



Metro Breakfast & Brunch Buffets

All breakfasts & brunches include appropriate disposables. Food is presented in upscale black plastic bowls, trays and/or disposable wicker baskets. Hot food is served in foil pans. Disposable chafers with canned fuel available at \$7.00 ea. For an attractive buffet using non-disposable serving pieces such as chafing dishes, decorative linens, glass platters, florals, and appropriate décor, see our "Metro Details" page. Check with your event planner for specifics.

15 person minimum for delivery.

Traditional Continental Breakfast

Our Metro standard assortment of fresh baked pastries, cinnamon rolls, homemade muffins, breads and bagels. Served with butter, cream cheese and assorted fruit juices. \$5.95 per person

The Healthy Choice Continental

Low fat blueberry yogurt bread, zucchini bread, raisin bran muffins, assorted bagels with low fat cream cheese, jams, assorted individual fruit yogurts, granola bars and assorted fruit juices. \$7.95 per person

The Traditional Breakfast Buffet

Fresh scrambled eggs, bacon strips, sausage links, hash brown potatoes, assortment of fresh baked muffins, breads & bagels with butter & cream cheese and assorted fruit juices. \$8.95 per person

For a heart healthy choice substitute Eggbeaters® and turkey bacon. \$9.95 per person

French Toast Casserole with Roasted Apples & Raisins

Our French toast casserole exudes "comfort food". This warm dish with apples, raisins and cinnamon combines with sides of smoked bacon and soft scrambled eggs to form a perfect breakfast combination. Served with assorted bottled fruit juices. \$8.95 per person

Southern Style Breakfast Casserole

A breakfast casserole with layers of southern style hash browns, onions, peppers & mushrooms, roasted tomatoes, cheddar cheese and Canadian bacon, topped with a seasoned egg and cream mix and baked until golden. Served with petite cinnamon rolls, muffins, seasonal fruit salad and assorted fruit juices. \$9.25 per person

Breakfast Sandwich Buffet

Your choice of two of the following sandwiches: ham, egg & cheese bagel; or sausage, egg & cheese biscuit; or bacon, egg & cheese croissant. Served with your choice of hash brown or O'Brien style breakfast potatoes, fresh cut fruit salad and assorted fruit juice. \$9.50 per person

Stuffed French Toast with Blueberry Topping

Our thick sliced French toast is stuffed with a light lemon cheese filling, battered, browned and served with a warm blueberry topping, syrup and butter, choice of smoked bacon strips or sausage links, sliced melons and assorted bottled fruit juices. \$9.50 per person

Metro Breakfast Stratas

Your choice of egg strata (choices include: broccoli & cheddar; bacon-onion & cheese; southwestern style with sausage, peppers & cheese; or Mediterranean roasted vegetables with three cheeses.) Served with freshly baked petite pastries, muffins, bagels & breads with cream cheese, butter & jams, seasonal fruit salad and assorted fruit juices.

\$10.50 per person





Metro Breakfast & Brunch Buffets (Continued)

Omelet Station Breakfast

Assorted Muffins, Pastries & Cinnamon Rolls
 Omelets made to order with sides of:
 Peppers, Onions, Mushrooms, Tomatoes, Swiss
 & Cheddar Cheese and Diced Ham
 Choice of one: Bacon Strips or Sausage Links
 Fruit Display with fresh Berries
 Butter and Fruit Jams
 Assorted Fruit Juice
 \$13.95 per person
 (Chef in field required – 25 person minimum)

Reception Brunch

Assorted Muffins, Breads, Bagels & Cinnamon Rolls
 Assorted Tea Sandwiches
 Fresh Fruit & Cheese Display with Raspberry Dip
 Fresh Vegetable Display with Dips
 Bacon & Sausage Links
 Southern Breakfast Strata
 Chicken with Mushrooms & Champagne Cream
 Potato Casserole
 Garden Salad with Assorted Dressings
 Fruit Juices & Coffee
 \$18.50 per person (50 person minimum)

Additional Breakfast Side Options

Fresh Fruit Kebab "Sunburst" . . . \$1.95 each (15 ct min.)
 Seasonal Fruit Platter or Salad . . . \$1.75 pp (15 ct min.)
 Granola & Berry Yogurt Parfaits . . . \$2.95 each (10 ct min.)
 Granola or Granola Bars . . . \$1.50 each (10 ct min.)
 Individual Low Fat Yogurts . . . \$1.65 each (10 ct min.)
 French Toast with Butter & Syrup . . . \$3.20 per person
 Bacon or Sausage Links . . . \$1.95 per person (15 person min.)
 Egg Beater® Scrambled Eggs \$1.95 person. (15 person min.)
 O'Brien Potatoes or Potato Casserole. . . \$1.95 per person
 Jumbo Cinnamon Rolls (12 ct minimum) \$1.95 each
 Biscuits with Butter & Honey . . . \$1.95 per person
 Individual Quiche (4" Round) . \$3.50 per person (10 ct min.)
 Breakfast Strata (Serves 9-12). . . \$36.00 per ½ pan
 (Selections include: ☞- Broccoli Cheddar; ☞-Lorraine (Bacon &
 Onion); ☞- Mushroom, & Leeks with Goat Cheese; or ☞ Tuscan
 Tomato with fresh Basil & Mozzarella.)

Morning Beverages

Box-O-Coffee - Our disposable coffee box features our freshly
 brewed coffee or hot water with teabags & lemons; cups,
 sugars, sweeteners, stirrers and creamers included.
 96 oz. Box \$17.25 ☞ 160 oz. Box \$25.50
Regular or Decaf. Coffee Service - \$18.00 per gallon
Seattle's Best®. Coffee Service - \$22.00 per gallon
Assorted Tea Bags (20), Hot Water & Lemons \$18.00
 All beverage service includes cream, sugar, sweeteners, stirrers
 and styrofoam coffee cups. Full set-up coffee & tea service
 with nonstaffed events may require return trip charge.
 Assorted Canned Soft Drinks \$1.25 each
 Assorted Bottled Juices \$1.95 each
 Bottled Spring Water \$1.00 each
 Dasani Bottled Water \$1.50 each
 (Canned & bottled beverages include cups, napkins and ice. See our
 Beverage Menu for a more complete list of available beverages.)



