



METRO CUISINE

Catering & Event Rentals

BUFFET DINNER

See your catering coordinator for full service events requiring buffet equipment, linens, china service, and staffing.

SINGLE OR DUAL ENTREE OPTIONS

CHICKEN

- Marinated Herb Roasted Boneless Chicken 5 | 7 *
- "Marry Me" Chicken with Tomato & Basil 6 | 8
- Spicy Caribbean Grilled Lime Chicken 6 | 8
- Authentic Indian Butter Chicken 6 | 8
- Chicken Roulade with Champagne Sauce 7 | 9
- Basil Pesto Chicken with Farfalle Pasta 7 | 9
- Chicken Romano with Tomato Cream Sauce 6 | 8
- Sautéed Chicken with Mushrooms & Marsala 6 | 8
- Brie & Pear Stuffed Chicken with Prosciutto 7 | 10
- Filipino Style Adobo Chicken 7 | 10

BEEF

- Baked Lasagna with Meat Sauce 6 | 9
- Meatloaf with Bourbon & Ketchup Glaze 6 | 9
- Spice Rubbed Slow Cooked Beef Brisket 9 | 14 *
- Korean Style Boneless Beef Short Ribs 11 | 16
- English Beef Roast with Red Wine Demi 11 | 16
- Sliced Beef Tenderloin with Demi-Glace 26 | 38

PORK

- Roasted Pork Shoulder with Pan Gravy 6 | 8
- Pork Loin with French Mustard Sauce 7 | 9
- Rosemary Pork Loin, Fig & Port Wine Sauce 7 | 9
- Bacon Wrapped Pork Loin with Honey Glaze 7 | 9 *

SEAFOOD

- Classic Shrimp Fried Rice 6 | 8 *
- Shrimp Scampi with Penne Pasta & Basil 7 | 9
- Seared Cod with Tomato, Garlic, & Herbs 7 | 10 *
- Grilled Fresh Salmon with Citrus Butter 9 | 12 *
- Charbroiled Soy-Ginger Glazed Salmon 9 | 12
- Grilled Barramundi with Lemon Basil Butter 9 | 14 *
- Mahi-Mahi with Fresh Cucumber Dill Salsa 9 | 14 *

VEGETARIAN & VEGAN

- Spicy Korean Noodles with Vegetables 6 | 8 (vg)
- Pasta with Grilled Vegetables & Herbs 7 | 9 (v)
- Savory Indian Curried Chickpeas, Basmati Rice 7 | 9 (vg)*
- Curried Coconut Quinoa with Cauliflower 7 | 9 (vg)*
- Cheese Tortellini with Almonds & Basil Pesto 7 | 9 (v)



SALAD SELECTIONS

INCLUDES GOURMET BREADS & ROLLS
WITH WHIPPED BUTTER

- House Salad with Champagne Vinaigrette | 5 (v)*
- Traditional Caesar Salad | 5
- Mandarin Salad with Candied Almonds | 5.5 (v)*
- Strawberry Spinach with Almonds & Chevre | 5.5 (v)*
- Fall Salad with Apples, Walnuts, Gorgonzola | 6 (v)*
- Mozzarella & Tomato Caprese | 6 (v)*

SIDE SELECTIONS

- Red Bliss Potatoes with Butter & Parsley | 2.5 (v)*
- Buttermilk Mashed Potatoes | 2.5 (v)*
- Spicy Roasted Sweet Potatoes | 2.5 (vg)*
- Au Gratin Potatoes with Gruyere & Thyme | 4 (v)
- Corn & White Cheddar Soufflé | 2.5 (v)
- Cavatappi & Three Cheese Gratin | 3.5 (v)
- Penne Alfredo with Parmesan & Fresh Basil | 4 (v)
- Cilantro Lime White Sticky Rice | 2 (vg)*
- Nutty White & Wild Rice | 2.5 (v)*
- Roasted Heirloom Carrots with Fresh Thyme | 3 (vg)*
- Sautéed Broccolini with Garlic & Lemon | 4 (vg)*
- Fresh Steamed Green Beans with Olive Oil | 2.5 (vg)*
- Green Beans, Bacon & Caramelized Onion | 3 *
- Grilled & Roasted Vegetables with Herbs | 3.5 (vg)*
- Potatoes with Bacon, Parsley, & Cider Vinegar | 3 *
- Fresh Asparagus with Lemon | 4 (v)*



