



CATERING

CATERING AVAILABLE FOR ALL
EVENT TYPES AND GROUP SIZES

ORDER ONLINE AT WWW.METROMARCHENYC.COM

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Fine Print

Ordering:

Order online www.metromarche.com, email us catering@metromarche.com (we try our best to respond immediately to let you know we've received your inquiry!), or call us (212) 697-3334 (office hours are Monday – Friday 7:00 am – 4:00 pm). Some items may require more than 24 hours notice. Orders for the following day must be placed and confirmed by 3:00 pm the day before.

Cancellations:

Orders cancelled the same day will incur a 100% charge.

Delivery, Set-up & Pick-up:

All orders will be delivered and set-up (upon request) where indicated by the point of contact unless otherwise directed. Some orders may require a pick-up for certain non-disposable items. In that case, our delivery professional will advise which items will require a pick-up at the time of delivery. All orders come with plates, napkins, cups (if required), eating & serving utensils. If you don't require one or all of these items, please let us know (we thank you in advance!) Hot food items will be delivered HOT in disposable aluminum pans. If you require a hot food set-up (wire racks, gel flame, flameless set-up), all are available at an additional charge. Delivery times are scheduled within a 30-minute window.

Food Allergies & Dietary Restrictions:

We are more than happy to address as many dietary requests as possible. If you have a food allergy or special request for Vegan, Vegetarian or Gluten-Free food items, please let us know minimum 48 hours in advance.

Administrative Fees & Delivery Charges:

All orders will incur an administrative fee of 7% which applies to order processing and administrative costs. This fee is not a gratuity. There is no delivery charge for any order delivered in Manhattan south of 65th Street during regular business hours. For deliveries outside of regular business hours, Manhattan, or north of 65th Street, please contact one of our catering professionals.

Order Minimums:

Monday – Friday with a delivery time between 6:00 am – 4:00 pm -10 guest minimum. For early, late, weekend or holiday orders, please contact one of our catering professionals.

Menu & Pricing:

Menu items and specific ingredients are subject to availability. Pricing is subject to change without notice. For our most up to date pricing, please refer to www.metromarche.com or contact one of our catering professionals

Equipment:

Please let your catering professional know if your order requires: linen table covers, ceramic display platters, glasses, cups, tableware, or stainless-steel chafing dishes. These items are considered an upcharge. Unreturned Metro Marché equipment are subject to full price charges if not returned within 24 hours or less from delivery time.

Full-Service Catering:

If your event requires staffing, rentals, an elevated design & presentation, or a professional to manage every detail, let your catering professional know.

Event Spaces

Metro Marché is able to accommodate your event needs. Please contact one of our catering professionals to host your next function in our space or offsite of your choosing

Metro Marché is a woman owned & family operated establishment with a collective experience of over 40 years serving New York City. Metro Marché vision is to elevate the experience by serving fresh market quality ingredients.

Beverages

10 guest minimum unless otherwise noted

Inform your catering representative of any allergies

Coffee

1 Qt of Regular Milk & 1 Qt of Half & Half will be provided with all orders *Mylk will be supplied at an additional charge

Regular & Decaffeinated Hot Coffee

Cold Brew Coffee

requires 48 hours notice

Hot Chocolate

Fresh Squeezed Chilled Juices

Inform your catering representative of any allergies

Individual 8oz bottles

Carrot

Grapefruit

Blast of C

Carrots, Orange, Apples, Ginger

Green Glow

Kale, Spinach, Pineapple, Orange, Ginger

Golden Elixir

Pineapple, Pear, Lemon, Turmeric

Heart Beet

Carrots, Apples, Beets, Lemon

Spicy Pear

Carrots, Apples, Beets, Lemon

Commercial Beverages

Call us for pricing

Still & Sparkling Bottled Spring Water

- Essentia
- Poland Spring
- Saratoga Water

Assorted Canned & Bottled Beverages

- Coca-Cola Products
- Hal's Sodas
- Poppi Soda

Hot Tea Service

We Proudly offer Brew Lab Organic Teas

Flavors

- Earl Gray
- English Breakfast
- Ginger Chamomile
- Green Tea
- Peppermint

Fresh Fruit Smoothies

Inform your catering representative of any allergies |

Individual 16oz bottles

Green Energy

Kale, Spinach, Ginger, Cucumber, Banana, Greek Yogurt, Oat Milk

PB Protein (vegan)

