Fresh Vegetable & Relish Trays, Baskets, & Cascades – Our vegetable displays are filled with a seasonal variety of fresh from the garden vegetables as well as olives, and relishes. Served with dill dip. .......................... .......................... .......................... 2.25 per person (20 ct minimum.)

Roasted Vegetable Platter – Grilled asparagus & peppers, roasted green beans, Shallots, herbed roasted mushrooms, tomatoes & carrots, seasoned sweet potatoes, and other seasonal vegetables. Served with, lemon basil aioli. .......................................................... .......................... .......................... 3.75 per person (20 ct minimum.)

Fresh Fruit Displays & Trays - A colorful arrangement of fresh pineapple, cantaloupe, honeydew, oranges, strawberries, and seedless grapes. Served with Piña-Colada or Chocolate Amaretto dip. 2.25 per person

Fresh Fruit Trays with Cubed Domestic Cheeses .......................................................... .......................... .......................... 2.75 per person (20 ct minimum.)

Assorted Domestic Cheeses with Gourmet Crackers – An assortment of cubed Cheddar, Baby Swiss, Colby-jack, Gouda, Dill Havarti, and Monterey-Jack Cheeses with grapes & berries. .......................... .......................... .......................... 2.50 per person

Assorted Domestic & Imported Cheeses – An assortment of Irish Cheddar, Baby Swiss, Brie, Havarti, Muenster, Herbed Montrachet, Boursin, Manchego and Smoked Gouda Spread. Served with gourmet crackers & red seedless grapes. .......................................................... .......................... 95.00 serves 30-40 guests

Fresh Berries, Dried Fruits, Nuts, Chocolates & Cheeses – A unique assortment of healthy edibles that go great with any event. Toasted whole almonds, cashews and pecans with fresh blackberries, strawberries, raspberries, grapes, dried apricots & pineapple, gourmet chocolates, gorgonzola cheese spread, Liptauer cheese, Havarti, Boursin and assorted gourmet crackers. .......................... .......................... .......................... 3.95 per person (36 person minimum)

Local Artisan Cheese Platter – An assortment of unique cheeses all made and produced here in central Ohio. Selections typically include Blue Jacket Dairy’s Dilled & Firelands Cheddar curds and Herbed Silver Lake Chevre; Pearl Valley Emmentaler, & Smoked Swiss, our own house made old fashioned Sahnequark with Lemon, assorted cheese truffles and Kokoborrego’s Tomme, Wetstone, and Morrow Cheeses as well as other local artisan cheese makers when supplies are available. .......................................................... .......................... 295.00 (serves 50-60)

Baked Brie en Croûte – A double cream brie wheel topped with an Apricot, Almond, Brown Sugar & Brandy filling and wrapped in a flaky pastry crust. Served with gourmet crackers, toasted pita wedges, and fresh apple slices. .......................................................... .......................... 75.00 (serves 20 to 30)

Tortilla Fiesta with Chips & Dips – Baskets of tri-colored corn chips served with a warm southwestern Chili con queso, fresh guacamole and your choice of two salsas. (25 person minimum.) .......................... .......................... 3.50 per person

• Traditional Salsa Fresca • Tropical Papaya Salsa • Black Bean & Roasted Corn Salsa

Mexican Layer Dip – A colorful, festive display of layered seasoned refried beans, guacamole, sour cream, spicy salsa fresca, shredded cheddar, chopped scallions and cool, fresh cilantro. Served with baskets of tri-colored corn chips. .......................................................... .......................... (Serves about 25) 34.50 per platter

Disposible 12” Tray: 25.95 (Serves about 20 to 25 ppl) Disposible 16” Tray: 38.25 (Serves about 40 to 45 guests) Disposible 18” Tray: 46.75 (Serves about 50 to 55 guest)

Middle Eastern Hummus Station - Roasted beet hummus & traditional hummus dip, marinated Greek olives with lemon & oregano, Kalamata olives with orange & rosemary, tabbouleh salad with lemon & parsley, egg wedges, lemony yogurt and baskets of crispy toasted pitas, & naan bread. .......................... 3.25 per person (20 person min.)

