



café  
**metro**

WHERE THE CITY EATS

CATERING  
TO YOUR  
EVERY NEED

BREAKFAST MEETINGS  
CORPORATE LUNCHESES  
ELEGANT DINNERS  
FULL SERVICE CATERING

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WHERE THE CITY EATS

**DROP-OFF CATERING | CORPORATE - SPECIAL EVENTS**

Metro Events has grown to become New York's premier caterer and special events specialist. We've done this by providing the finest, freshest and most cutting edge cuisine in New York.

We are dedicated to providing our clients with the finest, most professional service available. Our 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. We can help you to choose the perfect venue for your event.

**[CAFEMETRONY.COM](http://CAFEMETRONY.COM) OR EMAIL US AT [CAFEMETROCATERING@CAFEMETRONY.COM](mailto:CAFEMETROCATERING@CAFEMETRONY.COM)**

# BREAKFAST

## BREAKFAST PLATTERS

ALL PRICES PER GUEST. 10 GUEST MINIMUM. PLEASE PLACE YOUR BREAKFAST ORDERS BY 5:00 P.M. THE DAY BEFORE. INDIVIDUALLY PACKAGED ADD 1.00

### MORNING FAVORITES 7.95

An Elegant Display of Our Freshly Baked Miniature Muffins, Bagels, Scones, Croissants & Danishes. Served with Butter, Assorted Cream Cheese & Preserves.  
*Gluten-free Morning Favorites Add 1.00 per person*

### HAND ROLLED BAGELS 5.95

Accompanied with Traditional & Flavored Cream Cheese

### SMOKED SALMON PLATTER 14.95

Imported Smoked Salmon Beautifully Presented with Assorted Cream Cheese, Bagels & Condiments

### THE MORNING GLORY BREAKFAST BASKET 25.00

Serves 30 Guests

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

### AÇAÍ BOWLS 6.95

• Açaí, Bananas, Yogurt & Flax Meal • Peanut Butter, Bananas, Coconut Yogurt & Flax Meal

### YOGURT & MIXED BERRY COMPOTE 6.95

Greek Yogurt, Berry Compote

### YOGURT & HONEY COMPOTE 6.95

Greek Yogurt, Honey & Banana

### INDIVIDUAL PARFAITS 5.95

With Low Fat Vanilla Yogurt OR Low Fat Greek Yogurt

### BIRCHER MUESLI 5.95

Greek Yogurt, Apples, Almonds, Pomegranate, Honey, Granola & Dried Cranberry

### OUR SIGNATURE SLICED FRUIT & BERRIES 7.95

An Elegant Arrangement of Ripe Sliced Seasonal Fruit & Assorted Fresh Berries

### EGG SANDWICHES 9.95

- Choice of Croissants, Rolls, Whole Wheat Wrap or Brioche
- Peppers, Onions & Gruyère
- Bacon & Cheddar
- Ham & Swiss
- Cheddar, Maple Glazed Bacon, & Maple Butter Mustard
- Feta, Tomato & Basil

### SMASHED AVOCADO TOAST 10.95

- Pico de Gallo & Corn Nuts
- Smoked Salmon & Cream Cheese
- Everything Bagel Spice
- Sun-Dried Tomato & Hummus

### BREAKFAST EGG SLIDERS 10.95

- Ham, Sharp White Cheddar & Everything Bagel Spice
- Avocado, Pepper Jack Cheese & Pico de Gallo
- Bacon, Cheddar & Chives
- Avocado, Cheddar & Tomato Pesto
- Bacon, Avocado, Cheddar & Sun-Dried Tomato Pesto

### MINI BREAKFAST SAVORIES 10.95

- Prosciutto, Brie & Roasted Peppers
- Tomato, Basil & Fresh Mozzarella
- Dilled Egg Salad
- Smoked Salmon & Scallion Cream Cheese



# HOT BREAKFAST SELECTIONS

## BREAKFAST SCRAMBLES

SERVED WITH BREAKFAST POTATOES & MINI BAGELS

INDIVIDUALLY PACKAGED ADD 1.00

**CLASSIC SCRAMBLE 12.95**

**TEX MEX SCRAMBLE 14.95**

House-made Salsa, Pepper Jack Cheese & Tortilla Strips

**GREEK SCRAMBLE 14.95**

Spinach, Tomatoes, Black Olives,  
Feta Cheese & Fresh Basil

## ADD-ONS 4.95

2 pieces per guest

- Ham
- Sausage
- Bacon
- Chicken Sausage
- Turkey Bacon

## OVEN BAKED FRITTATA 10.95

ACCOMPANIED BY A BASKET OF ASSORTED MINI BAGELS AND  
BREAKFAST POTATOES

INDIVIDUAL PACKAGED ADD 1.00

Choice Of:

- Ham & Swiss
- Smoked Salmon & Onion +1.00
- Potato & Leek
- Peppers, Onions, Asparagus & Gruyère Cheese
- Caramelized Onions & Bacon
- Breakfast Potatoes

FOR A VIP PRESENTATION WE RECOMMEND  
FAUX CHINA & SILVERWARE 1.50 PER PERSON.

