



**METRO CATERING**

## Hors D'oeuvres

Grilled Filet of Beef Tenderloin  
On Garlic Toasts  
With Caramelized Onions And  
Horseradish Cream  
*or*  
With Sun Dried Tomato Pesto  
And Arugula

Grilled, Teriyaki Marinated  
Beef And Scallion Rolls

Skewered Surf And Turf  
Filet Of Beef Tenderloin And Lobster  
Medallions With Aioli

Baby Lamb Chops  
With Dijon & Rosemary

Lamb Stuffed  
Shitake Mushrooms

Lamb Picadillo Empanadas

Argentine Duck Empanadas  
With Pineapple Salsa

Duck Confit Nachos With  
Chipotle Corn Salsa

Red Chili Duck Quesadillas  
With Pineapple Salsa

Moroccan Spiced Meatballs  
With Tzadiki

Curried Chicken Dumplings  
With Red Pepper Jelly

Sesame Chicken Skewers  
With Peanut Sauce

Jerk Spiced Chicken Skewers  
With Banana Chutney

Chicken & Andouille Sausage  
Strudel In Phyllo

North African Chicken  
Skewers with Green Olives

Baked Panko Chicken Fingers  
With Barbeque Sauce

Poultry Sausage En Croute  
With Spicy Mustard

Basil Chicken Poppers  
Wrapped in Grilled Zucchini

Baked Coconut Chicken Bites  
With Guava Sweet And Sour Sauce

Spanish Turkey Meatballs  
With Sun Dried Tomatoes And  
Smoked Pimentón

Grilled Bacon Wrapped  
Texas Quail Knots

Warm Fresh Figs  
Wrapped In Parma Prosciutto  
With Herbed Chevre or Blue Cheese

Pork Confit Cigars  
with Sweet and Sour Sauce

Pulled Pork Slider  
With Pickled Onion

Fresh Mango  
Wrapped in Parma Prosciutto

Alsace Bacon and Onion Tarts

Spicy Sausage Crostini  
With Red Onion Marmalade

Grilled, Prosciutto Wrapped  
Shrimp with Basil

Grilled Shrimp  
With Orange Chipotle Glaze

Chili Shrimp Quesadillas  
With Roasted Poblano and Papaya

Spicy Piri Piri Shrimp

Grilled and Chilled Shrimp  
With Citrus Basil Sauce

Herb Seared Ahi Tuna  
On Won Ton Crisps With Spicy  
Sauce And American Caviar

Custom Sliders

Kobe Beef or Bison  
With Caramelized Onion  
Blueberry Chipotle Ketchup

Moroccan Lamb In Pita  
With Tzatziki

Grilled Chicken  
With Roasted Peppers

Wine Braised Beef And Slaw  
Roasted Turkey  
With Bacon Lettuce And Tomato

Pulled Pork  
With Pickled Onion

Filet Of Beef Tenderloin  
With Horseradish Cream

Lobster Salad ~ Shrimp Salad

Continued....



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## Hors D'oeuvres

...continued

Maryland Style Crab Cakes  
With fresh Horseradish Sauce

Ceviche Tostadas  
With Avocado Crema

Tuna Crudo on a Spoon  
With Citrus & Shallots with Chili

Grilled Scallops  
On Tortilla Chips  
With Avocado Corn Salsa

Grilled Snapper  
In Grape Leaves  
With Tomato Dipping Sauce

Smoked Salmon or Trout  
On English Cucumber  
with Crème Fraîche

House Cured Gravlox  
On Warm Potato Blini  
With Citrus Crème Fraîche

Savory Cheesecake On Endive  
with Green Onion Coulis

House Smoked Salmon  
On Red Endive With Whole Grain  
Mustard Sauce And Micro Greens

Smoked Salmon & Brie Strudel  
In Phyllo

Smoked Norwegian Salmon  
on Savory Dill Pancakes

Ginger Baked Salmon  
On Wild Rice Pancakes

New England Fish Cakes With  
Horseradish Sauce

Criso Risotto Cakes  
With Mushroom Ragout

Spanikopita  
Spinach And Feta Cheese In Phyllo

Vegetarian Quesadillas  
Chilies And Cheese, Wild Mushroom  
Brie & Pear, Corn and Zucchini

