



METRO CUISINE

Catering & Event Rentals

BREAKFAST & LUNCH

CLASSIC CONTINENTAL \$7 20 CT MINIMUM

Standard assortment of fresh baked demi-pastries, cinnamon rolls, homemade muffins, & breakfast breads.

HEALTHY CONTINENTAL \$9 20 CT MINIMUM

Low fat blueberry yogurt bread, zucchini or pumpkin bread, raisin bran muffins, assorted individual yogurts, and granola bars.

BREAKFAST SANDWICH \$13 15 CT MINIMUM/ CROISSANT +\$.50

Your choice of 3 sandwich options below, O'brien breakfast potatoes, & fruit salad.

- Ham, Egg, & Cheese Bagel
- Sausage, Egg, & Cheese Biscuit
- Bacon, Egg, & Cheese Bagel
- Bacon, Egg, & Cheese Biscuit
- Grilled Vegetable, Egg, & Cheese Bagel



BREAKFAST STRATA \$16

15 CT MINIMUM
AVAILABLE AFTER 8:00AM

Your choice of egg strata from options below, assorted breakfast breads, & fruit salad.

- Broccoli & Three Cheese
- Bacon, Onion, & Cheddar
- Southwestern Style with Sausage, Peppers, & Cheese
- Mushroom & Fontina Cheese

All breakfasts & brunches include necessary disposables. Food is presented in upscale disposable black plastic serving ware. Hot food will be delivered in foil pans, with disposable chafers & canned fuel available for 8.50 upon request. Please consult your event planner for buffet options for a full service event.

TRADITIONAL BREAKFAST \$14 15 CT MINIMUM

Fresh scrambled eggs, bacon strips, sausage links, O'brien breakfast potatoes, assortment of fresh baked muffins & breakfast breads.
turkey bacon or turkey sausage available

FRENCH TOAST CASSEROLE, ROASTED APPLES & RAISINS \$13

15 CT MINIMUM (V)
Apples, raisins, & cinnamon French toast casserole served with sides of smoked bacon, soft scrambled eggs, & fresh fruit salad.
blueberry cream available for \$1 more PP

YOGURT & BERRY STATION \$10

15 CT MINIMUM (V)
Vanilla flavored Greek yogurt, sides of house made granola, fresh strawberries & blueberries, toasted almonds, honey, raisins, & shaved coconut. Served with pumpkin & blueberry lemon bread.

BREAKFAST SIDES

GRANOLA & BERRY YOGURT PARFAIT	\$3
GRANOLA BARS	\$1.50
INDIVIDUAL YOGURTS	\$3
BACON OR SAUSAGE LINKS	\$2.50
O'BRIEN POTATOES	\$2
WHOLE HARDBOILED EGGS FRESH	\$1
FRUIT SALAD	\$2.50
FRUIT & CHEESE KEBABS	\$2
SEASONAL FRUIT PLATTER	
12" l \$29 16" l \$48 18" l \$60	

OATMEAL STATION \$3.50
15 CT MINIMUM
Includes instant oatmeal packets, hot water, sides of butter, milk, brown sugar, raisins, almonds, and chopped apple.

COFFEE & HOT TEA

DROP OFF COFFEE OR \$36 HOT TEA

128 OZ DISPOSABLE BOX,
14-18 SERVINGS

Our disposable coffee box comes with 128 oz of locally roasted SOLSTICE brand premier blend of Ethiopian & Brazilian Coffee. Luna Decaf is also available. Includes half-n-half, sugars, sweeteners, disposable cups, beverage napkins, stirrers.

FULL SERVICE COFFEE \$36 OR HOT TEA

ONE GALLON, 14-18 SERVINGS

Locally roasted SOLSTICE brand premier blend of Ethiopian & Brazilian Coffee. Luna Decaf is also available. Includes half-n-half, sugars, sweeteners, disposable cups, beverage napkins, stirrers.

