



CREATIVE EVENTS



CATERING & EVENTS



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INTRODUCING...CAFÉ METRO CATERING

IN THE BEGINNING...

Our story began in 1981 with our first midtown location steps away from the Crossroads of the World, Times Square. Since then, Café Metro has grown to become New York's favorite caterer and special event manager, serving the finest, freshest, and most cutting edge cuisine in Manhattan. A taste of Café Metro Catering is available for your review by contacting one of our catering experts at any of our retail locations. Further information is available on the web at www.cafemetrocatering.com or by e-mail to events@cafemetrony.com.

CORPORATE - OFF PREMISE CATERING - SPECIAL EVENTS

Our event planners will work to provide your meeting, event, or party with extraordinary culinary cuisine, floral arrangements, and state of the art options for your audio/video needs and event security. We will guide you through the process of selecting china, linen, entertainment, and design that will ensure a perfect event for you and your guests. Our many accomplishments include holiday parties, closing dinners, Fashion Week festivities, gallery openings, conventions, and entertainment industry events.

OUR SERVICE

We are dedicated to providing you with the finest, most professional service available. Our catering teams are dedicated to attending to your needs and wants, the true definition of catering. Café Metro is proud to offer two of our own venues in NYC to host your event in addition to the many landmark premier lofts and gallery locations throughout the city. Imagine an open-air gala under the stars or a glamorous party in a heated tent at our Rockefeller Center location or our special events room on 42nd and Fifth Avenue. These and many other venue options are available throughout New York City. Our event consultants will work with you to choose the perfect venue for your event.

AWARDS - RECOGNITION - PRESS

We have been recognized in many trade publications including Restaurant News and Crain's New York Business. In addition, we have been reviewed and noted by The Daily News, New York Post, WNBC TV, and Metro New York. We were rated 3 Stars by the New York Post, WNBC-TV's review of our cuisine noted us as one of the healthiest in NYC and Metro News selected us as one of NYC's best values.

METRO EVENTS

Our success rate with some of the most powerful companies and people in New York has created a new beginning, Metro Events. When your meeting, event, party or convention requires event management, Metro Events is your complete event manager. Combined with our catering expertise, Metro Events will coordinate all facets of your event handled by your personal event manager, dedicated only to you. Our event captains, cater wait staff and bartenders are the most polished professionals, trained and dedicated to our standards of excellence and your guests' needs. We will implement your design and see every detail through to fruition. Let Metro Events see your event from the beginning...to a special memory.



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BREAKFAST

All prices per guest. 8 guest minimum. Please place your breakfast orders by 5:00 p.m. the day before.

BREAKFAST PLATTERS

MORNING FAVORITES 4.95

An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves

VERMONT BREAKFAST BUFFET 8.95

Choice of French Toast or Pancakes, Bacon or Sausage, Maple Syrup

FULL SIZE NY BAGELS 3.95

Accompanied by Traditional and Flavored Cream Cheese

HEARTY BREAKFAST BUFFET 12.95

Scrambled Eggs with Bacon, Turkey Bacon or Sausage, French Toast and Morning Favorites: An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves

HOT CEREAL BAR 5.95

Oatmeal or Cream of Wheat, Served with Brown Sugar, Honey, Fresh Strawberries

CALIFORNIA BREAKFAST BAR 5.95

A Colorful Bowl of Berries, Granola, Low Fat Vanilla Yogurt

SIGNATURE SLICED

FRUIT & BERRIES 5.95

An Elegant Arrangement of Sliced Seasonal Fruit and Assorted Berries

WHOLE FRUIT TRAY 4.95

A Medley of Red Delicious and Granny Smith Apples, Valencia Oranges, Bananas and Seedless Grapes

BREAKFAST WRAPS 6.95

- Sausage, Egg and Cheddar
- Egg Whites, Peppers, Onions and Mozzarella
- Ham, Egg and Swiss Cheese
- Turkey Bacon, Egg and Cheddar

BREAKFAST QUESADILLAS 6.95

Warm Triangles of Whole Grain Flat Bread

- Egg Whites, Mushrooms, Feta and Spinach
- Whole Eggs, Smoked Salmon and Chives
- Eggs, Turkey Bacon and Cheddar Cheese
- Eggs, Serrano Ham and Manchego

FRESH FRUIT SALAD 4.50

A Medley of Seasonal Fresh Fruit and Berries

THE MORNING GLORY

BREAKFAST BASKET 150.00

Serves 20 - 25 Guests.

Included in Basket:

- Morning Glory Mini Muffins
- Peanut Butter and Banana on a 7 Grain Mini Roll
- Smoked Salmon and Cream Cheese on Mini Brioche
- Cream Cheese on Cranberry Walnut Bread
- Prosciutto and Maple Preserves on Cheddar Biscuits
- Tuscan Style Streusel Topped French Toast

METRO SAVORY TRAY 6.95

Miniature Breakfast Sandwiches

Filled with:

- Prosciutto, Sweet Red Peppers and Brie
- Tomato, Basil and Fresh Mozzarella
- Dill Egg Salad
- Smoked Salmon with Scallion Cream Cheese

SMOKED SALMON PLATTER 12.95

Imported Smoked Salmon Platter Beautifully Presented with Assorted Cream Cheese, Classic Smoked Salmon Garni and Bagels

BREAKFAST PACKAGES & SERVICES

MEETING PACKAGES

QUICK N.Y. BREAKFAST 6.95

- Morning Favorites:
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves
- Coffee Service

THE CONTINENTAL 8.95

- Morning Favorites:
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves
- Coffee Service and Fresh Squeezed Orange Juice

EXECUTIVE BREAKFAST 10.95

- Morning Favorites:
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves
- Sliced Fruit and Berries
- Fresh Squeezed Orange Juice or Coffee

BOARD OF DIRECTORS 12.50

- Morning Favorites:
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves
- Sliced Fruit
- Coffee Service and Fresh Squeezed Orange Juice

SPECIALTY PACKAGES

HEALTHY START 11.95

- Healthy Cereals with Strawberries
- Morning Favorites:
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves
- Coffee Service and Fresh Squeezed Orange Juice

ALL AMERICAN 15.95

- Scrambled Eggs with Bacon, Turkey Bacon or Sausage, French Toast
- Morning Favorites:
An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants and Danish, Served with Butter, Assorted Cream Cheese and Preserves
- Coffee Service and Fresh Squeezed Orange Juice

CALIFORNIA DREAMING 14.95

- Breakfast Quesadillas
- California Breakfast, A Colorful Bowl of Fresh Berries, Low Fat Yogurt, Homemade Granola
- Coffee Service and Fresh Squeezed Orange Juice

Standard plates and cutlery included. Recyclable and plant based plates and cutlery 1.50 per person extra.

