



# EVENT CATERING

## SAMPLE MENUS

The following menus are just a sampling of what Metro Catering can provide for your event. Our team will guide you through customized menus, budgeting options and planning with the focus of a perfect experience with unforgettable cuisine.



## Hors D'oeuvres

Grilled Filet of Beef Tenderloin  
On Garlic Toasts  
With Caramelized Onions And Toasted  
Horseradish

Kobe Style Hamburger Sliders  
with Caramelized Onion, Housemade Ketchup

Red Chili Duck Empanadas  
With Pineapple Salsa

Moroccan Spiced Meatballs With Harissa

Bacon Wrapped Texas Quail Knots

Pork Confit Phyllo Cigars

Spicy Sausage Crostini  
With Red Onion Marmalade

Chicken & Andouille Sausage Strudel In Phyllo

Citrus Cured Salmon Crudo

Smoked Norwegian Salmon  
on Savory Dill Pancakes with Mustard Sauce

Maryland Style Crab Cakes  
With fresh Horseradish Cocktail Sauce

Grilled Shrimp Wrapped with Parma Prosciutto

Herb Seared Ahi Tuna On Won Ton Crisps Spicy  
With Sauce and Masago Caviar

Grilled Scallops on Tortilla Chips  
With Avocado Corn Salsa

House Cured Gravlox On Warm Potato Blini  
With Citrus Crème Fraîche

Savory Crab and Porcini Cheesecake On Endive  
with Green Onion Coulis

House Smoked Salmon  
On Endive With Whole Grain Mustard Sauce  
and Greens

North African Chicken Skewers with Green Olives

Alsace Bacon and Onion Tarts

Caramelized Onion Flatbreads With Artichoke  
Hearts

Herb Cheese Sticks With Caramelized Shallots

Crostini with wild Mushroom Ragout

Baked Polenta Squares  
With Roasted Seasonal Vegetables

Spinach And Feta Cheese In Phyllo



## Stationary Hors D'oeuvres

### Artisan And Imported Cheese And Charcuterie

Assorted Salami, Dried Sausages, Cured Hams , Prosciutto, Duck Prosciutto  
With 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 With Olives, Cornichons, Peppers, Mustards  
Dried Fruits , Seasonal Fresh Fruits,  
Assorted House Made Crackers And Artisan Breads

### Breads and Spreads

Choose from: Blue Cheese & Roasted Peppers ~White Beans And Garlic  
Eggplant Confit ~ Mushroom Duxelles ~ Eggplant Caponata  
Artichokes With Aioli  
Tuna With Artichoke Hearts And Capers  
Basil Pesto ~ Sun Dried Tomato Pestp ~ Olive Tapenade  
With Artisan Breads.Crostinis and Crackers

### Seafood Station And Raw Bar

Chilled Wild Caught Shrimp With Fresh Horseradish Cocktail Sauce  
Seasonal Crab Claws, Lumb Crab Cocktail  
Ahi Tuna or Salmon Poke  
Fresh Oysters On Ice With Mignonettes And Sauces

### Ceviche Bar

Tuna, Shrimp, Seabass Ruby grapefruit and lime juice, lemon juice, minced red onion, cilantro, cucumber,  
jicama, jalapeño, heirloom tomato

### Mediterranean Falafel

with Hummus With Tehini, Roasted Eggplant Baba Ganoush,  
Olives, Pickled Vegetables, Cucumber, Tomato,  
Hot Sauce, Lemon Tehina, Fresh Pita Breads

### Seasonal Vegetable Crudités With Dips

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

### Bar Snacks

Fresh Roasted Seasoned Bar Nuts  
Blue Cheese And Walnut Palmiers



## Active Stations

### Carving Board

Sliced Filet Of Beef Tenderloin , Twice Baked Cheddar Potatoes  
Wine Braised Short Ribs, Garlic Mashed Potatoes  
Rosemary and Dijon Crusted Lamb Chops, Creamy Herb Polenta Cakes, Ratatouille  
Garlic & Fennel Crusted Heritage Berkshire Pork Loin, *Savory Apple Bread Pudding*  
Slow Braised, Duck Leg Confit, French Green Lentil Salad  
Orange and Fennel Roasted Chicken Roasted Potatoes

### Seafood

Roasted Panko Crusted Scottish Salmon with Quinoa Pilaf and Picholine Olive Sauce  
Cedar Planked Salmon With Horseradish Mashed Potatoes  
Cumin And Pumpkin Seed Crusted Mahi Mahi, Poblano Mashed Potato, Yellow Pepper Coulis  
Crab Cakes With Remoulade