Macadamia Crusted Brie  
With Mango Chutney On Lavosh

Baked Stuffed Mushrooms  
With Vegetables And Brie

Roasted Beets  
With Pepper Jelly And Chevre  
In Crisp Pastry Shell

Baked Polenta Squares  
With Eggplant Caponata

Caribbean Curried Vegetable  
Turnovers With Cashew

Endive Spears  
With Brie, Golden Honey And  
Toasted Almonds  
or  
with Blue Cheese, Fig And Pecans

Mediterranean Cheese Pies  
With Feta cheese

Brie & Apricot Kisses

Pear and Blue Cheese Strudel

Vegetable Strudel with Cream  
cheese and CAraway

Roasted Eggplant  
Stuffed With Chevre Cheese  
And Sun Dried Tomatoes

Watermelon and Feta  
With Balsamic Glaze

Tomato And Gruyere Tarts

Caramelized Onion Tarts With  
Artichoke Hearts

Herb Cheese Sticks With  
Caramelized Shallots

French Cheese Tarts  
Like A Mini Grilled Cheese

Wild Mushroom Tarts

Mini Vegetable Quiche

Caramelized Onion Flatbreads

Assorted Crostini  
Blue Cheese & Roasted Peppers  
White Beans And Garlic  
Eggplant Confit  
Mushroom Confit  
Grilled Baby Artichokes With Aioli  
Fresh Mozzarella With Basil Pesto

*Soup Shooters*  
Served In Tall Shot Glasses  
Tomato Gazpacho  
Curried Butternut Squash  
Golden Beet Borcht Purée  
Sweet Corn & Chipotle Crema



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## Stationary Hors D'oeuvres

### **Artisan And Imported Cheese, Fruits & Crackers**

A Selection Of Imported Cheeses

May Include: French Morbier, Italian Piavé, Pecorino Romano, French Brie, English Blue Stilton,  
Aged Vermont Cheddar, Behive Cheddar,  
Presented With Dried Fruits Or Seasonal Fresh Fruits, Assorted Crackers

### **Seasonal Vegetable Crudités With Dip**

Fresh Vegetables With Choice Of Blue Cheese Or Roasted Pepper~White Bean Dips

### **Crostinis And Bruschettas**

Blue Cheese & Roasted Peppers ~White Beans And Garlic  
Eggplant Confit ~ Mushroom Duxelles ~ Eggplant Caponata  
Grilled Baby Artichokes With Aioli  
Tuna With Artichoke Hearts And Capers  
Fresh Mozzarella With Basil Pesto

### **Cheese And Charcuterie**

Assorted Imported And Domestic Cheeses With Italian Salami And Cured Hams  
With Olives, Cornichons, Peppers, Mustards  
And Italian Breads

### **Seafood Station And Raw Bar**

Fresh Oysters On Ice With Mignonettes And Sauces  
Premium, Wild Caught Shrimp, Poached In A Court Boullion And Chilled  
Seasonal Crab Claws, Lumb Crab Cocktail  
Served With Fresh Horseradish Cocktail Sauce And Lemon

### **Mediterranean Hummus With Tehini ~ Baba Ganoush**

With Olives, Spiced Chick Peas, Fresh Pita Breads And Pita Chips

### **Asian Lettuce Wraps**

Stir Fried Chicken, Beef, Duck Or Vegetarian  
With Crisp Lettuce Leaves And Crispy Noodles assorted Sauces

### **Bar Snacks**

Blue Cheese And Walnut Palmiers  
Sun Dried Tomato And Cream Cheese Palmiers  
Chili Cheese Sticks  
Z'atar Cheese Sticks With Caramelized Onions  
Fresh Roasted Seasoned Bar Nuts



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## Summer Barbecues

### The All American

Pure, Natural Angus Beef Chuck Hamburgers  
*with grilled red onion & vine ripe tomatoes & selected cheeses*  
Herb Marinated Chicken Breasts  
Poultry Sausage or All Beef Hot Dogs  
Creamy Coleslaw ~ Roasted Red Potato Salad  
Grilled Seasonal Vegetables  
Assorted Condiments  
Fresh Rolls & Buns