BEVERAGE SERVICES

COMPLETE HOT

BEVERAGE SERVICE 6.50

Featuring Our Signature Roast, Decaffeinated Fresh Brewed Coffee, Our Fresh Brewed Leaf Tea, Decaffeinated and Herbal Teas

METRO COFFEE SERVICE 2.25

Featuring Our Signature Roast or Decaffeinated Fresh Brewed Coffee

METRO TEA SERVICE 2.25

Our Fresh Brewed Leaf Tea, Decaffeinated and Herbal Teas

HOT CHOCOLATE 2.95

Belgian Cocoa with Steamed Milk

HOT APPLE CIDER 3.50

A Cinnamon Spiced Winter Treat

FRESHLY SQUEEZED & ALL NATURAL JUICES

18.00 per pitcher (serves 6 to 8)
Valencia Orange, Golden Grapefruit, Cranberry or Fresh Pressed Apple Juice

ASSORTED BEVERAGE PACKAGE 1.95

Bottled Spring Water, Canned Soda and Snapple Ice Tea

HEALTHY BEVERAGE ASSORTMENT 3.95

Honest Tea, Vitamin Water, Coconut Water

SPRING WATER 1.75

CANNED BEVERAGES 1.75

ASSORTED SNAPPLE ICE TEAS 2.25

All Cold Beverages Served with Ice

CREATE YOUR OWN OMELET BAR

Let Us Prepare Made to Order Omelets for Your Breakfast Meeting or Brunch. 24.95 Per Person. 20 Guest Minimum. Includes:

- Egg Whites and Whole Eggs
- 3 Protein Selections
- 6 Veggie Selections
- Morning Favorites Bakery Selection
- Sliced Fresh Fruit and Berries
- Metro Coffee Service
- Fresh Squeezed Orange Juice

Chef Labor, Table, Linen and Equipment Included





LUNCH

CUTTING EDGE SANDWICHES

Available as a full size sandwich 8.95 or miniature sandwich (2 per person) 9.95.

HAND CARVED TURKEY CLUB

Applewood Smoked Bacon,
Leaf Lettuce and Heirloom
Tomatoes on Brioche

SMOKED TURKEY & BRIE

Pear Slices, Watercress and Grain
Mustard on Black Russian Bread

TUSCAN CHICKEN

Roasted Peppers, Arugula and
Artichoke Aioli in an Olive Pocket

7 GRAIN AVOCADO

Avocado, Roma Tomato, Sprouts
and Chipotle Pepper Spread

ALBACORE TUNA

Vine Ripened Tomatoes and
Leaf Lettuce on an 8 Grain Baguette

PORTOBELLO MUSHROOM

Asparagus, Peppers, Red Onion,
Zucchini, Goat Cheese and Black Olive
Tapenade on Tomato Asiago Focaccia

HERB GRILLED SALMON

Dill Mustard Aioli, Mesclun, Tomato,
Cucumber on 7 Grain Bread

CAPE COD TURKEY SALAD

Sun Dried Cranberries and Almonds
on Country 7 Grain Bread

MARYLAND CRAB CAKE

Creamy Cole Slaw, Lettuce,
Beefsteak Tomato on Brioche

MARDI GRAS CHICKEN

Pepperjack Cheese, Roasted Peppers,
Onions and Chipotle Pepper Spread
on a Telero Roll

FRESH TURKEY BREAST

Cranberry-Orange Relish, Watercress
and Herb Dressing on Alsatian Bread

PROSCIUTTO DI PARMA

Fresh Mozzarella, Red Pepper Aioli
and Fresh Basil on a Baguette

MOZZARELLA CAPRESE

Fresh Mozzarella, Tomato, Basil and Sun
Dried Tomato Spread in an Olive Pocket

CAFÉ METRO HERO

Genoa, Cappicola, Prosciutto,
Provolone, Onions, Hot Peppers, Lettuce,
Oil and Vinegar on a Semolina Hero

BISTRO ROAST BEEF

Crisp Red Onion Rings,
Cheddar Cheese, Zesty Bistro
Sauce in an Onion Pocket

MONTEREY GRILLED CHICKEN

Organic Greens, Roasted Garlic Aioli,
Avocado on 7 Grain Ciabatta

GRILLED CHICKEN & MOZZARELLA

Shaved Red Onions, Arugula and
Balsamic Vinaigrette on 7 Grain Baguette

CHICKEN & GOAT CHEESE

Tomato, Arugula, Red Onion and
Herb Dressing on Baguette

FRESH TURKEY & HUMMUS

Arugula and Tomato on 7 Grain Bread

HUMMUS & CUCUMBER

Arugula and Tomato on 7 Grain Bread

*Standard plates and cutlery included.
Recyclable and plant based plates and
cutlery 1.50 per person extra.*

CHEF WRAPS & PITAS

CHICKEN VERA CRUZ

Bean and Corn Salsa, Lettuce, Ripe Avocado in a Chipotle Tortilla

BUFFALO CHICKEN

Spicy Chicken Breast with Carrots, Celery and Crumbled Blue Cheese

THAI CHICKEN

Carrots, Lettuce and Red Onion with Lemongrass Dressing

BRAZILIAN CHICKEN

Mango, Raisins, Almonds, Scallions and Coconut

CALIFORNIA SMOKED TURKEY

Cucumber, Tomato, Sprouts and Guacamole in a Lemon Herb Wrap

TARRAGON SHRIMP

Celery, Onions and Tarragon in a Sun Dried Tomato Wrap

CHICKEN CAESAR

Grilled Chicken, Romaine Hearts and Caesar Dressing

TUNA SALAD PITA

Albacore Tuna, Low Fat Mayonnaise, Lettuce and Tomato

FRESH TURKEY PITA

Tomato, Leaf Lettuce, Low Fat Mayonnaise and Cracked Black Pepper

GRILLED CHICKEN PITA

Grilled Chicken, Cucumber, Tomato, Feta Cheese with Red Wine Vinaigrette

NAPA VALLEY PITA

Carrots, Cucumber, Tomato, Sprouts, Avocado, Bell Pepper, Spinach with Lemon Herb Dressing

BOXED LUNCH

11.95 | Choice of Sandwich, Bag of Chips and Homemade Cookies

12.95 | Choice of Sandwich, Specialty Salad and Homemade Cookies

13.95 | Choice of Sandwich, Specialty Salad, Fresh Fruit Cup and Homemade Cookies

14.95 | Choice of Sandwich, Specialty Salad, Fresh Fruit Cup, Homemade Cookies and Beverages

NY DELI CLASSICS

CORNED BEEF BRISKET

Sliced Thin and on Seeded Rye

NEW YORK FAMOUS PASTRAMI

Lean, Hand Cut on Seeded Rye

ROAST BEEF & CHEDDAR

Green Leaf and Tomato on Onion Club Roll

HAM & SWISS

Green Leaf and Tomato on Whole Wheat

WHITE TUNA SALAD

Albacore Tuna, Green Leaf and Tomato on Rye

CHICKEN CUTLET

Provolone on Semolina Hero

FRESH TURKEY

Swiss Cheese on Russian Black Bread

GRILLED CHICKEN

Green Leaf and Tomato on 7 Grain Bread

SIGNATURE LUNCH PACKAGES

All prices per guest. 8 guest minimum. Sandwiches purchased à la carte 8.95 per person. Upgrade your sandwich package with our new miniature sandwiches (2 per person) 1.00 per person extra.

SANDWICH PACKAGES

THE C.F.O. 12.95

Choose Selections from Our Sandwich Options and One Side Salad

THE METROPOLITAN 17.95

Sliced Meat and Cheese Platter | Roast Beef, Ham, Fresh Turkey, Corned Beef, Genoa Salami, Provolone and Cheddar Cheese with Assorted Relish Tray, Side Salad and Metro Sweet Tray

THE PRESIDENT 15.95

Choose Selections from Our Sandwich Options, One Side Salad and Metro Sweet Tray

THE C.E.O. 18.95

Choose a Selection from Our Sandwich Options, Two Side Salads, Sliced Fruit and Berries and Metro Sweet Tray

VIP LUNCH 21.95

Your Choice of an Entrée Salad, Served with Two of the Following: Sliced Fruit and Berries, Pasta or Grain Side Salad, Grilled Vegetables, Soup Selection or Metro Sweet Tray

ENTRÉES TO GO!

The Metro Entrées To Go! A **Preplated** Meal for Each Guest! 19.95 Per Person.

