



## ★ Catering Made Easy ★ Seasonal Menu 2018 ★

savor the season with delicious foods from our kitchen to your table

★ <b>Hors d'Oeuvres</b>	3 dozen minimum each selection		some items require heating
Moroccan Spiced Turkey Meatballs with Harissa Tehina		\$36.00	per dozen
Devilleed Crab Tartelettes		\$36.00	per dozen
Sausage En Croute in Flakey Pastry with Spicy Mustard		\$39.00	per dozen
Duck Empanadas with Pineapple Salsa		\$42.00	per dozen
Crab and Wild Mushroom Cheesecake On Endive with Green Onion Coulis		\$42.00	per dozen
Albacore Tuna Empanadas with Lemon Chimichurri		\$42.00	per dozen
Tunisian Potato Samosas		\$42.00	per dozen
French Cheese Tarts		\$42.00	per dozen
House Smoked Salmon Rillettes with Pickled Cucumber on Pumpernickel		\$45.00	per dozen
Roasted Pear Wrapped on Prosciutto with Blue Cheese		\$48.00	per dozen
Smoked Salmon and Brie Strudel		\$48.00	per dozen
Roasted Winter Squash and Gruyere Mini Galettes		\$48.00	per dozen
Grilled Jumbo Shrimp wrapped in Parma Prosciutto		\$54.00	per dozen
Grilled, Bacon Wrapped Texas Quail "Knots"		\$66.00	per dozen
Spanikopita- Spinach and Feta Pie in Phyllo serves 24-36		\$75.00	per tart
Swiss Chard and Kale Galette		\$75.00	per tart
Mediterranean Vegetable Tart on Puff Pastry with Pesto and Parmesan		\$75.00	per tart
Crostini of Pepper Crusted Beef Filet with Toasted Horseradish (serves 50)		\$325.00	per order
<b>★ Roasted and Braised Meats</b> Roasts serve 8-16 for center of the plate or buffet			
Whole Grilled Filet of Beef Tenderloin with Horseradish Cream, sliced baguette		\$325.00	each
Horseradish Crusted, Whole Filet Of Beef Tenderloin with Demiglace		\$325.00	each
Whole Filet of Beef Tenderloin with Garlic Shrimp Stuffing, Green Peppercorn Demi-Glace		\$365.00	each
Boneless Salmon Creek Heritage Pork Loin with Apple Stuffing		\$175.00	each
Grilled, Butterflied Lamb Colorado Leg of Lamb with Mint Chimichurri		\$225.00	each
Wine Braised Short Ribs, 8 oz. serving <i>Certified Angus Beef product</i> 20 portion minimum		Market Price, minimums apply	
Whole Roasted New York, Top Sirloin, Natural CAB		Market Price, by weight	
Herb Crusted Prime Rib Roast; Boneless or Bone in		Market Price, by weight	

★ **Poultry** Free Range Poultry Produces are used in all preparations

Chicken Breast Roulade Stuffed with Spinach and Feta <i>12 order minimum</i>	\$10.00	per serving
Whole Roasted Free Range Chickens	\$28.00	each
Roasted Free Range Turkey Breast stuffed With Turkey Sausage and Sun Dried Tomato	\$150.00	each
Braised Chicken with Winter Squash and Fennel with Demiglaze serves 6-8	\$170.00	per order

★ **Seafood** We serve only sustainably caught fish products. Custom and seasonal preparations available

Grilled Idaho Trout with Fresh Fennel & Herbs, with White Bean Ragout 8 serving Minimum	\$22.00	each
Scottish Salmon Whole Side, Roasted with Panko and Red Onion Crust	\$125.00	each
Smoked Atlantic Salmon, sliced with Capers, Red Onion, Mustard Sauce and Breads	\$150.00	each platter
Seasonal Fish Provençal with Preserved Lemon, Olives, Atrichoke Hearts and Tomatoes	Market Price	

★ **Baked Pastas**

Three Cheese Lasagna with Roasted Vegetables and Housemade Tomato Sauce	\$150.00	each full pan
Turkey Bolognese Lasagna Fresh Ricotta, Mozzarella and Pecorino Romano	\$165.00	each full pan
Baked Creamy Polenta with Portabella Mushrooms	\$75.00	each half pan
Baked Macaroni and Cheese...baked crisp with layers of aged cheddar cheeses and noodles	\$85.00	each half pan

★ **Vegetable Sides and Salads** each serves 12-15

Creamy Mashed Yukon Gold Potatoes	\$50.00	per order
Organic Quinoa Pilaf with Roasted Squash, Fennel, Red Onion and Fresh Herbs	\$50.00	per order
Eggplant and Zucchini Torte with Parmesan Crust	\$75.00	each
Golden Baked Risotto with Prosciutto Crust	\$75.00	each
Savory Mushroom Bread Pudding	\$75.00	each
Tian of Honey Baked Winter Squash and Garnet Yam with Apples	\$75.00	per order
Roasted Cauliflower with Caramelized Onion, Whole Grain Mustard Crème Fraiche	\$75.00	per order
Roasted Broccoli and Bell Peppers with Roasted Garlic and Tahini Sauce	\$75.00	per order
Grilled Eggplant with Roasted Tomato Yogurt and Oregano	\$75.00	per order

★ **Desserts** organic flours and fruits are used in all our desserts

New York Cheese Cake Plain, Pumpkin Swirl or Chocolate Marble	\$48.00	each
Chocolate Blackout Layer Cake with Whipped Ganache Frosting	\$38.00	each
Caramelized Pear Bread Pudding	\$75.00	each
Apple Galette	\$45.00	each
Flourless Chocolate Cake with Raspberry Coulis	\$28.00	each
Almond Linzer Tart with Raspberry	\$35.00	each
Organic Pear and Apple Crisp	\$75.00	each
Lemon Tart	\$35.00	each
Carrot Cake with Cream Cheese Frosting	\$45.00	each

*Our Seasonal Catering Menu is just a sampling of the quality offerings from Metro Catering.  
We can take care of all of your custom catering needs for private parties and business events.  
Please call our catering team for assistance to help make your next event a huge success.*

## ORDERING INSTRUCTIONS

★★★ We request orders to BE PLACED NO LESS THAN 5 BUSINESS DAYS in advance. ★★★

- ★ Custom order pick up dates and times to be arranged.
- ★ All foods in disposable aluminum pans or take out containers ready to heat and serve
- ★ Roasts are whole, ready for heating and carving. Carving is \$50 additional.
- ★ Do you have your own special roasting pan, casserole or serving platter? Bring them to our kitchen and we will prepare your food to go with that custom home made touch.
- ★ Delivery may be arranged at an additional charge, based on availability

Christmas Orders due no later than Tuesday, December 18th

- ★ **Christmas orders:** pick up Thursday, December 24th between 1:00-4:00 p.m., Christmas Day by Noon

New Year's Orders due no later than Friday, December 21st

- ★ **New Year's Eve orders:** pick up Thursday December 31st between 1:00-4:00 p.m.

Date: \_\_\_\_\_

Your Name \_\_\_\_\_

Telephone number \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Billing Address \_\_\_\_\_

expiration date \_\_\_\_\_ v code \_\_\_\_\_

E mail address \_\_\_\_\_

Event Date and Time \_\_\_\_\_

a Credit card or payment in full is required to place your order

PAYMENT MAY BE MADE BY CARD, CASH OR CHECK. A 5% convenience fee may be added to credit card orders.