### Southwest Chicken & Beef Fajitas

Marinated and grilled meats served with roasted peppers & onions  
Fresh Tomato Salsa ~ Pineapple Chili Salsa  
Jicama and Bell Pepper Salad with Mixed Greens  
Black Beans ~ Red Chili Rice  
*Jalapeno Corn Bread ~ Fresh Tortillas*

### Mediterranean Grilled Kebobs

*with Marinated Breast of Chicken ~ Fresh Seasonal Fish ~ Beef Tenderloin  
with zucchini, bell peppers, red onion, and mushrooms*  
Rice Pilaf ~ Spinach Pies  
Babaganoush & Hummus with Tehini  
Mediterranean Salad  
*Pita Breads*

### Italian

Italian Sausage on the Grill  
served with roasted peppers and onions  
Roasted Vegetable Lasagna  
Salad of Endive, Arugula and Radicchio with Lemon Vinaigrette  
Fresh Baked Artisan Breads and Rolls

### Down Home

Baby Back Ribs with Housemade BBQ Sauce  
*sustainably sourced from small farms*  
Country Potato Salad  
Creamy Cowboy Coleslaw with Jalepenos  
Corn Bread



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## Small Plates

### Seafood

Panko Crusted Scottish Salmon with Quinoa Pilaf  
Macadamia Crusted Alaskan Halibut With Golden Olive Oil Mashed Potatoes and Red Pepper Coulis  
Crab Cakes With Summer Corn Salad  
Cedar Planked Salmon With Horseradish Mashed Potatoes  
Cumin And Pumpkin Seed Crusted Grouper With Poblano Mashed Potato And Yellow Pepper Coulis  
Grilled Rainbow Trout With Frisee And White Bean Salad

### Grilled and Roasted Meats

Grilled, Jerk Spice Rubbed Angus Flank Steak With Sweet Plantains  
Sliced Filet Of Beef Tenderloin With Demi Glace With Twice Baked Cheddar Potatoes  
Sliced New York Sirloin With Ragout Of Wild Mushrooms And Smashed Red Potatoes  
Herb Crusted Baby Lamb Chops With Creamy Herb Polenta & Ratatouille  
Garlic & Fennel Crusted Heritage, Berkshire Rib Pork Roast  
*With Savory Fig And Apple Bread Pudding*

### Braised Meats

Wine Braised Short Ribs With Garlic Mashed Potatoes  
Chicken "Pot Pies" With Flaky Pastry Crust  
Summer Osso Bucco Braised With Orange And Fennel With Saffron Risotto Cake  
Slow Braised, Duck Leg Confit With French Green Lentils

### Bouillabaisse

Mediterranean Fish Stew With Shrimp, Lobster, Mussels And Whitefish  
In A Light Tomato Fennel Broth  
Served With Garlic Toasts And Rouille

### Niçoise Salad

Albacore Tuna, Fresh Green Beans, Organic Eggs, Niçoise Olives, Tomato  
Red Potatoes And Anchovies With Bibb Lettuce And Herb Vinaigrette



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## Active Buffet Stations

### Hamburger Bar

Cab Natural Beef, Natural Bison, Free Range Turkey Or Fresh Salmon  
On Brioche Rolls Or Caibatta Buns  
With Select Cheese, Mushrooms, Tomato, Bacon, Caramelized Onions

### Quesadillas Station

*An Array Of Cheeses And Fillings Made To Order*

Chili Shrimp And Papaya ~ Spicy Chicken ~ Corn And Zucchini ~ Brie And Pear  
Black Beans And Tomato, Grilled Portabella Mushrooms ~ Tomato And Basil ~ Roasted Poblano Peppers  
With Monterrey Jack, Creamy Goat Cheese, Brie Cheeses  
Salsa Fresca, Tomatillo Salsa, Guacamole

### Mini Kebobs on the Hibachi

Beef, Lamb, Fish Or Chicken with Peppers, Zucchini, Onion or Mushroom  
With Herb Rice and an array of Sauces to compliment your selection

### Mixed Grille

Select from: Filet Of Beef Tenderloin, Baby Lamb Chops, Texas Quail, Free Range Chicken  
Assorted Sausages  
With Chutneys, Mustards, Aioli And Pestos