## BREAKFAST BOXES

10 GUESTS MINIMUM

### Option 1:

**12.95**

Includes Parfait, Fresh Fruit Salad  
and Fresh Juice

### Option 2:

**13.95**

Mini Trio, Served With Butter, Cream  
Cheese, Jelly and Yogurt Parfait with  
Fresh Berries and Fresh Juice

### Option 3:

**\$14.95**

Buttermilk Pancakes, Belgian  
Waffles, or Challah Bread French  
Toast Served with Maple Syrup  
Butter and a Fresh Fruit Salad (Add  
Fresh Juice +2.50)

### Option 4

**\$13.95**

Breakfast Sandwich with a Fresh Fruit  
Salad (Add Fresh Juice +2.50)

### Option 5

**13.95**

Deconstructed Avocado Toast With  
a Fresh Fruit Salad  
(Add Fresh Juice +2.50)

### Breakfast Bento Box:

**\$10.95**

Amish Farms Hard Boiled Egg,  
Cheddar Cheese Mixed Nuts and  
Grapes

# BEVERAGES

## BEVERAGE SELECTIONS

**COFFEE SERVICE 3.25**

Signature Roast or Decaffeinated Coffee

**TEA SERVICE 3.25**

Black, Decaffeinated & Herbal

**HOT CHOCOLATE 4.50**

**ICED COFFEE OR ICED TEA 3.95**

**FRESHLY SQUEEZED & ALL NATURAL JUICES**

**CARAFE 20 SERVES 6**

**PITCHER 27 SERVES 8**

Valencia Orange, Pink Grapefruit,

**INDIVIDUAL TROPICANA JUICES 3.00**

Orange, Apple, Cranberry & Grapefruit

**HEALTHY BEVERAGE ASSORTMENT 4.95**

Honest Tea, Vitamin Water, Coconut Water

**SPRING WATER 2.25**

**CANNED BEVERAGES 2.25**

**ASSORTED SNAPPLE ICED TEAS 2.95**

**HAL'S SELTZERS 3.00**

# BREAKFAST MEETING PACKAGES

10 GUEST MINIMUM

## QUICK N.Y. BREAKFAST 10.95

- Morning Favorites Platter
- Coffee Service

## TRUSTEES BREAKFAST 13.95

- Morning Favorites Platter
- Coffee Service
- Fresh Squeezed Orange Juice

## EXECUTIVE BREAKFAST 16.95

- Morning Favorites Platter
- Sliced Fruit & Berries
- Coffee Service *or* Fresh Squeezed Orange Juice

## BOARD OF DIRECTORS 18.95

- Morning Favorites Platter
- Sliced Fruit & Berries
- Coffee Service
- Fresh Squeezed Orange Juice

## CALIFORNIA DREAMING 19.95

- Choice of Breakfast Sandwich
- Yogurt Parfait
- Coffee Service
- Fresh Squeezed Orange Juice

## ALL AMERICAN 24.95

- Scrambled Eggs,
- French Toast *or* Pancakes
- Choice of Breakfast Meat
- Morning Favorites Platter
- Coffee Service

# LUNCH PACKAGES

10 GUEST MINIMUM

## SANDWICH PACKAGES

### THE C.F.O. 17.00

Assorted Sandwiches & One Side Salad

### THE PRESIDENT 22.00

Assorted Sandwiches, One Side Salad & Sweet Tray

### THE C.E.O. 24.00

Assorted Sandwiches, Two Side Salads, Sliced Fruit & Berries & Sweet Tray

### THE METROPOLITAN 26.00

Sliced Meat & Cheese Platter with Assorted Relish Tray, Side Salad & Sweet Tray'

## SOUPS BY THE KETTLE

69.95/79.95 Serves 10 People.

Soups are Served with Bread Basket

Daily Soups Available;

Call to Check Today's Selections

## 3 OR 6 FOOT HEROS

- CHICKEN CRISPY BLT
- ITALIAN CLASSIC
- ROASTED VEGETABLE & MOZZARELLA
- AMERICANO

*3 foot serves 12-15 165.00*

*6 foot serves 24-30 295.00*

*SERVED WITH POTATO SALAD & COLESLAW AND HOMEMADE POTATO CHIPS*

## BOXED LUNCH 19.95

10 GUEST MINIMUM

CHOICE OF SANDWICH, SIDE SALAD, & A FRESH FRUIT CUP & DESSERT

ADD CHIPS 2.50



# ARTISANAL SANDWICHES

MINIMUM 10 GUESTS, FULL SIZE SANDWICH 12.00 MINIATURE SANDWICHES 2 PER GUEST 1.00 EXTRA.  
GLUTEN-FREE BREAD OR WRAPS 1.00 EXTRA

