Traditional Buffet Dinners
(25 guest minimum)
Buffet Dinners include Fresh Garden Salad with Assorted Dressings and Assorted Rolls & Breads with Butter and Your choice of Two Side Selections.
(Buffet Linens & Decor, Service staff, Service-ware, Delivery and Taxes additional.)

Main Course Buffet Selections - Group I
- Marinated Oven Roasted Chicken with Herbs
- Herb Stuffed Chicken with Chardonnay Cream Sauce
- Grilled Lemon Soy Glazed Chicken Breast
- Authentic Chicken or Eggplant Parmesan
- Tomato-Basil Chicken Cannelloni
- Penne alla Vodka Tomato Sauce with Shrimp
- Sliced Beef Top Round with Pan Juices
- Lasagna with Meat Ragu
- Farfalle with Roasted Chicken and Amatriciana Sauce

$12.95 per person – For additional entrée selections from this group add $2.95 per person

Main Course Buffet Selections - Group II
- Chicken with Mushrooms, Marsala & Mascarpone
- Sautéed Pork Medallions with Tuscan Demi-glace
- Chicken with Champagne & Wild Mushrooms
- Slow Roasted Beef with a Shiraz Wine Demi-glace
- Prosciutto & Boursin Cheese Stuffed Chicken
- Asparagus Ravioli with Roasted Tomatoes & Basil
- Chicken Stuffed with Apples & Goat Cheese
- Beef Tips Bourguignon with Mushrooms & Red Wine
- Sliced Roast Pork Loin with a Port Wine Demi-glace
- Sliced Barbeque Beef Brisket with Texas Table Mop
- Roasted Apple & Sage Stuffed Pork Chops
- Grilled Beef or Chicken Skewers with Vegetables
- Pistachio Crusted Tilapia with Lemon White Wine Sauce

$14.95 per person – For additional entrée selections from this group add $3.50 per person

Main Course Buffet Selections - Group III
- Braised Beef with a Gorgonzola & Shiitake Crumb Topping
- Grilled Sirloin Steaks with Béarnaise Sauce & Green Peppercorn Demi
- Stuffed Flank Steak Pinwheels with Red Wine Sauce
- Sliced Skirt Steak with Roasted Yellow Pepper, Shiitakes and Balsamic Reduction
- Grilled Glazed Pork Tenderloin with a Stone Ground Mustard Sauce
- Grilled Ginger Marinated Flank Steak with Tropical Salsa
- Honey - Ginger Grilled Salmon Filet
- Crab Cakes with Louisiana Mustard Cream Sauce & Tomato Relish
- Chicken “Oscar” with Broccoli Rabe, Crab and Tarragon Hollandaise
- Pan Seared Salmon with Pomegranate Reduction
- Slow Roasted Prime Rib Au Jus with Horseradish
- Sliced Herb Crusted Beef Tenderloin with Mustard Caper Demi-Glace

$15.50
$17.95
$18.95
$19.50
$24.95
Dinner Buffet Side Selections and Upgrades

Buffet Dinners include your choice of two Side Selections:

- Buttermilk or Roasted Garlic Mashed Potatoes
- Sautéed Fresh Vegetable Medley
- Herbed Red Rice with Mushrooms & Chives
- Redskin Potatoes with Fresh Parsley
- Steamed Vegetables with Light Herb Butter
- Penne Pasta with Herbed Marinara Sauce
- Fresh Green Beans
- Herbed Corn & Edamame Succotash
- Buttered Carrots & Leeks
- Yukon Gold Potatoes with Butter & Sea Salt
- Linguine with Fresh Herbs
- Rosemary Redskins
- Marinated Vegetable Salad
- French Lentils with Vegetables & Herbs
- Peas & Mushrooms
- Brown & Wild Rice with Sage and Dried Fruits

(For Additional sides add $1.95 per person)