CANNED & BOTTLED



CANNED SOFT DRINKS	\$2
BOTTLED FRUIT JUICE	\$3.50
BOTTLED SPRING WATER	\$1.50
DASANI OR AQUA FINA	\$2

Canned & bottled beverages include cups, napkins, & ice. A full list of beverages is available on our Metro Cuisine Beverage Menu.



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SALADS

METRO CHEF \$14

Traditional main course salad with julienned turkey & baked ham, cheddar & mozzarella cheeses, boiled eggs, tomatoes, olives, croutons, & other seasonable vegetables. Includes assorted dressings.

VEGGIE CHEF (V) \$14

Traditional main course salad with vegetables and cheese only, including fresh tomatoes, cauliflower, broccoli, cucumber, carrots, avocado, shredded cheddar & mozzarella, olives, & toasted sunflower seeds. Includes assorted dressings. Also available as vegan*



GREEK \$14

Mixed greens with roasted red peppers, marinated olives, tomatoes, cucumbers, & Feta cheese. Served with grilled chicken & a lemon olive oil vinaigrette.

MANDARIN CHICKEN \$15

Grilled Asian marinated chicken, crisp salad greens, mandarin oranges, candied almonds, toasted rice noodles, & poppy seed dressing.

SPINACH SALAD WITH GRILLED SHRIMP \$18

Balsamic marinated shrimp, grilled & served with fresh spinach & radicchio, sliced strawberries, toasted almonds, crumbled Chevre cheese, & a light strawberry vinaigrette.

BOXED SALADS

All salads are served in attractive individual containers. These items can also be used on cold, plated lunch options. Salads are served with a dinner roll, butter, & dessert. Utensils are included. 10 person minimum, 5 person minimum for any one variety.

GRILLED CHICKEN & TOMATO CAPRI \$15

Fresh mozzarella, tomato, & basil with roasted shiitake mushrooms, marinated Greek olives, sliced grilled chicken, toasted pistachios, & a blush wine vinaigrette.

QUINOA SALAD WITH GRILLED CHICKEN

Marinated grilled chicken breast served with a quinoa salad with black beans, corn, red peppers, tomatoes, and a fresh lime vinaigrette.

BALSAMIC MARINATED STEAK AND GORGONZOLA

Grilled, sliced, marinated Sirloin steak with crisp butter lettuce, arugula, endive, tomatoes, grilled asparagus, & Gorgonzola cheese with a Balsamic vinaigrette.

GRILLED CHICKEN OR SALMON CAESAR

Fresh romaine and radicchio, homemade French bread croutons, shredded Parmesan, Caesar dressing, grape tomatoes, and grilled, marinated chicken breast. Substitute salmon for \$2.



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SANDWICHES

TURKEY & CHEDDAR ON WHEAT \$13

Includes thin sliced oven roasted turkey breast, mild cheddar, red leaf lettuce, & sliced tomato on whole wheat bread, or a fresh Kaiser bun.

BAKED HAM & BABY SWISS ON RYE \$11

Thinly sliced Virginia baked ham & smooth baby Swiss cheese with lettuce & tomato (whole wheat bread or Kaiser bun also available)

ROASTED BEEF & CHEDDAR ON KAISER BUN \$15

Thin sliced roast beef stacked high with cheddar cheese, lettuce & tomato, on a fresh Kaiser roll, or if you prefer, whole wheat bread.



BOXED SANDWICHES



Each lunch comes with chips or pretzels, assorted bar desserts or cookies, condiments, napkins & utensils. All displayed in an individual, disposable container. To substitute chips, subtract \$1, and add an additional side from our "Beverage & Sides" menu, or add an additional side. Gluten free bread & dessert available. 10 person minimum, 5 person minimum for any one variety.

TUNA SALAD ON WHEAT \$12

Our house-made tuna salad is topped with sharp cheddar cheese & red leaf lettuce on whole wheat bread, or if you prefer, a fresh Kaiser bun.