Mediterranean Mezze Platter – An array of vegetarian specialties: marinated Greek green and Kalamata olives, minted goat cheese with lemon, hummus, toasted whole almonds, roasted eggplant & tomato caponata, chic peas with cumin, and baskets of toasted pita wedges, crostini & naan bread. .......................... 3.50 per person(20 person min.)
**Metro Cold Appetizers Continued**

**Antipasto Board** – This beautiful appetizer display includes an assortment of imported and domestic cheeses, smoked meats, olives, marinated artichokes, marinated and grilled vegetables, dried tomato & olive tapenade, and other seasonal delicacies. Served with herbed crostini & assorted crackers. 125.00 per display (Serves 30-40)

**Grilled Salmon Sides with Fresh Herbs** – Marinated and charbroiled boneless fresh salmon sides, artistically presented with pepper and herbed Boursin cheese, chopped capers, sweet red onions, minced egg & served with gourmet crackers, rye toast points, and crostini. 165.00 per side (Serves about 20-30 guests)

**Smoked Salmon Display** – Served in the same fashion as our grilled salmon display with all the sides & accompaniments. (Each side serves 35-50 depending on event) 110.00 per display

**Shrimp Cocktail Platter with Two Sauces** – Tender jumbo shrimp attractively arranged and served with a traditional cocktail sauce, a classic rémoulade, and fresh lemons. 98.00 per 50 count

**Individual Shrimp Cocktail Shooters** – An excellent passed appetizer, our jumbo shrimp is served in a shot glass with cocktail sauce and fresh lemon. 2.25 each (36 ct min)

**Sesame Crusted Salmon Bites with Asian Glaze** – Excellent for passing, these seared Asian marinated salmon bites are skewered and paired with a ginger-orange dipping sauce. 1.65 each (24 ct min)

**Candied Bacon & Fig Jam Shooters** – Thick cut smoky bacon roasted with a sprinkle of brown sugar until crisp and served in individual glasses with a complimenting house-made fig jam. 1.65 each (36 ct min)

**Spanish Tomato Gazpacho & Avocado Soup Duet Shots** – A refreshing green base of cucumber & avocado topped with a fragment red Spanish gazpacho. 1.95 each (36 ct min)

**Mozzarella Pearls with Fresh Tomato, Basil & Lemon Agrumatto** – Layered individual servings of red & yellow tomato concassé tossed with lemon infused extra virgin olive oil & fresh basil. 1.60 each (30 ct min.)

**Roasted Red & Gold Beets with Goat Cheese Panna Cotta** – A beautiful presentation of alternating layers of roasted beets and smooth, creamy cheese panna cotta. 1.65 each

**Buffalo Chicken Hot Shots** – Everything you might expect with a Metro twist: roasted chicken, hot sauce, our blue cheese mousse and fresh celery. Served individually in shot glasses. 1.65 each (30 count minimum)

**Individual Fresh Vegetable Dip Shots** – Fresh vegetables with a Roasted Red Pepper Buttermilk Dip served in individual shot glasses. 1.50 each

**Baja Shrimp Cocktail Cordials** – Fresh tomato, pineapple, citrus and avocado, combined with tender gulf shrimp for a delicious cocktail cordial. 1.85 each (30 ct minimum)

**Hawaiian Ahi Poke Shots** – A traditional island salad of Sashimi grade Ahi tuna with a sesame-soy dressing, fresh ginger & toasted macadamia nuts served in individual leaf bowls. 1.95 each (30 count minimum)

**Thai BBQ Chicken with a Roasted Cashew Dressing** – Oriental BBQ chicken with a Won bok cabbage slaw, rice noodles, shiitake mushrooms, and a wonderful toasted cashew dressing. 1.95 ea. (30 ct minimum)