## SPICY AVOCADO CHICKEN SALAD

Jalapeño, Tomato, Arugula & Greek Yogurt Spread

## GRILLED CHICKEN & MOZZARELLA

Shaved Red Onions, Arugula & Balsamic Vinaigrette

## CRISPY CHICKEN BLT

Bacon, Cheddar, Lettuce, Tomato & Chipotle Mayo

## BUFFALO CHICKEN

Spicy Chicken Breast with Carrots, Celery & Crumbled Blue Cheese

## CHICKEN CAESAR

Grilled Chicken, Romaine Hearts & Caesar Dressing

## MONTEREY GRILLED CHICKEN

Avocado, Mixed Greens, Peppercorn Dressing

## MARYLAND CRAB CAKE +4.00

Crunch Coleslaw & Remoulade

## GRILLED SALMON +2.00

Mesclun, Tomato, Mustard Aioli,

## TARRAGON SHRIMP SALAD +2.00

Celery, Onions & Fresh Tarragon

## TURKEY PESTO

Turkey, Swiss, Arugula, Pesto Mayo

## CAPE COD TURKEY SALAD

Almonds, Dried Cranberries, Ginger & Mayo

## HARVEST TURKEY

Roasted Turkey Breast, Cranberry-Orange Chutney, Arugula & Herb Dressing

## SMOKED TURKEY & BRIE

Pear Slices, Watercress & Grain Mustard

## CALIFORNIA SMOKED TURKEY PITA

Cucumber, Tomato, Sprouts & Guacamole

## FRESH TURKEY PITA

Lettuce with Tomato, Cracked Black Pepper & Low-Fat Mayonnaise

## ITALIAN HERO

Genoa, Capicola, Prosciutto, Provolone, Onions, Hot Peppers, Lettuce, Oregano Oil & Vinegar

## PROSCIUTTO DI PARMA

Fresh Mozzarella, Red Pepper Aioli & Fresh Basil

## AMERICANO

Roast Beef, Turkey, Crispy Onions Rings, Provolone Cheese, Lettuce, Tomato, Mayo & Spicy Mustard

## BISTRO ROAST BEEF

Crispy Red Onion Rings, Cheddar Cheese, Zesty Bistro Sauce

## AVOCADO BLT

Avocado Bacon, Heirloom Tomato, Romaine & Herb Mayo

## CAPRESE

Fresh Mozzarella, Tomato, Basil & Sun-dried Tomato Tapenade

## TUNA SALAD PITA

Albacore Tuna with Low-Fat Mayonnaise, Lettuce & Tomato

## VEGETARIAN / VEGAN

### FALAFEL WRAP (VEGAN)

Carrots, Cucumbers, Tomato, Sprouts, Avocado, Bell Pepper & Spinach with Spicy Tahini Spread

### ROASTED VEGETABLE

Melange of Vegetables with Mozzarella & Sundried Tomato Pesto

### PORTOBELLO MUSHROOM

Avocado with Kale, Caramelized Onions & Oven-Dried Tomatoes

### NAPA VALLEY PITA (VEGAN)

Carrots, Cucumbers, Tomato, Sprouts, Avocado, Bell Pepper & Spinach with Spicy Tahini Spread

# GREENS, GRAINS & PASTA

SERVED AS AN ACCOMPANIMENT TO YOUR SANDWICH PLATTER; SALADS PURCHASED À LA CARTE ARE 5.95 PER GUEST. PLEASE ASK ABOUT OUR SALAD SPECIALS.

## PENNE SHIITAKE PASTA SALAD

Shiitake Mushrooms, Shallots, Asparagus & Truffle Oil

## SANTORINI SALAD

Penne Pasta, Artichokes, Tomatoes, Feta, Olives & Dill

## BOW TIE CAESAR SALAD

## RIGATONI PESTO

Roasted Peppers & Pignoli Nuts in a Basil Pesto Vinaigrette

## PENNE & BROCCOLI

Roasted Garlic & EVOO

## WHOLE WHEAT PASTA SALAD

Fresh Mozzarella & Cherry Tomatoes, in a Tomato Vinaigrette

## PENNE & SUN DRIED TOMATO PESTO

Artichokes, Peppers, Olives and Parmigiano

## ORECCHIETTE PASTA

Blistered Heirloom Tomatoes & Basil

## SANTA FE SALAD

Avocado, Corn, Cheddar, Grape Tomatoes, Onions, Tortilla Strips,

## HOUSE SALAD

Field Greens, Grapes, Dried Cranberries, Blue Cheese, Honey Walnuts & Caramelized Pears

## ARUGULA & BEET SALAD

With Shallots & Goat Cheese

## HEALTHY KALE CRUNCH

Kale, Red Cabbage, Apples, Cashews & Parmigiano

## ISRAELI CHOPPED SALAD

Tomatoes, Cucumbers, Parsley & Onion

## KALE CAESAR

Parmesan, Croutons

## CLASSIC GARDEN SALAD

Mixed Greens with Cherry Tomatoes, Cucumbers, Shredded Carrots & Homemade Croutons