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INCLUDES GOURMET BREADS & ROLLS WITH WHIPPED BUTTER

- House Salad with Champagne Vinaigrette | 5 (v)*
- Traditional Caesar Salad | 6
- Mandarin Salad with Candied Almonds | 6 (v)*
- Strawberry Spinach Salad with Almonds & Chèvre | 6 (v)*
- Harvest Salad with Apples, Walnuts & Gorgonzola | 6.5 (v)*
- Mozzarella & Tomato Caprese | 6.5 (v)*
- Spring Greens with Haricots Vert, Orange, & Pistachio | 6.5 (v)*



VEGETARIAN & VEGAN

- Roasted Vegetable Pasta Primavera with Garlic Cream Sauce | 11 (v)
- Curried Coconut Quinoa with Roasted Cauliflower & Rainbow Chard | 12 (vg)*
- Cheese Tortellini with Almonds & Basil Pesto, Blistered Tri Colored Tomatoes & Grana Padano | 12 (v)
- Savory Indian Curried Chickpeas (Chana Masala) with Basmati Sticky Rice | 12 (vg)*
- Vegan Spicy Korean Noodles with Mushrooms, Asian Vegetables, & Spicy Gochujang | 12 (vg)

PLATED DINNER

See your catering coordinator for full service events requiring buffet equipment, linens, china service, and staffing.

40 person minimum

MAIN COURSE SELECTIONS

- Boneless Herb Roasted Chicken with Roasted Potatoes, Root Vegetables, & Natural Pan Juices | 14 *
- Basil Pesto Farfalle with Marinated Grilled Chicken & Shaved Grana Padano Cheese | 14
- Grilled Chicken with Blistered Tomatoes & Herbed Vegetable Couscous & Sautéed Broccolini | 14
- Chicken Romano with Roasted Tomato Cream Sauce Tagliatelle Pasta & Fresh Basil | 14
- Pear & Brie Stuffed Chicken with Prosciutto and Champagne Cream Sauce. New Potatoes & Heirloom Carrots | 16
- English Beef Roast, Red Wine Demi-Glace, Gorgonzola Whipped Potatoes, & Grilled Vegetables | 22
- Grilled Sirloin Steaks with Roasted Tomato Butter, Garlic Mashed Potatoes & Fresh Green Beans | 28 *
- Bacon Wrapped Pork Tenderloin with a Honey & Garlic Glaze, Herbed New Potatoes & Vegetable Du Jour | 16 *
- Apple & Sage Stuffed Pork Chop, Roasted Sweet Potatoes, & Haricots Verts | 16
- Shrimp Scampi with Penne Pasta, Garlic Lemon Butter & Herbs | 18
- Lemon & Fennel Salt Salmon with Citrus Butter, Nutty White & Wild Rice and Roasted Vegetables | 18 *
- Pork Medallions with Mushrooms & Shallots, Yukon Gold Whipped Potatoes, & Fresh Asparagus | 18
- Grilled Barramundi with Lemon Basil Butter, Asparagus, & Garlic Mashed Potatoes | 20 *
- **KIDS MEAL** Fresh Fruit Cup, Breaded Chicken Tenders, and Creamy Mac-n-Cheese | 10



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DINNER STATIONS

BUFFET STATIONS

SOUTHWESTERN FAJITA & STREET TACO BAR

This authentic southwestern buffet dinner includes: shredded beef barbacoa, sliced grilled fajita chicken, flour tortillas, taco shells, sour cream, crumbled queso fresco, shredded cheddar, grilled peppers & onions, "quick-pickled" red onion, fresh jalapeno, tomatoes, shredded lettuce, pico de gallo, assorted hot sauces, & fresh limes. Served with cilantro lime rice and black beans with cumin.