**Spicy Herb Roasted Nuts** – Mildly spicy & sweet, these fresh roasted party nuts have a great new makeover with the addition of fresh herbs and a hint of real maple syrup. Served in individual shot glasses. 1.65 each
<table>
<thead>
<tr>
<th>Appetizer/Mediterranean Side</th>
<th>Description</th>
<th>Price/Count</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Sweet Scallops with Asian Soba Noodle Salad</td>
<td>Pan seared scallops with a fresh and fragrant Asian vegetable and soba noodle salad tossed with a black sesame dressing.</td>
<td>2.25 ea (30 ct minimum)</td>
</tr>
<tr>
<td>Grilled Prosciutto Wrapped Asparagus</td>
<td>Lightly grilled with a delicate cheese filling.</td>
<td>1.50 each</td>
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<tr>
<td>Deviled Eggs with Bacon &amp; Chives</td>
<td>With the addition of bacon this classic appetizer goes from traditional to spectacular. Your guests will love them.</td>
<td>50.00 per 50 ct.</td>
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<tr>
<td>Bruschetta Skewers with Basil &amp; Balsamic Aioli</td>
<td>The classic appetizer on a skewer, grape tomatoes, fresh ciliegini mozzarella, fresh basil, and Kalamata olives.</td>
<td>55.00 per 30 count</td>
</tr>
<tr>
<td>Fresh Shrimp &amp; Mint Spring Rolls</td>
<td>These fragrant wraps are filled with fresh vegetables, rice noodles, and herbs and served with a traditional nuoc cham sauce for a lovely sweet, salty and spicy combination.</td>
<td>1.95 each (30 ct minimum)</td>
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<tr>
<td>Fruit &amp; Cheese Kebabs</td>
<td>Tropical 6” fruit kebabs with blackberries, strawberries, melons, pineapple, and cheese, interlaced with fresh mint, served “sunburst fashion” with your choice of Dip.</td>
<td>2.25 ea</td>
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<tr>
<td>Grilled Beef Tenderloin Gougère</td>
<td>Sliced beef tenderloin, roasted red pepper, fresh spinach, Parmesan, and an artichoke spread served in a cheese gougère.</td>
<td>3.35 each (40 ct minimum)</td>
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<tr>
<td>Petite Lobster Rolls with Lemon &amp; Fresh Tarragon</td>
<td>A petite version of the popular New England treat. Great as a passed appetizer or for any occasion.</td>
<td>1.95 each (30 count minimum)</td>
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<tr>
<td>Petite Walnut Focaccia Sandwiches with Roasted Apple &amp; Arugula</td>
<td>Fresh focaccia with an indulgent gorgonzola spread, sliced red seedless grapes, roasted apple and arugula.</td>
<td>1.35 per piece (30 ct min.)</td>
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<tr>
<td>Smoked Chicken Salad with Prosciutto &amp; Parmigiano-Reggiano</td>
<td>A wonderful petite chicken salad sandwich with fresh basil and frisee lettuce.</td>
<td>1.35 per piece (30 ct min.)</td>
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<tr>
<td>Assorted Tea Sandwiches</td>
<td>Delicate and attractive, these petite sandwiches will add elegance to your reception. Serve as you would for an English Tea or for any formal occasion. Selections include:</td>
<td>1.50 each (20 ct minimum any one variety)</td>
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<tr>
<td>Crostini</td>
<td>Roasted Pear, Local Honey and Brie Crostini</td>
<td>1.50 each (36 count minimum any one variety)</td>
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<td></td>
<td>Wild Mushroom, Fresh Thyme &amp; Grana Padano</td>
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<td>Liptauer Cheese &amp; Fresh Cucumber Crostini</td>
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<td>Honey, Rosemary, Cherry &amp; Blue Cheese Crostini</td>
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<td></td>
<td>White Bean &amp; Rosemary with Roasted Garlic</td>
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<tr>
<td>Canapés</td>
<td>Traditional canapés add striking elegance and style to your event and allow guests to sample wonderful flavor combinations. Selections include:</td>
<td>1.75 each (36 count minimum any one variety)</td>
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<tr>
<td></td>
<td>Shrimp Butter Rounds with fresh Dill</td>
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<td>Smoked Salmon with Dilled Herb Cheese</td>
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<td>Roquefort Mousse with Red Grapes &amp; Pecans</td>
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<td>Roasted Tomato with Fresh Mozzarella &amp; Basil Pesto</td>
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<td></td>
<td>Caramelized Apple, Prosciutto, Chèvre &amp; Arugula Crostini</td>
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<td></td>
<td>Grilled Steak with Gorgonzola &amp; Roasted Roma Tomato</td>
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<td></td>
<td>Candied Bacon &amp; Ricotta Crostini with Toasted Almonds</td>
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<tr>
<td></td>
<td>Curried Vegetable &amp; Hummus Crostini</td>
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</tbody>
</table>
Traditional Crab Cakes with a Mustard Rémoulade — An elegant style crab cake sautéed in sweet butter and served with a classic French rémoulade. 80.00 per 36 ct