Banana, Peanut Butter, Cacao Nibs, Vanilla Vegan Protein Powder, Almond Milk

Strawberry Banana Blast

Strawberries, Banana, Greek Yogurt, Oat Milk

Tropical Breeze

Mango, Pineapple, Orange Slices, Coconut Flakes, Greek Yogurt, Oat Milk

Unsweetened Iced Teas

Individual 16oz Bottles | Call us for available flavors

Fresh Lemonades

Individual 16oz Bottles | Call us for available flavors

LAVAZZA

We Proudly Serve Lavazza Coffee

*Mylk is considered to be plant based. We offer Oat & Almond Mylk



Breakfast Platters

10 guest minimum unless otherwise noted

Inform your catering representative of any allergies

Breakfast Bakery

Minimum 24 hour notice required

Fresh Baked Miniature Muffins, Croissants, Pastries & Bagels served with Butter, Cream Cheese & Jams

Classic New York Bagels

Served with Philadelphia Cream Cheese, Scallion Cream Cheese, Butter & Jams

Avocado Toast

Made with Thick Cut- Multi-grain & Sourdough Breads

- Classic with Mashed Avocado, Chili Flakes, Sea Salt & EVOO (vegan)
- Caprese with Fresh Buffalo Mozzarella, Plum Tomatoes, Basil & EVOO (vegetarian)
- BAT with Chopped Bacon, Sliced Hardboiled Egg, Sliced Tomato & Cracked Black Pepper
- Smoked Salmon with Capers, Shaved Onion & Cucumber

The Morning Glory Breakfast Platter

Minimum 24 hour notice required | Serves 30

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

Greek Yogurt Parfaits

Made with Authentic Greek Yogurt (gluten-free & low fat)

Individual 8oz Cups

- Classic Greek – Chopped Walnuts, Fresh Blueberries & Honey
- Honey Banana Compote – Banana, Granola & Honey
- Bircher Muesli – Granola, Honey, Apple, Almonds, Cranberries & Pomegranate
- Mixed Berry Compote – Granola, Fresh Berries & Fresh Berry Compote
- Apple Pie- Apple, Granola, Cinnamon & Honey
- Tropical Greek- Fresh Pineapple, Fresh Mango, & Coconut Flakes

Make Your Own Greek Yogurt Parfait

10 guest minimum

- Greek Yogurt
- Crushed Walnuts
- Chia Seeds
- Fresh Strawberries
- Honey

Smoked Salmon

Minimum 24 hour notice required

Smoked Nova Salmon, Sliced Tomatoes, Red Onion, Cucumber Ribbons, Capers, Cream Cheese, & Assorted Bagels

Create Your Own Avocado Toast Bar

Minimum of 24 hours notice required | 15 guest minimum |

Gluten Free Available +\$

- Mashed Avocado
- Toasted Thick-Cut Multigrain & Sourdough Bread
- 6 Toppings + Red Pepper Flakes, Sea Salt, EVOO

Mini Breakfast Savories

Minimum 24 hour notice required | 2 pieces per person

Choose 2 varieties

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

Overnight Oats

Heart Healthy Oats Soaked Overnight in Oat Milk

8oz Individual Cups

- PB Banana- Peanut Butter, Chocolate Chunks, Banana, Chia Seeds, Maple Syrup & Walnuts
- Strawberry Cheesecake- Greek Yogurt, Chia Seeds, Fresh Strawberries & Granola
- Blueberry Lemon- Greek Yogurt, Chia Seeds, Maple Syrup & Lemon Zest

Fresh Fruit Platters

Sliced Seasonal Fruit & Berries

Assortment of Fresh Sliced Fruits Served on a Platter

Fresh Fruit Salad

Assortment of Seasonal Fruits & Berries Cubed in a Bowl



Hot Breakfast Platters

10 guest minimum unless otherwise noted | Minimum 24 hour notice required

Breakfast Sandwiches

Add Avocado +\$ Gluten Free +\$

Choose 2 varieties

- Eggs, Bacon, Cheddar on a Brioche
- Eggs, Smoked Ham & Swiss on a Croissant
- Eggs, Breakfast Sausage & Cheddar on an English Muffin
- Egg Whites, Turkey Bacon & Mozzarella on a Brioche