Metro Afternoon Breaks

Assorted Cookies & Chocolate Brownies Tray . . . \$1.75 per person
 Fresh Whole Fruit Basket . . . \$1.50 per person
 Assorted Chips & Dips. . . \$1.75 per person
 Tortilla Chips & Salsa . . . \$1.95 per person
 Chex Mix . . . \$1.50 per person
 Gourmet Mixed Nuts . . . \$1.95 per person
 Assorted Petite Candy Bars & Mints . . . \$1.50 per person





Metro Boxed Lunches - Sandwiches

All our boxed lunches are made fresh with the best ingredients available. Unless noted otherwise, each lunch comes with your choice of one side selection, dessert, mints, condiments, napkins & disposable flatware all attractively displayed in an individual, disposable container. See "Beverages & Sides" for side selection options. Additional sides available for \$1.50
Ten count minimum order - Minimum of 5 for any one variety. – Add Chips to any Box Lunch for \$.75 each

Basic Boxed Lunch – If you need an economical lunch for a large group and are looking for something not quite as elaborate as our regular boxed lunches, this works perfectly. The lunch includes a sandwich: turkey & cheddar or ham & colby-jack on whole wheat or a Kaiser Bun (vegetarian options are available), potato chips or pretzels, house made cookie, and fresh whole fruit. Served in a white bakery style box. 30 person min. \$5.95 per person



Corporate Lunch Special - This box lunch includes your choice of our most popular sandwiches: Turkey & Cheddar on whole wheat bread, Ham & Baby Swiss on marble rye, or Roast Beef & Cheddar on a fresh baked Kaiser roll. Served with our side salad of the day and a homemade cookie in an environmentally friendly disposable container. \$7.95 each



Turkey & Cheddar on Wheat - This hearty sandwich includes oven roasted turkey breast, Wisconsin cheddar, lettuce & tomato on whole wheat bread. \$8.50 each

Ham & Baby Swiss on Rye or Whole Wheat Bread - Thinly sliced Virginia baked ham and smooth baby Swiss cheese with lettuce & tomato on your choice of rye or whole wheat bread. \$8.50 each

Roast Beef & Cheddar on Kaiser Bun - Thin sliced roast beef stacked high with cheddar cheese, lettuce and tomato on a fresh baked Kaiser roll. \$8.95 each

Pecan Chicken Salad - Our pecan chicken salad has always been a favorite! Served on whole wheat bread with leaf lettuce. (Croissants available for additional \$.75 per person). \$8.50 each

Classic American Club - The original triple-decker sandwich with sliced baked turkey breast, cheddar cheese, bacon, lettuce and tomato. \$8.95 each

Our Original Sub - An eight-inch sub stacked with Genoa salami, baked ham, provolone cheese, sliced tomatoes, razor thin slices of red onion, mild banana pepper rings and shredded lettuce. Condiments and sub sauce served on the side. (Turkey Subs also available.). \$8.95 each

Tuna Salad on Wheat - A home-style favorite with sharp cheddar cheese and lettuce on whole wheat bread. (Available on a croissant for an additional \$.75 per person). \$8.75 each

Grilled Chicken Sandwich – An absolutely delicious sandwich with marinated grilled chicken breast, Provolone cheese, basil pesto mayo, lettuce & tomato. \$8.95 each

California Grilled Chicken Club – Our marinated grilled chicken breast topped with crisp peppered bacon, Monterey Jack cheese, fresh avocado, lettuce & tomato with a Dijon mayonnaise. . . . \$10.50 each

Three Cheese and Fresh Vegetables on Wheat – A popular combination of cheddar, Colby Jack and Baby Swiss Cheese topped with sliced tomato, bell peppers, cucumbers and shredded carrot with ranch dressing on whole wheat bread. \$8.95 each





Metro Boxed Lunches Continued

Roast Beef or Turkey Wraps - Our tortilla roll-ups are a unique and tasty presentation to the traditional sandwich. Thinly sliced roast beef or turkey with cheddar cheese, diced tomato, black olives, herbed cream cheese and shredded lettuce. Roast Beef Wrap: \$8.95 each Turkey Wrap: \$8.50 each

Grilled Chicken Wrap - Marinated grilled chicken breast with shredded cheddar, crisp romaine, sour cream and tropical salsa, all neatly rolled up in a fresh tortilla. \$8.50 each

Tuscan Vegetable Wrap - A spinach tortilla with a pesto cream cheese, fresh mozzarella, grilled asparagus, roasted red pepper and chopped romaine. \$9.95 each

American Steak Wrap - Grilled beef steak, roasted mushrooms and herbed bleu cheese, with tomato & shredded lettuce, all rolled up for a unique and satisfying sandwich.. . . . \$9.95 each

Grilled Chicken Caesar Wrap - A take off the popular salad. Grilled tender chicken with shaved parmesan, crisp romaine lettuce, Caesar dressing and herbed croutons all rolled up in a whole wheat tortilla. \$8.50 each

California BLT Wrap - Stuffed and rolled with roasted turkey breast, peppered bacon, avocado, cream cheese, tomato, spring greens and a lemon basil mayo \$9.95 each

Italian Sub Wrap - Genoa salami, baked ham, provolone cheese, tomatoes, onion, pepper rings and shredded lettuce, rolled up in a flour tortilla with our special sub sauce. \$9.25 each

Santa Fé Chicken Wrap - Grilled fajita chicken, roasted corn, black beans, cilantro cream cheese, fresh squeezed lime juice & a light olive oil with shredded romaine lettuce. \$9.25 each

Asian Chicken Salad Pita - A unique chicken salad with an Asian flare. Served stuffed in a pita with fresh spring greens. \$8.95 each

Metro Light Lunch - A half sandwich or wrap version of our popular box lunches. . . . \$6.75 each



Salad Bar Buffets

Our salad bars are great for large groups; you can please even the most discriminating eater, esp. with the addition of a soup. All include appropriate disposables. Food is presented on upscale black plastic trays, bowls and/or wicker baskets.

20 person minimum order.