## GREEK SALAD

Feta Cheese & Red Wine Vinaigrette

## QUINOA, BLACK BEANS & ROASTED CORN SALAD

## LEMON CHICKPEA SALAD

## QUINOA & CAULIFLOWER TABBOULEH





# ENTRÉE SALADS

## CREATE YOUR OWN SALAD BAR

20.95 PER GUEST 15 GUEST MINIMUM. SERVED WITH A BREAD BASKET

### COMES WITH:

- Three Greens
- Two Proteins
- Two Cheeses
- Six Vegetables
- Three Dressings
- Homemade Croutons

*Contact Your Catering Specialist for More Detailed Information*

## CHEF-DESIGNED SALAD PLATTERS

SERVED WITH ARTISAN BREAD, PRICES ARE PER GUEST. MINIMUM OF 10 GUESTS  
INDIVIDUALLY PACKAGED ADD 1.00

### GRILLED BALSAMIC CHICKEN 16.95

Roasted Italian Vegetables

### CHICKEN SANTA FE 16.95

Grilled Chicken, Avocado, Corn, Cheddar Cheese,  
Grape Tomatoes, Onions, Tortilla Strips

### SANTORINI CHICKEN 16.95

Grilled Chicken, Cucumber, Tomato, Olives, Red  
Onion, Feta & Stuffed Grape Leaves

### CLASSIC COBB 17.95

Grilled Chicken, Blue Cheese, Bacon, Avocado &  
Cucumber

### BISTRO STEAK 24.95

Filet Mignon, Blue Cheese, Candied Walnuts, Grapes  
& Dried Cranberries

### TEX MEX STEAK SALAD 19.95

Avocado, Pickled Red Onion, Tri-Colored Grape  
Tomatoes, Salsa, Grilled Corn & Radish With Chipotle  
Vinaigrette

### SEARED SESAME CRUSTED AHI TUNA 27.95

Pan Seared Yellowfin Tuna,  
Mango, Avocado & Crispy Wontons

### COCONUT SHRIMP 22.95

Choice of Crispy or Poached Shrimp served with  
Mandarin Orange, Spiced Walnuts, Toasted Coconut

### SALMON NIÇOISE 20.95

Yukon Gold Potatoes, French Beans, Niçoise Olives,  
Tomatoes & Boiled Egg

### ZUCCHINI WRAPPED SALMON 20.95

French Green Beans & Plum Tomatoes with Field  
Greens

### BAKED FALAFEL (VEGAN) 16.95

Grape Tomatoes, Cucumber, Carrots,  
Chickpea, Scallion, and Lemon Tahini Dressing

### GOOD EARTH 15.95

Roasted Tofu With Grilled Corn, Hummus, Tri-Colored  
Tomatoes, Red Onion, Carrots & Radish

## SOUPS ON!

MADE DAILY WITH MARKET FRESH INGREDIENTS, WE OFFER  
GLUTEN-FREE, VEGAN, AND CERTIFIED ORGANIC OPTIONS.

### SERVED BY THE KETTLE:

69.75/79.95/ SERVES 10 PEOPLE

Served With Bread Basket

Daily Seasonal Soups Available, Call To Check Today's Selections

*Contact Your Catering Specialist for More Detailed Information*

# STATIONARY COCKTAIL BASKETS

Large basket serves up to 30 guests as a cocktail serving.

Medium basket serves up to 20 guests as a cocktail serving.

Advance notice may be required. Baskets are served at room temperature.

## AMERICAN PIE 375/300

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

## "VEGGIE" AMERICAN PIE 325

- Baked Falafel Sliders
- Ancient Grain Quinoa Cakes
- Buffalo Spiced Baked Tofu
- BBQ Zucchini Biscuits
- Crispy Tofu Batons
- Southern Style BBQ Sauce
- Ranch Dressing

## THAI BASKET 375/300

- Coconut Shrimp Skewers
- Curried Beef Skewers
- Lemon Ginger Chicken Batons
- Spring Veggie Roll
- Fire Roasted Baby Peppers
- Peanut Sauce
- Sweet Chili Sauce

## MEDITERRANEAN 375/300

- Chicken Skewers
- Grilled Shrimp Skewers
- Stuffed Grape Leaves
- Fresh Ground Chickpea Falafel
- Spanakopita Triangles
- Chickpea Hummus
- Grilled Seasonal Vegetables
- Spicy Tahini Dipping Sauce
- Assorted Flat Bread & Pita Points

## NUEVO LATINO 375/300

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

## PACIFIC RIM 375/300

- Chili Steak Skewers
- Sesame Chicken Skewers
- Coconut Shrimp Skewers
- Veggie Summer Rolls
- Roasted Baby Peppers
- Pickled Ginger & Wasabi
- Soy Scallion Dipping Sauce