Breakfast Scrambles

Served with Country Potatoes | Thick Cut Multigrain & Sourdough Country Bread with Butter & Jam +\$

Classic Scramble (gluten free)

Fluffy Scrambled Eggs

Garden (gluten free)

Tomatoes, Green Onions, Spinach & Mushrooms

Tex Mex Scramble (gluten free)

Jalapeños, Onions, Cilantro, Home made Spicy Pico de Gallo, Pepper Jack Cheese & Tortilla Chips

Greek Scramble (gluten free)

Spinach, Tomatoes, Onions & Feta Cheese

Griddle Favorites

Served with Mixed Berry Compote & Vermont Maple Syrup

Buttermilk Pancakes

Almond Crusted Challah French Toast

Chocolate Chunk Pancakes

Breakfast Meats

- Hickory Smoked Bacon
- Breakfast Sausage Links
- Cured Turkey Bacon
- Chicken Sausage

Breakfast Prix-Fixe

10 guest minimum | Minimum of 24 Hour notice required

Inform your catering representative of any allergies

Continental Breakfast

Fresh Baked Miniature Muffins, Croissants, Pastries & Bagels with Butter, Cream Cheese, Jams, Sliced Fresh Fruits & Berries, Coffee Service OR Fresh Squeezed Juice

California Dreaming

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

Mini Breakfast Egg Sliders

Choose 2 varieties, 2 pieces per person

- Ham, Cheddar & Everything Bagel Seasoning
- Avocado, Pepper Jack & Home made Spicy Pico de Gallo
- Bacon, Cheddar & Chives
- Avocado, Cheddar & Tomato Pesto
- Bacon, Avocado, Cheddar & Sun Dried Tomato Pesto

Oven Baked Frittata

Accompanied by an assortment of Mini Bagels & Breakfast Potatoes | 2 pieces per person

Choice of

- Ham & Swiss
- Potato & Leek
- Peppers, Onions, Asparagus & Gruyere Cheese
- Caramelized Onions & Bacon
- Smoked Salmon & Onion +\$

Steel Cut Oats

Serves 10 Guests. Water Based unless otherwise requested.

- Fresh Strawberries
- Brown Sugar
- Honey
- Walnuts
- Raisins
- Granola
- Agave Syrup

All American

- Scrambled Eggs
- Choice of Breakfast Protein Meat
- Breakfast Bakery
- Coffee Service

Individual Breakfast Boxes

10 guest minimum per box type

Breakfast Box #1

Mini Breakfast Bakery, Fresh Fruit Cup, Fresh Squeezed Juice

Breakfast Box #2

Classic Greek Yogurt Parfait, Fresh Fruit Cup, Fresh Squeezed Juice

Breakfast Box #3

Breakfast Egg Sandwich, Fresh Fruit Cup, Fresh Squeezed Juice

Breakfast Boards

Minimum 24 hour notice required | Serves 20

Inform your catering representative of any allergies.

Breakfast Board #1

Ham & Brie Mini Croissant with Maple Butter, Asparagus & Sweet Pepper Frittata, Whipped Cranberry Spread on Mini Cranberry Walnut Roll, Garden Vegetable Souffle, Cream Cheese Frosted Mini Carrot Cake Muffins

Breakfast Box #4

Lox in a Box: Smoked Salmon, Tomato, Red Onion, Cucumber Ribbons, Capers & Cream Cheese on a Bagel, Fresh Fruit Cup Add Fresh Squeezed Juice +\$

Breakfast Box #5

2 Cage Free Hard Boiled Eggs, Cheddar Cheese, Mixed Nuts & Grapes, Fresh Squeezed Orange Juice

Breakfast Board #2

Avocado Toast Crostini, Tomato Lox with Cream Cheese & Capers, Potato Hash Bite with Pepper & Onion Relish, Hummus Stuffed Sweet Pepper, Sweet Scones



Sandwich Selections

Some sandwiches require minimum 24 hour notice | Inform your catering representative of any allergies.