Optional Specialty Side Selections

- Scalloped Potatoes with Fresh Thyme & Gruyère
- Twice Baked Potatoes with Cheddar & Chives
- Roasted & Grilled Herbed Seasonal Vegetables
- Eggplant Gratin with Basil & Parmesan
- Roasted Vegetable Cous Cous with Fresh Herbs
- Baked Potatoes with Butter & Sour Cream
- Asparagus, Fresh Beans & Red Peppers
- Roasted Brussels Sprouts with Apples & Fennel
- Baby Carrots with Fresh Green Beans
- White Bean & Sage Fritters
- Broccoli Rabe with Caramelized Onion & Garlic
- Baked Broccoli & Cheddar Gratin

(To substitute a specialty side for a traditional side selection add $1.25 per person.)
(To add a specialty side selection to your buffet add $2.50 per person)

Optional Specialty Salad Selections

- Traditional Caesar Salad
  Crisp romaine lettuce and Italian radicchio tossed with toasted French bread croutons and shredded Parmesan cheese with a traditional Caesar dressing. Even Substitute.
- Seasonal Bibb Salad
  Fresh berries, mandarin oranges, red onion, candied pecans, with tender baby lettuces with a sweet poppy seed dressing.
  Add $2.25 per person
- Mozzarella & Tomato Caprese
  This spiral presentation is made up of interlaced slices of Roma tomatoes and fresh mozzarella cheese, with tender baby lettuces, fresh chopped basil, & balsamic vinaigrette.
  Add $2.25 per person
- Fresh Strawberry & Spinach Salad
  Tender spinach greens, sliced strawberries & almonds, crumbled Chèvre cheese with a light balsamic vinaigrette.
  Add $1.75 per person
- Harvest Salad
  Crisp romaine & radicchio lettuce pair outstandingly well with apples, dried cranberries, walnuts and crumbled bleu cheese. Served with a blush wine vinaigrette.
  Add $2.25 per person
- Greek Salad
  Our traditional Greek salad includes crisp romaine & radicchio lettuce, tomatoes, cucumber, red onion, kalamata olives and crumbled Feta cheese.
  Add $2.00 per person
- Mixed Greens with Walnuts & Berries
  Fresh spring greens with sugared walnuts, blackberries and crumbled Feta cheese. Served with an orange vinaigrette.
  Add $2.00 per person

Metro Cuisine – (614) 436-6369 ~ Dinner Menu ~ Spring 2011 (All Menu items subject to availability and Prices Subject to Change)  www.metrocuisine.com
Wedding Buffet Reception Package

Our Reception is designed to be an all-inclusive package for busy brides. It has everything included that is needed for a traditional wedding reception and has been designed to make wedding planning easy, efficient and accommodates both quality and budgetary needs. This package is a single entrée buffet dinner; however it can be made into a two entrée buffet very easily. Service Staff and facility fees, where applicable, are additional. 100 person minimum

House Garden Salad with Assorted Dressings and Assorted Rolls & Breads with Butter

Choice of one "Main Course" Selection and three "Side Selections" below

Ice Water & Coffee Station

Floor Length Linens for Food, Cake, Gift, DJ, and Coffee Station Tables and Standard Décor

Lap Length Linens for Guest Tables (Colors available)

China, Flatware, Glassware, Irish Coffee Mug, and Linen Napkins (Colors available)

Select from our Standard entrée selections below:

- Marinated Oven Roasted Chicken with Herbs
- Herb Stuffed Chicken with Chardonnay Cream Sauce
- Grilled Lemon Soy Glazed Chicken Breast
- Authentic Chicken or Eggplant Parmesan
- Tomato-Basil Chicken Cannelloni
- Penne alla Vodka Tomato Sauce with Shrimp
- Sliced Beef Top Round with Pan Juices
- Lasagna with Meat Ragu
- Farfalle with Roasted Chicken and Amatriciana Sauce

(To add additional entrée selections from above to make a dual entrée buffet, add $2.95 per person)

For Premium Entree selections instead of our standard selections above, add an additional $2.50 per person

- Chicken with Mushrooms, Marsala & Mascarpone
- Chicken with Champagne & Wild Mushrooms
- Slow Roasted Beef with a Shiraz Wine Demi-glace
- Prosciutto & Boursin Cheese Stuffed Chicken
- Asparagus Ravioli with Roasted Tomatoes & Basil
- Chicken Stuffed with Apples & Goat Cheese