Chef Salad Bar - A luncheon buffet to please any guest. Fresh mixed salad greens with sides of the traditional julienne turkey and ham, tomato wedges, cucumbers, broccoli & cauliflower florets, baby corn, olives, croutons, shredded cheddar, shredded Mozzarella, sliced peppers and boiled eggs. Served with baskets of assorted dinner rolls & butter and assorted dessert. \$ 8.95 per person

California Salad Bar - California salad greens with sides of grilled diced chicken, crumbled apple wood smoked bacon, Gorgonzola cheese crumbles, fresh avocado, tomato, cucumber, peppers, shredded Colby-Monterey Jack cheese, marinated olives, alfalfa sprouts and homemade croutons with assorted dressings, assorted dinner rolls & butter and assorted desserts. \$ 9.25 per person

Salad Bar Buffet Soups

Add soup to your salad bar. Choices include: Fresh Tomato-Basil; Chicken Noodle; Potato & Cheese; Old Fashioned Vegetable; Broccoli & Cheddar; or Chicken Tortilla Soup (for Beef Chili add \$2.95) \$2.25 per person





Metro Cold Lunch Buffets

All lunches include appropriate disposables. Food is presented on upscale black plastic trays, bowls and/or wicker baskets. For an attractive buffet using non-disposable serving pieces such as decorative linens, glass platters, florals, and appropriate décor, see our "Metro Details" page. Ten person minimum, check with your event planner for specifics regarding your situation.

Assorted Deli-Sandwiches - An assortment of our favorite deli sandwiches. Thin sliced roast beef & cheddar on a soft Kaiser bun, roasted turkey breast with colby-jack on wheat, sliced ham & Swiss on rye, and our famous pecan chicken salad. Served with dill pickle spears, potato chips, your choice of one side selection, condiments, and dessert. \$ 8.95 per person (Add \$.75 for croissants)

Metro Deli Sandwiches - Grilled Chicken Kaiser with Roasted Peppers, Provolone & Pesto Mayo; Turkey Bacon Club Triangles; Italian Subs and Roast Beef & Cheddar Kaisers. Served with two side selections and dessert. \$ 9.95 per person

Traditional Wraps - An assortment of our delicious traditional tortilla wraps. This lunch includes Grilled chicken wraps with tropical salsa, shredded pepper-jack, lettuce, tomatoes and sour cream; Roast beef wraps with cheddar, tomato, black olive and shredded lettuce; and a Turkey wrap with Co-jack, tomato, olive and shredded lettuce. Served with a Mexican layer dip, baskets of tortilla chips, fresh fruit salad and assorted desserts. \$ 9.50 per person (Half wrap portion luncheon available for \$7.95 per person.)

Gourmet Wraps - Your choice of three of our unique wraps. Selections include:
 Tuscan Vegetable - with a pesto cream cheese, fresh mozzarella, grilled asparagus, red pepper and chopped romaine
 California BLT - avocado, cream cheese, peppered bacon, turkey, tomato, spring greens and a lemon basil mayo.
 Italian Sub - Italian hard salami, baked ham, provolone cheese, tomatoes, onion, pepper rings and shredded lettuce.
 Santa Fe Chicken - Grilled fajita chicken, roasted corn, black beans, cilantro cream cheese, lime juice & olive oil.
 American Steak - Sliced grilled beef steak, roasted mushrooms, bleu cheese, tomato & shredded lettuce.
 Grilled Chicken Caesar Wrap - Grilled chicken with parmesan, romaine, Caesar dressing and herbed croutons.
 Served with a Mexican layer dip, baskets of tortilla chips, fresh fruit salad, and assorted desserts.
 \$ 9.95 per person (Half wrap portions available for \$8.25 per person.)

Sub Sandwich Buffet - Our popular Italian or Turkey subs served with potato chips, your choice of one side selection, condiments (including our sub sauce) and assorted desserts. (Vegetarian subs available.) \$ 9.50 per person

Metro City Luncheon Buffet - Assorted mini-Sandwiches (Turkey bacon clubs, Ham & Colby-jack on mini wheat, Turkey with dill havarti, Roast beef & cheddar), fresh vegetable & relish trays with dip, assorted domestic cheeses with fresh fruit and crackers, with assorted desserts. \$ 9.75 per person

Sliced Deli-Meats & Cheeses - An attractive display of thin sliced roast beef, baked ham, sliced roast turkey breast, Genoa salami and assorted deli cheeses. Served with assorted gourmet rolls & breads, lettuce-tomato-pickle tray, your choice of one side selection, condiments and assorted desserts. \$ 9.95 per person

Soup and Sandwich Buffet - An assortment of our most popular sandwiches and your choice of one of our homemade soups: (Fresh Tomato-Basil; Chicken Noodle; Potato & Cheese; Old Fashioned Vegetable; Broccoli & Cheddar; or Mushroom Bisque (for Beef Chili add \$1.50) Served with a fresh garden salad with dressings and assorted desserts.

Traditional Deli Sandwiches: \$ 9.95 per person Metro Deli Sandwich Assortment: \$10.95 per person
 Traditional Wrap Assortment: \$9.95 per person Gourmet Wrap Assortment: \$10.95 per person





Metro Boxed Lunches - Sensational Chilled Entrées

We offer you a great variety of chilled main course selections that are not only appetizing to the eye and delicious to eat, but good for you as well. They're a light, yet satisfying noontime meal. Your guests will love them! Served in attractive individual disposable containers or they're also great for plated served events.