### Squash Blossom Beignets

Stuffed with Fresh Mozzarella with Romesco Sauce

### Fritters

Salt Cod or Mixed Vegetables with Caper Aioli or Remoulade

### Tempura

Panko Coconut Crusted Shrimp And Tempura Vegetables  
With Sweet Chili Sauce, Ponzu Sauce Sauces and Aolis

### Polenta

Creamy Grilled Polenta Squares with Ratatouille  
Or Grilled Polenta with Roasted Vegetables and Basil Pesto Oil

### Blini with Smoked Salmon and Gravelax

Smoked Norwegian Style Salmon or House Cured Gravelax,  
With Fresh Made Blue Corn Blini, Buckehwheat Blini, Or Melt In Your Mouth Potato Blini  
*Served With Citrus Crème Fraîche, Mustard And Dill Sauce Red Onion, Imported Capers*



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## Entrées

### Seafood

Roasted Scottish Salmon  
With Panko Crust

Macadamia Crusted  
Northern Halibut  
With Creamy Mashed Potatoes

Pacific Red Snapper  
With Tomato-Onion Compote  
And Basil Mashed Potatoes

Pan Seared Black Cod  
With Spring Vegetables  
Caramelized Onion Broth  
And Wild Rice

Sea Bass Livornese  
With Sauteed Tomato, Olive And  
Capers With Fresh Herbs

Herb Crusted Seared Ahi  
With Red Wine Demiglace  
Roasted Garlic Puree

Grilled Loin of Ahi Tuna  
With Avocado Tomato Salsa

Grilled Trout  
Stuffed With Fresh Herbs  
White Bean and Tomato Ragout

Mahi Mahi  
Cumin & Pumpkin Seed Crust  
With Poblano Mashed Potatoes  
and Yellow Mole

Grilled Marinated Salmon Filet  
With Mango Mustard Glaze And  
Rice Pilaf

Pistachio Crusted Sea Bass  
With Lemon Beurre Blanc

Sea Bass Baked En Papillote  
With Shitake Mushrooms and  
Baby Bok Choy

### Poultry

Roasted Free Range Chicken  
And Tuscan Bread Salad  
With Kale Currents and Pine Nuts

Grilled Chicken Breast  
Stuffed Herbed Goat Cheese  
& Prosciutto with Black Bean Sauce

Chicken Breasts Roulade  
Stuffed With Jumbo Shrimp Served  
With Lemon Caper Sauce

Chicken Breast  
Stuffed With Spinach And Feta

Grilled Chicken Breast Criollo  
Marinated With Cilantro Adobo  
With Steamed Chayote Squash

Fennel and Orange Chicken  
with Pernod

Panko Crusted Chicken Breasts  
Baked, With Marinara Sauce

Caribbean Grilled Jerk Chicken  
With Sofrito Rice And Peas

Moroccan Spiced Chicken  
with Cous Cous and  
Roasted Vegetable Ratatouille

Boneless Quail Stuffed With  
Garlic Shrimp  
Wrapped In Bacon  
With Green Peppercorn Sauce

Red Chili Roasted Duck  
With Sweet Potato Gratin

Duck Leg Confit  
With French Green Lentils

Braised Chicken Marbella  
with California Dried Plums

### Beef, Lamb, Pork

Filet of Beef Tenderloin  
With Red Wine Demiglace

Red Chili Crusted Filet Mignon  
Wild Mushroom Ancho Chili Sauce

Garlic Shrimp Stuffed  
Filet Of Beef Tenderloin  
With Green Peppercorn Sauce

Grilled CAB Flank Steak  
With Chimichurri

Boneless Salmon Creek  
Natural Heirloom Pork Loin  
With Apricot Stuffing  
and Garlic ~ Fennel Crust

Dry Rub Baby Back Ribs  
With Housemade Coffee And Cumin  
Barbecue Sauce

Baby Lamb Chops  
With Pistachio Crust  
With Ratatouille  
and Roasted Garlic Polenta

Grilled, Butterflied Colorado  
Leg of Lamb  
Potatoes with Rosemary And Olive

Persian Braised Lamb  
With Apricots

Osso Buco  
Natural Veal or Kurobuta Pork  
With Creamy Herb Polenta

Rack Of Venison  
With Bacon and Herb  
Dried Cherry & Pearl Onion Sauce



## Salads

Mixed Baby Greens With Grilled Stone Fruit  
And Prosciutto de Parma

Radicchio, Endive, And Arugula  
Lemon Vinaigrette *and Shaved Pecorino Romano*

Roasted Golden Beets And Avocado  
With Cherry Tomatoes  
On a bed of Arugula with Balsamic Vinaigrette