Sandwich Platter

unless otherwise posted 10 guest minimum

Vegan & Vegetarian

Caprese Mozzarella

Fresh Buffalo Mozzarella, Fresh Basil, Vine Ripened Tomatoes, Basil Pesto

Eggplant Milanese

Pan Fried Eggplant, Fresh Mozzarella, Tomatoes, Basil Pesto

Egg Salad

Farm Fresh Eggs, Mayo, Fresh Dill

Poultry

Adobo Chicken

Grilled Chicken, Queso Fresco, Black Bean & Corn Salsa, Roasted Peppers, Tajin-Cilantro Mayo

Chicken Caesar

Grilled Chicken, Shaved Parmesan, Kale, Roasted Peppers, Home made Caesar Dressing

Chicken Parm

Home made Chicken Cutlet, Fresh Buffalo Mozzarella, Parmesan Cheese, Home made Marinara

Buffalo Chicken

Crispy Chicken, Blue Cheese, Buffalo Sauce, Scallions, Blue Cheese Dressing

Chicken Milanese

Chicken, Shaved Parmesan, Arugula, Balsamic Glaze

Mediterranean Vegetables

Roasted Eggplant, Turmeric Cauliflower, Oven Roasted Tomatoes, Spinach, Hummus, Romesco Sauce

Avocado Veggie Pita

Avocado, Mixed Greens, Red Onions, Tomatoes, Cucumbers, Beets, Roasted Peppers, Carrots, Hummus

California Turkey Pita

Smoked Turkey, Avocado, Alfalfa Sprouts, Cucumbers, Tomatoes, Meyer Lemon Vinaigrette

Chicken Veracruz

Grilled Chicken, Avocado, Black Beans, Lettuce, Roasted Corn, Roasted Peppers, Chipotle Black Bean Salsa

Chicken Fresco

Grilled Chicken, Queso Fresco, Avocado, Tomatillo Salsa

Smoked Turkey Ranch

Smoked Turkey, Cheddar Cheese, Bacon, Lettuce, Tomatoes, Home made Buttermilk Ranch

Prosciutto Mozzarella

San Daniele Aged Prosciutto, Fresh Buffalo Mozzarella, Roasted Red Peppers, Home made Romesco Sauce

Chipotle Shrimp +\$

Lime Chipotle Jumbo Shrimp, Avocado, Vine Ripened Tomato, Chipotle Aioli, Multigrain Sliced Bread

Crab Cake +\$

Crunchy Slaw, Lemon Confit Spread, Brioche

Beef & Pork

Cubano +\$

Deli Ham, Smoked Turkey, Swiss Cheese, Sliced Pickles, Yellow Mustard Sliced Steak- Charred Kale, Oven Roasted Tomatoes, Gorgonzola, Horseradish Crème Fraiche

Seafood

Tuna Salad

Albacore Tuna Salad, Lettuce & Tomatoes

Herbed Grilled Salmon +\$

Lemon Herb Salmon, Gem Lettuce, Vine Ripened Tomatoes, Meyer Lemon Vinaigrette, Brioche

Sandwich Packages

10 guest minimum per package unless otherwise posted. Inform your catering representative of any allergies.

Please select your sandwiches from our Sandwich Page located on Page 10

Sandwich Package #1

Selection of sandwiches and pasta or green salad

Sandwich Package#2

Selection of sandwiches, pasta or green salad & fruit salad or dessert

Sandwich Package#3

Selection of sandwiches, pasta or green salad, fruit salad and dessert

Sandwich Boxes

10 guest minimum per box type

Lunch Box #1

Choice of a sandwich, pasta or green salad

Lunch Box #2

Choice of a sandwich, pasta or green salad, and dessert or a fruit cup

*Add a bag of Hal's Chips to any box +\$

Soups

Minimum 24 Hour Notice Required | Inform your catering representative of any allergies

Hearty Homemade Soups

Kettle Served with Crackers & a

Bread Basket | Serves 10

Staples

- Classic Chicken Noodle
- Santa Fe Chicken & Tortilla
- Five Star Mushroom

Vegan & Gluten-Free

- Tuscan Garden Vegetable
- Old Fashioned Green Split Pea
- Creamy Broccoli & Cheddar
- Kale with Lentils & Quinoa

Premium

- Hearty Turkey Chili (gf)
- Lobster Bisque (gf)
- Shrimp & Corn Chowder (gf)



Salads, Grains & Pasta

10 guest minimum unless otherwise posted | Inform your catering representative of any allergies
Served with choice of 2 Dressings