(5-person minimum for any one selection)

Metro Chef Salad – Our traditional main course salad consists of fine julienne turkey & baked ham, cheddar and mozzarella cheeses, boiled eggs, tomatoes, olives, croutons and other seasonal vegetables. Includes a dinner roll, butter, dessert and assorted dressings. \$ 9.50 per person

Napa Valley Grilled Chicken & Tomato Capri - Although there are many versions of this classic Capri Island salad, our version, which includes the traditional fresh mozzarella, tomato & fresh basil combination, adds roasted shiitake mushrooms, marinated Greek olives, sliced grilled chicken, toasted pine nuts and a light blush wine vinaigrette for a new south beach twist. Served with a fresh dinner roll, butter and dessert. \$9.95 per person

Traditional Cobb Salad - Traditional in name but not in presentation or taste. Crisp salad greens with shredded cheddar, bacon crumbles, bleu cheese, grilled chicken, tomatoes, scallions and egg are all displayed in beautiful neat rows. Includes fresh roll, butter and dessert. (Add grilled Shrimp for \$2.00 additional) \$ 9.50 per person

Greek Salad with Grilled Chicken - Our combination of Mediterranean greens with roasted red peppers, marinated olives, tomatoes, cucumbers and Feta cheese is served with a grilled chicken breast, an olive oil and lemon vinaigrette, a fresh roll, butter and dessert. \$ 9.95 per person

Spinach Salad with Grilled Shrimp & Crumbled Chèvre - Balsamic marinated shrimp grilled and served atop a blend of fresh spinach & radicchio with fresh sliced strawberries, toasted almonds, crumbled Chèvre cheese and a light strawberry vinaigrette. Served with a fresh dinner roll, butter and dessert. \$10.50 per person

Mandarin Chicken Salad - Oriental flavor combinations have literally been evolving for centuries and it seems that a lot of Chinese cuisine is perfect "salad" food. Our presentation includes grilled Asian marinated chicken, crisp salad greens, mandarin oranges, candied almonds, toasted rice noodles and an exotic poppy seed dressing. Served with a dinner roll, butter and dessert. \$ 9.95 per person

Club House Lunch - An elegant light luncheon of chilled poached Gulf shrimp, fresh melons and seasonal berries, a petite chicken salad croissant, a turkey club wedge and dessert. \$10.75 per person

Grilled Chicken or Salmon Caesar - Caesar salad may seem like an Italian invention, but actually it's American born. Ours is the classic with fresh romaine & radicchio lettuce, homemade French bread croutons, shredded parmesan, an original style Caesar dressing, the addition of grape tomatoes and topped with a succulent marinated grilled chicken breast. Served with a dinner roll, butter and dessert. . . \$ 9.25 for chicken - \$10.95 for Salmon

Grilled Chicken Fajita Salad – A traditional style southwestern salad with grilled fajita chicken, black beans, roasted corn, Colby and Monterey jack cheeses, tomatoes, peppers, cilantro, and a Southwestern ranch dressing. Served with tortilla chips, salsa and dessert. \$ 9.95 per person

Buttermilk Fried Chicken Chopped Salad – Crisp greens with cucumbers, tomatoes, peppers, hard boiled egg, red onion and shredded carrots all finished with apple wood smoked pepper bacon, cheddar cheese and buttermilk fried chicken. Served with a buttermilk ranch dressing, dinner roll, butter and desserts. \$ 9.95 per person





Lunch Beverages & Sides

Beverages

Assorted Canned Soft Drinks	\$1.25 ea
Assorted Bottled Juices	\$1.95 ea
Perrier Sparkling Water	\$1.75 ea
San Pellegrino Sparkling Water	\$1.75 ea.
Bottled Spring Water	\$1.00 ea
Dasani Bottled Water	\$1.75 ea
Canned Iced Tea or Lemonade	\$1.25 ea
Bottled Tazo Teas	\$2.25 ea
<i>(Green Tea, Tazoberry, Brambleberry, Peach)</i>	
<i>(All beverages Sold by the each, price includes disposable cups, Ice and Beverage Napkins.)</i>	

Cold Lunch Side Dishes

Old Fashioned Potato Salad
Dill Redskin Potato Salad
Macaroni Salad
Marinated Vegetable Salad
Garden Salad & Dressings
Caesar Salad
Potato Chips or Pretzels
Cole Slaw
Italian Pasta Salad
<u>Buffets only:</u> Baked Beans or
Baked Macaroni & Cheese
Additional sides add \$1.50 per person

Premium Sides

Mediterranean Pasta Salad
Broccoli & Grape Salad
Tomato & Mozzarella Salad
Fresh Fruit & Berry Salad
To substitute a Premium add
\$.75 per person
To add a Premium side add
\$1.95 per person

Hot Sandwich Side Options:

Tossed Garden Salad	Macaroni & Cheese	Pasta Salad	Cole Slaw
Roasted Redskins	Redskin Potato Salad	Old Fashioned Potato Salad	Macaroni Salad
Deviled Eggs	Baked Beans	Potato Chips	Additional sides \$1.50



Luncheon Dessert Options

All of our desserts are truly house made, we do not use frozen cookie dough or pre-made products, and all are fabulous. Unless noted otherwise, all lunches come with an assortment of bar desserts or cookies. For specific requests we ask for a twenty person minimum, unless we can accommodate your choice from our daily selection.

Standard Bar Desserts & Cookies

Freshly Baked Cookies	Texas Sheet Cake	<u>Premium Bar Desserts: Add \$.75</u>
(Chocolate Chip – Peanut Butter	Peanut Butter Bars	Chocolate Decadence Cake
Snicker doodles – Oatmeal)	German Chocolate Brownies	Swiss Carrot Cake
Chocolate Brownies	Mint Chocolate Brownies	Pecan Pie Bars
Apple Cake with Hazelnut Icing	7-Layer Bars	Raspberry or Praline Cheesecake Bars
Lemon Bars or Lemon Cake	Raspberry or Apricot Bars	Rocky Road Brownies

Sheet Cakes

Call for prices and sizes to fit your need. Great for birthdays, graduations, company parties, promos or any other event.
Half size (serves 25-30): \$49.00 Full size (serves 50 to 60) \$89.00

Dessert Upgrades

Upgrade your lunch with a selection from our house made pies and cakes. For a more extensive list of desserts, see our full Dessert Menu for a list of all the possibilities.