Pepper-Bacon Wrapped Shrimp with Bourbon Barbecue Glaze - Jumbo gulf shrimp wrapped with spicy pepper-bacon, grilled over open flame and brushed with a zesty barbecue sauce. 142.00 per 50 count

Petite Crab Cake “Corn Dog” with a Sweet Corn & Mustard Aioli — An upscale version of a county fair favorite our crab corn dogs are fried and served with a fabulous dipping sauce. 2.25 each

Bacon Wrapped Sea Scallops with Spicy Lime Aioli — These sweet scallops are wrapped with smoky sliced bacon and roasted to perfection. 2.75 each

Louisiana Barbeque Prawns— Plump jumbo shrimp sautéed with barbeque spices, fresh rosemary, a touch of beer and a succulent shrimp butter sauce in the classic New Orleans style. Served with French bread to soak up the sauce. 2.65 each

Sweet Corn & Crab Tartlet — A creamy mixture of sweet corn and Blue Crab with peppers, onions and a hint of smooth Dijon, baked in a delectable cornbread tartlet. 1.75 each

Beef Short Rib with Mushroom Risotto – Petite individual servings of Beef slow roasted with a rich stock and a hearty Burgundy wine and topped over a creamy Mushroom Risotto. 1.95 each

Southern Style Shrimp & Grits with White Cheddar — Tender shrimp, bacon, onions & peppers with a blend of southern spices served over rich creamy cheese grits. 1.95 each

Petite Barbeque Pork or Chicken Sandwiches — Bourbon BBQ chicken or slow roasted pulled pork with grilled onions and melted Baby Swiss on a fresh brioche bun. 2.25 each
For a Vegetarian option BBQ Jack Fruit Burgers with

Petite All American Grilled Cheeseburgers — A seasoned miniature beef patty grilled over open flame and served on a fresh made brioche bun with American cheese, tomato, lettuce, pickle and of course our special sauce. Your guests will love them. 2.25 each

Petite Bacon & Bleu Cheese Burgers with Caramelized Onion — Full flavored & decadent these juicy hamburgers come with grilled sweet onions and bleu cheese. 2.85 each

Petite BBQ Jackfruit Sandwiches with Avocado Cashew Slaw — A wonderful vegan option that even your meat lovers will like. “Pulled” slow simmered jackfruit with bbq seasonings with a fresh avocado veggie slaw. 1.75 each

Petite Veg Burgers with Basil Slaw and Sriracha Mayo — Roasted vegetables, brown rice, & chic peas combine with herbs & spices for a unique and delicious vegetarian option. 1.95 each

Grilled Turkey Burgers with Guacamole & Pepper-jack — These juicy petite burgers are packed with flavor and character. Fresh guacamole & cilantro finish things off in vivid style. 2.25 each

Petite Meatloaf Bites Wrapped in Bacon — Our popular meatloaf in appetizer fashion. Wrapped in smoky bacon and brushed with a brown sugar bourbon glaze. 1.25 each

Metropolitan Pigs-In-a Blanket — An old favorite with an upscale twist. Smoked Kielbasa stuffed with Gruyere Cheese & Sauerkraut and baked in puff pastry. Served with sweet-n-hot mustard. 59.50 per 36 ct
Metro Hot Appetizers Continued

**Marinated Bacon-Wrapped Chestnuts** – One of our most popular appetizers. Crisp water chestnuts are wrapped in bacon, brushed with a sesame-soy glaze and lightly broiled & caramelized.  60.00 per 50 count

**Bacon-Wrapped Dates with Almonds & Blue Cheese** – This is a unique variation to our traditional bacon-wrapped chestnuts. Your guests will love them.  1.30 each

**Buttermilk Fried Chicken Tenders** – Marinated boneless chicken tenders tossed with our special crumb topping and fried golden brown. Served with a Spicy Ranch Dip and Honey Mustard.  1.25 each

**Sesame Chicken & Mushroom Morsels** – Marinated in a flavorful combination of soy sauce, garlic, white wine and ginger, these chicken skewers are served with a savory sesame dipping sauce.  1.40 each

**Artisan Pissaladière with Assorted Toppings** – A Mediterranean style flatbread your guests will love.
- Pepperoni & Sweet Peppers with Three Cheeses
- Radicchio, Mushroom & Gorgonzola with Basil Pesto
- Spicy Sausage & Kalamata Olives with Fontina Cheese

14.95 per Pissa (10 to 12 pieces)

**House made Asian Meatballs with a Hoisin Glaze** – Far from mundane, these wonderful meatballs will complement any gathering. Hand made and tossed with a delectable sauce.  1.00 each.

