



# CATERING

CATERING AVAILABLE FOR ALL  
EVENT TYPES AND GROUP SIZES

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ORDER ONLINE AT [WWW.METROMARCHENYC.COM](http://WWW.METROMARCHENYC.COM)

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# Fine Print

## Ordering:

Order online [www.metromarche.com](http://www.metromarche.com), email us [catering@metromarche.com](mailto: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](http://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** 3.50/pp

**Cold Brew Coffee** 7.50/pp

requires 48 hours notice

## Hot Chocolate 5.00

## Hot Tea Service 3.50/pp

We Proudly offer Brew Lab Organic Teas

### Flavors

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

## Fresh Squeezed Chilled Juices 6.00/pp

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

Pear, Pink Grapefruit & Cayenne Pepper

## Fresh Fruit Smoothies 10.00/pp

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

## Water & Soda

Call us to for pricing

### Still & Sparkling Bottled Spring Water

- Essentia
- Poland Spring
- Saratoga Water

### Assorted Canned & Bottled Beverages

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

## Unsweetened Iced Teas 5.00/pp

Individual 16oz Bottles | Call us for available flavors

## Fresh Lemonades 5.00/pp

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 8.95 /pp

Minimum 24 hour notice required

Fresh Baked Miniature Muffins, Croissants, Pastries & Bagels served with Butter, Cream Cheese & Jams | Gluten Free +2.00/pp

## Classic New York Bagels 7.95/pp

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

## Avocado Toast 11.95/pp

Made with Thick Cut- Multigrain & 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 250

Serves 30 | Minimum 24 hour notice required

- 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 8.00/pp

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 15.00/pp

10 guest minimum

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

## Smoked Salmon 21.95/pp

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 16.00/pp

15 guest minimum | Minimum of 24 hours notice required

Gluten Free Available +2.00/pp

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

## Mini Breakfast Savories 10.95/pp

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 8.00/pp

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

## Seasonal Fruit & Berries 7.95/pp

Assortment of Seasonal Fruits & Berries Cubed in a Bowl

## Sliced Fresh Fruit 8.95/pp

Assortment of Fresh Sliced Fruits Served on a Platter







# Hot Breakfast Platters

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

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## Breakfast Sandwiches 10.00 /pp

Add Avocado +2.00 Gluten Free +2.00

### 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 +2.00

- **Classic Scramble** (gluten free) 10.95/pp  
Fluffy Scrambled Eggs
- **Garden** (gluten free) 12.95/pp  
Tomatoes, Green Onions, Spinach & Mushrooms
- **Tex Mex Scramble** (gluten free) 13.95  
Jalapeños, Onions, Cilantro, Home made Spicy Pico de Gallo,  
Pepper Jack Cheese & Tortilla Chips
- **Greek Scramble** (gluten free) 13.95  
Spinach, Tomatoes, Onions & Feta Cheese

## Griddle Favorites

Served with Mixed Berry Compote & Vermont Maple Syrup

- **Buttermilk Pancakes** 10.95/pp
- **Chocolate Chunk Pancakes** 12.95/pp
- **Almond Crusted Challah French Toast** 12.95/pp

## Breakfast Meats 3.95/pp

Served in a Half Tray

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

## Mini Breakfast Egg Sliders 11.95/pp

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 11.95/pp

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 +1.00

- Chicken Sausage

## Steel Cut Oats 9.00/pp

Serves 10 Guests. Water Based unless otherwise requested.