BISTRO STEAK

With Portobello Mushroom Frites

ZUCCHINI WRAPPED SALMON

STUFFED CHICKEN FLORENTINE

All Box Entrees are Served with Two Side Selections, Dinner Roll and Butter, All Natural Cookie or Brownie



SALADS

ENTRÉE SALAD SELECTIONS

A culinary renaissance presented with a appreciation of traditional, regional and authentic recipes, served with artisan breads.

WASABI SESAME CRUSTED SALMON 15.95
Whole Wheat Soba Noodles, Asian Field Greens

ZUCCHINI WRAPPED SALMON 15.95
French Green Beans, Plum Tomatoes, Organic Field Greens

BISTRO CHICKEN 12.95
Grilled Chicken, Topped with Blue Cheese, Candied Walnuts, Sliced Grapes and Sun Dried Cranberries, Field Greens

SEARED SESAME CRUSTED AHI TUNA 16.95
Pan Seared Yellow Fin Tuna, Mango, Avocado, Crispy Wontons, Field Greens

SALMON NIÇOISE SALAD 15.95
Yukon Potatoes, Green Beans Niçoise Olives, Grape Tomatoes

CHAR GRILLED STEAK 15.95
Grilled Portobello Mushrooms and Gorgonzola Frizzled Onions, Crisp Greens

METRO COBB SALAD 9.95
Smoked Turkey, Saga Blue Cheese, Mushrooms, Crisp Bacon and Avocado, Organic Greens

COCONUT SHRIMP 15.95
Mandarin Oranges, Spiced Walnuts and Toasted Coconut, Asian Greens

THAI STEAK 15.95
Marinated Grilled Steak, Baby Greens with Mango, Tri Color Peppers and Red Onion

SHRIMP MARGARITA 15.95
Marinated Tequila Lime Jumbo Shrimp with Avocado, Tomato, Black Beans, Corn Salsa, Garden Salad

MEXICAN TORTILLA CRUSTED SALMON 15.95
Mango Salsa, Avocado, Green Onions, Tomatoes, Field Greens

GRILLED BALSAMIC CHICKEN 12.95
Fresh Mixed Greens with Roasted Italian Vegetables

FALAFEL CRUSTED CHICKEN SALAD 12.95
Israeli Chopped Salad with a Chipotle Tahini Dressing

THAI EDAMAME CRUSTED SALMON SALAD 15.95
Edamame and Tofu Salad, Field Greens, Spicy Sesame Ginger Dressing

CREATE YOUR OWN SALAD BAR

A Creative Display of Toppings to Create Your Own Salad Sensation. 17.95 Per Person. 15 Guest Minimum.

- Romaine and Organic Greens
- Two Protein Choices
- Two Cheese Choices
- Eight Vegetable Choices
- Three Dressing Choices
- Homemade Croutons and Chinese Noodles

Salad Chef Available to Toss and Serve Your Salad Creation at an Additional Charge

SIDE SALADS

Served as an accompaniment to your sandwich platter; see page 7. Salads purchased à la carte 4.50 per guest. Please ask your catering expert for the salad special of the day.

SIGNATURE SIDE SALADS

PENNE SHIITAKE PASTA SALAD

Shiitake Mushrooms, Shallots,
Pencil Asparagus and Truffle Oil

METRO HOUSE SALAD

Field Greens, Seedless Grapes, Sun Dried
Cranberries, Blue Cheese, Candied
Walnuts and Caramelized Pears

ALL NATURAL WHOLE WHEAT COUS COUS

Mint, Raisins and Almonds

PASTA SALADS

SANTORINI SALAD

Feta, Olives, Dill

SOUTHWESTERN

Wagon Wheel Pasta Salad,
Corn and Black Bean Salsa

WHOLE WHEAT COUS COUS

Pesto Roasted Vegetables

PETIT RAVIOLI

Sun Dried Tomato Pesto

CARIBBEAN CURRY PASTA

Mango, Almonds, Raisins

WHOLE WHEAT SOBA NOODLES

Zesty Sesame Ginger Dressing

RIGATONI PESTO

Roasted Peppers and Pignoli Nuts
in a Basil Vinaigrette

PENNE BROCCOLI

Roasted Garlic and Virgin Olive Oil

BUTTERNUT SQUASH PENNE

Rosemary and Virgin Olive Oil

CHEF'S SPECIAL PASTA PRIMAVERA

Roasted Vegetable Mélange

PENNE SESAME

Asian Vegetables and Marinade

WHOLE WHEAT PASTA SALAD

Fresh Mozzarella and Tomatoes,
Cherry Tomato Vinaigrette

RAVIOLETTI PASTA SALAD

Toasted Pecans and Lemon Zest

PENNE & SUN DRIED TOMATO PESTO

BOWTIE CHICKEN CAESAR SALAD

GREEN SALADS

ARUGULA SALAD WITH SHALLOTS

Red Beets and Goat Cheese

BABY SPINACH

Egg, Bacon and Red Onion

ASIAN GREENS

Mandarin Orange, Toasted
Almonds and Scallion

ORGANIC FIELD GREENS

Fresh Garden Vegetables

ORGANIC MESCLUN SALAD

Choice of:

- Roasted Portobello and
Blue Cheese
- Feta, Cucumber

ARUGULA & GOAT CHEESE

Cherry Tomatoes and Toasted Almonds

ENDIVE & WATERCRESS

Honey Walnuts and Blue Cheese

TRI COLORE

Endive, Radicchio and Arugula

ISRAELI CHOPPED SALAD

Tomatoes, Cucumbers and Dill

MOROCCAN SALAD

Apples, Raisins and Almonds

CLASSIC CAESAR SALAD

TRADITIONAL GREEK SALAD

SPECIALTY SALADS

WILD RICE & MANDARIN

ORANGE SALAD

Sun Dried Cranberries
and Spiced Nuts

TUSCAN BEAN

Sautéed Spinach and Tomato

ORGANIC BARLEY

Scallions, Corn, Red Pepper and
Sherry Shallot Vinaigrette

NIÇOISE SALAD

French Beans, Fingerling
Potatoes, Olives

THAI JASMINE RICE

Hints of Coconut and Cilantro

MOROCCAN ORZO

FRESH MOZZARELLA &

HEIRLOOM TOMATO

Olive Oil and Basil

TOMATO & CUCUMBER

With Feta Cheese

SANTA FE CORN &

BLACK BEAN SALAD

JALAPEÑO POTATO SALAD

BLUE CHEESE & BACON

POTATO SALAD

ROASTED CAESAR POTATO

*Standard plates and cutlery included.
Recyclable and plant based plates and
cutlery 1.50 per person extra.*



ENTRÉES

LUNCH & DINNER

Served with your choice of any two accompaniments and artisan crafted dinner rolls unless noted below. All prices per guest. 8 guest minimum. Some entrée selections may require advance notice.

CERTIFIED ORGANIC OR FREE RANGE

ROASTED SALMON 22.95
With Truffles and Asparagus in a Parsley Jus, Served with Horseradish Crème Fraiche

GRASS-FED WOOD GRILLED STEAK 22.95
With Wild Mushrooms and Creamed Spinach in a Red Wine Reduction

SEARED CHICKEN BREAST 19.95
Marinated in Sesame Oil, Soy Sauce and Sherry with Grilled Tofu, Shiitake Mushrooms, Pickled Ginger, Edamame, Orange Zest and Fresh Cilantro Leaves in a Natural Jus

SEVEN HOUR BRAISED LAMB SHANK 19.95
Braised White Beans and Tomatoes

We are trying to save the world one plate at a time. Please advise us if you require paper products for your meeting or event.