CLASSIC GRILLED CHICKEN SANDWICH \$14

An absolutely delicious sandwich with marinated grilled chicken breast, Provolone cheese, lemon-basil aioli, red leaf lettuce, & sliced tomato.

CALIFORNIA GRILLED CHICKEN CLUB \$14.5

Our marinated grilled chicken breast topped with crisp Applewood smoked pepper bacon, Monterey Jack cheese, fresh avocado, lettuce, tomato, & a Dijon mayonnaise. Served on a fresh Kaiser bun.

THREE CHEESE & FRESH (V) VEGETABLES ON WHEAT \$12

A popular combination of cheddar, Colby Jack, & Baby Swiss, topped with sliced tomato, bell peppers, cucumbers, leaf lettuce, & shredded carrot, with ranch dressing. (Vegan option also available with fresh hummus & vegetables).

PECAN CHICKEN SALAD \$12.5

Our pecan chicken salad has always been a favorite! Served on whole wheat bread or Kaiser bun with leaf lettuce.

CLASSIC AMERICAN CLUB KAISER \$14

Sliced baked turkey breast, smoky bacon, cheddar cheese, lettuce, & tomato, on a freshly baked Kaiser bun.

OUR ORIGINAL SUB \$14

An eight inch sub with Genoa salami, baked ham, Provolone cheese, sliced tomatoes, razor thin slices of red onion, mild banana pepper rings, & shredded lettuce. Condiments & sub sauce served on the side. (Turkey subs also available).



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WRAPS

ROAST BEEF, TURKEY, GRILLED CHICKEN, OR GRILLED STEAK WRAP \$13

Tortilla roll up with your choice of protein, with cheddar cheese, diced tomato, black olives, herbed cream cheese, & shredded lettuce.

ITALIAN SUB WRAP \$12

Genoa salami, baked ham, provolone cheese, tomatoes, onion, pepper rings, & shredded lettuce rolled up in a flour tortilla with Italian dressing.

CALIFORNIA BLT WRAP \$12

Stuffed & rolled with roasted turkey breast, peppered bacon, avocado, cream cheese, tomato, Spring greens, & a lemon basil aioli.



TUSCAN VEGETABLE WRAP \$12

Spinach tortilla with a fresh basil pesto cream cheese, fresh mozzarella, grilled asparagus, roasted red pepper, & chopped romaine.

GRILLED CHICKEN CAESAR WRAP \$12

Grilled chicken breast with shaved parmesan, crisp romaine lettuce, Caesar dressing, and herbed croutons rolled up in a whole wheat tortilla.

GRILLED VEGGIE & HUMMUS WRAP \$12

A great vegetarian option with Greek style hummus, roasted vegetables with olive oil & herbs, & crumbled feta cheese with fresh spinach. Can be made vegan*

BOXED WRAPS

AFTERNOON BREAKS

10 person minimum

COOKIES & ASSORTED BAR DESSERTS	\$2
FRESH WHOLE FRUIT BASKET	\$2.50
TORTILLA CHIPS & SALSA	\$3.50
GOURMET MIXED NUTS	\$2.50
PETITE CANDY BARS & MINTS	\$2.50
SKINNY POPCORN BAGS	\$2
ASSORTED BAGGED CHIPS	\$2
HUMMUS WITH PITA CHIPS	\$2.50
CHEESES WITH GRAPES & CRACKERS	
12" 1 \$34 16" 1 \$54 18" 1 \$75	
FRESH VEGETABLE TRAYS WITH DIP	
12" 1 \$28 16" 1 \$36 18" 1 \$48	
FRESH FRUIT TRAYS WITH DIP	
12" 1 \$28 16" 1 \$38 18" 1 \$58	





METRO CUISINE

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METRO COLD BUFFETS

METRO SANDWICHES & WRAPS BUFFET

\$14

Menu includes your choice of four sandwich or wrap selections below, assorted chips & pretzels, dill pickle spears, condiments, & assorted desserts.