### 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  
Salsa Fresca~Tomatillo Salsa~Guacamole

### Polenta with Roasted Vegetables

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

### Blini with Salmon

House Cured Gravelax  
Choice of Fresh Made Blue Corn Buckwheat or Potato Blini  
Citrus Crème Fraîche, Mustard And Dill Sauce

### Sliders

Beef Burgers With Caramelized Onion  
Blueberry Chipotle Ketchup

Wine Braised Beef  
with Red Cabbage Slaw

Filet Of Beef Tenderloin  
With Horseradish Cream

Moroccan Lamb In Pita  
With Hummus and Tzatziki

Roasted Turkey  
With Cranberry Relish

Slow Braised Pulled Pork  
With Pickled Onions



## First Courses

Mixed Baby Greens  
Pecan Crusted Baked Chevre  
Balsamic Vinaigrette

Fresh Pear and Pomegranate  
Blue Cheese, Winter Greens  
Candied Walnuts, Orange Vinaigrette

Roasted Beets  
Orange Slices, Frisée, Shaved Fennel  
Arugula with Shallot Vinaigrette

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

Caesar Wedge  
Shaved Pecorino Romano, Croutons  
Anchovies, Creamy Caesar Dressing

Winter Greens, Roasted Butternut Squash  
Toasted Hazelnuts, Goat Cheese  
and Balsamic Vinaigrette

Sautéed Wild Mushrooms and Winter Greens

Haricot Verte Salad  
Crumbled Bacon, Chopped Egg  
Creamy Horseradish Dressing

Salad of Grilled Shrimp with Frisée,  
White Beans, Fresh Herbs

Ahi Tuna Carpaccio  
Shaved Parmesan, Caper Berries, Arugula  
Lemon Vinaigrette

Caramelized Onion Soup With Wild Rice  
And Roasted Cipollini Onions

Burrata Cheese with Roasted Tomatoes  
Roasted Beets, Arugula and Balsamic Glaze

Wild Mushroom Soup  
With Cremini, Porcini And Chanterelles

White Beans And Roasted Tomato Soup  
With Sage Pesto

Curried Butternut Squash Soup

Leek and Parsnip Soup  
with Black Pepper Crème Fraiche

Winter Squash Ravioli with Brown Butter  
and Sage

Lamb Ragout with Gnocci  
With Pecorino Romano



## Entrées

### Seafood

Pacific Red Snapper  
Tomato-Onion Compote  
Basil Mashed Potatoes

Sea Bass Livornese  
Sautéed Tomato, Olives, Capers  
and Fresh Herbs

Herb Crusted Seared Ahi  
Red Wine Demiglace  
Roasted Garlic Puree, Pickled Carrot

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 Salmon Filet  
Mango Mustard Glaze, Rice Pilaf

Roasted Scottish Salmon  
With Panko Crust

Cedar Planked Salmon  
Horseradish Mashed Potatoes

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

### Poultry

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

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

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

Orange Fennel Roast Chicken  
with Pernod

Panko Crusted Chicken Breasts  
Baked, With Marinara Sauce

Moroccan Spiced Chicken  
with Cous Cous and  
Roasted Vegetable Ratatouille

Braised Chicken Marbella  
with California Dried Plums

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

Duck Leg Confit  
With French Green Lentils

### Beef, Lamb, Pork

Filet of Beef Tenderloin  
With Red Wine Demiglace

Filet Of Beef Tenderloin  
Stuffed with Garlic Shrimp  
With Green Peppercorn Sauce

Prime Rib Roast  
With Herb Crust

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

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

Osso Buco  
Natural Veal or Kurobuta Pork  
With Creamy Herb Polenta

Boneless Salmon Creek  
Natural Heirloom Pork Loin  
With Dried Apricot Stuffing

Garlic and Fennel Crusted  
Kurobuta Heritage Pork  
Warm Quince and Apple  
Compote



## Holiday Open House

### Tray Passed Hors d'Oeuvres

Parmesan Cheese Toasts  
Endive with Roasted Vegetables and Feta  
Tomato Gruyere Tart  
Grilled Shrimp Wrapped in Prosciutto  
Maryland Style Crab Cakes with Horseradish Sauce