CHICKEN AND TURKEY

17.50 unless noted below

LEMON BASIL CHICKEN
Grilled Ratatouille

SEARED CHICKEN
Sweet Potatoes, Baby Spinach, Leeks

GRILLED MOROCCAN CHICKEN
Braised Lentils

CHICKEN TIKKA MASALA
Roasted Curry Cauliflower

HONEY MUSTARD TURKEY BREAST
Roasted Butternut Squash

ALMOND CRUSTED CHICKEN
Peas, Shallots, Mint

LEMON DIJON CHICKEN
Artichokes, Sundried Tomatoes and Basil

ORANGE ROSEMARY GLAZED TURKEY BREAST
Roasted Brussels Sprouts, Pumpkin Seeds

POMEGRANATE - BLUEBERRY GLAZED CHICKEN
Roasted Butternut Squash

GRILLED CHICKEN TOMATILLO
Salsa, Roasted Peppers, Onions

ROASTED CHICKEN
Butternut Squash Wild Mushroom Marsala

PUMPKIN SEED CRUSTED CHICKEN
Butternut Squash Chutney

QUINOA CRUSTED CHICKEN
Served with Papaya Relish

GRILLED CHICKEN BASILCO
Topped with Fresh Basil, Beefsteak, Tomato, Mozzarella in a Pesto Veloute

CARIBBEAN MANGO CHICKEN
Jerk Chicken with Cranberry, Chipotle Salsa

BRAISED FRENCH CUT CHICKEN 19.95
Pearl Onions and Wild Mushrooms

CHICKEN FRANÇAISE
Asparagus Tips, Roasted Cherry Tomatoes

BALSAMIC GLAZED CHICKEN
Tomatoes and Basil

CHICKEN POT PIE
Carrots, Celery, Onions, Thyme and Rosemary

BEEF, LAMB & PORK

18.50 unless noted below

SEARED FILET MIGNON 19.95
Shallots and Trilogly of Wild Mushrooms

STEAK MEDALLIONS
Shallot Confit and Shiitake Mushrooms

"BLACK AND BLUE" STEAK
Charred Grilled Steak, Blue Cheese,
Frizzled Onions

**GUINNESS BRAISED BONELESS
BEEF SHORT RIBS**
Aromatic Root Vegetables

**TUSCAN STYLE BONELESS
BEEF SHORT RIBS**
Soft Polenta, Red Wine Sauce

CUBAN STEAK
Lime, Orange, Garlic and Cumin

GRILLED SIRLOIN STEAK
Wilted Arugula, Parmigiano,
Fingerling Potatoes

SOY GINGER MARINATED SIRLOIN
Roasted Sesame Ginger
Sweet Potatoes

5 SPICE FLANK STEAK
Stir-Fry Peppers, Onions and
Hoisin Sauce

MOJO CHARRED PORK CUBANO
With Chimichurri Sauce

BEEF BOURGUIGNON
Tender Chunks of Top Sirloin with Pearl
Onions, Mushrooms and Baby Carrots

BISTRO STEAK
Charred Tomatoes and Portobello Frites

ROASTED LOIN OF PORK
With Roquefort and Caramelized Pears

**PROSCIUTTO WRAPPED
PORK TENDERLOIN**
With Figs and Fennel

STEAK AU POIVRE
Pepper Crusted, Brandy Cream Sauce

TRUFFLED MEATLOAF
Scallions and Shiitake Mushrooms

BABY LAMB CHOPS 19.95
Moroccan Cous Cous

SEAFOOD

19.50 unless noted below

ZUCCHINI SALMON
Basil Pesto, Tomatoes and Pine Nuts

MARYLAND CRAB CAKES
Wasabi Aioli

COCONUT CRUSTED SALMON
Red Curry Sauce

PUMPKIN SEED CRUSTED SALMON
Butternut Squash Chutney

QUINOA CRUSTED SALMON
Papaya Relish

TORTILLA CRUSTED TILAPIA
Poblano Cream Sauce

RED SNAPPER VERA CRUZ
Tomatoes and Spanish Olives

SEAFOOD MIXED GRILL 24.95
Scallops, Shrimp, Salmon with
Garlic Lemon Butter

POTATO WRAPPED SALMON
Wilted Spinach and Brandy

FIRE GRILLED SHRIMP KEBABS 19.95
Crispy Peppers and Onions

THAI SALMON BURGERS
Pineapple Salsa

POACHED SALMON NIÇOISE
French Beans, Potatoes, Olives, Feta

GRILLED HALIBUT 27.95
Stone Fruit Salsa

SWORDFISH SICILIANO 19.95
Olives, Capers, Raisins

LEMON DILL TROUT 19.95
Grilled Zucchini, Charred Peppers

THAI CURRY SHRIMP 19.95
Pineapple Brown Rice

PAN SEARED SALMON
Tuscan Panzanella
With Sweet Pea Emulsion

PAN SEARED FLOUNDER
Escarole, Lemon Thyme Oil

GRILLED SHRIMP 19.95
Green Papaya Relish

**SMOKED SALMON
WRAPPED FLOUNDER**
Wilted Spinach, Charred Peppers

MONTEREY GRILLED SALMON
Cilantro Lime Broth, Asparagus, Crabmeat

SOY GINGER ROASTED COD
Bok Choy, Shiitake Mushrooms, Sesame
Lemongrass Reduction

SESAME CRUSTED AHI TUNA 24.95
Avocado Orange Salsa

PAN SEARED SCALLOPS 19.95
Jalapeño Grape Salsa

PASTRAMI CURED SALMON
Mango Relish, Creole Mustard Sauce

**CHILI LIME GROUPER
MEDALLIONS** 24.95
Fried Plantains

SALMON IMPERIAL 19.95
Stuffed with Crabmeat in a
Lemon Wine Sauce

SEARED CHILEAN SEA BASS 27.95
Sweet Corn, Shiitake Mushrooms,
Lobster Broth

MOJITO GLAZED STRIPED BASS 27.95
Fried Plantains

*Standard plates and cutlery included.
Recyclable and plant based plates and
cutlery 1.50 per person extra.*



VEGETARIAN ENTRÉES 14.95

BAKED EGGPLANT SICILIANO

Penne Pasta, Mozzarella,
Tomato Basil Sauce

VEGETARIAN "MEAT" LOAF

A Vegetarian Variation on this
Homestyle Classic

PORTOBELLO NAPOLEON

Zucchini, Roasted Red Pepper
and Fresh Mozzarella

ASIAN VEGGIE STIR FRY

Wok Seared Tofu and Green Onions
Over Jasmine Rice

QUINOA CAKES

Vegetarian Hi Protein Pancakes,
Chipotle Tahini Sauce

PASTA ENTRÉES

*All prices per guest. 8 guest minimum. Served with artisan breads 10.95.
Served with your choice of salad and artisan breads 12.95.*

PASTA AL FORNO

METRO LASAGNA BOLOGNESE

Layers of Pasta and Ground Beef,
Fresh Herbs and Spices

WILD MUSHROOM LASAGNA

Criminis and a Portobello
Parmesan Cream Sauce

BAKED RIGATONI AL FORNO

A Blend of Italian Cheeses and
Imported Pasta Topped with
Pecorino Romano

PETIT RAVIOLI FUNGHI

Sautéed Spinach and Alfredo
Cream Sauce

ZITI VERONA

Mini Meatballs and
Buffalo Mozzarella

PENNE FONDUTA

Grilled Chicken and Peas in a
Four Cheese Sauce

RIGATONI RUSTICA

Sweet Sausage, Roasted
Peppers and Onion in a
Pesto Tomato Sauce

PASTA DEL GIORNO

PENNE A LA RUSSE

Rosemary Grilled Chicken and
Sweet Peas in a Vodka Sauce

PENNE FIRENZE

Sun Dried Tomatoes and Asparagus
in a Tomato Cream Sauce

FOUR CHEESE ORECHIETTE

Sweet Sausage, Sautéed Broccoli
Rabe and Roasted Garlic

PETIT LOBSTER RAVIOLI

Shrimp, Tomato in an Vodka Sauce
(Add 2.00)

PENNE CHICKEN CARBONARA

Chicken Breast, Prosciutto, Mushrooms
in a Cream Sauce

ORECCHIETTE MAC & CHEESE

Cheddar, Havarti, Parmesan, Bleu Cheese

PENNE CAJUN SHRIMP & CHICKEN

Chicken and Shrimp, Cajun Cream Sauce

PENNE PORTOBELLO

Grilled Chicken and Cherry Tomatoes
Lemon Wine Sauce

CHEF PREPARED PASTA BAR

Let Us Prepare Made to Order Pasta.
15.95 Per Person. 20 Guest Minimum.