SALAD BAR BUFFET

Our salad bars are great for large groups, and accommodate all dietary restrictions with ease.

Food is presented on upscale black trays, bowls, or wicker baskets, and include appropriate disposables & cutlery.

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|--------------------------------------|-------|--------------------------------|-------|
| • Roasted turkey & cheddar on wheat | \$9 | • Turkey cheddar wrap | \$8 |
| • Roast beef & Cheddar on Kaiser bun | \$10 | • Italian sub wrap | \$7.5 |
| • Ham & swiss on rye or wheat | \$7.5 | • Roast beef wrap | \$9 |
| • Pecan chicken salad on wheat | \$9.5 | • Grilled chicken wrap | \$8.5 |
| • Italian sub | \$8 | • Grilled steak wrap | \$10 |
| • Grilled chicken Kaiser | \$8 | • Tuscan vegetable wrap | \$8.5 |
| • Tuna salad on wheat | 10 | • California BLT Wrap | \$10 |
| • Classic turkey bacon club Kaiser | \$10 | • Grilled veggie & hummus wrap | \$7 |
| • California grilled chicken club | \$12 | • Vegetarian Greek wrap | \$7 |

Gluten free bread available upon request. Additional sides listed on page 12.

SOUP AND SALAD & BAKED POTATO BAR \$10 per person plus soup selection below:

Hot baked potatoes with sides of sour cream, butter, bacon crumbles, chopped scallions, shredded cheddar, & broccoli. Your choice of house made soups, options are listed below. Served with a fresh garden salad with dressings, fresh rolls, butter, & assorted desserts.

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|---------------------------|-------|---------------------------|-------|
| • Fresh Tomato Basil | \$3.5 | • Beef Chili | \$5.5 |
| • Chicken Noodle | \$4 | • White Chicken Chili | \$5 |
| • Broccoli & Cheddar | \$4.5 | • Chicken Tortilla Soup | \$4 |
| • Old Fashioned Vegetable | \$4 | • Vegan Eggplant & Tomato | \$5 |
| • Potato & Cheese | \$4 | | |

Want soup and salad only? Remove \$2.50 per person. Sandwich add ons are listed above.

CHEF SALAD BAR

\$14

Fresh mixed salad greens with sides of julienned turkey, ham, tomato wedges, cucumbers, broccoli & cauliflower florets, baby corn, olives, croutons, shredded cheddar, shredded mozzarella, sliced bell peppers, hard boiled eggs, & assorted dressings. Served with dinner rolls, butter, & assorted desserts.

CALIFORNIA SALAD BAR \$16

California salad greens with sides of grilled diced chicken, crumbled Applewood smoked bacon, Gorgonzola cheese crumbles, fresh avocado, tomato, cucumbers, bell peppers, shredded Colby-Monterey Jack Cheese, marinated olives, homemade croutons, & assorted dressings. Served with dinner rolls, butter, & assorted desserts.

add soup to your salad bar, options listed above*



DELI MEATS & CHEESES

\$16

Thinly sliced roast beef, baked ham, sliced roasted turkey breast, Genoa salami, & assorted deli cheeses. Served with assorted gourmet rolls & breads, lettuce, tomato, & pickle tray, assorted chips & pretzels, condiments, & assorted desserts.

METRO SALAD TRIO

\$15

Traditional pecan chicken salad, tuna salad, & egg salad, served buffet style with baskets of fresh baked breads, rolls, sliced tomatoes, leaf lettuce, pickle spears, assorted chips & pretzels, & assorted desserts.



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HOT LUNCH BUFFETS

All hot lunches include necessary disposables. Food is presented in upscale disposable black plastic serving ware. Hot food will be delivered in foil pans, with disposable chafers & canned fuel available for 8.50 upon request. Please consult your event planner for buffet options for a full service event.

