



## EXECUTIVE CATERING MENU

The following is a sampling of the custom menu items Metro Catering can prepare for your Executive and Boardroom Lunches. Menus change seasonally and will reflect market availability.  
5 business days advance notice requested

### BUFFET ITEMS

Market price unless otherwise noted. 6-person minimum.

#### FILET OF BEEF TENDERLOIN

Each order \$195.00

Sliced, whole filet of beef tenderloin with horseradish cream, mustard and sliced baguette

#### SEASONAL MARKET FRESH FISH

Seasonal and regional preparations of fresh market fish.

May include:

\*Sea Bass Provençal with Preserved Lemon

\*Tuna Carpaccio with Arugula, Shaved Parmesan

\*Tuna Niçoise with Fresh Ahi or sustainable American Tuna

\*Fresh Brook Trout

#### ITALIAN POULTRY SAUSAGE AND PEPPERS

Per person \$12.95

With Baked Polenta

#### CHICKEN ROULADE with ORZO PILAF

Per person \$12.95

Stuffed With Spinach And Feta Or Sun Dried Tomato Pesto

#### GRILLED BONELESS BREAST OF CHICKEN

Per Person \$10.95

With a salad of artichoke hearts, roasted red peppers, black olives & fresh rosemary

#### CHICKEN MILANESE

Per Person \$10.95

Baked Panko crusted boneless chicken breast with Salad of radicchio, Endive, and Arugula with Lemon Vinaigrette and Shaved Parmesan

#### Fresh Pasta Ravioli

Market price, please inquire

Plain Cheese, vegetable or seafood fillings

#### CUSTOM SALADS....

Prices vary by selection,

\* Salad of Watercress and Celery with Mushrooms, Carrot and Parmesan Dressing

\* Fresh Mozzarella with Vine Ripened Tomatoes or Roasted Peppers With Basil, seasonal availability

\* Imported Parma Prosciutto with Fresh Seasonal Melon

\* Tuscan White Beans with Roasted Tomatoes and Herbs

### BREAKFAST CATERING

Deliveries are available from 8:00 a.m. or by special arrangement. \$250.00 for minimum order requested. Custom menus available

#### BREAKFAST PASTRIES

Per person \$3.25

Assortment of fresh baked flaky breakfast pastries

#### FRESH BAKED MUFFINS

Per Dozen \$20.00

#### CHOCOLATE BABKA COFFEE CAKE

Each \$36.00

#### QUICHE Individual serving size

Each \$3.50

Spinach & mushroom or bacon & onion

#### BAGELS

Each \$3.25

With cream cheese, butter and preserves

#### SMOKED NORWEIGAN SALMON

By the side \$150.00

With Bagels, cream cheese, tomato, capers

#### FRESH SEASONAL FRUIT TRAY

Small	\$30.00
Medium	\$50.00
Large	\$80.00

#### IMPORTED AND ARTISAN CHEESE WITH FRESH FRUIT AND CRACKERS

Small	\$45.00
Medium	\$56.00
Large	\$115.00

#### FRESH BREWED COFFEE AND TEA SERVICE

Pump pots 10-12 servings	\$20.00
Medium insulated urns 50 servings	\$50.00
Large insulated urns 100 serving	\$125.00