Baby Gem Wedge With Blue Cheese  
Double Smoked Bacon *and Cherry Tomatoes*

Sun Gold & Red Cherry Tomatoes With  
Cucumber, Feta And Fresh Oregano

Avocado and Tomato with Baby Romaine

Roasted Carrots with Sweet Tehini

Mixed Baby Greens With Hearts Of Palm And Papaya  
Toasted Almonds & Passion Fruit Vinaigrette

Baby Gem Wedge Salad with Applewood Bacon,  
Blue Cheese, Cherry Tomatoes,  
Blue Cheese Dressing

Roasted Vegetable Salad  
with Goat Cheese Croutons  
and Balsamic Vinaigrette

Grilled Summer Squash with Pegorino Romano

Organic Baby Lettuces  
Creamy Chevre Grilled In Grape Leaves  
Baked Brie In Phyllo And Curry Vinaigrette  
Pear And Brie Strudel With Balsamic Vinaigrette  
Pecan Crusted Baked Chevre

## Soups

Summer Corn Chowder With Smoky Bacon  
Zucchini & Tomato Soup With Fresh Herbs

Chilled Tomato Gazpacho

Chilled Melon Gazpacho  
With Crisped Parma Prosciutto

Sweet Pea And Red Pepper Rainbow

Creamy Corn Bisque  
With Roasted Poblano Pepper  
And Medallions Of Main Lobster

Caramelized Onion Soup With Wild Rice And  
Cipollini Onions

Heirloom Carrot Soup With Orange And Ginger

Bouillabaisse  
With Jumbo Shrimp, Seasonal Fish  
And Black Mediterranean Mussels

California Cioppino

Roasted Tomato And White Bean Soup  
With Sage Pesto

Cream Of Cilantro Soup  
With Fresh Steamed Mussels

Manhattan Clam Chowder  
With Tomato Base

Vegetable Minestrone

Golden Beet Borcht Purée

Wild Mushroom Soup  
With Cremini, Porcini And Chanterelles





## South West Flavors Celebration Brunch

### Huevos Rancheros

Fresh Organic Eggs Made to Order

With Corn Tostadas, Ranchero Sauce and Re-fried Black Beans with Jack Cheese

### Quesadilla Station

Chili Shrimp

Grilled Sliced Marinated Flank Steak

Grilled Chicken

Portabella Mushrooms,

Roasted Red Bell and Poblano Peppers

Monterrey Jack Cheese ~ Creamy Goat Cheese

Brie Cheese

Flour, Corn, Whole Wheat and Sprouted Grain Tortillas

### With assorted Salsas

Pico De Gallo Fresh Tomato Salsa

Guacamole ~ Salsa Verde

Black Bean and Roasted Corn Salsa

Fire Roasted Tomato Chipotle Salsa

### Fresh Seasonal Fruits, Juices And Fresh Fruit Smoothies

Pineapple, Strawberries

Mango, Papaya, Fresh Melon

Bananas ~ Raspberries ~ Blueberries

Orange, Apple and Cranberry Juices

Yogurt and Coconut Milk

### Pastries and Sweets

Blueberry Corn Scones

Caramel Flan

Chocolate Brioche Cinnamon Rolls

Mimosas

Fresh Brewed Coffee and Tea Service



## Italian Feast Celebration Dinner Menu

### Antipasto

Imported Parma Prosciutto ~ Tuscano Salami  
Burratta Cheese ~ Creamy Oregon Blue Gorgonzola  
Fire Roasted, Marinated Artichoke Hearts  
Marinated Mushrooms  
Imported Mediterranean Olives  
Fig Jam ~ Basil Pesto ~ Sun Dried Tomato Pesto  
Fresh Baked Cabatta Breads, Garlic Crostini, Breadsticks  
*Olive Oli with Balsamic Vinegar*