## PAN ASIAN 375/300

- Sirloin Steak Skewers
- Lemon grass Shrimp Skewers
- Sweet Chile Chicken Skewers
- Asparagus Spears
- Batons Vegetable Wontons
- Carrots
- Spicy Peanut Dipping Sauce

## PORTOFINO 375/300

- Porcini Crusted Chicken Batons
- Shrimp Scampi
- Turkey Meatball Parmesan Sliders
- Parmesan Rice Balls
- Sun-dried Tomato Pesto Sirloin
- Marinara Sauce
- Truffle Aioli

## PROVENÇAL 400/325

- Herbed Shrimp Skewers
- Rosemary Chicken Skewers
- Baby Lamb Chops
- Roasted Mini Peppers
- Herbed Goat Cheese Tartlets
- Red Pepper Rouille

## MEZE 300 LG

- Hummus
- Marinated Olives
- Grilled Portobello, Zucchini, Tomato, Asparagus, Baby Carrot, Cauliflower & Red Peppers
- Pita Points

## STATIONARY ADD-ONS

### CRUDITÉS & DIP BASKET

9.25 PER PERSON

Garden Fresh Vegetables in the Raw, Baby Zucchini, Asparagus, Tomatoes, Baby Carrots, Broccoli, Red Peppers & Our Signature Dip

### GOURMET CHEESE DISPLAY

A Decorated Display of Handcrafted Imported & Domestic Cheeses  
Small (Serves 10) 150.00  
Medium (Serves 20) 200.00  
Large (Serves 30) 285.00

### CHARCUTERIE

Parmigiana-Reggiano, Assorted Cured Meats Garnished with Grilled Vegetables, Olives & Crostini  
Small (Serves 10) 200.00  
Medium (Serves 20) 250.00  
Large (Serves 30) 315.00

## PICK A PROTEIN & TWO SIDES

Served with your choice of any two side selections. 12 guest minimum.

### CHICKEN

**SEARED CHICKEN BREAST**  
**27.00**

- Spinach, Leeks & Sweet Potatoes,
- Sautéed Kale, Pears & Maple Sriracha Brussels Sprouts
- Tomatoes & Basil

**COCONUT CURRY CHICKEN**  
**27.00**

- Spinach, Ginger, Cashew & Black Mustard Seed

**STUFFED CHICKEN 29.00**

- Prosciutto, Spinach & Mozzarella

**LEMON OREGANO CHICKEN**  
**27.00**

**GRILLED CHICKEN BASILICO**  
**29.00**

- Topped with Fresh Basil, Beefsteak Tomato, Mozzarella in a Pesto Velouté

**ASIAN SPICED CHICKEN BREASTS 27.00**

- Bok Choy, Water Chestnuts & Stir Fried Vegetables

**LEMON DIJON CHICKEN 27.00**

- Artichokes, Sun-dried Tomatoes & Basil

**TUSCAN CHICKEN 27.00**

- with Capers, Tomato & Artichokes

### SEAFOOD

**LARGE SHRIMP**  
**36.00**

- Lemon Butter Sauce
- Chimichurri Sauce
- Tequila & Tomato

**GRILLED HALIBUT MP**

- Sugar Snap Peas & Radish in Saffron Sauce

**MEDITERRANEAN BRANZINO**  
**34.00**

- Seared with Mediterranean Herbs, EVOO & Fresh Lemon

**GRILLED SALMON 30.00**

- Asparagus & Truffle Oil
- Roasted Fennel, Blistered Grape Tomato & Artichokes in a White Wine Sauce
- Baby Spinach, Toasted Cashew & Sautéed Apples
- Al Pastor with Pineapple Salsa

**PAN SEARED SNAPPER MP**

- Wild Mushrooms & Roasted Fingerling Potatoes
- Capers & Tomatoes

**PAN SEARED COD 30.00**

- Basil Pesto
- Shishito Peppers, Sesame Seeds, Parmesan & Miso

**CLASSIC MARYLAND CRAB CAKE 36.00**

- Crunchy Coleslaw

### BEEF & PORK

**BISTRO FILET MIGNON 36.00**

- Charred Tomatoes & Grilled Portobello Mushrooms

**SEARED FILET MIGNON 36.00**

- Shallots & Wild Mushrooms

**LEMON GRASS & GINGER SKIRT STEAK 31.00**

- Wok Seared Vegetables

**BRAISED BONELESS BEEF SHORT RIBS 30.00**

- Root Vegetables

**MOJO PORK 28.00**

- Chimichurri Sauce

**SOY GINGER MARINATED SIRLOIN 31.00**

- Roasted Sesame Ginger Sweet Potatoes

**PORK SCHNITZEL 28.00**

- Sautéed Cabbage, Apples & Mint

**ST. LOUIS STYLE BBQ RIBS 28.00**

### VEGETARIAN

**IMPOSSIBLE™ MEATBALLS 27.00**

**GRILLED SESAME TOFU 24.00**

**ZUCCHINI FRITTERS 24.00**

**CHILI GLAZED TOFU 24.00**

**CURRIED TOFU 24.00**

**PORTOBELLO NAPOLEAN 26.00**

**VEGETARIAN ENCHILADA 24.00**

- Salsa Verde, Cojita Cheese & Black Beans

### INDIVIDUAL ENTREES

served two sides, a garden salad and a fresh baked dinner roll  
10 guest minimum