PASTA CHOICES

Whole Wheat Penne, Penne Pasta,
Linguini, Rigatoni

SAUCE CHOICES

Tomato Basil	A la Vodka
Arrabbiata	Alfredo
Basil Pesto	Puttanesca

PROTEIN CHOICES

Italian Sausage	Grilled Tofu
Rock Shrimp	Rosemary Chicken

VEGGIE CHOICES

Portobello Mushrooms
Sun Dried Tomatoes
Caramelized Onions
Sweet Peas
Broccoli Florets
Roasted Peppers

SERVED WITH

Grated Parmesan Cheese, Cracked
Pepper, Focaccia Bread Sticks
Chef Labor and Equipment Required at
an Additional Charge





ACCOMPANIMENTS

Choose any two as your accompaniments for the lunch and dinner entrées.

VEGETABLES

Glazed Carrots and Dried Cranberries
 Grilled Japanese Eggplant
 Sautéed Peas and Wild Mushrooms
 Oven Roasted Beets
 Sautéed String Beans and Artichokes
 Roasted Fennel and Asparagus
 Baby Zucchini with Mint
 Sautéed Edamame with Tofu
 Moroccan Baby Carrots
 Grilled Corn
 Roasted Italian Vegetables
 Steamed Asparagus with Lemon Zest
 String Beans and Julienne Carrots
 Roasted Winter Vegetables
 String Beans Almondine
 Sautéed Broccoli Rabe
 Creamed Spinach
 Haricots Verts
 Ratatouille Provençal
 Southern Style Succotash
 Asian Stir-Fried Vegetables
 Asparagus, Chevre and Walnuts
 Tarragon Spring Vegetable Medley
 Matchstick Vegetables
 Roasted Butternut Squash
 Broccoli Aglio e Olio

RICE & GRAINS

Orzo Florentine
 Lemon Dill Rice
 Brown Rice and Spinach
 Basmati Shiitake Rice Pilaf
 Red Beans and Long Grain Rice
 Spanish Rice, Olives and Tomatoes
 Cranberry Pecan Wild Rice
 Zucchini Quinoa Fritters
 Grilled Vegetable Couscous
 Fresh Herbed Rice Pilaf
 Red Curry Thai Rice
 Jasmine Rice
 Mexican Rice and Corn
 Middle Eastern Saffron Rice
 Basmati Rice with Pecans and Apricots
 Coconut Curry Basmati Rice
 Creamy Polenta Parmesan
 Southern Style Dirty Rice
 Vegetable Fried Rice
 Organic Brown Rice
 Red Rice Pilaf
 Curried Rice, Peas and Almonds
 Orzo with Wild Mushrooms
 Seven Grain Tabboleh and Vegetables
 Lemon Scented Quinoa

POTATOES

Goat Cheese and Potato Gratin
 Garlic Parmesan Mashed Potatoes
 Green Chile Roasted Potatoes
 Potatoes with Fennel and Gorgonzola
 Pancetta Potato and Leeks
 Cranberry Citrus Glazed Yams
 Garlic Mashed Potatoes
 Lemon Herb Roasted Potatoes
 Spinach Mashed Potatoes
 Yukon Gold Potato Crisps
 Potato Pancakes
 Mashed Sweet Potatoes
 Roasted Red Bliss Potatoes
 Cheddar Mashed Potatoes
 Roasted Fingerling Potatoes
 Scalloped Potatoes Au Gratin
 Truffled Mashed Potatoes
 Baked Potato Wedges

See page 10 - 11 for lunch and dinner entrées.



PACKAGES

THEME BUFFETS

All prices per guest. 20 guest minimum. Complete your event with a sliced fruit platter, a metro sweet tray or a sheet cake 3.95 per guest.

NEAR EAST 24.95

- Chicken Tikka Masala
- Goan Coconut Curry Salmon
- Curry String Beans and Zucchini
- Almond Raisin Cous Cous
- Bombay Salad
- Flat Bread

ALL AMERICAN 19.95

- Beef, Turkey or Veggie Burgers
- Nathan's Hot Dogs
- Chicken Tenders
- Crunchy Cole Saw
- Red Bliss Potato Salad
- Corn on the Cob
- Relish, Onion, Lettuce and Tomato Platter

TASTE OF THAILAND 24.95

- Thai Curry Shrimp
- Thai Steak with Napa Cabbage
- Pineapple Brown Fried Rice
- Thai Root Vegetables
- Asian Salad

AEGEAN 22.95

- Chicken Santorini with Feta and Tomato
- Traditional Moussaka
- Spinach Pie
- Mediterranean Display Including: Tzatziki and Taramosalata Dip, Marinated Olives, Artichokes, Pita Points
- Dilled Rice Pilaf
- Greek Salad

GOING TO KOKOMO 22.95

- Caribbean Jerk Chicken with Cranberry Chipotle Salsa
- Lime Chili Salmon Medallions
- Black Beans with Rice
- Corn Pudding

DUBLIN DELIGHT 19.95

- Corned Beef and Cabbage Sauté
- Sheppard's Beef and Stout Pie
- Boiled Red Bliss Potatoes
- Baby Carrots
- Cabbage Apple Slaw
- Irish Soda Bread

OKTOBERFEST 22.95

- Beer Braised Short Ribs with Caramelized Onions
- Pecan Chicken Schnitzel with Sautéed Spinach
- Sweet and Sour Red Cabbage
- Potato Pancakes

TASTE OF ASIA 29.95

- Gourmet Sushi Rolls and Nagiri, Wasabi, Chopsticks and Soy Sauce
- Teriyaki Chicken with Grilled Pineapple Salsa
- Thai Noodle Salad
- Pineapple Fried Rice
- Asian Salad

MARRAKECH EXPRESS 24.95

- Seasoned Lamb Tajne with Tomatoes and Green Olives
- Moroccan Chicken with Braised Lentils
- Saffron Rice Pilaf
- Zucchini and Tomatoes with Garlic
- Moroccan Salad with Apples, Raisins and Almonds

TEXAS BBQ 22.95

- Slow Roasted BBQ Pulled Pork
- BBQ Chicken Breast
- Macaroni and Cheese
- Creamy Apple and Cabbage Slaw
- Bacon Blue Cheese Potato Salad
- Tex Mex Salad
- Buttermilk Biscuits

SOUTH OF THE BORDER 19.95

- Red Chili Chicken Enchiladas
- Ancho Steak and Chicken Fajitas
- Mexican Yellow Rice
- Black Bean and Corn Fiesta Salad
- Tortilla Chips and Dips

Served with Guacamole, Pico Di Gallo, Sour Cream, Warm Soft Tortillas, Salsa, Shredded Lettuce and Chopped Tomatoes

LUNCH & DINNER PACKAGES

All prices per guest. 20 guest minimum. Complete your event with a sliced fruit platter, a metro sweet tray or a sheet cake 3.95 per guest.