**Falafel Fritter Skewers with Tzatziki & Fresh Lemons** – A great vegetarian option, this Middle Eastern dish is served with a traditional tzatziki sauce and wedges of fresh lemon.  60.00 per 50 count

**Petite Traditional Corn Dog Sticks** – A petite natural cased beef frank dipped in our own house made corn dog batter and cooked to a golden brown. Served with a corn & mustard aioli.  1.25 each

**Three Cheese Fondue with Roasted Vegetables & New Potatoes** – Roasted mushrooms, carrots, asparagus, broccoli, toasted herbed French bread, baby Yukon Gold & new redskin potatoes and other delectable’s for dipping in a warm cheesy “Fondue” for a popular appetizer option.  125.00 per Display (Serves 30)

**Artichoke & Spinach Au Gratin** – A hot “cheesy” artichoke dish that’s hard to stop eating! Served with toasted pita wedges.  1.65 per person (30 count minimum)

**Chili Con Queso Dip** – A quality blend of cheeses, jalapeno & sweet bell peppers, garlic, onion and spices to make a zesty thick dip that fits perfectly with our basket of fresh tortilla chips.  55.00 (Serves 30-40 guest)

**Glazed Pork Rolls stuffed with Asian Vegetables** – Juicy pork tenderloin is marinated and stuffed with Asian vegetables, rolled up, grilled and brushed with a Hoisin & ginger glaze.  1.65 each

**Stuffed Mushrooms** – Stuffed mushrooms are great for any occasion; your guests will love all of our fillings.
- Spinach & Basil with Three Cheeses
- Brie & Bacon Stuffed
- Quinoa & Feta

1.75 each

**Appetizer Stromboli** – Hand made, baked, sliced and served with marinara sauce.
- Pepperoni, Italian Sausage & Mozzarella
- Roasted Italian Vegetable with Three Cheeses
- Grilled Chicken with Spinach, Mushrooms, & Mozzarella

28.00 per 24 count per selection
Metro Hot Appetizers Continued

**Fried Cheese Stuffed Arancini** – A wonderful deep fried Italian risotto ball stuffed with a delicate combination of Mozzarella, Parmigiano-Reggiano and ricotta cheeses. Served with Marinara. 1.50 each

**Red Potato Skins with Bacon, Cheddar & Chives** – Aged cheddar, bacon, and fresh scallion stuffed potatoes served with sour cream on the side. 1.00 each (36 count minimum)

**Mushroom Tarts with Cheese & Brandy** – The mushrooms for this tartlet are raised here in Athens Ohio and are combined with our own house made Boursin cheese and a touch of brandy. 70.00 per 36 count

**Seared Tofu with a Korean Spicy Garlic Sauce** – A great vegan option, our seared fresh tofu is topped with a unique blend of sesame, soy, garlic and red chili’s. 1.25 each (30 ct minimum)

**Petite Lobster Mac-n-Cheese** – Over-the-top-delicious, our macaroni-n-cheese is exceptionally rich and creamy with sharp cheddar cheese and pieces of fresh lobster. Served individually. 2.95 each (30 ct minimum)

**Prosciutto Wrapped Mac-n-Cheese Cups** – If lobster’s not your thing, our creamy mac-n-cheese stuffed in a crispy prosciutto cup and topped with a sharp cheddar will be a hit. 1.25 each (30 ct minimum)

**Petite Grilled Skewers** – A crowd pleasing assortment of our most popular skewers.
- Grilled Moroccan Vegetable Skewers . 1.95 each
- Chicken with Bacon, Peppers & Basil Pesto
- Lime Marinated Chicken with Avocado Dip 1.20 each
- Chicken Sate with Peanut Dipping Sauce 1.35 each
- Sesame Soy Glazed Beef Skewers 1.95 each
- Steak Skewer with Red Peppers & Mushrooms 1.95 each
- Grilled Shrimp with Lemon & Herbs 2.25 each
- Rosemary Lamb Skewer with Feta & Cucumber 3.50 each