Apple or Cherry Pies	\$12.50 (8 cut)	Assorted Petite Desserts:	\$3.50 per person (3 ct)
Chocolate Cream Pies	\$12.50 (8 cut)	New York Cheesecake	\$3.50 per person
Peanut Butter Pies	\$12.50 (8 cut)	Praline Cheesecake	\$3.60 per person
Pumpkin Pies with Whipped Cream	\$9.50 (8 cut)	Gourmet Tea Cookies	\$12.95 per dozen





Metro Hot Lunch Buffets

All lunches include appropriate disposables. Food is presented in upscale black plastic bowls, trays and/or disposable wicker baskets. Hot food is served in foil pans. Disposable chafers with canned fuel available at \$7.00 ea. For an attractive buffet using non-disposable serving pieces such as chafing dishes, decorative linens, glass platters, florals, and appropriate décor, see our "Metro Details" page. Minimum orders may apply, check with your event planner for specifics. 15 person minimum*

Poultry

Oven Roasted Chicken with Herbs - A slow roasted bone-in herbed chicken with a flavor and aroma that's simply outstanding! Served with redskin potatoes or fresh mashed potatoes, garden salad with dressings, rolls & butter, and assorted desserts. \$ 9.95 per person

Country Stuffed Chicken Roulade - A roasted boneless skinless chicken breast with a savory herb stuffing and a classic supreme sauce. Served with your choice of redskin potatoes or wild rice pilaf, fresh green beans or salad with dressings, rolls & butter, and assorted desserts. \$10.50 per person

Authentic Chicken or Eggplant Parmesan - A lightly breaded boneless chicken breast is sautéed, topped with a traditional tomato sauce, mozzarella, grated Parmesan cheese and baked to perfection. Served with buttered linguine noodles, fresh grated parmesan, fresh garden salad with dressings, dinner rolls & butter, and assorted desserts. . . \$10.95 per person

Sautéed Chicken with Mushrooms & Marsala - An incredibly savory combination of sautéed chicken, Parisian mushrooms & Marsala wine, slowly simmered together in the classic Riviera fashion. Served with your choice of orzo-wild rice pilaf or redskin potatoes with fresh parsley, fresh garden salad & dressings, dinner rolls & butter, and assorted desserts. \$10.95 per person

Penne Pasta with Roasted Vegetables, Grilled Chicken and Basil Pesto - A splendid combination of roasted and grilled summer vegetables, grilled chicken, olive oil, fresh herbs and a flavorful fresh basil pesto. Served with garlic bread & dinner rolls, fresh garden salad with dressings and assorted desserts. (Vegetarian Option available.) . . \$10.95 per person

Grilled Tequila Chicken with Black Bean & Corn Salsa - A citrus marinade and south of the border Tequila make for a remarkably juicy grilled chicken luncheon. Served with a side of fresh black bean & corn salsa, Mexican rice, Caesar salad, rolls, butter, and assorted desserts. \$10.95 per person

Chicken Quesadillas - A Jumbo flour tortilla stuffed with chicken, chilies & cheese and grilled in traditional southwestern fashion. Served with sides of fresh salsa, sour cream, guacamole, sliced jalapenos, baskets of tortilla chips, Mexican rice pilaf, and assorted desserts. (Cumin Black Beans with Chilies & Cheese also available.) . . \$ 9.95 per person

Southern Fried Chicken - A home-style luncheon done in traditional country fashion! Our delicious fried chicken is served with buttered redskin potatoes, coleslaw, dinner rolls & butter, and assorted desserts. (Substitute mashed potatoes & gravy for \$.75 per person.) \$ 9.95 per person

Roasted Turkey Breast - Sliced roast turkey with all the traditional trimmings; country sage dressing, mashed potatoes, turkey gravy, old-fashioned green beans, rolls, butter, and assorted desserts. \$10.95 per person

Grilled Lemon Chicken - A grilled marinated chicken breast brushed with a fresh lemon, brown sugar and sweet soy glaze. Served with a nutty white & wild rice pilaf, tossed salad with dressings, rolls, butter, and assorted desserts. \$ 9.95 per person

Sesame Chicken with Ginger & Waterchestnuts - Often overlooked, this wonderful chicken dish has an enticing combination of oriental flavors and seasonings that your guests will love. Served with stir fried vegetables, egg rolls with sweet-n-sour sauce, steamed rice, and assorted desserts. \$10.95 per person

Chicken Pot Pie - An old-fashioned pot pie with potatoes, carrots, garden peas and a wonderful flaky crust. Served with a fresh garden salad and dressings, dinner rolls, butter, and your choice of desserts. . . . \$ 9.95 per person





Metro Hot Lunch Buffets Continued

Beef

Beef Tips with Mushrooms & Onions - A rich wonderful dish of slow simmered beef tips in burgundy wine with mushrooms & onions. Served with your choice of buttered egg noodles or fresh mashed potatoes, tossed garden salad with dressings, rolls, butter, and assorted desserts. \$ 9.95 per person

Mediterranean Style Stuffed Meatballs - Our oversized meatballs are stuffed with mozzarella and provolone cheeses, fresh spinach, roasted red peppers and fresh basil then served atop a creamy marinara sauce. Served with roasted redskin potatoes, tossed garden salad with dressings, rolls, butter, and assorted desserts. . . . \$10.50 per person

English Pot Roast - Slow roasted with a rich beef stock and a hearty Burgundy wine until fork tender for a simple, but intensely flavored beef roast your guests will love. Served with real mashed potatoes or roasted redskins, fresh green beans or tossed garden salad with dressings, rolls, butter, and assorted desserts \$10.95 per person

Traditional Meatloaf - Our presentation of this popular American dish is far from mundane and actually quite delicious! Topped with a traditional ketchup & brown sugar glaze and served with homemade mashed potatoes, gravy, green beans, rolls, butter, and assorted desserts. \$10.50 per person

Beef Enchiladas with Chili Verde - An exceptional beef & cheese stuffed enchilada with a traditional house-made chili verde sauce, all topped with cheddar and Monterey Jack cheeses and oven browned. Served with Mexican rice, sour cream, tossed garden salad with dressings, and assorted desserts. \$ 9.95 per person

Barbeque Beef Brisket - Our slow cooked tender beef brisket is sliced and served with an authentic Texas table "mop". Served with your choice of macaroni & cheese or fresh mashed potatoes, tossed garden salad with dressings, dinner rolls, with butter, and assorted desserts. \$10.75 per person

Sliced Grilled Flank Steak with Red Wine Sauce - A marinated grilled flank steak sliced and served with a vibrant red wine demi, your choice of au gratin potatoes or buttered redskin potatoes, tossed salad with dressings, rolls, butter, and assorted desserts. \$12.95 per person