### Salad

Baby Gem Lettuce with Avocado, Imported Pecorino Romano Lemon Vinaigrette

### Pasta

Winter Squash Ravioli with Sage Brown Butter Sauce, Grated Cheese

### Entrées

Roasted, Whole Prime NY Strip Loins served sliced  
Grilled, Imported Branzino Stuffed with Preserved Lemon and Herbs  
*Boneless, butterflied, stuffed with fresh herbs and preserved Lemon*

### Sides

Creamy Canellini Beans with Fresh Herbs & Parmesan Cheese  
Evoos Roasted Italian Eggplant with Fresh Oregano and Roasted Holland Peppers  
Mediterranean Salsa Verde ~ Horseradish Cream

### Desserts

Fig and Ricotta Cheesecake  
Pine Nut Cookies  
Assorted Biscotti



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## Wedding Dinner

### Menu

#### Hors d'Oeuvres

Warm California Figs and Goat Cheese with Imported Parma Prosciutto  
Cremini Mushrooms Stuffed with Sage Pesto  
Hamachi Tartare on Won Ton Crisps with Tobiko Wasabi  
Tiradito of Yellow Tail

#### Dinner

Creamy Carrot and Ginger Soup  
Salad of Roasted Golden and Candy Cane Striped Beets  
with Avocado, Micro Greens and Balsamic Glaze

#### Entrées ~ French Service

Garlic and Fennel Crusted Kurobuta Heritage Berkshire Pork  
Racks of Colorado Lamb with Rosemary and Dijon Crust  
Herb Roasted Free Range Chicken

#### Side Dishes, Family Style

Baked Risotto with Prosciutto Crust  
Butternut Squash Ravioli with Sage Brown Butter  
Ragout of Wild Mushrooms  
French Green Beans with Almonds ~ Sautéed Brussels Sprouts  
Warm Quince and Apple Compote

#### Cheese Course

Assorted Imported and Domestic Artisan Cheeses  
Spanish Manchego ~ St André ~ Humbolt Fog  
Oregon Smolkey Blue Cheese ~ Barely Buzzed Cheddar  
Fresh Grape and Pecan Compote  
Sliced Baguettes

#### Desserts

Celebration Cake and Mini Cupcakes



## San Diego Taco Party

### Starters

Tomato Gazpacho Shooters with Jicama Sticks  
Bacon Wrapped Fresh Jalapeno Poppers  
with Aged Cheddar and Fresh Queso Cheese

### Buffet Taco Treats

#### From the Grill:

Sliced, Chili Rubbed Filet of Beef Tenderloin  
Seasoned Mexican Wild Shrimp  
Chili Rubbed Free Range Chicken Breasts  
Red Chili Rice ~ Creamy Organic Black Beans

#### Salsas and Garnish

Organic Corn and Pepper Salsa with Chipotles  
Roasted Tomatillo Salsa  
Firey, Roasted Red Chili Salsa  
Pico De Gallo Fresh Tomato Salsa  
Guacamole  
Picked Onions  
Fresh Cilantro  
Grated Aged Cheddar Cheese  
Organic Corn Tortillas

### Dessert

Mexican Chocolate Candy Cake

### At the Bar

Blood Orange Margaritas



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## Spanish Tapas

### *Menu Suggestions*

Smoked Piminton Meatballs  
Spanish Tortas with Chorizo and Potato  
Garlic Chili Shrimp With Cilantro Adobo  
Golden Fried Calamari With Aioli  
Ceviche  
Baked Stuffed New Zealand Mussels  
Roasted Eggplant With Coriander  
Grilled Sausage Crostini With Red Onion Marmalade  
Potato Stuffed Pequillo Peppers Topped With Oil Cured Tuna  
Pequillo Peppers Stuffed With Manchego Cheese  
Portabellini Mushrooms Stuffed With Chorizo  
Spinach Empanadas With Pine Nuts And Raisins  
Balsamic Marinated Grilled Cremini Mushrooms With Fresh Herbs  
Creamy White Beans With Tomato And Fresh Herbs  
Fried Plantains Tostones With Cilantro Adobo  
Fresh Longaniza Pork Sausage  
Mediterranean Lamb Sausage  
Chicken Drumettes In Olive Tapenade  
Roasted Vegetables With Romesco Sauce  
Fresh Baked Flatbreads With Olive Tapenade, Chickpea Spread, Red Pepper Spread  
Barcelona Tart With Tomato, Onion And Black Olives