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

# Breakfast Prix-Fixe

10 guest minimum | Minimum of 24 hour notice required | Inform your catering representative of any allergies

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## Continental Breakfast 18.95/pp

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

## California Dreaming 19.95/pp

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

## All American 22.95/pp

- Scrambled Eggs
- Choice of Breakfast Protein Meat
- Breakfast Bakery (page 8)
- Coffee Service



# Individual Breakfast Boxes

10 guest minimum per box type

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## Breakfast Box #1 14.95/pp

Mini Breakfast Bakery, Fresh Fruit Cup, Fresh Squeezed Juice

## Breakfast Box #2 15.95/pp

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

## Breakfast Box #3 16.95/pp

Breakfast Egg Sandwich, Fresh Fruit Cup, Fresh Squeezed Juice

## Breakfast Box #4 22.95/pp

Lox in a Box: Smoked Salmon, Tomato, Red Onion, Cucumber Ribbons, Capers & Cream Cheese on a Bagel, Fresh Fruit Cup

Add Fresh Squeezed Juice +6.00

## Breakfast Box #5 12.95/pp

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

# Breakfast Boards

Serves 20 | Minimum 24 hour notice required

Inform your catering representative of any allergies.

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## Breakfast Board #1 300.00

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 Board #2 325.00 (vegetarian)

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



## 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*

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### Sandwich Package #1 19.00 /pp

Selection of sandwiches and pasta or green salad

### Sandwich Package#2 23.00 /pp

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

### Sandwich Package#3 26.00 /pp

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

## Sandwich Boxes

*10 guest minimum per box type*

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### Lunch Box #1 19.00 /pp

Choice of a sandwich, pasta or green salad

### Lunch Box #2 23.00 /pp

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

*\*Add a bag of Hal's Chips to any box +2.50*

## Sandwich Selections

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

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### Sandwich Platter 14.00 /pp 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

#### Seafood

##### Tuna Salad

Albacore Tuna Salad, Lettuce & Tomatoes

##### Herbed Grilled Salmon +3.00

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

##### 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

##### Chipotle Shrimp +4.00

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

##### Crab Cake +4.00

Crunchy Slaw, Lemon Confit Spread, Brioche



## Beef & Pork

### Cubano

Deli Ham, Smoked Turkey, Swiss Cheese, Sliced Pickles, Yellow Mustard

### Prosciutto Mozzarella

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

### Sliced Steak +3.00

Charred Kale, Oven Roasted Tomatoes, Gorgonzola, Horseradish Crème Fraiche

## 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

### 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

### Smoked Turkey Cheddar

Smoked Turkey, Cheddar Cheese, Tomatoes, Chipotle Aioli

## 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 130

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

#### Vegan & Gluten-Free 130

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

#### Premium 150

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







# Salads, Grains & Pasta

10 guest minimum unless otherwise noted | Inform your catering representative of any allergies

Served with choice of 2 Dressings

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## Green Salads 6.95/pp

### Garden Salad

Arcadian Mixed Greens, Cherry Tomatoes, Cucumbers, Shredded Carrots

### Marche House Salad +2.00

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 +2.00

Crumbled Goat Cheese, Toasted Pistachios, Radish & Green Onion

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## Chef Designed Salad Platters 15.00/pp

10 Guest Minimum | Served With a Bread Basket | Inform your catering representative of any allergies

\*Thick Cut Sourdough Country Bread with Butter Available Upon Request +2.00

### Santa Fe Salad

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

### Traditional Chef's Salad

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

### 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, Sticky Garlic Chicken Thighs, Crisp Romaine with Gochujang Miso Vinaigrette

### Baked Falafel (vegan)

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

### Grilled Balsamic Chicken

Roasted Italian Vegetables

### Salmon Avocado Salad +4.00

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

### Salmon Nicoise +4.00

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

### Bistro Steak +4.00

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

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## Create Your Own Salad Bar 21.00/pp