**Warm Apple Bacon Tarts** – A delicate flaky crust with sharp cheddar cheese, roasted apples and fruitwood smoked bacon. 1.50 each (30 count minimum)

**Street Tacos** – With so many great possibilities where does one begin? We have put together for you some of our favorite combinations that we know your guests will love. Tacos are petite for easy handling and come pre-assembled.
- **Taco de Carnitas with Ranchero Salsa** – Slow roasted pork with a poblano chile salsa, grilled pineapple, fresh squeezed lime juice & sour cream. 2.25 each
- **Fish Tacos with Serrano & Lime Repollo** – Pan seared white fish with New Mexican flavors and a fresh & lively red cabbage slaw with sliced radishes, and a lime infused mayo. 2.50 each
- **Carne Guisada with Pico de gallo & Queso Fresco** – A slow simmered, melt in mouth shredded Beef taco with Pico de gallo, queso fresco & fresh cilantro. 2.50 each
- **Grilled Chicken Tacos with Tomatillo Salsa** – Fajita style chicken with a tomatillo & green chili salsa, lime flavored avocado cream, and a chiffonade of fresh romaine. 2.25 each
- **Spicy Shrimp with Cucumber Salsa** – Grilled sweet shrimp topped with a cucumber & fresh dill salsa, avocado & a chili lime yogurt sauce. 2.65 each

**Swiss Chard & Lemon Tartlet** – A simple combination with a fresh flavor profile and an elegant hint of lemon. An excellent vegetarian option using organic rainbow chard. 1.50 each (30 count minimum)

**Asian Corn & Shiitake Mushroom Fritters** – An irresistible combination, fried and served with a sweet & spicy Asian chili sauce. A great vegetarian option. 1.35 each (40 ct minimum)
<table>
<thead>
<tr>
<th>Traditional Reception Favorites</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Assorted Petite Quiche</strong> - Guests truly enjoy these traditional appetizers. Standard assortment includes Lorraine; Roasted Vegetable; Spinach &amp; Parmesan; and other favorites.</td>
</tr>
<tr>
<td><strong>Cocktail Meatballs</strong> – We couldn’t leave off a favorite. Your choice of our three most popular sauces:</td>
</tr>
<tr>
<td>● Asian Sweet-n-Sour</td>
</tr>
<tr>
<td>● Herbed Marinara</td>
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<tr>
<td><strong>Fried Cheese Ravioli with Two Sauces</strong> – A fried breaded cheese ravioli with sides of an Italian style marinara and a fresh basil pesto aioli dipping sauce.</td>
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<tr>
<td><strong>Pot-Stickers with a Mirin-Soy Dipping Sauce</strong> – Pan seared with your choice of Asian Vegetable or traditional Pork. Served with a classic soy-dipping sauce.</td>
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<tr>
<td><strong>Chicken Wings</strong> – Wings are a given when it comes to party food.</td>
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<tr>
<td>● Traditional Buffalo Style with Bleu Cheese Dip</td>
</tr>
<tr>
<td>● Charbroiled Texas Style Barbecue Wings</td>
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<tr>
<td><strong>Pierogies</strong> – Potato &amp; cheddar filled with sautéed onion and fresh herbs.</td>
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<tr>
<td><strong>Petite Egg Rolls</strong> – Your choice of Vegetable or Pork egg rolls with two sauces. Served with Sweet-n-Sour Sauce and Asian Mustard Sauce.</td>
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<tr>
<td><strong>Buffalo Chicken Dip</strong> – A tailgate favorite. A spicy cheesy-chicken dip served with toasted pitas, &amp; tortilla chips.</td>
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<td>36.00 per tray</td>
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<tr>
<td><strong>American Bistro Style Sandwiches</strong> - A crowd-pleasing assortment of our popular sandwiches done in miniature fashion. Selections include: Roasted Turkey &amp; Colby-Jack, Chicken Salad Croissants, Roast Beef &amp; Cheddar, Ham &amp; Swiss on Honey Wheat, and Petite Vegetable Croissants with herbed cream cheese.</td>
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<tr>
<td><strong>Assorted Tortilla Spirals</strong> – A colorful assortment of our popular wraps also make a great appetizer.</td>
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<tr>
<td>● Traditional Sub, Roast Beef or Turkey Spirals with herbed cheese, lettuce, tomato, &amp; olives.</td>
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<tr>
<td>● Grilled Chicken Spirals with pepper-jack cheese, lettuce, tomato, and tropical salsa.</td>
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<tr>
<td>● Tuscan Spirals with fresh mozzarella, grilled asparagus, roasted pepper with basil cream cheese.</td>
</tr>
<tr>
<td>● California BLT Spirals with turkey, avocado, peppered bacon, tomato, spring greens &amp; lemon basil mayo</td>
</tr>
<tr>
<td>● Grilled Vegetable &amp; Hummus Spirals with Feta &amp; fresh Spinach.</td>
</tr>
<tr>
<td>● Grilled Steak Wraps with pepper-jack cheese, lettuce, tomato, and tropical salsa.</td>
</tr>
<tr>
<td><strong>Rye Round Platter with Bread Cubes, Carrots, Celery &amp; Spinach Dip</strong></td>
</tr>
<tr>
<td>Serves 20-24 guests</td>
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</tbody>
</table>
**Appetizer Salad Station** – A fun station your guests will love. They can design their own salad and choose from an assortment of fresh salad greens and topping options. 5.95 per person