**Assorted Spanish Cheeses With Olives And Serrano Ham**  
Spanish Manchego El Trigal In Olive Oil  
Cabrales Blue Cheese ~ Smoked Idizabal  
Imported Jambon Serrano  
Assorted Imported Olives, Marinated Artichoke Hearts

**Chilled Gazpacho**  
Fresh Tomato Gazpacho Made With Vine Ripe Tomatoes, Fresh Herbs,  
And Extra Virgin Olive Oil  
With Garnish Of Ripe Olives,  
Bell Peppers, Chopped Cucumber, Onion And Tomatoes



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## **Mediterranean Menu**

### ***Mezze***

Spinach And Feta Pie In Phyllo  
Rice Stuffed Grape Leaves with Tomato, Onion And Mint  
Greek Cheese Pies In Phyllo  
Hummus With Tehini with Spicy Chick Peas  
Roasted Eggplant Baba Babaganough  
Polenta Squares with Eggplant Caponata  
Merquez Spiced Turkey Meatballs with Tehina Dipping Sauce  
Roasted Eggplant stuffed with Creamy Chevre and Sun Dried Tomatoes  
Imported Parma Prosciutto With Fresh Seasonal Melon  
Carpaccio With Baby Arugula And Shaved Pecorino Romano, Baby Artichokes  
Grilled Snapper in Grape Leaves with Tomato Dipping Sauce  
Black Mediterranean Mussels Steamed With White Wine And Garlic  
Porcini Crispelle with Radicchio and Creamy Goat Cheese with Wild Arugula Salad  
Baked Stuffed Zucchini With Beef, Spices And Pine Nuts In Light Tomato Sauce

### ***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  
Pepper Seared Ahi Tuna with Avocado, Tomato and Olives  
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 Turkey Sausage With Roasted Peppers & Onions  
Mixed Grille With Lamb Chops, Chorizo Sausage, Quail and Shrimp

### ***Sides and Salads***

Tabouli Salad with Quinoa  
Baked Stuffed Tomatoes  
Roasted Vegetable Ratatouille with Tomato and Basil  
Tomato, Zucchini and Eggplant Gratin  
Grilled Eggplant with Fresh Oregano  
Saffron Rice With Pimientos And Peas  
Baked Polenta with Roasted Summer Squash, Red Onion, Fresh Herbs and Creamy Goat Cheese  
Roasted Beet Salad with Oranges and Black Olives  
Fresh Figs with Arugula and Basil Salad with Pecorino Romano



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**Wedding Shower  
Afternoon Tea**

***Arrival Beverages***

Champagne ~ Kir Royale ~ White Wine  
Sun Dried Tomato Palmiers

***Finger Sandwiches***

Curried Chicken Salad with Raisins ~ Tarragon Chicken Salad with Grapes  
Smoked Ham and Brie and apple with Honey Mustard  
Sliced Beef with Horseradish Cream ~ Eggsalad with Watercress  
Shrimp Salad ~ Smoked Salmon and Cucumber with Dill Cream Cheese  
Crab Salad and Avocado ~ Pesto Chicken  
Country Paté with Dijon Mustard and Cornichons

***Savory Tarts***

Mushroom ~ Devilled Crab ~ Quiche Lorraine  
French Cheese ~ Vegetable Quiche

**Sweets**

Fresh Baked Scones with Jams and Cream  
Ginger ~ Raisin ~ Pumpkin ~ Chocolate Chip  
Almond Tea Cakes ~ Cinnamon Rolls ~ Lemon Curd Bars  
Linzer Tarts ~ Chocolate Sparkle Cookies

**Beverages**

**Fresh Brewed Teas**

Earl Grey ~ Jasmin Green Tea ~ Chamomile Citrus



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## **Weekend Brunch**

### **Omelette Station**

Eggs and Omelettes made to order including:  
Organic Free Range Eggs  
mushrooms, bell peppers, spinach, onion and zucchini  
Gruyere, Feta and Creamy Chevre Cheeses  
Artisan Breads