(To add additional entrée selections from above to make a dual entrée buffet, add $3.50 per person)

Choice of Three Side Selections

- Buttermilk or Roasted Garlic Mashed Potatoes
- Orzo & Wild Rice Pilaf
- Parsleyed Redskin Potatoes
- Yukon Gold Potatoes with Butter & Sea Salt
- Herbed Corn & Edamame Succotash
- Peas & Mushrooms
- Sautéed Mixed Vegetables
- Linguine with Fresh Herbs
- Fresh Green beans
- Marinated Vegetable Salad
- Lentils with Vegetables & Herbs
- Brown Rice with Sage & Dried Fruits
- Buttered Carrots & Leeks
- Roasted Rosemary Redskins
- Bowtie Pasta with Basil Cream
- Steamed Vegetables with Light Herb Butter
- Penne Pasta with Herbed Marinara
- Red Rice with Shiitake Mushrooms & Chives

100 to 150 guests $18.50 per Person

151 or more guests $18.00 per Person
**Italian Table Service Reception Packages**

This trendy style of service is fast becoming very popular because it just seems like the natural way to do things. We serve to each table lots of food in courses and everyone shares and passes things around “Family Style”. This service promotes conversation, gets everyone involved and lets everyone try some of everything on the table!

**Menu Includes:** Ice Water & Coffee

Floor Length Linens for the Cake/Dessert Table, & Gift/Reception Table

Lap Length Linens for Guest Tables (Colors available)

All China, Flatware, Water Goblet, Coffee cup & Saucer, Serving Pieces, and Linen Napkins (Colors available) are included. Service staff and facility fees, where applicable, are additional. 50 person minimum.

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**Choice of one 1st course:**

Hummus with Toasted Pita Chips and Marinated olives with Citrus & Fresh Herbs, and assorted cheeses.

Steamed mussels with tomatoes, capers, oregano, chili flakes, white wine and garlic rubbed bruschetta

Antipasti – thin sliced salami, gouda spread, tapenade, olives & cheeses

Sliced rustic breads & crostini & virgin olive oil

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**Choice of one 2nd course:**

Caesar salad with romaine, focaccia croutons & shaved Parmigiano Reggiano

Spinach salad with radicchio, gorgonzola dolce, roasted red peppers, candied walnuts and pancetta vinaigrette.

Mozzarella & tomato caprese - Interfaced slices of Roma tomatoes and fresh mozzarella cheese, with tender baby lettuces, fresh chopped basil, & balsamic vinaigrette.

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**Choice of one 3rd course pizza:**

Tascana pizza – flatbreads with caramelized onions, pork sausage, roasted garlic, baby spinach and cambozola cheese

Margherita pizza – fresh Roma tomato, basil and ovolini mozzarella

Fontina pizza with shiitake mushrooms & fresh thyme

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**Choice of one pasta:**

Linguine with pistachio & almond pesto and extra virgin olive oil.

Orecchiette with broccoli rabe and prosciutto

Ravioli with grilled asparagus, mascarpone, Romano & parmesan cheeses & roasted Roma tomato puree.

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**Choice of final course:**

**Chicken Marsala with Mushrooms & Mascarpone**

$25.95 per person

Pork Scaloppine with melted fontina cheese, roasted vegetables & Tuscan demi-glace

$26.95 per person

**Sliced Skirt Steak with Chianti demi-glaze, fresh vegetables and parmesan roasted tomatoes**

$27.95 per person

**Sliced Beef Tenderloin with mustard caper sauce, roasted potatoes & vegetables**

$34.50 per person
**Buffet Dinner Bars**

(Buffet linens & decor, service staff, service-ware, facility fees, delivery and taxes are additional.)

**Southwestern Fajita Bar**

Your choice of two of the following: Marinated Grilled Fajita Chicken; Adobo Marinated Beef Steak or Ancho Chili Rubbed Pulled Pork. Served with warm flour tortillas, tortilla chips, grilled peppers & onions, shredded cheddar, fresh salsa, sour cream, guacamole, diced green onion, diced tomatoes, sliced jalapeños, and shredded lettuce.