**VEGETARIAN 17.95**

**CHICKEN 21.95**

**BEEF 23.95**

**FILET MIGNON 25.95**

**SALMON 23.95**

**SHRIMP 25.95**

# SIDE SELECTIONS

## VEGETABLES & SIDES

ROASTED BEETS WITH TOASTED PINE NUTS

CHARRED BRUSSELS SPROUTS

MAPLE SRIRACHA BRUSSELS SPROUTS

MEXICAN STREET CORN

HONEY ROASTED RAINBOW CARROTS

THAI ZUCCHINI NOODLES

ROASTED BUTTERNUT SQUASH

ROASTED SEASONAL VEGETABLES

BUTTERNUT SQUASH WITH GOAT  
CHEESE & HERBS

CAULIFLOWER MASH

ARTICHOKE OR CAULIFLOWER SICILIANO

TANDOORI ROASTED CAULIFLOWER

CHARRED CAULIFLOWER WITH GARDEN HERBS  
& LEMON TAHINI DRESSING

CAULIFLOWER FRIED RICE WITH SCALLIONS,  
CARROTS, PEAS & CILANTRO

BAKED CAULIFLOWER WITH BEECHERS WHITE  
CHEDDAR CHEESE

ROASTED CAULIFLOWER, BROCCOLI &  
RAINBOW CARROT MEDLEY

ROASTED ROOT VEGETABLES WITH SHALLOTS  
& GREEN APPLE

CHARRED BROCCOLI & SHAVED PARMESAN  
CHEESE

SAUTÉED GREEN BEANS

WOK SEARED GREEN BEANS WITH SHIITAKE  
MUSHROOM & SESAME SEED

PARMESAN BAKED ZUCCHINI WEDGES

AGAVE ROASTED SWEET POTATO WEDGES

SUMAC ROASTED SWEET POTATO WITH KALE  
& HAZELNUT

## GRAINS

LEMON DILL RICE

PORK FRIED RICE

FRESH HERBED RICE PILAF

GRILLED VEGETABLE COUSCOUS

ORZO FLORENTINE

THAI COCONUT BASMATI RICE

SPANISH RICE

BROWN RICE PILAF

## POTATOES

ROASTED FINGERLING POTATOES

LEMON HERB ROASTED POTATOES

GARLIC MASHED POTATOES

CRISPY PARMESAN & ROSEMARY POTATO  
WEDGES

ROASTED RED BLISS POTATOES

MAPLE ROASTED SWEET POTATOES

POTATO LATKES

# SUPREME ENTREE PACKAGES

## HUDSON YARDS 35.95

- Chimichurri Flank Steak
- Branzino Filet
- Rosemary Roasted Potatoes
- Honey Dill Tri-Colored Carrots
- Organic Mixed Greens
- Artisan Crafted Rolls

## HELL'S KITCHEN 35.95

- Black & White Sesame Salmon
- Garlic Herb Grilled Chicken
- Thyme Roasted Fingerling Potatoes
- Maple Butter Roasted Brussels Sprouts
- Traditional Greek Salad
- Artisan Crafted Rolls

## FIFTH AVENUE 42.95

- Filet Mignon Medallions
- Coconut Shrimp
- Baby Heirloom Carrots
- Roasted Potatoes & Shallots
- Organic Field Green Salad
- Artisan Crafted Rolls

## PARK AVENUE 41.95

- Porcini Crusted Filet Mignon
- Zucchini Wrapped Salmon
- Steamed Asparagus Citron
- Lemon Roasted Potatoes
- Arugula & Shaved Pecorino Salad
- Artisan Crafted Rolls

## MADISON AVENUE 39.95

- Filet Mignon Medallions Demi-Glaze
- Stuffed Chicken with Truffle Mushroom Risotto
- Oven Potatoes with Shallots & Parsley
- Sicilian Cauliflower with Capers, Raisins & Breadcrumbs
- Green House Salad
- Artisan Crafted Rolls

## LITTLE ITALY 32.95

- Choice of Chicken Entrée: Parmigiana, Florentine, Piccata or Française
- Eggplant Rollatini
- Baked Ziti Al Forno
- Classic Caesar Salad or Balsamic Roasted Vegetables
- Artisan Crafted Rolls

