



★★★★★ **December Holidays 2009** ★ **Catering to Go Made Easy** ★★★★★

★★★★★ Hors d'Oeuvres		Please inquire for additional selections	2 dz minimum ea. selection	
Grilled Colossal Shrimp Wrapped in Imported Parma Prosciutto with fresh Basil			\$48.00	per dozen
Wild Mushroom Tarts			\$36.00	per dozen
Roasted Baby Pear with Herb Chevre and Parma Prosciutto			\$36.00	per dozen
Caramelized Onion~Artichoke Tarts			\$30.00	per dozen
Smoked Salmon and Brie Strudel			\$42.00	per dozen
Chilled Colossal Shrimp Cocktail with Horseradish Sauce and Lemon			\$42.00	per dozen
Empanaditas, small pastry turnovers spicy Beef, Chicken or Vegetarian			\$33.00	per dozen
Smoked Norwegian Salmon Platter w/ capers, red onion, mustard sauce, breads/crackers			\$150.00	per tray
★★★★★ Roasted Meats and Poultry				
Horseradish Crusted Prime Filet Of Beef Tenderloin serves 8-12			\$195.00	each
Rosemary Crusted Frenched Rack of Colorado Lamb 2 racks, 8 bones each			\$190.00	per order
Roasted Rack of Berkshire Pork with Apple Cornbread Stuffing			\$275.00	each
Boneless Diestel Free Range Turkey Roast with Turkey Sausage Stuffing			\$100.00	each
★★★★★ Seafood				
Fresh Salmon Baked En Croute with Shallots & Fresh Baby Dill (10-14 servings)			\$125.00	
Market Fresh Fish, custom preparations available (we use Sustainable Fish products only)			please inquire	
★★★★★ Side Dishes				
Golden Baked Risotto with Cremini Mushroom Sauce serves 8-12			\$50.00	each
Savory Mushroom Bread Pudding small 2 lbs.4-8 servings/lg 5 lbs. 12-20 servings			\$30./\$75.	each
Wild Rice and Wild Mushrooms with Porcinis 2 lb minimum			\$18.00	Per LB.
Twice Baked Red Potatoes with Blue Cheese or Aged Cheddar 1 dz.min			\$36.00	per dz.
French Green beans with Almonds			\$15.00	per pound
Roasted Seasonal Vegetables small serves 6-12 lg. serves 15-20 servings			\$50./95.	each
★★★★★ Accompaniments				
Dried Cranberry Chutney			\$16.00	per pound
Apple and Quince Compote			\$15.00	per pound
Fresh Horseradish Cream Sauce			\$6.50	per pound
Veal Demiglace			\$28.00	per pound
★★★★★ Baked Lasagna		small serves 8-12, large serves 18-24	small*large	
Roasted Vegetable Lasagna or Sausage Lasagna			\$65./150	each
Spinach and Portabella Mushroom Lasagna with Béchamel Sauce			\$65./150.	each

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

★★★★★ **Please see page 2 for Desserts and ordering instructions** ★★★★★

★★★★★ Desserts			
New York Cheese Cake plain or chocolate marble	\$42.00	each	_____
Chocolate Blackout Layer Cake with Chocolate Buttercream Frosting	\$36.00	each	_____
Caramelized Pear Bread Pudding serves 8-16	\$65.00	each	_____
Chocolate Dipped Fudge Brownies	\$3.00	each	_____
Chocolate Dipped Pecan Bars	\$3.00	each	_____
Lemon Bars	\$2.00	each	_____
Mini Cupcakes and Pastries	please inquire		_____

ORDERING INSTRUCTIONS

★★★ Holiday 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 staff and rentals? Metro Catering can attend to all your custom catering needs. Please call our catering consultant at 858.626.2800 for availability.

★ **Christmas orders:** pick up Thursday December 24th between 12:00-4:00 p.m.

★ **New Year's Eve orders:** pick up Thursday December 31st between 12:00-4:00 p.m.

★ All other Custom order pick up dates to be arranged.

★ Delivery may be arranged at an additional charge, based on availability

NAME

BILLING ADDRESS

TELEPHONE

E MAIL

CREDIT CARD/exp

PICK UP TIME