Fresh Fruit Salad & Southwestern Rice Pilaf

$14.95 per person (24 person minimum)

**Italian Pasta Bar**

Choice of two of the following Pastas:

- Bow-Tie Pasta
- Spinach Fettuccine
- Penne Pasta
- Cheese Tortellini

Choice of two sauces:

- Alfredo Basil Cream Sauce
- Marinara Sauce
- Venetian-style White Clam Sauce
- Spicy Arabbiata Sauce
- Amatriciana Sauce

And the following:

Sautéed mushrooms, sautéed red & green peppers, grated parmesan cheese, grilled chicken strips, sliced Italian sausage, meatballs, and sliced black olives

Sautéed Mixed Vegetables

Tossed Garden Salad with Dressings

Garlic Bread, Dinner Rolls & Butter

$14.95 per person (24 person minimum)

**Centerpiece Appetizers**

Your guests will love these delicious and attractive appetizers served to your table family style! It works great if your guests need something to nibble while waiting for the wedding party or if you have pre dinner speakers. These options not only make good appetizers, but they may save you the cost of a floral centerpiece as well. For a more extensive list of appetizers see our full appetizer menu or ask your event coordinator for suggestions.

**Fruit & Cheese Platter with Floral Garnish**

A colorful arrangement of fresh pineapple, cantaloupe, honeydew, strawberries, and seedless grapes with assorted domestic cheeses & crackers.

$25.95 per table of 8 to 10

**Fresh Vegetables & Relishes with Dip**

Our vegetable display centerpiece is filled with a seasonal variety of fresh from the garden vegetables as well as olives, and relishes. Served with Dill Dip.

$23.50 per table of 8 to 10

**Anti-Pasto Platter**

Display includes: marinated olives, domestic cheeses, smoked meats, marinated artichokes, roasted vegetables, tapenades, smoked gouda spread, and gourmet crackers.

$28.95 per table of 8 to 10

**Assorted Cheeses with Grapes & Berries**

An assortment of domestic and imported cheeses with grapes, fresh berries, assorted crackers and floral garnish.

$28.95 per table of 8 to 10

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Single Entrée Plated Dinners

Single Entrée Plated Dinners include our house salad with assorted dressings and gourmet breads & rolls with whipped butter. Menu Price includes standard china service and linen napkins, lap length linens for guest tables and coffee & ice water. (30 Guest minimum — Facility Fees, Service staff, and Taxes additional)

Lasagna with Meat Ragù
This tender pasta is layered with an Abruzzo style meat ragù and interspersed with layers of ricotta, mozzarella and Parmesan cheeses. (Vegetarian option available.)
$15.50 per person

Farfalle with Chicken and Amatriciana Sauce
Sliced herb roasted chicken with bowtie pasta and a spicy Italian pancetta studded roasted tomato sauce.
$16.95 per person

Tortellini with Chicken & Pistachio-Almond Pesto
Cheese tortellini tossed with sliced grilled chicken and a toasted pistachio-almond and fresh basil pesto. Topped with fresh grated Parmigiano Reggiano.
$17.95 per person

Penne alla Vodka Tomato Sauce with Shrimp
Jumbo shrimp, mushrooms, red pepper, fresh basil, tomato and vodka cream combine for the best penne alla Vodka in the city.
$17.95 per person

Grilled Asparagus Ravioli
Toasted almond pasta filled with grilled asparagus, mascarpone, Romano & imported parmesan cheese, and tossed with roasted tomatoes & garlic, pine nuts, fresh basil and virgin olive oil.
$17.95 per person

Roasted Pork Loin with Port Wine Demi
A tender juicy pork roast with a rich and flavorful pork demi-glace. Served with your choice of oven roasted or mashed potatoes, and fresh green beans.
$17.50 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, and fresh green beans.
$18.95 per person

Grilled Sirloin with Roasted Tomato & Blue Cheese
Grilled marinated sirloin steak topped with a savory herb roasted tomato and Danish bleu cheese butter. Served with potato & parsley root puree, wilted spinach and wild mushrooms.
$18.95 per person