SOHO 24.95

- Chicken Française with Charred Tomatoes and Asparagus Tips
- Bistro Steak with Portobello Mushroom Frites
- Roasted Fingerling Potatoes
- Tarragon Vegetables Medley
- Tri Colore Salad
- Artisan Crafted Rolls

BROOKLYN BRIDGE 24.95

- Mojo Pork Cubano with Chimichurri Sauce
- Matchstick Potato Crusted Scallion Chicken with Onion Brandy Sauce
- Chipotle Mashed Potatoes
- Tri Colore Vegetables
- Baby Spinach Salad
- Artisan Crafted Rolls

FIFTH AVENUE 27.95

- Grilled Steak Medallions
- Jumbo Shrimp Scampi
- Honey Glazed Carrots
- Goat Cheese Mashed Potatoes Gratin
- Organic Field Greens
- Artisan Crafted Rolls

LITTLE ITALY 21.95

- Choice of Chicken Entrée: Parmigiana, Florentine, Picatta or Française
- Eggplant Rollatini
- Baked Ziti Al Forno
- Italian Roasted Vegetables
- Classic Caesar Salad
- Focaccia Bread Sticks

AVENUE OF THE AMERICAS 24.95

- Bourbon Peach BBQ Chicken
- Tortilla Crusted Tilapia with a Poblano Cream Sauce
- Roasted Sweet Potatoes
- Sautéed Haricots Verts
- Tossed Garden Salad
- Artisan Crafted Rolls

MADISON AVENUE 27.95

- Stuffed Chicken with Truffled Wild Mushroom Risotto
- Medallions of Beef Tenderloin with a Truffled Red Wine Reduction
- Roasted New Potatoes with Shallots and Parsley
- Matchstick Vegetables
- Tossed Green Salad
- Artisan Crafted Rolls

PARK AVENUE 27.95

- Seared Filet Mignon with Shallots and a Trilogy of Mushrooms
- Zucchini Wrapped Salmon
- Steamed Asparagus Citron
- Lemon Parsley Roasted Potatoes
- Metro Salad
- Artisan Crafted Rolls

LEXINGTON AVENUE 24.95

- Southern Fried Chicken
- Louisiana Baby Back Ribs
- Baked Macaroni and Cheese
- Grilled Vegetables
- Cabbage Apple Slaw
- Homemade Corn Bread

SEVENTH AVENUE 24.95

- Chicken Vera Cruz
- Wasabi Kissed Salmon Cakes
- Sautéed Haricots Verts
- Saffron Rice Pilaf
- Garden Salad
- Artisan Crafted Rolls

Standard plates and cutlery included. Recyclable and plant based plates and cutlery 1.50 per person extra.





SPECIALTY STATIONS

EVENT STATIONS

All prices per guest. 30 guest minimum. Custom packages available for smaller events on request

CARVING STATION 26.95

- Herb Roasted Filet of Beef
- All Natural Roasted Turkey Breast
- Horseradish Cream, Dijon Mustard, Champagne Mustard
- Mini Brioche, Whole Grain Rolls and Sliced Baguette

Carving Chef and Rental Equipment Required

SEAFOOD RAW BAR Priced at Market

- Oysters and Clams on the Half Shell
- Mussels
- Jumbo Shrimp
- Sea Grass, Traditional Cocktail Sauce, Vinegar and Lemons
- Horseradish, Mignonette Sauce

TUSCAN SUNSET 34.95

- Pollo al Milanese
- Siciliano Beef: Beef Steak, Capers, Scallions and Rosemary
- Grilled Sword Fish with Olive Salad
- Ensalata Mozzarella, Tomato and Balsamic Glaze
- Tuscan White Bean and Spinach Salad
- Roasted Fennel
- Sautéed Broccoli Rabe with Garlic and Olive Oil
- Baby Ravioli with Sun Dried Tomato Pesto

PROPER ENGLISH 29.95

- Grilled Steak, English Stilton Cheese and Crisp Onions
- Chicken Breast with Apple and Fig Stuffing
- Scotch Eggs: Boiled Egg Wrapped in Sausage
- Fresh Beetroot Salad: Beets, Red Onions and Orange
- Stilton and Walnut Salad: Imported Stilton Cheese, Apples and Rocket Arugula
- Roasted Brussels Sprouts, Carrots and Toasted Pumpkin Seeds
- Roasted Shallots and Spinach
- Couscous Salad with Peas and Mint

AMERICAN COMFORT 29.95

- Chicken Pot Pie
- Old Fashioned Meat Loaf
- Southern Fried Chicken
- Mac and Cheese au Gratin
- Green Bean Casserole
- Cheesy Roasted Potato Wedges
- Creamed Spinach
- Classic Cobb Salad

SPANISH NIGHTS 29.95

- Plantain Crusted Salmon
- Mojito Glazed Chicken Breast
- Marinated Grilled Calamari
- Gazpacho Salad: Heirloom Tomatoes, Cucumber, Peppers and Apples with Cider Vinaigrette
- White Beans with Tomato and Chorizo
- Grilled Seasonal Vegetables with Sherry Wine Vinaigrette
- Grilled Asparagus and Onion Salad
- Ensaladilla Papas: Capers, Peas, Asparagus and Roasted Pequillo Peppers

EIFFEL TOWER 39.95

- Roast Filet of Herbs de Provençal
- Seared Tuna with Roasted Garlic Aioli
- Grilled Lemon Chicken Paillard
- Salad Niçoise: French Beans, Olives, Fingerling Potatoes, Capers and Tomatoes
- Asparagus Salad: Steamed Asparagus, Charred Peppers and Endive
- Oven Roasted Vegetables
- Grain Salad with a Medley of Seared Artichokes, White Beans and Tomatoes

LIGHTS, CAMERA, ACTION!

HOT DOG CART

7.95 Per Person.

- N.Y. Famous Hot Dogs
- Sauerkraut
- Cooked Onions

Hot Dog Chef and Cart
at an Additional Charge

OLD FASHIONED POPCORN CART

5.95 Per Person.

20 Guest Minimum.

An Old Fashioned Popcorn Machine
Filled with Freshly Popped Popcorn

Pop Corn Machine at an
Additional Charge

ICE CREAM CART

9.95 Per Person.

30 Guest Minimum.

Filled with Frozen Treats, Good Humor,
Froz Fruit, King Kones, Ben & Jerry's, Dove
and Häagen Daz Bars

Ice Cream Cart Rental and
Dry Ice at an Additional Charge



CREATE YOUR OWN ICE CREAM SUNDAE

For 20 or more guests 12.95. Your choice
of two premium ice creams, your choice
of flavor plus:

- Chocolate Syrup
- Caramel Topping
- Cookie Crumbles
- Sprinkles
- Sliced Strawberries
- Whipped Cream
- Shredded Coconut
- M & M's

Staffing Recommended and Available
at an Additional Charge

*Standard plates and cutlery included.
Recyclable and plant based plates and
cutlery 1.50 per person extra.*