Pork

Country Style Pork Shoulder Roast with Potatoes & Vegetables - An exceptional home-style luncheon of slow cooked, fork tender roasted pork with potatoes, carrots, and onions served with fresh garden salad, rolls & butter, and assorted desserts. \$ 9.95 per person

Roast Pork Loin with Port Wine Demi - A tender juicy pork roast with a rich and flavorful pork demi-glace. Served with roasted redskins, your choice of vegetable du jour or garden salad with dressings, rolls, butter, and assorted desserts. \$10.95 per person

Roasted Apple & Sage Stuffed Pork Chops - A tender juicy pork chop filled with a savory herbed country stuffing with roasted apples. Served with rich brown gravy, your choice of oven roasted or mashed potatoes, tossed salad with dressings, rolls, butter, and assorted desserts. \$10.95 per person

Seafood

Tilapia with White Wine and Fresh Herbed Tomato Concassé - A very mild and delicate fish our tilapia is sautéed and topped with a light white wine & fresh sautéed tomato concassé. Served with roasted redskin potatoes, fresh garden salad with dressings, rolls & butter, and assorted desserts. \$11.50 per person

Grilled Herb Crusted Wild Alaskan Salmon - Natural and sustainable, this salmon is encrusted with fresh cilantro, oregano, garlic, lemon juice and extra virgin olive oil and grilled over open an fire. Served with a side of fresh lemon yogurt sauce, your choice of wild rice pilaf or buttered mashed potatoes, tossed salad with dressings, rolls & butter, and assorted desserts. \$12.95 per person





Metro Hot Lunch Buffets Continued

Pasta

Beef Lasagna with Three Cheeses - Tender pasta layered with a rich herbed tomato sauce, seasoned ground beef, ricotta, mozzarella and Parmesan cheeses. Served with a fresh garden salad & dressings, assorted rolls with butter & garlic bread, and assorted desserts. (**Vegetarian lasagna available upon request.**) . . \$ 9.75 per person

Asparagus Ravioli with Roasted Tomato Cream Sauce - A toasted almond pasta filled with grilled asparagus, mascarpone, Romano & imported parmesan cheese, with roasted garlic and a delicate tomato cream sauce. Served with fresh garden salad, rolls & butter, and assorted desserts. . . \$ 9.95 per person

Fettuccini with Chicken, Red Peppers and Mushrooms - Egg Fettuccini tossed with sautéed chicken, sun dried tomatoes, roasted red peppers, mushrooms and a Chablis cream sauce, topped with cheese and baked golden brown. Served with garlic bread, dinner rolls, tossed salad & dressings and assorted desserts. . \$10.95 per person

Traditional Spaghetti with Meatballs - Spaghetti noodles served with our original herbed tomato marinara, meatballs, and grated parmesan cheese, tossed salad with dressings, garlic bread & rolls with butter, and assorted desserts. \$ 8.95 per person

Baked Penne Bolognese – Penne pasta tossed in a slow simmered ragu of ground pork and beef, a blend of our Italian tomato and creamy alfredo sauces and finished with parmesan & mozzarella cheeses and baked to a golden brown. Served with tossed salad with dressings, Garlic bread & dinner rolls with butter, and assorted desserts. \$ 9.95 per person

Smoked Chicken Ravioli – A unique artisan style ravioli filled with a delicate mixture of smoked chicken, sweet fennel, ricotta and parmesan cheeses, roasted garlic and sauced with a light tomato basil cream. Served with fresh garden salad with dressings, rolls & butter, and assorted desserts. \$10.95 per person

Cheese Manicotti with Italian Meat Sauce - Manicotti stuffed with a creamy ricotta and parmesan cheese filling and topped with a flavorful, hearty meat sauce. Served with tossed salad with dressing, Garlic bread & dinner rolls with butter and assorted desserts. (**Vegetarian option available.**) . \$ 9.95 per person

Hot Sandwich Lunches

Grilled Chicken Bar – Served with marinated grilled chicken breasts served hot off the grill, baskets of soft Kaiser buns, sliced cheddar and Colby-jack cheeses, sliced tomatoes, dill pickles, fresh leaf lettuce, and pepper bacon strips. Potato chips and your choice of one side and assorted desserts. \$10.95 per person

Pulled Bourbon Barbeque Chicken or Pork - Our southern style Bourbon pulled chicken or slow cooked pulled pork is served with baskets of buns, dill pickle spears, your choice of one side selection and assorted desserts. \$ 9.75 per person

Home Style Sloppy Joes – An all around favorite, our Sloppy Joe luncheon includes baskets of buns, dill pickles, choice of two side selections below and dessert. \$ 8.75 per person

Amish Style Chicken Sandwiches – A country style luncheon of tender and flavorful pulled chicken with baskets of assorted rolls & buns, your choice of two sides and dessert. \$ 8.95 per person

Hamburger and Hotdog Bar – This all American cookout is sure to please all your guests. Grilled all beef hamburgers and hotdogs, baskets of buns, sliced cheeses, lettuce, tomato, onions, pickle relish and sliced dill pickles, condiments, your choice of two side dishes and dessert. \$ 9.95 per person
(Add grilled brats for \$1.50 per person)





Metro Hot Lunch Buffets Continued

Luncheon Favorites

Stromboli – This wonderful Italian favorite is stuffed and rolled in a pizza-style dough and baked golden brown.

Served with an Italian tomato sauce for dipping, Parmesan cheese, fresh garden salad with dressings and assorted desserts. Choice of Two fillings: sausage & pepperoni; grilled chicken with mushrooms & spinach; Roasted Italian Vegetables & herbed cheese or “Supreme” with everything. \$ 8.95 per person

Mexican Taco & Fajita Bar - Grilled fajita chicken and spicy taco beef lead this exciting popular lunch buffet.