Marinated Chicken with Grilled Mango Salsa
A citrus marinade and imported Tequila make for a remarkably juicy grilled chicken with an outstanding salsa. Served with roasted rosemary potatoes and fresh green beans.
$16.95 per person

Sautéed Chicken with Mushrooms & Champagne
An incredibly savory combination of sautéed chicken, with a delicate mushroom & Champagne cream sauce. Served with new potatoes & fresh vegetables.
$16.95 per person

Chicken Stuffed with Apples & Goat Cheese
A delicate filling of roasted apples, sweet onion and a hint of rosemary. Served with cider supreme sauce, sautéed vegetables, and a nutty orzo & wild rice pilaf.
$19.50 per person

Chicken with Mushrooms, Marsala & Mascarpone
A classic chicken dish with an enticing mushroom & Marsala wine sauce enriched with smooth Mascarpone cheese. Served with herbed fettuccini noodles and fresh vegetables.
$17.95 per person

Prosciutto & Boursin Cheese Stuffed Chicken
Classic French herbed cheese with thin sliced Prosciutto ham, lightly breaded and served with a Chablis cream sauce, fresh vegetables and roasted new potatoes.
$18.50 per person

Chicken or Eggplant Parmesan
Our take on this wonderful classic is served with Yukon gold potatoes with herbs & sea salt and roasted vegetables.
$17.50 per person

Chicken or Eggplant Parmesan
A lightly breaded boneless chicken breast is pan seared, topped with a traditional herbed tomato sauce, mozzarella, and grated Parmesan cheese and baked to perfection. Served with roasted rosemary potatoes and fresh green beans.
$17.50 per person

Herb Stuffed Chicken with Chardonnay Cream Sauce
A roasted boneless skinless chicken breast with a savory herb stuffing and a smooth white wine sauce. Served with sautéed fresh vegetables and redskin potatoes with fresh parsley.
$17.95 per person

Grilled Chicken “Oscar” with Crab, Broccoli Rabe and Basil Hollandaise
Our take on this wonderful classic is served with Yukon gold potatoes with herbs & sea salt and roasted vegetables.
$21.95 per person

Menu Price includes standard china service and linen napkins, lap length linens for guest tables and coffee & ice water.

(30 Guest minimum — Facility Fees, Service staff, and Taxes additional)
Plated Dinners Continued

**Beef Short Ribs with a Gorgonzola Shiitake Crust**
A very tender boneless beef short rib, served over a rich Chianti demi-glace and topped with a roasted Shiitake Mushroom & Gorgonzola crumb topping. Served with twice baked potatoes and fresh vegetable du jour.
$25.50 per person

**Seared Strip Steak with Peppercorn Brandy Sauce**
A Pan seared juicy New York strip steak with a classic “au poivre” style brandy & green peppercorn sauce. Served with au gratin potatoes and fresh green beans.
$26.95 per person

**Grilled Beef Tenderloin with Beaujolais Demi**
Marinated and grilled, this most tender of steaks is served with a rich wine sauce, topped with fried onion crisps, & served with au gratin potatoes and fresh asparagus with baby carrots.
$34.95 per person

**Crimson Lentil Strudel with Roasted Vegetables**
A great vegetarian option, crimson lentils, roasted vegetables, fresh herbs and goat cheese baked in a flaky phyllo wrap. Served over a light lemon-tomato coulis.
$18.50 per person

**Pistachio Crusted Tilapia with White Wine Sauce**
This delicate fish is pan seared with a light pistachio crust and served with an elegant lemon and white wine butter sauce. Served with a steamed asparagus & green bean bundle, and Yukon gold potatoes with sea salt.
$18.95 per person

**Pan Seared Salmon with Pomegranate Reduction**
Fresh salmon filet with a complimenting fruit & wine reduction. Served with parsnip root puree and lemon accented asparagus.
$22.95 per person

**Grilled Mahi with Ginger, Garlic & Asian Pesto**
Marinated with fresh ginger, olive oil, white wine & lemon, lightly grilled and topped with a unique Asian style Pesto. Served with edamame succotash & Steamed fingerling potatoes.
$22.95 per person

**Asian Glazed Sea Bass with Grilled Mango Salsa**
Pan seared, this delicate and wonderful flavored fish is served with a light and complimenting tropical salsa. Served with fresh vegetables and new potatoes.
$29.95 per person

Plated Dinner Combinations & Duo’s

Our dinner duo’s include our house salad with assorted dressings and gourmet breads & rolls with whipped butter. Menu Price includes standard china service and linen napkins, lap length linens for guest tables and coffee & ice water.

