

BREAKFAST A LA CARTE

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Deliveries are available from 8:00 a.m.
or by special arrangement.

\$250.00 MINIMUM ORDER REQUIRED

BREAKFAST PASTRIES per serving \$3.50
Assorted fresh baked flakey pastries

FRESH BAKED MUFFINS per dozen \$20.
Two dozen minimum

FRESH BAKED SCONES per dozen \$20.
Two dozen minimum

SMOKED SALMON serves 12 \$150.
Smoked Atlantic salmon with 12 bagels
cream cheese, tomatoes and capers

FRITATTA serves 8-12 \$42.
Baked omelette with seasonal vegetables and
creamy goat cheese

INDIVIDUAL QUICHE each \$3.75
Choose Bacon and Onion or Vegetarian
2 dozen minimum

DEEP DISH QUICHE serves 12 \$60.
Quiche Lorraine with Bacon and Onion or Vegetarian

STRATA serves 12 \$60.
Layered cubes of country bread with eggs, cheeses
and custard with sausage and peppers,
or spinach and mushrooms

TORTE MILANESE serves 12 \$80.
Colorful Layers of Egg, Spinach, Roasted Peppers, Cheese
and Ham (or vegetarian) in a golden crust of puff pastry

VEGETABLE GALETTE serves 8 \$45.
Rustic pastry tart with seasonal vegetables
And creamy chevre cheese

TARTE FLAMBÉ per serving \$4.
French style bacon and onion tarte on a flakey pastry crust
With bacon, caramelized onions, crème fraîche

CHILLED JUMBO SHRIMP COCKTAIL \$125.
With horseradish cocktail sauce and lemon
Three dozen per order

FRESH SEASONAL FRUITS
small serves 6-8 \$30.
medium serves 10-12 \$50.
large serves 15+25 \$80.

ARTISAN CHEESE AND FRUITS \$7.50
10 person minimum per serving
A selection of imported and domestic cheeses
with seasonal fresh fruits or dried fruits and
sliced baguettes

CONTINENTAL BREAKFASTS

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Based on 20 guest minimum

CONTINENTAL #1 per person \$25.00

Assorted Fresh Baked Pastries and Muffins
Smoked Atlantic Salmon
With bagels, cream cheese, tomatoes and capers
Individual Quiche Lorraine
Fresh Seasonal Fruits and Artisan Cheese
Brewed Regular and Decaf Coffee Service
Hot Tea Service

CONTINENTAL #2 per person \$16.50

Assorted Fresh Baked Scones
Vegetable Fritatta
Fresh Seasonal Fruits and Artisan Cheese
Brewed Regular and Decaf Coffee Service
Hot Tea Service

CONTINENTAL #3 per person \$12.50

Assorted Fresh Pastries
Breakfast Sandwiches, choice of 2
Fresh Seasonal Fruits
Brewed Regular and Decaf Coffee Service
Hot Tea Service

BEVERAGES

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Brewed Coffee or Tea Service

Insulated Pump Pots serves 10 \$20.
Large Insulated Urns serves 50/100 \$50/\$125

SPECIALTY DRINKS OR JUICES \$1.95

SODAS \$1.35

ICED TEAS, SPARKLING WATERS \$1.95

BOTTLED WATERS \$1.75

ICE AND BUCKET \$2.00

CUSTOM BREAKFAST EVENTS

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Custom menus are available for conferences and off site
events. Following are a few *samples* of what
Metro Catering can tailor for your specific needs.
Costs will vary and be dependant on menu selection,
guest count, location, staff and field kitchen
requirements. Advance planning required

HUEVOS RANCHEROS *active station*
freshly prepared fried eggs with crispy corn tostada, house
made refried beans & ranchero sauce, grated jack cheese, and
guacamole

PANCAKES, EGGS AND SAUSAGE *active station*
freshly prepared whole grain pancakes with fresh seasonal fruit
toppings, fried scrambled eggs to order with crispy bacon,
breakfast sausages

CUSTOM CREPES *active Station or Baked Savory*

- Ratatouille with Red Pepper Coulis
- Mushrooms and Leeks
- Zucchini and Red Onion
- Chicken and Mushrooms with Béchamel Sauce
- Chicken, Sweet Corn and Red Pepper
- Sausage and Mushrooms

Sweet

- Caramelized Apple
- Lemon Curd with Kiwi or Fresh Berries

SAMPLE BREAKFAST SANDWICHES

- **Pan Bagnat** with Albacore tuna, hardboiled egg,
cucumber, olives, capers and onion on baguette
- **Smoked Ham and Brie** on Baguette with
Honey Mustard
- **Prosciutto and Fig** Spread with Cheddar Cheese
- **Egg Salad**

BREAKFAST BOXES sample custom boxes

- Fresh fruit, mini muffin and yogurt with granola
- Cheesey Egg Bake in pastry cup with fruit
- Breakfast sandwich with fresh fruit

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UTENSILS INCLUDED WITH BOX BREAKFASTS

HIGH QUALITY PLASTIC PLATES, UTENSILS, AND PAPER
GOODS ADDITIONAL PER PERSON \$1.25

WE RESERVE THE RIGHT TO MAKE SUBSTITUTIONS
BASED ON MARKET AVAILABILITY

ORDERING & DELIVERY

Since all our ingredients are prepared from scratch, we request 72 hours notice for breakfast orders.

We will do everything we can to fulfill last minute requests.

Faxed and E-mail orders must be confirmed to ensure availability.

Delivery is available to all areas within the Golden Triangle, Sorrento Valley and the Torrey Pines Science Park Monday through Friday.

Delivery to other parts of the city is available by arrangement. Delivery fees are determined by location and final guest counts and are scheduled on a first come, first serve basis.

PICK-UP ORDERS

Any order may be picked up at our catering kitchen during normal business hours. Please arrange your pick-up time with our catering staff.

PAYMENT

May be made by American Express, Visa, MasterCard and approved business checks. Please call for credit arrangements.

CANCELLATION POLICY

Two full business day's notice is required to cancel an order, unless otherwise noted.



METRO CATERING

858.626.2800



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FOR MORE INFORMATION, PLEASE CALL OR EMAIL US AT
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