Green Salads

Garden Salad

Arcadian Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots

Marche House Salad +\$

Organic Field Greens, Grapes, Dried Cranberries, Blue Cheese Crumbles, Honey Walnuts

Greek Salad

Romaine, Cherry Tomatoes, Cucumbers, Onions, Kalamata Olives, Feta

Kale Caesar

Romaine, Kale, Roasted Red Peppers, Parmesan, Croutons

Arugula & Roasted Beet +\$

Crumbled Goat Cheese, Toasted Pistachios, Radish & Green Onion

Chef Designed Salad Platters

Unless Otherwise Posted | 10 Guest Minimum, Served With a Bread Basket. | Inform your catering representative of any allergies

Santa Fe Salad

Grilled Chicken, Red Onions, Roasted Corn, Tomatoes, Tortilla Strips, Cheddar Cheese, Avocado, Crisp Romaine with Chipotle Vinaigrette Dressing

Traditional Chef's Salad

Cucumbers, Tomatoes, Cheddar Cheese, Hard Boiled Eggs, Smoked Turkey, Crisp Romaine with Buttermilk Ranch Dressing

BBQ Chicken Cobb

Crispy Onions, Roasted Corn, Bacon, Hard Boiled Egg, Avocado, BBQ Chicken, Crisp Romaine with Chipotle Ranch

Spicy Asian Chicken

Carrots, Pickled Cucumbers, Red Cabbage, Red Radishes, Scallions, Market Table Sticky Garlic Chicken Thighs, Crisp Romaine with Gochujang Miso Vinaigrette Dressing

Baked Falafel (vegan)

Grape Tomatoes, Cucumbers, Carrots, Chickpeas, Scallions & Spiced Tahini Dressing

Grilled Balsamic Chicken

Roasted Italian Vegetables

Salmon Avocado Salad +\$

Cucumbers, Home made Spicy Pico de Gallo, Red Cabbage, Red Radishes, Avocado, Market Table Lemon Herb Salmon, Baby Spinach with Meyer Lemon Vinaigrette Dressing

Salmon Nicoise +\$

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

Bistro Steak +\$

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

Create Your Own Salad Bar

20 Guest Minimum

Includes:

- 3 Greens
- 2 Proteins
- 2 Cheeses
- 6 Veggies
- 3 Dressings
- Croutons & Bread Basket

Grains & Legumes Salads

Minimum 24 hour notice required

Farro & Squash

Squash, Brussel Sprout Leaves, Basil, Grilled Red Onion, Lemon Vinaigrette

Greek Quinoa

Spinach, Parsley, Olives, Feta, Cucumbers, Red Onions, Dill, Lemon Yogurt Dressing

Israeli Couscous

Grilled Vegetables & Lemon Zest

Toasted Barley

Wild Mushrooms, Frizzled Leeks, Roasted Fennel, Spinach, Pomegranate Seeds, Dijon

Tuscan White Bean Salad

Crumbled Goat Cheese, Toasted Pistachios, Radish & Green Onion

Pasta Trays

Minimum 24 hour notice required

Half tray feeds 10 guests, served with Sourdough Bread & Garden Salad

Beecher's White Cheddar Macaroni & Cheese

Baked Rigatoni Al Forno

Blend of Italian Cheeses & Imported Pasta topped with Pecorino Romano

Classic Lasagna

Layered Fresh Pasta Sheets, Creamy Ricotta, Fresh Mozzarella & Tomato Basil Sauce

Penne Palermo

Sun Dried Tomatoes & Asparagus in Tomato Cream Sauce

Rigatoni Rustica

Crumbled Goat Cheese, Toasted Pistachios, Radish & Green Onion

Pasta Salads

Minimum 24 hour notice required

Autumn Pasta

Orecchiette, Roasted Butternut Squash, Brussel Sprouts, Caramelized Onions

Penne & Sun Dried Tomato Pesto

Artichokes, Bell Peppers, Olives, Shaved Parmesan

Penne Shiitake Pasta Salad

Shiitake Mushrooms, Shallots, Asparagus & Truffle Oil

Santorini Salad

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



Entrée Packages

15 Guest Minimum. Served with 1 sides, a green salad, & bread basket. Served hot in disposable aluminum pans. Available as room temperature, served on disposable platters. Wire Racks, Flameless, & Real Chaffers are available at an additional charge. Minimum 24 hour notice required.