Served with a basket of taco shells, flour tortillas & tortilla chips, sides of sour cream, shredded cheddar, grilled peppers & onions, chopped green onion, chopped tomato, jalapenos, shredded lettuce, salsa, Mexican rice pilaf or fruit salad and assorted desserts. (15 person minimum) \$ 9.95 per person

Soup, Salad, & Baked Potato Bar - A popular luncheon selection. Hot baked potatoes with sides of sour cream,

butter, bacon crumbles, chopped scallions, shredded cheddar, broccoli, choice of soup (Fresh Tomato-Basil; Chicken Noodle; Potato & Cheese; Old Fashioned Vegetable; Broccoli & Cheddar; or Mushroom Bisque (for Beef Chili add \$1.50), a large tossed salad with dressings, dinner rolls & butter and assorted desserts. \$ 9.95 per person

Italian Pasta Bar - This popular Italian style buffet includes your choice of bowtie or penne pasta with sides of

marinara sauce, Alfredo sauce, parmesan cheese, sliced olives, sautéed peppers & mushrooms, Italian meatballs or sliced Italian sausage, seared chicken strips, rolls with butter or garlic bread, tossed salad with dressings and assorted desserts. \$10.95 per person

Add cheese filled tortellini for an additional \$1.50 per person



Two Entrée Luncheon Buffet – You design it!

This is a great option if you would like to design your own lunch buffet and offer your guests a larger selection. This package includes your choice of two “Main Course Selections” from either group and three “Side Selections” and dinner rolls & butter.

Price is determined by taking the highest priced selection and adding the lower price of your second choice.

20 person minimum

Group I

- ↪ Herb Roasted Chicken
- ↪ Barbequed Chicken Quarters
- ↪ Sliced Baked Ham
- ↪ Baked Penne with Three Cheeses
- ↪ Italian Subs with Condiments
- ↪ Penne with Marinara & Sausage
- ↪ Gemelli Pasta with Prosciutto
- ↪ Grilled Chicken with Herbs
- ↪ Stromboli with Marinara

\$9.25 (Second Choice Price: \$3.75)

Group II

- ↪ Chicken Parmesan
- ↪ Stuffed Shells Florentine
- ↪ Beef Lasagna
- ↪ Cheese Filled Manicotti
- ↪ Grilled Chicken Caesar Salad
- ↪ Barbeque Beef Ribs
- ↪ Roast Turkey Breast
- ↪ Pork Pot Roast
- ↪ Grilled Shrimp Skewers

\$9.75 (Second Choice Price: \$4.75)

Group III

- ↪ Stuffed Chicken Roulade with Supreme
- ↪ Chicken with Mushrooms & Marsala
- ↪ Beef Tips & Mushrooms & Onions
- ↪ Roast Beef Top Round with Bordelaise
- ↪ Grilled Salmon with Tomato & Cilantro
- ↪ Grilled Chicken with Lemon Tomato Coulis and Feta Cheese
- ↪ Roast Pork Loin with Port Wine Demi
- ↪ Baked Tilapia with Garlic Butter

\$10.95 (Second Choice Price: \$5.25)

Choose Three Side Selections: (For additional sides add \$1.50)

- Bar Desserts or Cookies
- Tossed Garden Salad
- Wild Rice Pilaf
- Sage Dressing

- Fresh Green Beans
- Buttered Corn
- Sautéed Mixed Vegetables
- Marinated Vegetable Salad

- Oven Roasted Redskins
- Baked Potatoes (add .50)
- Redskins with Butter
- Mashed Potatoes & Gravy

- Buttered Egg Noodles
- Herbed Linguine
- Macaroni Salad
- Pasta or Potato Salad





Metro A la Carte Menu

Our A la Carte Menu is great if you are on a budget or if you are supplying your own sides but simply need a main course. These options also work well if you are supplementing a menu for heavy eaters or to meet a vegetarian need. Food is presented in upscale black plastic bowls, trays and/or disposable wicker baskets. Hot food is served in foil pans. See our "Metro Details" page. Minimum orders may apply, check with your event planner for specifics.

Hot Lunch Selections

Beef lasagna (Foil 1/2 pan Serves 9) \$39.50

Roasted Vegetable Lasagna
(Foil 1/2 pan Serves 9) \$36.50

Pulled BBQ Pork (1/2 pan serves 12 to 16)
Served with baskets of soft Kaiser rolls. . . . \$36.95

Marinated Grilled Chicken Breasts \$3.95 ea

Roasted Turkey Breast with Gravy \$7.95 lb.
(One lb. serves 2 to 3 people depending on sides)

Southern Fried Chicken (Serves 15). . . \$65.00

Macaroni & Cheese (1/2 pan serves 12 to 16) \$23.50

Au gratin Potatoes (1/2 pan serves 12 to 16) \$27.50

Potato Casserole (1/2 pan serves 12 to 16). . \$25.50

Traditional Deli Trays

Sliced Deli Meats

Our sliced deli meats tray includes: sliced roast beef, sliced baked deli style ham, roast turkey breast and hard salami. Price includes assorted deli breads & rolls and condiments.

Small (10-14) Medium (16-22) Large (Serves 25-30)
\$ 54.00 \$ 89.50 \$129.00

Sliced Cheese Platters

A compliment to your Meat Tray – Sliced Cheddar, Baby Swiss, Havarti and Colby-Jack Cheeses

Small (10-14) Medium (16-22) Large (Serves 25-30)
\$19.50 \$29.50 \$39.50

Lettuce & Tomato Platters

Small (10-14) Medium (16-22) Large (Serves 25-30)
\$14.95 \$19.95 \$28.95

Cold Side Salads – A la Carte

All of our salads are house made with the freshest ingredients possible and each one is delicious in its own right! Depending on how much additional food you serve, one gallon of salad will feed between 16 to 30 guests and a pound of salad will serve 2 to 4. Ask one of our catering representatives what might be best for your situation.

Old Fashioned Potato Salad \$29.50 gal
Dilled Redskin Potato Salad \$29.50 gal
Italian Pasta Salad. \$28.50 gal
Cole Slaw \$14.50 gal
Sesame Noodle Salad. \$32.50 gal

Fresh Fruit Salad \$ 6.95 per lb.
Macaroni Salad. \$26.50 gal
Marinated Vegetable Salad \$29.50 gal
Mediterranean Pasta Salad \$32.50 gal
Broccoli Grape Salad. \$32.50 gal

Main Course Salads – A la Carte

(One pound makes 4 to 6 sandwiches)

Chicken Salad. \$7.95 per lb.
Tuna Salad. \$7.95 per lb
Ham Salad. \$6.95 per lb.
Egg Salad \$6.25 per lb

Standard Disposable Service \$1.00 per person

Sandwiches A la Carte

Assorted Deli Sandwiches - An assortment \$49.50
of our favorite deli sandwiches. Roast beef, roasted turkey, sliced ham, and pecan chicken salad. – Platter Serves 10

Assorted Wraps Platter - An assortment of \$56.50
our delicious traditional tortilla wraps.
Turkey, Ham & Roast Beef. Platter serves 10.