DESSERTS

DECADENT DESSERTS

METRO SWEET TRAY 4.95

Cookies and Brownies and Gourmet Treats, Garnished with Fresh Berries

CHEESECAKE LOLLIPOPS 5.95

Mini Cheese Cakes Dipped in Milk Chocolate on a Lollipop Stick

MINI SPECIALTY PASTRIES 6.95

Mini Fruit Tarts, Éclairs, Cannolis Napoleons and Cream Puffs

MINI CUP CAKES 4.95

Red Velvet, Chocolate and Vanilla Frosted Treats

CHOCOLATE DIPPED STRAWBERRIES 4.95

Sweet Strawberries Smothered with Dark Belgian Chocolate

PETITS FOURS AND TRUFFLES 6.95

A Decadent Assortment of Sweets to Entice Your Senses

SINFULLY DECADENT CHOCOLATE 6.95

A Selection of Our Most Decadent Chocolate and Vanilla Frosted Treats

FRUIT TARTS 6.95

Personal California Fruit Tarts

LARGE FANCY CUP CAKES 5.95

German Chocolate, Red Velvet, Lemon Coconut, Hostess Style, Peanut Butter & Jelly, Carrot Cake

MINI MOUSSE SHOOTERS 3.95

White Chocolate and Raspberry Green Tea
Dulce de Leche

ALL NATURAL HOME STYLE COOKIES 5.95

Oatmeal, Peanut Butter and Chocolate Chip

WHOLE CAKES

Café Metro's Custom Crafted Cakes for Every Occasion

ROUND CAKES

10" 12 - 16 People 55.00

SQUARE CAKES

1/4 Sheet 25 People 75.00

1/2 Sheet 50 People 125.00

Full Sheet 100 People 225.00

CAKE LISTING

Red Velvet
Black Forest
Cannoli Cream
Boston Cream
Chocolate Chip
Brown Derby Cake
Tiramisu
Chocolate Fudge

Oreo Cheesecake
Chocolate Mousse
Strawberry Shortcake
German Chocolate
Chocolate Truffle
Carrot Cake

Custom Inscriptions and Photo Overlays Available on Request at an Additional Charge. 24 Hours Notice Required.

SWEET & SAVORY

TORTILLA CHIPS & DIP 6.95
Authentic Tri Colore Tortilla Chips with Handmade Guacamole, Black Bean and Corn Salsa and Fresh Pico de Gallo

SEVENTH INNING STRETCH 7.95
Popcorn, Peanuts, Cracker Jacks, Just Like Being at the Ballpark

CANDY BOWL 4.95
Includes Hershey's Kisses, Mini Snickers, Tootsie Roll Pops and Reese's Peanut Butter Cups

N.Y. PRETZELS 4.95
Baked Soft Pretzels with Deli Mustard and Honey Mustard

SIGNATURE SLICED FRESH FRUIT 5.95
An Elegant Arrangement of Sliced Seasonal Fruit and Assorted Berries

HOMER'S BREAK 4.95
A Selection of Cake and Filled Dunkin' Donuts

RICE CRISPY TREATS 4.95
Dipped in Rich Swiss Chocolate

METRO SWEET & SAVORY 7.95
Pretzels, Banana Chips, Dried Apricots, Mixed Nuts

L.A. SNACK 6.95
Roasted Nuts, Wasabi Peas, California Trail Mix, Dried Fruit

CHOCOLATE FONDUE 12.95
30 Guest Minimum.
A Decadent Treat that Combines a Fountain Flowing with Our Imported Rich Swiss Chocolate, Accompanied by Pineapple, Bananas, Berries, Marshmallows, Graham Crackers and Vienna Fingers to Create Your Fondue
Staffing Recommended and Available at an Additional Charge

Standard plates and cutlery included. Recyclable and plant based plates and cutlery 1.50 per person extra.





HORS D'OEUVRES

PACKAGES

8 per guest 21.95 / 10 per guest 25.95 / 12 per guest 29.95

Choose equal amounts of vegetarian, seafood and meat selections. Some choices require rental equipment and staffing. 20 guest minimum. Not all selections available as a stationary presentation.

CROSTINIS

- Sweet Onion Marmalade and Feta Cheese
- Sun Dried Tomato and Chicken
- Artichoke, Asiago and Red Pepper
- Brie with Toasted Almond and Maple Preserves
- Butternut Squash and Bacon Chutney Crostini
- Tuscan Chicken Bruschetta
- Edamame Hummus with Strawberry Balsamic on Whole Grain Crostini
- Mushroom Truffle Mousse Whole Wheat Crostini

FROM THE EARTH

- Savory Éclairs with Gruyere Cheese
- Artichoke, Asiago and Red Pepper on Sliced Baguette
- Thai Crusted Tofu, Thai Salsa Dipping Sauce
- Wild Mushroom Fondue Tartlets
- Black Toast Points with Avocado Slices and Jalapeño Cream Sauce
- Roasted Leek Beggars Purse with Wild Mushrooms
- Gorgonzola Endive Spears with Caramelized Pear
- Vegetable Pot Stickers
- Charred Vegetable Quesadilla with Jalapeño Slices and Fresh Avocado

ELEGANT NIGHTS

- Diced Beets with Crème Fraiche and Golden Caviar Served on Tasting Spoon
- Deconstructed Shrimp Taco (Shrimp, Green Salsa and Tortilla Crumbles Served on Tasting Spoon)
- Bite of Thai Steak Topped with Mango Salsa Served on Tasting Fork
- Bite of Whole Wheat Soba Noodle Salad Served on Tasting Fork
- Pumpkin Bisque with Crème Fraiche
- Lobster Mini Martini
- Truffled Mac and Cheese Demi Cup
- Shrimp Gazpacho Shooters

MINIATURE QUICHES

- Souffléed Goat Cheese and Asparagus
- Provolone Spinach and Artichoke
- Truffled Mushroom
- Vidalia Onion and Gruyere
- French Brie and Poached Pear
- Truffled Lobster

PUFF PASTRY HORS D'OEUVRES

- Ham and Gruyere Pinwheels
- Raspberry and Brie Turnovers
- Chicken & Apple Sausage in Puff Pastry
- Goat Cheese, Roasted Pepper and Asparagus Puff Pastry
- English Sausage and Coleman's Mustard in Puff Pastry

SATÉ, KEBABS & BATONS

- Sweet Chili Chicken
- Coconut Chicken
- Tandoori Chicken
- Beef Teriyaki
- Sesame Beef
- Texas BBQ Pork
- Roasted Lamb
- Mozzarella Caprese

CLASSIC COCKTAIL

- Prosciutto and Asparagus
- Franks in a Blanket
- Petit Beef Wellington
- Greek Spanikopita
- Vegetable Samosas
- Mozzarella Caprese Skewer
- Buffalo Chicken Wings
- Grilled Shrimp Quesadilla
- Beef Empanadas
- BBQ Short Ribs on Jalapeño Cheddar Biscuit
- Hamburger Sliders
- Stuffed Baby Bellows
- Imperial Spring Rolls
- Barbecued Duck and Mango Tart

PRIME CUTS

- Rosemary Lamb Chops (1.50 pp additional)
- Herb Roasted Filet of Beef on Ficelle, Horseradish Cream and Caramelized Onions
- Blackened Duck Breast on Raisin Walnut Bread, Cranberry Relish
- Cape Cod Turkey Salad, Whole Grain Toast Cup
- Peking Chicken Quesadillas
- Beef Wellington Slider
- Falafel Crusted Chicken Crisp, Tahini Chipotle Dipping Sauce
- Pecan Crusted Chicken Tender, Plum Mustard Sauce
- Curried Chicken on Raisin Toast, Cilantro
- Double Smoked Caramelized Bacon

SHRIMP AS YOU PREFER

- Fire Grilled
- Charred Tandoori
- Flying Coconut
- Cajun Rubbed
- Drunken Margarita
- Simply Steamed
- Lemongrass