Vegetarian/Vegan Pork
Chicken
Salmon
Shrimp
Beef
Filet Mignon

Specialty Seafood

Branzino
Red Snapper
Crab Cakes

Create Your Own Buffet

30 guest minimum. Served with 2 sides, a green salad, & bread basket. Served in disposable aluminum pans. Available as room temperature, served on disposable platters. Wire Racks, Flameless, & Real Chaffers are available at an additional charge. Minimum 24 hour notice required

Chicken & Vegetarian/Vegan
Chicken & Shrimp
Chicken & Specialty Seafood
Chicken & Beef
Chicken & Salmon
Chicken & Filet Mignon
Beef & Vegetarian/Vegan
Beef & Salmon

Beef & Shrimp
Beef & Specialty Seafood
Filet Mignon & Shrimp
Filet Mignon & Salmon
Filet Mignon & Specialty Seafood

Entrees

Inform your catering representative of any allergies.

Chicken

- Lemon Dijon Chicken with Grilled Fennel
- Honey Balsamic Chicken with Fresh Herbs & Pearl Onions
- Chicken Provencal with Olives, Tomatoes & Capers
- Chicken Scarpariella with Lemon & Rosemary
- Herb de Provence Rotisserie Style Chicken Breast

Beef

- Grilled Steak Au Poivre with Crispy Onions
- Braised Boneless Short Ribs with Root Vegetables
- Grilled Rosemary Steak with Portobello & Tomatoes
- Chimichurri Flank Steak with Grilled Onions & Fresh Herbs
- Montreal Steak with Shallot Mushroom Sauce

Filet Mignon

- Bistro Filet Mignon with Charred Tomatoes & Grilled Portobello Mushrooms
- Seared Filet Mignon Medallions with Roasted Shallots & Forest Mushrooms

Salmon

- Almond Crusted Salmon with Asparagus & Lemon Zest
- Fennel Crusted Salmon in a White Wine Sauce
- Grilled Salmon with Grape Tomatoes & Artichokes
- Stuffed Salmon With Roasted Root Vegetables
- Sweet & Spicy Grilled Salmon with Mango Salsa

Specialty Seafood

- Pan Seared Cod with Fresh Basil Pesto
- Maryland Crab Cakes served with Creamy Cole Slaw
- Pan Seared Snapper with Wild Mushrooms & Sauteed Kale
- Mediterranean Branzino with Lemon, Fresh Herbs & Extra Virgin Olive Oil

Shrimp

- Chili Lime
- Poached Coconut
- Tequila & Tomato
- Scampi
- Terriyaki Grilled

Side Selections

Inform your catering representative of any allergies.

Vegetables

- Balsamic Roasted Brussel Sprouts
- Cauliflower Mash
- Garlic & Oil Sauteed Broccoli
- Roasted Butternut Squash
- Honey Roasted Rainbow Carrots
- Roasted Root Vegetables with Shallots
- Turmeric Roasted Cauliflower
- Roasted Seasonal Vegetables
- Parmesan Baked Zucchini Wedges
- Roasted Beets with Toasted Pine Nuts
- Sauteed Green Beans
- Sauteed Lemon Kale & Black Eyed Peas
- Steamed Asparagus with Lemon Zest

Rice & Grains

- Autumn Brown Rice with Toasted Vermicelli & Seasonal Vegetables
- Fresh Herbed Rice Pilaf
- Cranberry Walnut Wild Rice
- Grilled Vegetables Couscous
- Sautéed Tomato Bulgar
- Sun Dried Tomato Pesto Rice
- Toasted Orzo with Fava Beans & Blistered Tomatoes

Potatoes

- Agave Roasted Sweet Potatoes
- Creamy Mashed New Potatoes
- Crispy Parmesan Fingerling Potatoes
- Roasted Marble Potatoes
- Oven Roasted Potatoes with Shallots & Parsley
- Roasted Za'atar Lemon Potatoes



Themed Buffets

20 guest minimum. Served hot in disposable aluminum pans. Available as room temperature, served on disposable platters. Wire racks, flameless & real chaffers are available at an additional charge. Minimum 24 hour notice required. Inform your catering representative of any allergies