(36 Guest minimum – Facility Fees, Service staff, and Taxes additional)

⇒ **Prosciutto & Boursin Cheese Stuffed Chicken**
⇒ **Petite Beef Short Rib with Red Wine Demi-glace**
Served with fingerling potatoes and steamed vegetables.
$25.50 per person

⇒ **Grilled Sliced Skirt Steak with Shiitakes & Roasted Yellow Pepper**
⇒ **Pan Seared Salmon with Macadamia Nut Pesto**
Served with Au gratin potatoes and fresh vegetables.
$35.75 per person

⇒ **Grilled Chicken “Oscar” with Crab, Broccoli Rabe and Basil Hollandaise**
⇒ **Braised Beef with Gorgonzola & Shiitake Crust**
Served with fingerling Potatoes and Fresh Green Beans.
$33.50 per person

⇒ **Marinated Chicken with Grilled Mango Salsa**
⇒ **Petite Grilled Tenderloin with Maytag Blue**
Served with Au gratin potatoes and fresh vegetables.
$26.75 per person

⇒ **Grilled Mahi-Mahi with Tropical Salsa**
⇒ **Petite Filet with Mushroom Demi-glace**
Served with Au gratin potatoes and fresh vegetables.
$29.95 per person

⇒ **Grilled Petite Filet Mignon & Jumbo Prosciutto Wrapped Shrimp**
Marinated and lightly grilled beef tenderloin is all jazzed up with our spicy Creole shrimp and smooth buttery basil hollandaise. Served with buttermilk & chive mashed potatoes and fresh vegetables.
$28.95 per person
Chilled Plated Luncheon or Dinner Selections

Chilled Plated Luncheon or Dinner selections include Rolls & Breads with Butter where appropriate, ice water, coffee, and standard china service with linen napkins & white table linens. (choice of colors).
(25 Guest minimum – Service staff, and Taxes additional)

Chicken Salad Croissant
A traditional luncheon favorite, our popular pecan chicken salad is served in a flaky butter croissant with fresh fruit salad and our Italian pasta salad.
$14.50 per person

Grilled Mandarin Chicken Salad
Asian flavors blend beautifully in this popular salad of grilled Asian marinated chicken, crisp salad greens, mandarin oranges, candied almonds, fried wonton strips, and an exotic poppy seed dressing. Served with assorted breads, rolls & butter.
$14.95 per person

Balsamic Marinated Steak & Gorgonzola Salad
Grilled sliced balsamic vinegar & olive oil marinated Sirloin steak, with crisp butter lettuce, arugula, endive, tomatoes, grilled asparagus and gorgonzola cheese with a red wine vinaigrette and gourmet breads & rolls.
$16.95 per person

Grilled Chicken or Salmon Caesar
The classic Caesar with fresh romaine and radicchio lettuce, homemade French bread croutons, shredded parmesan, an original style fresh lemon Caesar dressing, and topped with a succulent marinated grilled chicken breast or if you prefer, a marinated grilled salmon filet. Served with assorted breads, rolls & butter. $14.95 for Chicken or $18.50 for Salmon

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.
$15.50 per person

Metro Chef Salad
Crisp salad greens with fine julienne turkey & baked ham, cheddar and mozzarella cheeses, boiled eggs, tomatoes, olives, croutons and other seasonal vegetables. Served with gourmet breads, rolls & butter and assorted dressings.
$14.95 per person

Turkey-Bacon-Club Wedges
The original triple-decker sandwich with sliced baked turkey breast, cheddar cheese, bacon, lettuce and tomato. Served with kettle chips, grapes & strawberries.
$14.25 per person