| 16 pp

| 1.5 pp additional to add Guacamole

MEDITERRANEAN PASTA BAR

This popular buffet dinner starts with penne pasta and your guest's choice toppings. Menu includes: marinara sauce, alfredo sauce with fresh basil, shredded parmesan cheese, chopped tomatoes with olive oil & pesto, fresh baby spinach, grilled thyme seasoned zucchini & yellow squash, roasted mushrooms with garlic, Italian style meatballs, marinated grilled chicken, spicy Italian sausage & fresh chopped herbs. Tossed garden salad with dressings & assorted gourmet breads & rolls with whipped butter. (Gluten Free penne pasta is available.) | 18 per person

GREEK MEZZE STATION

A build your own dinner buffet consisting of: sliced grilled lemon oregano chicken, beef & lamb gyro meat, fresh tomatoes, cucumbers, onion, chick peas with lemon & cumin, crumbled Feta, shredded lettuce, pita bread, fresh lemons and tzatziki sauce. Sides of: hummus dip, marinated Greek olives and pickles. Roasted redskin potatoes with rosemary & roasted vegetable cous cous. | 17 pp



CARVING STATIONS

Carving stations are not a "stand alone" entrée option – but a supplement to your menu's normal selections.

All Carving stations require chef attendant. See Catering Coordinator for details and pricing.

ROAST BEEF TOP ROUND WITH ROSEMARY

Served with Sliced buns, horseradish, pesto mayo, Dijon mustard and beef demi-glacé

½ Roast - Serves 30 to 40 guests | 275

Full Roast - Serves 50 to 80 guests | 400

SPIRAL HONEY HAM*

Served with sliced buns, Dijon mustard, mayo and apple chutney

(30 to 50 servings) | 220

HERB & PEPPER CRUSTED BEEF TENDERLOIN*

Served with sautéed mushrooms, red wine demi glacé and horseradish cream.

Whole roast (20 to 30 servings) | 380

HERB CRUSTED PORK LOIN*

Served with sliced buns, sweet-hot mustard, Sriracha mayo and apple chutney

Whole roast (20 to 30 Servings) | 200

GARLIC & ROSEMARY RUBBED PRIME RIB*

Served with traditional Au Jus, sliced buns, horseradish cream and local mustard

Whole roast (20 to 30 servings) | 450

BACON WRAPPED PORK TENDERLOIN*

Served with a Fig & Port wine reduction, sliced buns and local mustard. Each tenderloin serves 5 to 6 guests.

Six tenderloin minimum purchase | 45.00 each



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A P P E T I Z E R S

PLATTERS AND DISPLAYS

Fresh Vegetable & Relish Platters - Our vegetable displays are filled with a seasonal variety of fresh from the garden vegetables as well as olives, and relishes. | 2.5 pp

Roasted & Grilled Vegetable Platter - Grilled asparagus & peppers, roasted green beans, Shallots, herbed roasted mushrooms, tomatoes & carrots, seasoned sweet potatoes, and other seasonal vegetables. Served with, lemon basil aioli | 3.5 pp

Fresh Fruit Displays - A colorful arrangement of fresh pineapple, cantaloupe, honeydew, oranges, strawberries, , and seedless grapes. Served with Piña-Colada dip. | 2.5 pp

Fresh Fruit & Domestic Cheese Platters -Our traditional display of assorted fruits with the addition of assorted cheeses and crackers | 3 pp

Assorted Domestic Cheeses & Gourmet Crackers - Assorted cubed Cheddar, Baby Swiss, Colby-jack, Gouda, Dill Havarti, and Monterey-Jack Cheeses with grapes & berries. | 3 pp

Local Artisan & Imported Cheese Platter - An assortment of unique cheeses. Some made and produced here in Ohio, along with assorted popular imported cheeses. Served with gourmet crackers. Serves 40 to 60 guests. | 240

Smoked Salmon Display - Served with all the sides & accompaniments. Artistically presented with pepper and herbed Boursin cheese, chopped capers, sweet red onions, minced egg & served with gourmet crackers, rye toast points, and crostini. Serves about 20-30 guests | 225