POULTRY

ITALIAN BAKED CHICKEN \$14

Slow roasted bone-in herbed chicken, served with redskin potatoes with butter & fresh parsley, garden salad with dressings, rolls, butter, & assorted desserts.

ROMANO CRUSTED CHICKEN \$14

Romano crusted boneless chicken breast sautéed and topped with a creamy Italian tomato sauce, & grated Romano cheese. Served with buttered linguine noodles, fresh garden salad with dressings, dinner rolls, butter, & assorted desserts.
eggplant available by request*

ROASTED CHICKEN WITH LEMON & GARLIC \$14

Chilean herbs & spices combine with fresh lemon for a fabulous bone-in roasted chicken. Served with roasted reskin potatoes, garden salad with dressings, rolls, butter, & assorted desserts.

CHARBROILED CHICKEN BREAST WITH MANGO SALSA \$14

Chicken marinated in a fresh citrus marinade, grilled, & served with fresh mango salsa. Served with roasted rosemary potatoes, fresh green beans or tossed salad, rolls, butter, & assorted desserts.

LEMON SOY GLAZED CHICKEN \$16

Grilled, marinated chicken breast, brushed with fresh lemon, brown sugar, & sweet soy. Served with nutty white and wild rice pilaf, tossed salad with dressings, rolls, butter, & assorted desserts.

HERB STUFFED CHICKEN WITH CHARDONNAY CREAM \$16

Roasted boneless chicken breast with a savory herb stuffing & a Chardonnay cream sauce. Served with your choice of roasted redskin potatoes or wild rice pilaf, fresh green beans or garden salad, rolls, butter, & assorted desserts.

SAUTEED CHICKEN WITH MUSHROOMS & MARSALA \$16

Sautéed chicken, mushrooms & Marsala wine, slowly simmered together. Served with your choice of orzo-wild rice pilaf or redskin potatoes with fresh parsley, tossed garden salad with dressings, rolls, butter, & assorted desserts.

PROSCIUTTO & BOURSIN CHEESE STUFFED CHICKEN \$18

Prosciutto & herbed Boursin cheese stuffed filling, lightly breaded & served over a Chablis wine cream sauce. Served with roasted potatoes or orzo-wild rice pilaf, tossed salad with dressings, rolls, butter, & assorted desserts.



BEEF & PORK

MEATLOAF WITH BOURBON GLAZE \$16

Our fan favorite meatloaf is topped with a traditional ketchup & brown sugar glaze, served with buttermilk mashed potatoes, gravy, green beans, rolls, butter, & assorted desserts.

BEEF TIPS WITH MUSHROOMS & ONIONS \$18

Slow simmered beef tips in burgundy wine, mushrooms, & onions. Served with buttered egg noodles or buttermilk mashed potatoes, garden salad with dressings, dinner rolls, butter, & assorted desserts.

ENGLISH POT ROAST \$18

Slow roasted with rich beef stock & Burgundy wine until fork tender. Served with buttermilk mashed potatoes, fresh green beans or garden salad, rolls, butter, & assorted desserts.

BARBEQUE BEEF BRISKET \$18

Our slow cooked tender beef brisket is sliced & served with authentic Texas table mop. Served with your choice of macaroni & cheese or buttermilk mashed potatoes, fresh garden salad with dressings, rolls, butter, & assorted desserts.

HERB ROASTED PORK LOIN \$14

Classic roast pork loin with a rich brown sauce. Complimented with buttermilk mashed potatoes, tossed salad, dinner rolls, butter, & assorted desserts.



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LUNCHEON FAVORITES

STROMBOLI \$14

Italian favorite stuffed & rolled in dough, baked golden brown. Served with a marinara sauce for dipping, Parmesan cheese, garden salad with dressings, & assorted desserts.