### Buffet

Grilled, Marinated Butterflied Leg of Lamb, Mint Chimichurri  
Salmon Creek Boneless Pork Loin with Dried Apricot Stuffing  
Roasted Side of Scottish Salmon with Red Onion and Panko Crust  
Baked Risotto with Parma Prosciutto Crust  
Roasted Fingerling Potatoes with Fresh Rosemary and Black Olives  
French Green Beans with Extra Virgin Olive Oil and Lemon Zest  
Salad of Endive and Arugula and Radicchio with Shaved Pecorino Romano  
Fresh Baked Artisan Breads

### Dessert

Pear Tart with Chantilly Cream  
Chocolate Decadence Flourless Tart with Raspberry Coulis



## Winter Holiday Dinner

### Tray Passed Hors d'Oeuvres

Warm California Figs and Goat Cheese with Imported Parma Prosciutto  
Cremini Mushrooms Stuffed with Sage Pesto  
French Cheese Tarts

### Dinner

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

### Entrées

Racks of Colorado Lamb with Rosemary and Dijon Crust  
Herb Roasted Free Range Chicken  
Ragout of Wild Mushrooms  
French Green Beans with Almonds  
Sautéed Brussels Sprouts with Bacon

### Cheese Course

St. Nectaire ~ St André ~ Humbolt Fog  
Oregon Smolkey Blue Cheese ~ Barely Buzzed Cheddar  
Fresh Grape and Pecan Compote  
Sliced Baguettes ~ Housemade Crackers





## A Southwest Holiday Celebration

### Starters

Blue Claw Crab Cakes with Red Pepper Aioli  
Cornmeal Coated Oysters with Whole Grain Mustard Sauce  
Red Chili Crusted Sea Scallops on Tortilla Chips with Avocado Corn Relish  
Spicy Salmon Tartar and Plantain Crisps  
Southwestern Ceviche Tostadas with Chipotle Crema and Avocado Creme  
Roasted Duck Empanadas with Pineapple Salsa

### Entrées

Pecan Crusted Racks of Baby Lamb  
Chili Crusted Filet of Beef Tenderloin with Poblano Demi Glace  
Chili Rellenos Stuffed with Braised Beef with Smoked Tomato Salsa  
Chili Crusted Leg of Lamb with Red Pepper Jelly  
Cumin and Pumpkin Seed Crusted Mahi Mahi  
Cedar Planked, Chipotle Glazed Salmon  
Grilled Quail with Smoky Peanut Mole  
Grilled Yucatan Chicken Breasts Stuffed with Herbed Goat Cheese with Black Bean Sauce  
Roasted Vegetable Chili with Posole  
Mexican White Shrimp Tamales with Cilantro Masa served and Green Mole Sauce  
Black Bean and Cheese Tamales with Chipotle Crema

### Sauces

Ancho Chili Sauce with Shitake Mushrooms  
Roasted Corn Salsa with Roasted Poblanos and Wild Mushrooms,  
Roasted Chili Salsa  
Salsa Fresca, Pineapple Salsa, Tomatillo Salsa, Guacamole

### Sides

Corn Pudding with Edible Flowers ~ Sweet Potato Gratin with Smoked Chilies  
Roasted Poblano Chili Mashed Potatoes ~ Black Bean and Goat Cheese Tortas  
Steamed Chayote Squash ~ Grilled Vegetable Salad with Balsamic Vinaigrette  
Roasted Chili Rellenos with Sweet Plantain Stuffing with Black Bean Sauce  
Rosemary Corn Cakes ~ Jalapeno Corn Bread Pudding

### Desserts

Caramel Flan ~ Pumpkin Custard  
Mexican Chocolate Candy Cake ~ Mixed Berry Crisp ~ Apple Crisp ~ Pecan Tart  
Dulce de Leche Brownies