**Traditional Chopped Salad** – Topping selections include: Pepper-bacon crumbles, diced grilled chicken, gorgonzola, shredded cheddar, red onion, sliced strawberries, toasted almonds, shredded carrots, diced tomato, cucumber, fresh peppers, roasted sweet corn, avocado, and shredded parmesan cheese, with ranch & red wine vinaigrette dressings.

**Mediterranean Salad** – Topping selections include: kalamata olives, Greek green olives, julienne Prosciutto, diced grilled chicken, crumbled feta cheese, orange filets, strawberries, toasted pepitas, shredded Parmesan, French beans, tomatoes, toasted pistachios, mushrooms and dried currants with poppy seed dressing and a citrus vinaigrette.

**Petite Grilled Dogs with all the Goods** – A fun station where your guests get to assemble their own petite franks with whatever their hearts desire. Station includes petite all beef franks and a tofu vegetarian frank with mini-buns. Topping selections include: Coney sauce, sauerkraut, grilled peppers, chopped onions, pickle-n-peppers, cole slaw, shredded cheddar, refried beans, jalapeno peppers, salsa, mustard, & ketchup.

**Mashed Potato Bar** – Mashed Plantain, sweet boniato potato and mashed Yukon gold potatoes. Served with sides of roasted corn, sautéed mushrooms, caramelized onion, pepper bacon, seasoned black beans, diced tomatoes, crumbled queso blanco and shredded Colby-Jack cheese.

**Taquería del Metro** – Authentic Mexican street taco station. Station comes with grilled chicken, pork carnitas & carne asado with flour tortillas, grilled peppers & onions, queso fresco, shredded jack cheese, roasted corn, spicy black beans, sour cream, spicy avocado cream, hot sauces, fresh limes and salsa fresca.

**Mac-N-Cheese Station** – Station comes with Cavatappi “corkscrew” pasta and three sauces: Traditional 3-Cheese; a Gorgonzola Cream; or our fabulous Champagne Mornay and finished off with an array of tempting toppings that your guests can use to dress up for a gourmet “mac-n-cheese”. Topping selections include popcorn chicken, diced Capicolla ham, sweet Italian sausage crumbles, diced bacon, grated cheeses, sour cream, corn salsa, roasted tomato, fresh chopped herbs and Sriracha pepper sauce.

**Pasta Bar** – This package includes Bowtie Pasta with your guest’s choice of marinara or basil cream sauces. Guests choose toppings of sliced Italian sausage or meatballs, grilled chicken, parmesan cheese, sautéed mushrooms, sliced kalamata olives, sautéed zucchini & yellow squash, and chopped fresh herbs. Served with baskets of parmesan bread sticks on the side.