SEAFOOD & SHELLFISH

- Asian Seared Scallop Sippers
- Maine Lobster Salad in Endive Points
- Potato Pancake with Smoked Salmon and Caviar
- Seared Diver Scallops in Applewood Smoked Bacon
- Seafood Turnover, Scallion, Corn and Cheddar
- Chesapeake Bay Crab Cakes with Classic Remoulade
- New England Lobster Roll
- Ahi Tuna on English Cucumber with Mango Salsa
- Pastrami Cured Salmon, Rye Toast Round
- Quinoa and Zucchini Pancake, Chipotle Tahini Sauce
- Mini New England Lobster Roll
- Asian Style Tuna Tartare and Waffle Potato Crisp
- Mini Lobster Martini

ORGANIC, ALL NATURAL OR

LOCALLY FARMED 3.00 pp extra

- Lemon Grass Infused Chicken Saté, Thai Peanut Sauce
- Wild Alaskan Salmon Cakes, Spicy Harissa Aioli
- Tangy Chicken Pizza with Cilantro Roasted Jalapeños and Bell Peppers
- Truffled Tuscan Pizza, Applewood Smoked Bacon, Asiago Cheese and 24 Hour Onions
- White Bean and Tomato Bruschetta on Crostini
- Baby Portobello Mushrooms Filled with White Beans, Spinach and Lemon Zest
- Farmers Goat Cheese Crostini, Heirloom Baby Beets, Lemon Walnut Pesto
- Zucchini Chive Pancakes
- Black Bean Cake with Roasted Red and Yellow Peppers

HORS D'OEUVRES | BASKETS & EVENTS

Each basket serves approximately 20 – 25 guests as a cocktail serving.
Advance notice may be required.

AMERICAN PIE 250.00

- Crispy Chicken Skewers
- Hamburger Sliders
- Maryland Crab Cakes
- Buffalo Chicken Skewers
- BBQ Short Ribs on Jalapeño Cheddar Biscuits
- Honey Mustard Sauce
- Blue Cheese Dressing

PACIFIC RIM 275.00

- Chili Steak Skewers
- Sesame Chicken Skewers
- Coconut Shrimp Skewers
- California Roll
- Pickled Ginger and Wasabi
- Soy Scallion Dipping Sauce

PAN ASIAN 275.00

- Sirloin Steak Skewers
- Lemongrass Shrimp Skewers
- Sweet Chile Chicken Skewers
- Fried Vegetable Wontans
- Asparagus Spears
- Ginger Carrots
- Spicy Peanut Dipping Sauce

ANTIPASTO MISTO 175.00

- Prosciutto Wrapped Asparagus
- Sopressata Salami
- Spicy Capicola
- Aged Provolone
- Grilled Seasonal Vegetables
- Roasted Red Peppers
- Herbed Bocconcini Mozzarella
- Tuscan Brick Ove Breads and Flatbread

THAI BASKET 275.00

- Flying Coconut Shrimp Skewers
- Curried Beef Skewers
- Lemon Ginger Chicken Skewers
- Asian Veggie Roll
- Grilled Seasonal Vegetables
- Peanut and Sweet Chili Dipping Sauce

MEZE 150.00

- Tzatzki and Taramosalata
- Sun Dried Tomato and Feta
- Olive Tapanade
- Hummus
- Marinated Olives
- Grilled Vegetables
- Artichokes
- Pita Points and Flat Bread

PROVENÇAL 275.00

- Shrimp Scampi Skewers
- Rosemary Chicken Skewers
- Frenched Lamb Chops
- Grilled Seasonal Vegetables
- Herbed Goat Cheese Tartlets
- Red Pepper Rouille

TANDOORI BASKET 275.00

- Herbed Baby Lamb Chops
- Tandoori Chicken Skewers
- Tikka Masala Shrimp Skewers
- Vegetable Samosas
- Grilled Seasonal Vegetables
- Mango Chutney & Spicy Harissa Yogurt Dip

MEDITERRANEAN 225.00

- Chicken Skewers
- Grilled Shrimp Skewers
- Falafal Patties
- Grilled Seasonal Vegetables
- Spanokopita
- Hummus
- Stuffed Grape Leaves
- Spicy Tahini Dipping Sauce
- Assorted Flat Breads & Pita Points

NUEVO LATINO 275.00

- Tortilla Crusted Shrimp Skewers
- Chicken Mojito Skewers
- Beef Chimichurri Skewers
- Grilled Pineapple
- Black Bean and Corn Salsa
- Crispy Plantains
- Pico De Gallo and Guacamole

Standard plates and cutlery included.
Recyclable and plant based plates and cutlery 1.50 per person extra.

CRUDITÉS & DIP BASKET

4.95 Per Person.

Fresh from the Garden Vegetables in the Raw, Baby Zucchini, Asparagus, Cherry Tomatoes, Baby Carrots, Broccoli, Celery, Red Peppers, Café Metro's Signature Dip

CHEESE BOARD

7.95 Per Person.

Fromage, Formaggio, Queso...A Selection of Hand Crafted Imported and Domestic Cheeses Garnished with Dried Fruits and Nuts...Any Way You Slice It, A Taste Experience That Will Delight Any Ardent Cheese Lover

FRUIT SKEWER BASKET

60. Small | 90. Medium | 140. Large

A "Floral Arrangement" of Fresh Fruit Skewers Arranged in a Basket Served with Our Signature Vanilla Yogurt Dip



OUR CLIENTS

Throughout the years, Café Metro has catered to New York's most prestigious companies. Here is a partial list:

A&E Television	AOL
Bank of America	Best Buy Theater
Blackstone Group	Bloomingdale's
Booz & Company	Bowne
Bracewell and Giuliani	CBS News
CDM Group	Citi
CNN	Comcast
Bank of Australia	Donna Karan
Eisner LLP	Estée Lauder
Fitzpatrick Cella	Fox Networks
Geller & Company	Goldman Sachs
Group Clarins	JP Morgan Chase
JWT	Kelley Drye and Warren
Liz Claiborne	L'Oréal USA
Louis Vuitton	Macy's
Madame Tussauds	McGraw Hill Companies
Mitsubishi Securities	Morgan Hotel Group
Morgan Stanley	MTV
NASDAQ	Oaktree Capital
Ogilvy & Mather	Omnicom
Perry Capital	Porter Novelli
Rosewood Hotels	Sephora
Sterling National Bank	Time Warner
Vera Wang	Welsh Carson

OUR POLICIES

Catering orders may be placed Monday through Friday, 6:00 a.m. to 5:00 p.m. Some items may require 24 hours notice. Please place orders as early as possible. Orders may be subject to deposit. One full business day's notice is required to cancel an order.

Payment may be made by cash or company check, American Express, Visa, Master Card or Discover Card. House account inquiries are welcome.

Catering deliveries are subject to a 10 percent service charge. Delivery to all parts of the city is available by special arrangement and at an additional charge.

We are trying to save the world one plate at a time. Please advise us if you require paper products for your meeting or event.

Menus are deemed correct at time of publication. Packages and pricing are subject to change as per market conditions. Menus will be updated on our website www.cafemetrocatering.com.

Charges for lost or unreturned catering equipment will apply.

WWW.CAFEMETROCATERING.COM

Catering is Our Specialty. E-mail Us at events@cafemetro.com

Join the many companies that have used Café Metro to impress their guests, clients and associates.



CATERING & EVENTS

WWW.CAFEMETROCATERING.COM

Catering is Our Specialty. E-mail Us at events@cafemetrony.com