## Spanish Tapas

Spanish Tortas with Potato and Sausage

Shrimp in Garlic

Shrimp and Scallop or Sea Bass Ceviche

Roasted Eggplant with Coriander

Grilled Sausage Crostini with Red Onion Marmalade

Pequillo Peppers Stuffed With Potato and Manchego

Portabellini Mushrooms Stuffed With Chorizo

Spinach Empanadas with Pine Nuts and Raisins

Fresh Baked Flatbreads With Olive Tapenade, Chickpea Spread, Red Pepper Spread

Barcelona Tart with Tomato, Onion and Black Olives

Skewered Filet of Beef Tenderloin with Garlic and Rosemary

Merguez Lamb Sausage

Chicken Drumettes in Olive Tapenade

## Assorted Spanish Cheeses

Spanish Manchego

Cabrales Blue Cheese

Imported Jambon Serrano

Assorted Imported Olives, Marinated Artichoke Hearts

Breads, Toasts and Crackers



## Mediterranean

### Mezze

Spinach And Feta Pie In Phyllo  
Vegetarian Stuffed Grape Leaves  
Greek Cheese Pies In Phyllo  
Hummus With Tehini with Spicy Chick Peas  
Charred Eggplant Baba Babaganough  
Polenta Squares with Eggplant Caponata  
Grilled Snapper in Grape Leaves with Tomato Dipping Sauce  
Porcini Crispelle with Radicchio and Creamy Goat Cheese with Wild Arugula Salad

### 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  
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 choice of Lamb Chops, Beef Tenderloin, Sausage, Quail and Shrimp  
Baked Stuffed Zucchini With Beef, Spices And Pine Nuts In Light Tomato Sauce

### Sides and Salads

Tabouli Salad with Organic Quinoa  
Baked Stuffed Tomatoes and Zucchini  
Roasted Vegetable Ratatouille with Tomato and Basil  
Tomato, Zucchini and Eggplant Gratin  
Grilled Eggplant with Fresh Oregano  
Saffron Rice With Pimientos And Peas  
Roasted Beet Salad with Oranges and Black Olives



## California Pacific Rim

### Carving

Fish and Meats

Five Spice New York Sirloin with Matsuhisu Dipping Sauce

Char Sui Boneless Pork Loin from Niman Ranch with Apricot Sauce

Roasted Sides of Scottish Salmon with Ginger and Green Onion

### Cold Noodles

with Spicy Peanut Sesame Sauce

or Ginger~Soy Dressing

With Green Onion, Crispy Bean Sprouts and Cucumber

### 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



## Holiday Brunch

### Classic

#### Omelette Station

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

Spinach and Mushroom Strata  
Sausage and Peppers Strata

Smoked Norwegian Salmon  
With Bagels, Cream Cheese,  
Sliced Tomato, Capers and Red Onion

House Cured Gravelax  
Potato Blini  
Citrus Crème Fraiche

Hickory Smoked Bacon  
Breakfast Sausages

### Pastries and Sweets

Chocolate Brioche Cinnamon Rolls  
Pain Au Chocolate ~ Raspberry Pastries ~ Almond Croissants  
Chocolate Babka Coffee Cake  
Fresh Baked Muffins  
Cream Scones  
Fresh Seasonal Fruits  
Fresh Fruit Smoothies

### South West

#### Huevos Rancheros

Fresh Organic Eggs Made to Order  
With Corn Tostadas, Ranchero Sauce  
Re-fried Black Beans with Jack Cheese

#### Quesadilla Station

Chili Shrimp , Grilled Sliced Marinated Flank  
Steak , Grilled Chicken  
Portabella Mushrooms  
Roasted Poblano Peppers, Bell Peppers  
Monterrey Jack Cheese ~ Creamy Goat Cheese  
Brie Cheese  
Flour, Corn, Whole Wheat and Sprouted Grain  
Tortillas

Pico De Gallo Fresh Tomato Salsa  
Guacamole ~ Salsa Verde  
Black Bean and Roasted Corn Salsa  
Fire Roasted Tomato Chipotle Salsa



## Winter Desserts

### Cakes & Tortes

Fresh Pear Butter Cake

Pear and Apple Crisp ~ Breton Apple Pie

Chocolate Black-Out Cake with Whipped Chocolate Ganache  
*Dense dark old fashioned chocolate cake*

Flourless Chocolate Decadence Torte with Raspberry Coulis

Banana Cake

moist light cake with a cream cheese frosting

Carrot Cake

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

New York Cheesecake

*traditional creamy cheesecake plain, marble, pumpkin or topped with seasonal fruit*

### Tarts, 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

Dark Belgian Chocolate Fudge Brownies

Chocolate Chunk Cookies

Chocolate Sparkle Cookies *Gluten Free*

Toasted Coconut Shortbread ~ Citrus Shortbread Cookie

Oatmeal Cookies ~ Peanut Butter Cookies

Assorted Biscotti

### Dessert Verrines

S'mores ~ Tiramisu ~ Chocolate and Caramel

Pumpkin Custard and Spiced Whipped Cream

Crème Custard and Berries ~ Chocolate Peanut Butter Cups