**Vietnamese Pho Station** – Guests create their own version of this classic Vietnamese soup. Station includes: classic Asian spiced beef broth and vegetable broth with lemon grass. Sides include rice noodles, roasted vegetables, strips of rare seared beef, fresh bean sprouts, shredded Napa, julienne shitake mushrooms, carrots, fresh Vietnamese chopped herbs, shaved onion, fresh lime, hoisin, and Sriracha.

*(50 Guest Minimum for Action Stations or Bars)*
Metro Chef Attended Action Stations

All action stations attended by a uniformed chef. (Chef charges are additional).

**Fresh Spring Rolls made to Order** – Fragrant Thai style spring rolls made to order in front of your guests. Main filling selections include: Thai chicken, traditional seasoned Asian vegetable mix, & tofu. Also included are: cucumber batonnets, roasted mushrooms, chopped peanuts, fresh chopped basil-cilantro-mint, fried potato stix, peanut dipping sauce, and spicy nuoc chum. 6.95 per person

**Shrimp Scampi Station** – Fresh Gulf shrimp sautéed to order with sweet butter, white wine, garlic and fresh parsley. Served with penne pasta. 6.95 per person

**Grilled Cheese Bar with Tomato Soup Shooters** – Grilled to order petite grilled cheese sandwiches on French bread & tomato-basil soup shooters. Guests choose from three options all grilled in front of them. Fresh mozzarella with roasted tomato & basil, cheddar with pepper bacon, or a classic three cheese version. If you have a favorite let us know we can design one that fits your special needs. 5.50 per person

**Risotto Station with Fresh Spinach & Shiitake Mushrooms** – A delicious version of that wonderful Italian dish with asiago & parmesan cheeses, sautéed spinach, garlic, lemon and mushrooms, made and served in front of your guests. 4.50 per person

Carving Stations

All carving stations are attended by a uniformed chef and served with baskets of cocktail buns and appropriate condiments unless otherwise noted. (Chef charges are additional).

**Roast Beef Top Round with Rosemary**

Half roast serves 30 to 40 120.00

Whole roast serves 50-80 195.00

**Oven Roasted Turkey Breast** – Serves approximately 20 to 30 guests. 110.00

**Herb Crusted Roast Beef Tenderloin** – Served with a red wine demi & horseradish cream. Serves approximately 20 to 24 guests. 225.00

**Roasted Strip-Loin with Peppercorn Demi** – Rubbed with fresh rosemary, black pepper and kosher salt and roasted perfectly. Serves approximately 30 to 40 guests. 190.00

**Roast Pork Loin** – Rubbed with fresh herbs & spices and roasted. Served with Port wine pork reduction and a Pommery mustard sauce. Serves 25 to 35 guests. 85.00

**Honey Glazed Spiral Ham with Country Spices** – Serves 40 to 60 guests depending on time and other available appetizers. Served with Dijon Mustard & Fresh Basil Mayo. 145.00

**Grilled Soy-Honey Glazed Pork Tenderloin** – Grilled over an open fire and brushed with a spectacular Asian glaze. Sliced to order and served with a side of vegetable fried rice. 6.95 per guest 50 guest minimum

**Petite Lettuce, Roma Tomato Slices & Alfalfa Sprouts Platter** 18.00 (Serves 25-30)
Billing or Credit 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. While we would like as much notice as possible, we understand that unexpected guests can show up or that some last minute changes can occur and we will accommodate your situation if it is in our power to do so.

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.

Service-ware Options

Do to the variety of event situations, only our breakfast & lunch menus include disposable service ware such as plates, flatware, and napkins. Beverages on this menu also include plastic or foam cups. For all other menus, service ware is a la carte and determined based on your needs. Should you wish to upgrade your disposable service or change to something more appropriate for your event, such as china or glass service, please consult your event planner for arrangements that fit your unique situation.
The Way We Deliver Food

**Disposable Drop-off** - Hot or Cold Buffet (all buffet ware 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 Service Events** - Full service events include things such as weddings, corporate events and everything in between. Please consult your event planner for details. 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.

**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
- Vintage China & Decor
- Tents
- Flatware
- Beverage & Bar Equipment
- Grills & Cooking Equipment
- Specialty Lighting

Please visit our web site at [www.metrocuisine.com](http://www.metrocuisine.com)