Metro Details. . .

Corporate Terms

Corporate Credit can be established upon completion and approval of our credit application. If no prior credit has been established, all orders are C.O.D. and are payable with a check or credit card (Visa, MasterCard or American Express accepted.)

When to Place Your Order

In order to properly plan and prepare your order we appreciate as much advance notice as possible. We welcome advance notice for orders, even if you do not have all the details. Due to the increase in business during peak holiday times, please give us as much advance notice as possible. Special Events that require service staff or equipment should be booked at least 10 days prior to the event date. Our event planners will be happy to assist you in the planning and pricing of special events.

Guest Count Guarantees

In order to properly prepare your order and produce it in the most efficient way possible, your final guest count for daily corporate events must be received **forty-eight (48) hours** prior to your scheduled delivery. This number may not be decreased after this time.

Last Minute Changes to Orders

We understand that last minute changes may be necessary for daily orders, but to continue to provide you with timely service, final details for confirmed orders must be received **twenty-four (24) hours** prior to your scheduled delivery.


Cancellation policies

Metro Cuisine realizes that under certain circumstances an order may need to be cancelled. Orders cancelled with less than a 48-hour notice may be subject to a cancellation fee. This fee will vary based on the type of food ordered and our ability to halt preparation. In general we will try to accommodate your situation.

For your protection, cancellations must be received by phone during normal business hours from 8:30 AM to 5:00 PM and confirmed with an e-mail or fax. We will acknowledge the cancellation by sending you a Cancellation Facsimile or E-mail, as long as we have your current information on file. Again, for your protection, voice-mail and e-mail cancellations alone will not be accepted.

Disposable Serviceware

Our breakfast & lunch menus include disposable black foam plates, clear or black disposable flatware and napkins. Beverages include plastic or foam cups,. Should you wish to upgrade the disposables or change to something more appropriate for your needs check with your event planner. To substitute our standard service-ware with the following upgrades, please add the following prices to your lunch:

- Black or Clear Soloware® plates. \$ 1.00 per person
- Black or Clear upscale Classicware® or Prestige® plates. \$1.50 per person
- Enviroware  (Environmentally friendly disposable service) \$.50 per person
- Disposable Plastic Table covers (84 inch - Round White). \$4.50 each
- Disposable Plastic Table covers (54x108 inch) \$4.50 each
- Soft Touch® Coffee Cups with coffee order in place of Styrofoam . \$.25 per person additional
- Classicware® Clear or Black Coffee Mug \$5.95 per 20 ct
- Reflections® flatware (Real looking silver disposable flatware) \$.25 per person





Metro Details Continued

The Way We Deliver Food

Disposable Drop-off ~ Hot or Cold Buffet (all buffetware can be kept or discarded)

Disposable chafing dishes can be provided at \$7.00 each. The wire frames and 4" foil water pans are **reusable** and we recommend keeping them for your next event. We will supply heating fuel at no charge, but there is a \$2.00 charge if you need a new water pan. Disposable tablecloths may be purchased for \$4.50 each.

Full Set-up Buffets ~ Hot or Cold (all buffetware is returned to Metro Cuisine)

Full buffet set-up includes a 54" x 120" white tablecloth with accent fabric and décor pieces, stainless steel chafing dishes and serving pieces, wicker baskets, glass, specialty melamine or ceramic trays and bowls or other equipment as needed. Please do not remove any equipment from the buffet. The cost of lost or missing equipment will be added to your invoice. Please consult your event planner for details.

Cold Buffet Set-up: minimum \$75.00 ~ Hot Buffet Set-up: Prices start at \$100.00

Customer Pick-Up at Metro Cuisine

Any breakfast, lunch or dinner order with food displayed on disposable trays and in disposable bowls may be picked up at our office during normal business hours (8:30 am to 5:00 pm), or at other times with prior arrangements.

Delivery Fees

Generally delivery rates depend on your particular location and situation. Check with your event planner for specifics. While we want to accommodate all requests, the volume of deliveries on certain days requires us to manage the order of stops in such a way that we can serve all our customers in a timely and efficient manner.

Please allow for a fifteen minute delivery window and make your reservations as early as possible.

Downtown Columbus deliveries can require special considerations. If needed, please call ahead to secure parking in your loading dock prior to our arrival. We can alert you 15 minutes before we arrive. However, if we are unable to park in the loading dock of your building or at a parking meter nearby, we will call you to meet us near an entrance to accept the order or to assist us in securing space at the dock.

Special rates may apply for special event catering and major holidays. Please inquire about these rates.



Additional Services by Metro Cuisine

Please consider Metro Cuisine for all your catering needs. We pride ourselves on our outstanding food quality, courteous staff, timely deliveries, detailed planning and broad range of menus and services including:

- ☞ Corporate and Social Picnics
- ☞ Wedding Receptions & Rehearsal Dinners
- ☞ Hors d'oeuvres & Dessert Receptions
- ☞ Plated & Buffet Dinners
- ☞ Themed Events
- ☞ Bridal & Baby Showers
- ☞ Brunches
- ☞ Holiday Parties & Galas

We offer a complete line of event rental equipment for all your party needs including:

- ☞ Tables & Chairs
- ☞ Linens
- ☞ Table Top Accessories
- ☞ Themed Props
- ☞ China & Glassware
- ☞ Buffet Equipment
- ☞ Florals & Balloons
- ☞ Tents
- ☞ Flatware
- ☞ Beverage & Bar Equipment
- ☞ Grills & Cooking Equipment
- ☞ Specialty Lighting

Our event planners are ready to assist you with all the details of your upcoming event. Please call us to schedule an appointment so that we can meet with you to personally discuss how we can make your next event a celebration to remember. Please visit our web site at www.metrocuisine.com

