTED FINGERLING POTATOES

CHIPOTLE POTATO WEDGES

FINGERLING POTATOES WITH CARAMELIZED RED ONIONS, FETA AND MINT

LEMON HERB ROASTED POTATOES

GARLIC MASHED POTATOES

CRISPY MASHED POTATOES

MAPLE ROASTED SWEET POTATOES

ROASTED POTATOES WITH SAUTEED SPINACH

GREEK POTATO WEDGES WITH FETA, OLIVES AND DILL

VEGETABLES

ROASTED BEETS

CHARRED BRUSSELS SPROUTS

ROASTED BUTTERNUT SQUASH

MEXICAN STREET CORN

Sautéed Green Beans

HONEY ROASTED RAINBOW CARROTS

CHARRED BROCCOLI WITH CARAMELIZED ONIONS

CAULIFLOWER MASH

ROASTED SEASONAL VEGETABLES

KALE AND ROASTED DELICATA SQUASH

CABBAGE AND CARROT SLAW WITH PEPItas, PARSLEY AND LEMON VINAIGRETTE

CHICKPEA MASH

CAULIFLOWER RICE

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

QUINOA & NOODLE BOWLS  150.00 / Feeds up to 15 guests.
Served with Artisan Bread. Add house or caesar salad for 3.95 per person.

FIESTA CHICKEN
Kale, Quinoa, Chicken, Roasted Corn, Red Beans, Grape Tomatoes, Cilantro and Tortilla Strips
with Chipotle Vinaigrette

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

KETEDES
Greek Meatballs, Spinach, Quinoa, Cherry Tomatoes, Red Onions, Goat Cheese with Tzatziki and Lemon Dill Sauce

CURRIED CHICKPEAS
Butternut Squash, Quinoa, Yogurt, Red Cabbage, Avocado, Carrots, Pickled Peppers and Cilantro

VEGETARIAN DISHES  19.95 per person
Served with Artisan Bread. Add house or caesar salad for 3.95 per person.

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

PORTOBELLO NAPOLEON
Zucchini, Roasted Red Pepper and Fresh Mozzarella

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

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

VEGETABLE LASAGNA
Roasted Vegetables, Ricotta Cheese and Pomodoro Sauce

VEGETABLE LASAGNA
Roasted Vegetables, Ricotta Cheese and Pomodoro Sauce

PASTA TRAYS
Half tray feeds 10 guests 75.00
Full tray feeds 20 guests 150.00
Served with Artisan Bread. Add house or caesar salad for 3.95 per person.

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

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

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

WILD MUSHROOM PENNE
Cherry Tomatoes in a Lemon Wine Sauce
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 310 LG / 235 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 310 LG / 235 MED
- Chili Steak Skewers
- Sesame Chicken Skewers
- Coconut Shrimp Skewers
- Summer Rolls
- Fire Roasted Baby Peppers
- Pickled Ginger and Wasabi
- Soy Scallion Dipping Sauce

“VEGGIE” AMERICAN PIE 235 LG
- Falafel Sliders
- Quinoa Cakes
- Buffalo Tofu
- BBQ Zucchini Biscuits
- Crispy Tofu Fingers
- BBQ Sauce
- Ranch Dressing

ANTIPASTO MISTO 235 LG
- Prosciutto Wrapped Asparagus
- Sopressata Salami
- Spicy Capocola
- Aged Provolone
- Herbed Bocconcini Mozzarella
- Grilled Seasonal Vegetables
- Roasted Red Peppers
- Tuscan Brick Oven Breads and Flatbreads

PORTOFINO 310 LG / 235 MED
- Porcini Mushroom Chicken
- Shrimp Scampi
- Turkey Meatball Parmesan Sliders
- Parmesan Rice Balls
- Sun-dried Tomato Pesto Sirlion
- Marinara
- Truffle Aioli

FIESTA 310 LG / 235 MED
- Chipotle Chicken
- Carne Asada
- Adobo Shrimp
- Chicken Tacos
- Vegetable Empanadas
- Tomatillo Salsa
- Chipotle Aioli

SOUTHERN HOSPITALITY 310 LG / 235 MED
- Buttermilk Fried Chicken Skewers
- Brown Sugar Cured Bacon
- BBQ Chicken Skewers
- Mac & Cheese Bites
- Pimento Cheese Cakes
- BBQ Ranch Dressing
- Honey Mustard