Choose from:

Sausage & Pepperoni - Grilled Chicken with Mushrooms & Spinach - Roasted Vegetable & Herbed Cheese

BEEF LASAGNA WITH CHEESE \$14

Pasta layered with house made marinara sauce, sweet Italian sausage & ground beef, ricotta, mozzarella, & Parmesan cheeses. Fresh garden salad, rolls, butter, & assorted desserts.

vegetarian available by request*

TORTELLINI WITH CHICKEN AND TOMATO-BASIL PESTO \$14

Cheese tortellini tossed with sliced grilled chicken, pine nut pesto, roasted tomato, & shredded Parmesan cheese. Served with tossed salad, rolls, butter, & desserts.

TACO & FAJITA BAR \$15

Grilled fajita chicken, taco beef, & cumin black beans, served with taco shells, flour tortillas, tortilla chips, sour cream, cheddar, grilled peppers & onions, green onion, tomato, jalapeños, lettuce, salsa, cilantro lime rice, & assorted desserts.



MEDITERRANEAN PASTA BAR \$15

Penne pasta, house made marinara, Alfredo sauce with basil, meatballs, grilled chicken, Parmesan cheese, sautéed zucchini & mushrooms, grilled peppers & onions, rolls, butter, garden salad, & desserts.

STREET TACO STATION \$15

This menu includes pork carnitas & grilled fajita chicken. Served with flour tortillas, ranchero sauce, sour cream, queso fresco, cheddar, grilled peppers & onions, chopped onion, fresh jalapeños, Romaine lettuce, pico-de-gallo, radish, cilantro lime rice, & assorted desserts.

sub shredded guisado beef or shrimp \$3*

GREEK MEZZE STATION \$15

Grilled lemon chicken, beef & lamb gyro meat, diced tomatoes, cucumbers, onion, garbanzo beans simmered with cumin & lemon, Feta, lettuce, pita bread, fresh lemons, & tzatziki. Paired with hummus, Greek olives, roasted vegetable couscous, & assorted desserts.

HOT LUNCH BUFFETS

FROM THE SEA

HONEY-GINGER GLAZED SALMON \$19

Fresh salmon, marinated & grilled over an open flame & brushed with a honey-ginger marinade. Served with your choice of wild rice pilaf or buttermilk mashed potatoes, garden salad with dressings, rolls, butter, & assorted desserts.

COD WITH GARLIC BUTTER & LEMON \$15

Baked cod brushed with garlic butter & fresh herbs, served with fresh lemons, wild rice pilaf, garden salad with dressings, rolls, butter, & assorted desserts.

HOT SANDWICH

GRILLED CHICKEN BAR \$15

Marinated grilled chicken breasts served with baskets of freshly baked Kaiser buns, sliced cheddar & Colby-Jack cheeses, sliced tomatoes, dill pickles, fresh leaf lettuce, peppered-bacon, potato chips, & assorted desserts.

PULLED BBQ CHICKEN \$14

PULLED BBQ PORK \$13

Southern style bourbon pulled chicken or slow cooked pulled pork, served with baskets of buns, dill pickle spears, potato chips, & assorted desserts. Additional sides are listed on page --

HAMBURGER & HOTDOG BAR \$15

Grilled all beef hamburgers & hotdogs, baskets of buns, sliced cheeses, lettuce, tomato, onions, pickle relish, sliced dill pickles, condiments, assorted chips & pretzels, & assorted desserts.



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BEVERAGES

prices include disposable cups, ice, ice bowl, & beverage napkins

CANNED COKE PRODUCTS	\$2
BOTTLED FRUIT JUICES	\$3.50
BOTTLED SPRING WATER	\$1.50
DASANI BOTTLED WATER	\$2
FRESH BREWED ICED TEA, GALLON	\$18
FRESH MADE LEMONADE, GALLON	\$18
ONE GALLON SERVES 12-18	