## SOHO 34.95

- Chicken Française Tomatoes & Asparagus
- Bistro Steak with Wild Mushrooms & Charred Tomatoes
- Roasted Fingerling Potatoes
- Everything Bagel Spiced Brussels Sprouts
- Arugula, Beet, & Goat Cheese Salad
- Artisan Crafted Rolls

## SOUTH OF THE BORDER 33.95

- Vegetarian Enchiladas
- Ancho Chili Steak or Chicken Fajitas
- Fajitas Style Peppers & Onions
- Spanish Yellow Rice
- Tex Mex Salad
- Rainbow Tortilla Chips
- Served with Guacamole, Pico de Gallo, Sour Cream, Warm Soft Tortillas

## AEGEAN 34.95

- Chicken Santorini with Feta & Tomato
- Lamb & Beef Meatballs with Tzatziki
- Yia Yia's Spinach Pie
- Dilled Rice Pilaf
- Greek Salad

## ALL AMERICAN 29.95

- Beef, Turkey or Veggie Burgers
- All Beef Hot Dogs or Chicken Tenders
- Creamy Crunchy Coleslaw
- Red Bliss Potato Salad
- Fresh Corn on the Cob
- Relish, Onion, Lettuce & Tomato Platter



All prices per guest. 20 Guest minimum.  
Each guest gets a half portion of each entrée.

# QUINOA BOWLS & PASTA TRAYS

## WARM QUINOA BOWL

Served with Artisan Bread. Serves 10.

### ATHENS 115

Kale, Quinoa, Feta Cheese, Kalamata Olives, Grape Tomatoes, Chickpeas & Roasted Garlic Vinaigrette

### TEX MEX GRAIN BOWL 105

Kale, Quinoa, Avocado, Local Jack & Cheddar, Pico de Gallo, Black Bean & Chipotle Lime Vinaigrette

### TURKEY CHILI GRAIN BOWL 125

Kale, Quinoa, Turkey Chili, Kidney Bean, Cheddar Cheese, Pico de Gallo, Avocado, Hot Sauce & Greek Yogurt

### BAKED FALAFEL GRAIN BOWL (VEGAN) 125

Kale, Quinoa, Falafel, Pickled Onion, Cucumber, Tomato, Pita Chips, Tzatziki & Lemon Tahini

### SOUTH BY SOUTHWEST GRAIN BOWL 110

Kale, Quinoa, Raw Corn, Avocado, Queso Cotija, Kidney Bean, Pico de Gallo & Chipotle Lime Vinaigrette

### CHICKEN SHAWARMA GRAIN BOWL 125

Kale, Quinoa, Chicken Shawarma, Hummus, Baba Ganoush, Pickle, Israeli Salad, Tzatziki & Lemon Tahini Dressing

## PASTA TRAYS

Half Tray Feeds of Pasta Feeds 12 Guests

Served with Artisan Bread. and a Garden Salad

### LASAGNA BOLOGNESE 100

Layers of Pasta with Spiced Ground Beef, Mozzarella, Fresh Herbs & Spices

### PENNE PALERMO 80

Sun-Dried Tomatoes & Asparagus in a Tomato Cream Sauce

### BAKED RIGATONI AL FORNO 80

A blend of Italian Cheeses & Imported Pasta topped with Pecorino Romano

### LOBSTER MACARONI & CHEESE 150

### BEECHER'S WHITE CHEDDAR MACARONI & CHEESE 90

### RIGATONI RUSTICA 100

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



# WHOLE OFFICE POP-UPS

MINIMUM 50 GUESTS.

## GREEK POP-UP 25.95

- Lamb Gyro
- Chicken Gyro
- Falafel Patty
- Lemon Roasted Potatoes
- Herbed Rice Pilaf
- Stewed Gigante Beans
- Greek Salad
- Lettuce, Tomato & Onion
- Whole Wheat Pitas
- Tzatziki, & Lemon Tahini Dressing

## BAKED POTATO POP-UP 22.95

- Classic Baked Russet & Sweet Potato
- Choose 2 Proteins: Turkey Chili, Steamed Rock Shrimp, Grilled Chicken
- Shredded Jack & Cheddar Cheese
- Bacon Bits
- Scallions
- Sautéed Peppers, Onions & Mushrooms
- Chopped Tomato
- Sliced Avocado
- Diced Jalapeños
- Sour Cream

## TIJUANA POP-UP 27.95

- Choose 2 Proteins: Adobo Flank Steak, Chili Lime Shrimp, Mojo Pork, Adobo Chicken, Adobo Tofu
- Sautéed Peppers & Onions
- Spanish Rice
- Cilantro
- Black Beans
- Guacamole
- Corn Salsa
- Lettuce, Tomato & Onion
- Jalapeños
- Lime Wedges
- Sour Cream
- Large Warm Flour Tortillas

## MARKET TABLE POP-UP 26.95

### Choose 3 Proteins:

- Grilled Lemon Herb Chicken Breast,
- Sweet Thai Chili Tofu
- Atlantic Salmon +2.00
- Korean BBQ Flank Steak +2.00