MEZE 215 LG
- Hummus
- Edamame Hummus
- Marinated Olives
- Grilled Seasonal Vegetables
- Pita Points

THAI BASKET 310 LG / 235 MED
- Flying Coconut Shrimp Skewers
- Curried Beef Skewers
- Lemon Ginger Chicken Skewers
- Asian Veggie Roll
- Fire Roasted Baby Peppers
- Peanut and Sweet Chili Dipping Sauce

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
Parmigiano-Reggiano 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.
ALL AMERICAN 26.95
- Beef, Turkey or Veggie Burgers
- All Beef Hot Dogs or Chicken Tenders
- Crunchy Coleslaw
- Red Bliss Potato Salad
- Corn on the Cob
- Relish, Onion, Lettuce and Tomato Platter

BEST OF BEIJING 28.95
- General Tso’s Chicken
- Beef and Broccoli
- Green Beans in Black Bean Sauce
- Veggie Fried Rice
- Mini Veggie Spring Rolls
- Asian Greens Salad

ANGEAN 25.95
- Chicken Santorini with Feta and Tomato
- Greek Meatballs with Tzatziki
- Spinach Pie
- Dilled Rice Pilaf
- Greek Salad

SOUTH OF THE BORDER 28.95
- Vegetarian Enchiladas
- Ancho Steak or Chicken Fajita
- Mexican Yellow Rice
- Tex Mex Salad
- Tortilla Chips and Dip
Served with Guacamole, Pico de Gallo, Sour Cream, Warm Soft Tortillas

SOUTHERN COMFORT 26.95
- Fried Chicken
- Turkey Meatloaf in Mushroom Gravy
- Red Smashed Potatoes
- Smothered Green Beans
- Buttermilk Biscuits
- Garden Salad

CUBA LIBRE 28.95
- Mojo Charred Pork
- Garlicky Chimichurri Shrimp Skewers
- Cilantro Lime Rice with Black Beans
- Cuban Street Corn
- Cuban Cobb Salad

HUDSON YARDS 29.95
- Grilled Flank Steak
- Mediterranean Herb Branzino
- Roasted Sweet Potato and Kale
- Honey Dill Tri Colored Carrots
- Westside Salad
- Artisan Crafted Rolls

SOHO 28.95
- Chicken Francaise with Charred Tomatoes and Asparagus Tips
- Bistro Grilled Steak with Grilled Portabella Mushrooms and Charred Tomatoes
- Roasted Fingerling Potatoes
- Everything Bagel Spiced Brussels Sprouts
- Arugula Beets and Goat Cheese
- Artisan Crafted Rolls

FIFTH AVENUE 29.95
- Grilled Steak Medallions
- Coconut Shrimp
- Honey Roasted Heirloom Carrots
- Rosemary Roasted Potatoes and Asparagus
- Organic Field Greens
- Artisan Crafted Rolls

LITTLE ITALY 28.95
- Choice of Chicken Entrée: Parmigiana, Florentine, Piccata or Francaise
- Eggplant Rollatini
- Baked Ziti Al Forno
- Italian Roasted Vegetables
- Classic Caesar Salad
- Artisan Crafted Rolls

MADISON AVENUE 28.95
- Stuffed Chicken with Truffled Wild Mushroom Risotto
- Medallions of Beef Tenderloin with a Truffled Red Wine Reduction
- Roasted New Potatoes with Shallots and Parsley
- Sicilian Roasted Cauliflower, Capers, Raisins & Breadcrumbs
- Tossed Green Salad
- Artisan Crafted Rolls

PARK AVENUE 29.95
- Seared Filet Mignon with Shallots and a Trilogy of Mushrooms
- Zucchini Wrapped Salmon
- Steamed Asparagus Citron
- Lemon Parsley Roasted Potatoes
- House Salad
- Artisan Crafted Rolls

HELL’S KITCHEN 29.95
- Al Pastor Salmon
- Lemon Herb Grilled Chicken
- Roasted Fingerling Potatoes, Caramelized Onions and Thyme
- Maple Glazed Brussels Sprouts, Toasted Cashews
- Cuban Cobb
- Artisan Crafted Rolls

All prices per guest. 20 Guest minimum. Complete your event with a sliced fruit platter or sweet tray for 4.50 per guest.
### SEAFOOD & SHELLFISH
- Asian Style Tuna Tartare and Waffle Potato Crisps
- Chesapeake Bay Crab Cakes with Classic Remoulade
- Classic Cocktail 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
- Smoked 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 Beggar’s 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
**SWEET INDULGENCES**