Italian

- Filet of Sole Piccata with Capers in a White Wine Sauce
- Chicken Marsala with Wild Mushrooms in a Marsala Wine Sauce
- Penne a la Vodka with Green Peas & Caramelized Onions Roasted Eggplant, Fennel & Zucchini
- Italian Mixed Greens with arugula, shaved radicchio, Kale, Preserved Lemons, Shaved Parmesan
- Fresh Baked Sourdough Bread
- Butter Cookies & Biscotti

South of the Border

- Ancho Chili Chicken, OR Add Steak Fajitas for +\$
- Sautéed Peppers & onions
- Vegetarian Enchiladas
- Adobo Rice
- Seasoned Black Beans
- Mexican Caesar Salad
- Fresh White Corn Tortilla Chips
- Homemade Churros with Dipping Sauces

Hor D'oeuvres Displays

Approximately 72 pieces per display. Minimum 24 Hour Notice required | Inform your catering representative of any dietary restrictions or allergies.

American Pie

- Crispy Chicken Skewers
- Cheeseburger Sliders
- Maryland Crab Cakes
- Buffalo Chicken Skewers
- BBQ Short Ribs on Cheddar Biscuit
- Honey Mustard Sauce & Blue Cheese Dressing

Thai Basket

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

Nuevo Latino

- Tortilla Crusted Shrimps
- Ancho Chili Lime Chicken Skewers
- Mojo Steak Skewers
- Vegetable Empanadas
- Adobo Chicken Taco Cups
- Served with Pico de Gallo & Tomatillo Crema

Mediterranean

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

Stationary Displays & Buffet Enhancements

Small Serves up to 10 | Large Serves up to 20 | Some items require minimum 24 hour notice | Inform your catering catering representative of any allergies

Crudites & Dip

Garden Fresh Raw Veggies with Home made Hummus & Whipped Feta & Beet Dip

Tortilla Chips

Fresh Rainbow Tortilla Chips served with Home made Guacamole, Sour Cream & Home made Spicy Pico de Gallo

Gourmet Cheese Boards

Imported & Domestic Cheeses served with Crackers, Breads, Mike's Hot Honey, Fig & Quince Jams

Charcuterie Boards

Hand-Crafted Display of Imported & Domestic Cheeses with Cured Meats & Marinated Vegetables served with Crackers, Bread, Mike's Hot Honey, Fig & Quince Jams

Fruit & Cheese

Sliced Melons & Fresh Berries, Gourmet Imported & Domestic Cheese, Garden Fresh Vegetables served with Sliced Multigrain & Sourdough Bread & Fig & Quince Jams

Fruit, Cheese & Crudites

Sliced Melons & Fresh Berries, Gourmet Imported & Domestic Cheese, Garden Fresh Vegetables served with Sliced Multigrain & Sourdough Breads, Fig & Quince Jams & Home made Hummus

Fruit, Cheese & Meats

Sliced Melon & Fresh Berries, Gourmet Imported & Domestic Cheese, Sliced Meats served with Sliced Multigrain & Sourdough Bread, Mike's Hot Honey, Fig & Quince Jams

Mezze

Grilled Zucchini, Baby Eggplant, Asparagus, Roasted Cauliflower, Marinated Olives Served with Fresh Chickpea Hummus, Whipped Feta & Beet Dip & Toasted Pita Points



Desserts

10 guest minimum unless otherwise posted

Homestyle Cookies

Assorted cookies

- Oatmeal,
- Double Chocolate
- White Chocolate Cranberry
- Chocolate Chip & more

Mini Specialty Pastries

Baker's Choice of Delicious Assorted Pastries

Sweet Tray

Homemade Cookies, Brownies, Assorted Fruits & Healthy Bites

Brownies & Bars

Assorted Brownies & Bars

Assorted Mini Cupcakes

24 Pieces of any Variety of Mini Cupcake Flavors

Rice Chex Treats (gluten free)

24 pieces Dipped in Rich Chocolate

Home Made Churros

Serves 10

Dusted in Cinnamon sugar served With Chocolate & Dulce de Leche dipping sauces

Chocolate Dipped Strawberries 24 pieces

Hand Decorated, White & Milk Chocolate





WWW.METROMARCHE.COM

30 W 57TH ST, NEW YORK, NY 10019 | (212) 697-3334

HOURS: MON - THURS 7AM-6PM FRI 7AM-4PM SAT 8AM-5PM SUN 8AM-4PM



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