### Choose 5 Sides:

- Agave Roasted Sweet Potato, Maple Roasted Brussel Sprouts, Beechers Mac & Cheese, Tandoori Roasted Cauliflower, Lemon Braised Kale, Brown Rice **Or** Quinoa

## VEGAN POP-UP 23.95

### Choose 2 Vegan Bowls:

- BBQ Jackfruit With Brown Rice, Kidney Beans, Fresh Corn, Pickled Cucumber, Cabbage Slaw & BBQ Sauce
- Beyond Meat Vegan Sofrito With Yellow Rice, Black Beans, Avocado, Pickled Red Onions, Green Olives, Corn & Cilantro
- Quinoa Maple Sriracha Brussel Sprouts With Cinnamon Agave Roasted Sweet Potatoes, Chick Peas, Roasted Beets, Seed Mix & Lemon Tahini Dressing

### Choose 2 Sandwiches:

- Beyond Meat Vegan Bratwurst With Balsamic Caramelized Onion & Spicy Brown Mustard On A Pretzel Roll
- Beyond Meat Vegan Sausage With Corn, Avocado, Salsa Verde, & Pico De Gallo On A Hero
- Charred Cauliflower With Pickled Peppers, Arugula & Vegan Mayo
- BBQ Jackfruit Burnt Ends With Avocado, Pickled Cucumber & BBQ Sauce

Accompanied With Vegan Mac & Cheese (Made With Sweet Potato & Cashew) & Roasted Cauliflower & Rainbow Carrots With Lemon Tahini Drizzle & Pomegranate Seeds

# SWEET INDULGENCES

## SWEET TRAY 6.95

Cookies, Brownies & Bars

## BROKEN CANNOLI 7.95

Cannoli Chips & a Bowl of Cannoli Cream

## CHEESECAKE & BROWNIE

### LOLLIPOPS 6.95

Mini Cheesecakes & Brownies Dipped in Milk Chocolate on Lollipop Sticks

## SMORES POPS 6.95

Marshmallow dipped in Dark Chocolate with Graham Crackers

## CHOCOLATE DIPPED

### STRAWBERRIES 6.95

Smothered with Dark Belgian Chocolate

## ASSORTED MINI CUPCAKES 4.95

## NUTELLA STUFFED JUMBO

### COOKIES 4.95

## ASSORTED MINI MOUSSE

### SHOOTERS 6.95

## MINI SPECIALTY PASTRIES 7.95

Baker's Choice of Delicious Assorted Pastries

## PETIT FOURS & TRUFFLES 7.95

A Decadent Assortment of Sweets

## RICE CHEX TREATS (GF) 4.95

Dipped in Rich Chocolate

## HOMEMADE CHURROS 6.95

with Chocolate Dipping Sauce

## HOME STYLE COOKIES 5.95

Oatmeal, Double Chocolate, White Chocolate Cranberry & Chocolate Chip

## WHOLE CAKES

CUSTOM CRAFTED CAKES FOR EVERY OCCASION

## ROUND CAKES

10" 12 – 16 Guests 75.00

## SQUARE CAKES

1/4 Sheet 25 Guests 100.00

1/2 Sheet 50 Guests 175.00

Full Sheet 100 Guests 250.00

## CAKE LISTING

Please inquire about our cake options.

Custom Inscriptions & Photo Overlays Are Available For An Additional Charge 24 Hours Notice Required

## SNACKS & TREATS

*Inquire about our Ice Cream Cart. Requires 48 hour-notice and on-site staff personnel.*

## SNACK BASKET

Assorted Chips, Health Bars, Nuts & Chocolates

Small 8-10 ppl 85.00

Medium 12-15 ppl 105.00

Large 15-20 ppl 125.00

## SEVENTH INNING STRETCH 8.95

Popcorn, Peanuts & Cracker Jacks

## N.Y. PRETZELS 5.95

Baked Soft Pretzels, Mustard

## L.A. SNACK 10.95

Roasted Nuts, Wasabi Peas, Trail Mix & Dried Fruit

## CARNIVAL POPCORN BOXES 5.95

20 Person Minimum

## NOVELTY ICE CREAM POPS 5.95

*Inquire with Catering Director about our Specialty Protein Packs*

## HEAVENLY SWEETS 260

SERVES 30

- Chocolate Chip Nutella Stuffed Cookies
- Cheese Cake Lollipops
- Brownie Lollipops
- French Macaroons
- Petit Fours
- White Chocolate Dipped Oreos
- Cake Pops
- Mini Cupcakes
- Chocolate Truffles
- Chocolate Dipped Dulce de Leche Cookies

## FRUIT SKEWERS 190

SERVES 20

This Beautiful Display is Perfect For Any Occasion, From Parties to Professional Gifts! Fresh Fruit Skewers Finished with Chocolate Covered Strawberries. .