HOT SIDES

FRESH GREEN BEANS	\$2.50
GREEN BEAN CASSEROLE	\$2.50
MACARONI & CHEESE	\$2.50
SAUTEED MIXED VEGETABLES	\$2.50
CORN & CHEDDAR SOUFFLE	\$2.50
TEXAS STYLE BAKED BEANS	\$2
REDKINS WITH BUTTER & PARSLEY	\$2
ROASTED REDSKINS WITH ROSEMARY	\$2
BUTTERMILK MASHED POTATOES	\$2.50
WHITE & WILD RICE PILAF	\$2
PENNE WITH MARINARA	\$2.50
COCONUT RICE	\$2.50

LUNCH ADDITIONS

BEEF LASAGNA (9-12 servings)	\$65
VEGETABLE LASAGNA (9-12 servings)	\$60
GRILLED CHICKEN BREASTS	\$5
MAC N CHEESE (12-16 servings)	\$32
PULLED BBQ PORK OR CHICKEN	\$75
(12-16 servings, buns, pickles, sauces inc.)	

BEVERAGES, SIDES, & DESSERTS



DESSERTS

20 person minimum on all desserts
selections below \$2

ASSORTED FRESH COOKIES (2 CT)
EBAN'S GLUTEN FREE COOKIES (\$3)
ASSORTED BAR DESSERTS & BROWNIES
CHOCOLATE BROWNIES
CHOCOLATE DECADENCE CAKE
LEMON BARS
APPLE CAKE WITH CARAMEL ICING
RASPBERRY OR APRICOT CRUMB BARS
PEANUT BUTTER BARS
SEVEN LAYER BARS
TEXAS SHEET CAKE
BANANA CAKE

selections below \$2.50

SWISS CARROT CAKE
CHEESECAKE BARS
BOURBON PECAN BARS
ROCKY ROAD BROWNIES
SWIRLED CHEESECAKE BROWNIES

SHEET CAKES

HALF SIZE, SERVES 25-30	\$75
FULL SIZE, SERVES 50-60	\$125



COLD SIDES

ASSORTED CHIPS & PRETZELS	\$1.50
COLE SLAW	\$2
MACARONI SALAD	\$2.50
OLD FASHIONED POTATO SALAD	\$2.50
DILLED REDSKIN POTATO SALAD	\$2.50
ITALIAN PASTA SALAD	\$2
FRESH FRUIT & BERRY SALAD	\$2.5
CORN & BLACK EYED PEA SALAD	\$2.5
GARDEN SALAD WITH DRESSINGS	\$3
CAESAR SALAD	\$3
KALE SALAD, APPLES & ALMONDS	\$3
SALAD, APPLES & GORGONZOLA	\$3.50
TOMATO MOZZARELLA BASIL SALAD	\$4
MEDITERRANEAN PASTA SALAD	\$3
MARINATED VEGETABLE SALAD	\$2.50
QUINOA & BLACK BEAN SALAD	\$4



DETAILS

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 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 & CHANGES

In order to properly prepare your order and make sure we have the product needed to fulfil your order, your final guest count for delivery or drop off orders must be received forty-eight (48) hours prior to your scheduled delivery. Full-service event guest counts will be required to be in earlier. See your event specialist for details for your event. 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.

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 we ordered for you, and our ability to halt preparation.

In general, we will do our best to accommodate your situation. Check with your event coordinator for specifics.

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 by 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.

They must be confirmed by us before we consider it cancelled.

SERVICE-WARE OPTIONS

Due 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 hot cups. For all other menus, service ware is ala 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.



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DETAILS CONTINUED

THE WAY WE DELIVER FOOD

DISPOSABLE DROP-OFFS - 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 4.75 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 thirty 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 & Social Picnics
- Wedding Receptions and Rehearsal Dinners
- Hors d'oeuvres & Dessert Receptions
- Plated & Buffet Dinners
- Themed Events
- Bridal & Baby Showers
- Brunches
- Holiday Parties & Galas

We also rent:

- Tables & Chairs
- Linens
- China, Flatware, & Glassware
- Buffet Equipment
- Beverage & Bar Equipment
- Grills & Cooking Equipment
- Tents & Tent Lighting