20 Guest Minimum

### Includes:

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

## Grains & Legumes Salads 7.95/pp

*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**

Marinated Tomatoes, Candied Lemons, Red Onions

## Pasta Salads 8.95/pp

*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

## Pasta Trays

*Minimum 24 hour notice required*

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

### **Beecher's White Cheddar Macaroni & Cheese 135.00**

### **Baked Rigatoni Al Forno 150.00**

Blend of Italian Cheeses & Imported Pasta topped with Pecorino Romano

### **Classic Lasagna 150.00**

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

### **Penne Palermo 150.00**

Sun Dried Tomatoes & Asparagus in Tomato Cream Sauce

### **Rigatoni Rustica 150.00**

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







## 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.*

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Vegetarian/Vegan 22.00

Pork 24.00

Chicken 24.00

Salmon 30.00

Shrimp 30.00

Beef 32.00

Filet Mignon 38.00

### Specialty Seafood

- Branzino 38

- Red Snapper 38

- Crab Cakes 40

### 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 26.00

Chicken & Shrimp 26.00

Chicken & Specialty Seafood 27.00

Chicken & Beef 27.00

Chicken & Salmon 27.00

Chicken & Filet Mignon 28.00

Beef & Vegetarian/Vegan 34.00

Beef & Salmon 36.00

Beef & Shrimp 36.00

Beef & Specialty Seafood 38.00

Filet Mignon & Shrimp 40.00

Filet Mignon & Salmon 41.00

Filet Mignon & Specialty Seafood 42.00





# Entrees

*Inform your catering representative of any allergies.*

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## Chicken

- Lemon Dijon Chicken with Grilled Fennel
- Honey Balsamic Chicken with Fresh Herbs & Pearl Onions
- Chicken Provençal 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 & Sautéed Kale
- Mediterranean Branzino with Lemon, Fresh Herbs & Extra Virgin Olive Oil

## Shrimp

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

## Pork

- Grilled Tenderloin in a Mustard Jus
- Mojo Pork with Chimichurri Sauce
- St. Louis Style BBQ Ribs

## Vegan/Vegetarian

- Butternut Squash Lasagna (vegan)
- Cranberry Quinoa Stuffed Squash (vegan)
- Eggplant Caprese with Fresh Mozzarella & Tomato Basil Sauce
- Grilled Eggplant Rollatini

# Side Selections

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## Vegetables

- Balsamic Roasted Brussel Sprouts
- Cauliflower Mash
- Garlic & Oil Sautéed 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
- Sautéed Green Beans
- Sautéed Lemon Kale & Black Eyed Peas
- Steamed Asparagus with Lemon Zest

- 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

## Rice & Grains

- Autumn Brown Rice with Toasted Vermicelli & Seasonal Vegetables
- Fresh Herbed Rice Pilaf

## 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

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### Italian 48.00/pp

- 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 38.00/pp

- Ancho Chili Chicken, OR Add Steak Fajitas for +5.00
- Sautéed Peppers & onions
- Vegetarian Enchiladas
- Adobo Rice
- Seasoned Black Beans
- Mexican Caesar Salad
- Fresh White Corn Tortilla Chips
- Homemade Churros with Dipping Sauces

## Hors D'oeuvre Displays

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

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### American Pie 380.00

- 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 380.00

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

### Nuevo Latino 380.00

- 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 400.00

- 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*

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## **Crudites & Dip 125.00/200.00**

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

## **Tortilla Chips 100.00/175.00**

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

## **Gourmet Cheese Boards 175.00/300.00**

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

## **Charcuterie Boards 200.00/350.00**

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 125.00/225.00**

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

## **Fruit, Cheese & Crudites 175.00/275.00**

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 200.00/325.00**

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

## **Mezze 175.00/325.00**

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

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## Homestyle Cookies 7.95/pp

### Assorted cookies

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

## Mini Specialty Pastries 10.95/pp

### Baker's Choice of Delicious Assorted Pastries

## Sweet Tray 8.95/pp

Homemade Cookies, Brownies, Assorted Fruits & Healthy Bites

## Brownies & Bars 8.95/pp

### Assorted Brownies & Bars

## Assorted Mini Cupcakes 75.00

24 Pieces of any Variety of Mini Cupcake Flavors

## Rice Chex Treats (gluten free) 75.00

24 pieces Dipped in Rich Chocolate

## Home Made Churros 75.00

Serves 10

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

## Chocolate Dipped Strawberries 100.0

24 pieces | Hand Decorated, White & Milk Chocolate









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