



METRO CATERING

★ Entertaining Made Easy ★ Spring 2010 ★

THIS IS JUST A SMALL SAMPLING OF THE QUALITY OFFERINGS FROM METRO CATERING.
PLEASE CALL OUR CATERING TEAM FOR ASSISTANCE TO HELP MAKE YOUR NEXT EVENT A HUGE SUCCESS!

| | | | | |
|---|---|--|----------|-------------|
| ✓ | ★★★★★ Hors d'Oeuvres | 2 dozen minimum each selection | | |
| | Grilled Colossal White Shrimp Wrapped in Imported Parma Prosciutto with fresh Basil | | \$48.00 | per dozen |
| | Chilled Colossal Shrimp Cocktail with Horseradish Sauce and Lemon | | \$42.00 | per dozen |
| | Cheddar Cheese Sticks | | \$15.00 | per dozen |
| | Shitake Mushroom Tarts | | \$36.00 | per dozen |
| | Caramelized Onion and Artichoke Tarts | | \$36.00 | per dozen |
| | Deville Crab Tarts | | \$36.00 | per dozen |
| | Smoked Salmon and Brie Strudel | | \$42.00 | per dozen |
| | Empanadas: Spicy Beef, Chicken or Curried Vegetable | | \$36.00 | per dozen |
| ✓ | ★★★★★ Seafood | | | |
| | Northern Halibut Provençal Style with Preserved Meyer Lemon 6 serving minimum | | \$18.00 | per serving |
| | Whole Brook Trout stuffed with fennel and herbs, wrapped in bacon 6 serving minimum | | \$12.50 | each |
| | Fresh Salmon Baked En Croute with Dill and Shallot Dressing (whole side 10-14 servings) | | \$120.00 | whole side |
| | House Cured Salmon Gravlox with Citrus and Dill with mustard sauce, breads, crackers | | \$150.00 | whole side |
| | Whole Poached Salmon with Cucumber Sauce | | \$150.00 | each |
| ✓ | ★★★★★ Roasted Meats and Poultry | | | |
| | Beef Wellington with a Whole Filet of Tenderloin serves 8-12 | | \$275.00 | each |
| | Whole Grilled Filet of Beef Tenderloin with Horseradish Cream | | \$195.00 | each |
| | Rack of Fresh New Zealand Baby Lamb with Rosemary and Dijon (2 rack minimum) | | \$22.00 | each |
| | Roasted Leg of Fresh Colorado Lamb Rosemary and Garlic (8 lb average) | | \$22.99 | per pound |
| | Baked Chicken Breasts with Dried Fruit Stuffing 6 serving minimum | | \$225.00 | each |
| | Whole, Herb Roasted Free Range Chicken | | \$24.00 | each |
| ✓ | ★★★★★ Side Dishes | 6 order minimum | | |
| | Tomatoes Provençal roasted with fresh herbs | | \$5.50 | each |
| | Potato, Green Bean and Arugula Salad with Toasted Pecans and Dijon Vinaigrette | | \$12.00 | per pound |
| | Quinoa Pilaf with Apricots and Pistachios with Fresh herbs | | \$4.00 | per serving |
| | Organic Brown Basmati Rice with Julienned Vegetables | | \$4.00 | per serving |
| | Herb Roasted Potatoes, or Herb and Lemon Roasted Potatoes | | \$4.00 | per serving |
| | Baked Lasagna: Roasted Vegetable or Sausage with fresh pasta, sauce and 3 cheeses serves 8-12 | | \$65.00 | each |
| ✓ | ★★★★★ Sauces | | | |
| | Apricot Chutney | | \$18.00 | per pint |
| | Chimichurri with Fresh Mint | | \$15.00 | per pint |
| | Demiglace | | \$20.00 | per pound |
| ✓ | ★★★★★ Egg Dishes | | | |
| | Mushroom and Scallion Quiche 10" deep dish, serves 12 | | \$38.00 | each |
| | Strata with Sausage, Peppers and Onions or Spinach and Portabella Mushroom serves 8-12 | | \$65.00 | each |
| | Frittata: asparagus and spring onion with Chevre serves 10-12 | | \$42.00 | each |
| | Individual Serving Quiches.....vegetable, bacon and onion 1 dz minimum each selection | | \$3.50 | each |
| | ★★★★★ Breakfast Pastries | (inquire about ordering "oven ready" for your holiday morning) | | |
| | Brioche Cinnamon Rolls | | \$26.00 | per dozen |
| | Fresh Baked Muffins: Carrot, Banana Bran or Berry 2 dozen minimum each selection | | \$26.00 | per dozen |
| | Cream Scones with Raisins, Ginger or Orange/Cranberry flavor 2 dozen minimum each selection | | \$26.00 | per dozen |
| | Pan Au Chocolate | | \$26.00 | per dozen |
| ✓ | ★★★★★ Desserts | | | |
| | New York Cheese Cake Flavors available: plain, chocolate marble or Meyer Lemon add fresh berries \$10 | | \$42.00 | each |
| | Flourless Chocolate Cake | | \$36.00 | each |
| | Linzer Tart ~Almond Crust with Raspberry 10 inch | | \$28.00 | each |
| | Fresh Lemon Custard Tart 10 inch | | \$42.00 | each |
| | | | \$26.00 | each |

Please see page 2 for ordering instructions



INSTRUCTIONS FOR YOUR Catering ORDERING

★★★★★ Orders MUST BE PLACED no less than 5 business days in advance. ★★★★★

- ✓ **NOTE:** All foods in disposable aluminum pans or on heavy weight black plastic cater trays.
 - ★ All roasts are whole, ready for heating and carving. Presentation, tray-up or carving charge is \$25 additional.
- ✓ Do you have your own special roasting pan, casserole dish or serving platter? Bring them to our kitchen and we will prepare your food to go with that custom home made touch.
- ✓ Do you wish to have a full service catered party with service staff and rentals? Metro Catering can attend to all your custom catering needs. Please call our catering consultant at 858.626.2800 for arrangements.
 - ★ Custom order pick up dates and times to be arranged.
 - ★ Delivery may be arranged at an additional charge, based on availability

A MAJOR CREDIT CARD IS REQUIRED TO PLACE THE ORDER. PAYMENT MAY BE MADE BY CARD, CASH OR CHECK.

★ CALL 858.626.2800 OR FAX 858.626.2811 TO PLACE YOUR ORDER

| | |
|-------|------------------------|
| _____ | NAME |
| _____ | BILLING ADDRESS |
| _____ | TELEPHONE |
| _____ | E MAIL |
| _____ | CREDIT CARD/exp |
| _____ | PICK UP TIME |
| _____ | ADDITIONAL INFORMATION |