Soba Noodle Salad with Grilled Sweet Shrimp
Delicate soba noodles with grilled marinated shrimp, fresh mango, ginger, tomato, bean sprouts and served with a black sesame dressing, fried wontons and gourmet breads & rolls with butter.
$15.95 per person

Metropolitan
An elegant luncheon or light dinner of chilled poached Gulf shrimp with cocktail sauce, a petite chicken salad croissant, a turkey club wedge and dilled egg salad on swirled rye bread with sliced fresh fruit and seasonal berries.
$15.95 per person

Napa Valley Grilled Chicken & Tomato Capri
Our version of this classic Capri Island salad includes the traditional fresh mozzarella, tomato & fresh basil combination, adds roasted shiitake mushrooms, marinated Greek olives, grilled chicken, toasted pine nuts and light blush wine vinaigrette. Served with gourmet breads, rolls & butter.
$16.50 per person

Spinach Salad with Grilled Shrimp & Chèvre
Balsamic marinated jumbo 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 assorted breads, rolls & butter.
$15.95 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 and gourmet breads & rolls.
$15.95 per person
Metro Cuisine Beverages Menu

Coffee

Regular or Decaffeinated Coffee
Premium Colombian Coffee
Includes cream, sugar, sweeteners, stirrers and styrofoam coffee cups.
$18.00 per gallon

Seattle's Best® Coffee
House Blend (Regular or Decaffeinated), Includes cream, sugar, sweeteners, stirrers and styrofoam coffee cups.
$20.00 per gallon

Coffee Station Options

- White or Dark Chocolate Spoons
  - New York Pattern Stainless Flatware $ .75 each
  - Reflections® Pattern Disposable Flatware $ .50 each

- Rock Candy Swizzle Sticks $5.00 per 10
- Gourmet Tea Bags with Hot Water & Lemons $1.50 per guest (10 person minimum)

Specialty Coffee Station Addition
Includes cinnamon sticks, chocolate shavings, whipped cream, raw sugar and your choice of three Italia D’oro flavored syrups. Selections include: Irish Cream, Caramel, Vanilla, Hazelnut or Raspberry
$1.95 per person - 30 person minimum

Canned & Bottled Beverages

Sold by the each, price includes disposable cups, ice and beverage napkins

- Assorted Canned Soft Drinks $ 1.25
- Perrier or San Pellegrino Sparkling Water $ 1.75
- Dasani Bottled Water $ 1.75
- Ice Mountain Bottled Water $ 1.00
- Canned Iced Tea & Lemonade $ 1.25

- Assorted Bottled Fruit Juices - $ 1.95
- Orange, Apple, Cranberry, Grapefruit, V-8 & Grape
- Assorted IZZE Flavored Waters $ 1.95
- Arizona Teas - Lemon, Peach & Raspberry $ 2.50

- Non Alcoholic Sparkling White or Red Grape Juice $ 6.95
- Martinelli Sparkling Cider $ 8.95
- Sutter Home Fre Non-Alcoholic Brut "Champage" $ 8.95

Reception Punched

Prices include punch bowl & ladle, disposable cups, ice, & beverage napkins
For full set-up events only. Priced by the gallon – two gallon minimum.

- Sparkling Apricot Nectar Punch $24.00
- Cranberry Citrus Punch $22.00
- Sparkling White Grape Punch $22.00
- Tropical Strawberry Colada Punch $25.00

Teas, Mulled Ciders, & Other Beverages

Prices include serving containers, cups, ice, napkins and condiments where needed.
For full set-up events only. Priced by the gallon.

- Brewed Iced Tea with Fresh Lemons $14.00
- Flavored Iced Tea (Raspberry or Strawberry) $16.00
- Old Fashioned Pink Lemonade $14.00
- Mulled Cider – (subject to seasonal availability) $18.00
- Fruit Juices – Orange, Apple, Cranberry & V-8 $ 9.00
  (Served in pitchers or Carafes) (1/2 gal)
- Fresh Cider – (subject to seasonal availability) Market

Hot Chocolate $16.00
Old Fashioned Pink Lemonade $14.00
Mulled Cider – (subject to seasonal availability) $18.00