**WHOLE CAKES**
Custom Crafted Cakes for Every Occasion

**ROUND CAKES**
- 10” 12 – 16 People  $70.00

**SQUARE CAKES**
- 1/4 Sheet 25 People  $100.00
- 1/2 Sheet 50 People  $190.00
- Full Sheet 100 People  $325.00

**CAKE LISTING**
Please inquire about our cake options
Custom Inscriptions and Photo Overlays Are Available
For An Additional Charge
24 Hours Notice Required

**MINI MOUSSE SHOOTERS**  4.95
2 per person
Assorted

**MINI SPECIALTY PASTRIES**  7.25
Baker’s Choice of Delicious Assorted Pastries

**PETITS FOURS AND TRUFFLES**  7.25
A Decadent Assortment of Sweets

**RICE CRISPY TREATS**  4.95
2 per person
Dipped in Rich Chocolate

**HOMEMADE CHURROS**  6.95
with Chocolate Dipping Sauce

**ALL NATURAL HOMESTYLE COOKIES**  5.95
Oatmeal, Double Chocolate, White Chocolate Cranberry and Chocolate Chip

**FRUIT SKEWER BASKET**
Serves Up to 20  15.00
This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A “Floral Arrangement” of Fresh Fruit Skewers

Call your catering expert for additional selections.
We are not a nut free kitchen.

**HEAVENLY SWEETS BASKET**  195
Serves 35 - 40 guests.
- Petit Fours
- Cheese Cake Lollipops
- Brownie Lollipops
- French Macaroons
- White Chocolate Dipped Oreos
- Chocolate Dipped Dulce de Leche Cookies
- Mini Cupcakes
- Double Thick Chocolate Chunk Cookies
- Chocolate Truffles
- Cake Pops

**SMORES POPS**  6.95
2 per person
Marshmallow dipped in Dark Chocolate with Graham Crackers

**CHOCOLATE DIPPED STRAWBERRIES**  6.00
2 per person
Smothered with Dark Belgian Chocolate

**MINI CUPCAKES**  4.95
2 per person
Assorted

**SNACKS & TREATS**

**SEVENTH INNING STRETCH**  7.95
Popcorn, Peanuts and Cracker Jacks

**N.Y. PRETZELS**  4.95
Baked Soft Pretzels with Deli Mustard

**L.A. SNACK**  8.95
Roasted Nuts, Wasabi Peas, California Trail Mix and Dried Fruit

**CARNIVAL POPCORN BOXES**  5.95
20 Guest Minimum

**NOVELTY ICE CREAM POPS**  4.25

**SNACK BASKET**  8.95
Assorted Chips, Health Bars, Nuts and Chocolates

**NUTELLA SNACK CUP**  4.95
Apples, Granola and Nutella

**PROTEIN PACK**  4.95
Hard Boiled Egg, Sliced Cheese, Mixed Nuts and Grapes

We are not a nut free kitchen.

Call your catering expert for additional selections.

**Heavenly Sweets Basket**
Serves 35 - 40 guests.
- Petit Fours
- Cheese Cake Lollipops
- Brownie Lollipops
- French Macaroons
- White Chocolate Dipped Oreos
- Chocolate Dipped Dulce de Leche Cookies
- Mini Cupcakes
- Double Thick Chocolate Chunk Cookies
- Chocolate Truffles
- Cake Pops

**Fruit Skewer Basket**
Serves Up to 20  15.00
This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A “Floral Arrangement” of Fresh Fruit Skewers

Call your catering expert for additional selections.
We are not a nut free kitchen.

**Heavenly Sweets Basket**
Serves 35 - 40 guests.
- Petit Fours
- Cheese Cake Lollipops
- Brownie Lollipops
- French Macaroons
- White Chocolate Dipped Oreos
- Chocolate Dipped Dulce de Leche Cookies
- Mini Cupcakes
- Double Thick Chocolate Chunk Cookies
- Chocolate Truffles
- Cake Pops

**Fruit Skewer Basket**
Serves Up to 20  15.00
This Beautiful Display Is Perfect for Any Occasion, From Parties to Professional Gifts! A “Floral Arrangement” of Fresh Fruit Skewers

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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. Service charge is not a gratuity. 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.