### **Smoked Norweigan Salmon**

With Bagels, Cream Cheese, Sliced Tomato and Red Onion

### **Sides**

Hickory Smoked Bacon  
Turkey Breakfast Sausages  
Watermelon Salad with Feta and Fresh Mint

### **Pastries and Sweets**

Pan Au Chocolate  
Pecan Cinammon Rolls  
Raspberry Pastries

Mimosas  
Bloody Marys

Fresh Brewed Coffee and Tea Service





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## Wedding Day at Home

### Champagne Arrival

#### Tray Passed Hors d'Oeuvres

Parmesan Cheese Tart  
Endive with Roasted Vegetables and Feta  
Tomato Gruyere Tart  
Basil Pesto Shrimp  
Maryland Style Crab Cakes with Horseradish Sauce  
Filet of Beef Tenderloin Crostini  
*With Sun Dried Tomato Pesto And Arugula*

### Dinner Buffet

Salmon Creek Boneless Pork Loin with Dried Apricot Stuffing  
Grilled, Marinated Butterflied Leg Of Lamb  
Roasted Sides of Scottish Salmon with Red Onion and Panko Crust  
Baked Risotto with Parma Prosciutto Crust  
*Served with Marinara Sauce on the Side*  
Baked Gnocci with Basil Pesto and Parmesan Crust  
Roasted Fingerling Potatoes with Fresh Rosemary and Black Olives  
French Green Beans dressed with Extra Virgin Olive Oil and Lemon Zest  
Fresh Mozzarella Capresse with Fresh Basil and Vine Ripe Tomato  
Salad of Endive and Arugula and Radicchio with Shaved Pecorino Romano  
Fresh Baked Artisan Breads

### Dessert

New York Style Cheesecake Bar  
Scoops of New York Style Cheesecake with Fresh Strawberries  
Blueberry Compote and Chocolate Sauce



**METRO CATERING**

**Pacific Rim California Fusion  
Corporate Event  
Buffet Dinner**

**Cold Noodles**

with Spicy Peanut Sesame Sauce  
or Ginger~Soy Dressing

With Green Onion, Crispy Bean Sprouts and Cucumber

**Carving Station ~ Fish and Meats**

Five Spice New York Sirloin with Matsuhisu Dipping Sauce  
Char Sui Boneless Pork Loin from Niman Ranch with Matsuhisu Sauce  
Roasted Sides of Scottish Salmon with Ginger and Green Onion  
Brioche Dinner Rolls

**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*

**Desserts**

Assorted Cupcakes and Mini Fruit Tarts

**Beverage Service**

Local Craft Beers and Imported Beers  
Assorted Red and White Wines  
Sodas and Mineral Waters



**METRO CATERING**

## Desserts

*Some of our Favorites*

### Cakes & Tortes

#### **Chocolate Black-Out Cake with Whipped Chocolate Ganache**

Dense dark old fashioned chocolate cake

#### **Flourless chocolate Decadence Torte**

#### **Banana Cake**

moist light cake with a cream cheese frosting

#### **Carrot Cake**

made with pecans, crushed pineapple and coconut with a cream cheese frosting

#### **New York Cheesecake**

traditional creamy cheesecake plain or topped with fresh berries

#### **Chocolate Marbled Cheesecake**

creamy white and bittersweet chocolate cheesecake

#### **Lemon Marbled Cheesecake**

creamy cheesecake marbled with lemon curd

### Tarts and Bars and Cookies

#### **Linzer Tart**

Spice scented almond pastry crust with raspberry filling

#### **Lemon Curd Tart**

Buttery Shortbread pastry crust filled with Lemon custard

#### **Chocolate Caramel Tart**

Chocolate crust filled with dark caramel topped with dark chocolate Ganache

#### **Pecan Bars**

Pecans and Caramel with shortbread crust

#### **Almond and Raspberry Shortbread Bars**

#### **Belgian Chocolate Brownies**

#### **Chocolate Chunk Cookies**

#### **Chocolate Sparkle Cookies**

Toasted Coconut Shortbread ~ Citrus Shortbread Cookie

Oatmeal Cookies ~ Peanut Butter Cookies

### Dessert Verrines

S'mores ~ Tiramisu ~ Chocolate and Caramel

Pumpkin Custard and Spiced Whipped Cream

Crème Custard and Berries ~ Chocolate Peanut Butter Cups