Middle Eastern Dips & Chips - Baskets of crispy toasted pitas & naan bread, carrots & celery, with traditional hummus and tzatziki sauces for dipping. | 3.5 pp (20 person minimum)

Mediterranean Mezze Platter - An array of vegetarian specialties: marinated Greek green and Kalamata olives, minted goat cheese with lemon, traditional hummus, toasted whole almonds, roasted eggplant & tomato caponata, and baskets of toasted pita wedges, crostini & naan breads. | 4 pp (50 person minimum)

Traditional Antipasto - Display includes an assortment of imported and domestic cheeses, smoked meats, olives, marinated artichokes, marinated and grilled vegetables, dried tomato & olive tapenade, and other seasonal delicacies. Served with herbed crostini & assorted crackers. (Serves 40-50) | 175



Charcuterie Board with Cheeses & Condiments - Cured and dried meats: Prosciutto, imported salami, capicola, dried sausages, sundried tomato tapenade, marinated olives & pickles, Imported mustards, cheeses and toasted crostini. (Serves 40 to 50 ppl) | 200

Tortilla Fiesta with Chips & Dips - Baskets of tri-colored corn chips served with a warm southwestern Chili con queso, fresh guacamole and two salsas. (25 person min.) | 4 pp

Shrimp Cocktail Platter with Two Sauces - Tender jumbo shrimp attractively arranged and served with a traditional cocktail sauce, a classic rémoulade, and fresh lemons | 2.5 pp

TRADITIONAL FAVORITES

Chicken Wings | 1.5 each (50 ct minimum- Buffalo or Barbeque)

Petite Vegetable Egg Rolls | 1.5 (v)

Assorted Petite Quiche | 1.5

Potato & Cheese Pierogies with Onion & Herbs | 1.5 (v)

Vegetable Pot-stickers Soy Dipping Sauce | 2.5 (vg)*

Buffalo Chicken Dip with Toasted Pitas & Chips | 3

Traditional Devil Eggs with Fresh Dill | 1.7 (v)*

Deviled Eggs with Bacon & Chives | 2 *



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CROSTINI & CANAPES

30 ct minimum per selection | 2 per piece

Roasted Pear, Local Honey and Brie Crostini (v)
Wild Mushroom, Fresh Thyme & Grana Padano (v)
Honey, Rosemary, Cherry & Blue Cheese Crostini (v)
White Bean & Rosemary with Roasted Garlic (vg)
Mozzarella, Roasted Tomato, & Fresh Basil (v)
Caramelized Apple, Prosciutto, & Chèvre
Steak & Gorgonzola Crostini with Roasted Tomato
Avocado Bruschetta on Garlic Toast (vg)
Curried Hummus with Roasted Vegetables (vg)
Shrimp Butter Rounds with Fresh Dill
Smoked Salmon with Herbed Cheese & Fresh Dill
Pimento Cheese & Pepper Bacon Crostini
Roasted Butternut Squash with Ricotta & Preserved Lemon (v)
Buffalo Cauliflower Crostini with Gorgonzola Cream (v)
Nashville "Hot" Chicken Crusade with Spicy Pickles
*Crostini can be made Gluten-Free for a minimum order count of 24. Confirm with your coordinator that crostini toppings are also Gluten-Free.



APPETIZER "SHOTS"

Hawaiian Ahi Tuna Poke | 4.5 *
Vegetable Crudité Shots with Dip | 2.5 (v)*
Individual Shrimp Cocktail Shooters | 3 *
Candied Bacon Sticks with Fig Jam | 2 *
Hummus & Curried Vegetable Shots | 2 (vg)*

A P P E T I Z E R S



PETITE SANDWICHES & SPIRALS

Chicken Salad Tea Sandwiches with Almonds | 1.5
Ginger & Cilantro Smoked Salmon Tea Sandwich | 1.5
Herbed Goat Cheese with Basil & Red Pepper | 1.5 (v)
Bistro Style Petite Sandwiches - Selections include: Turkey, Roast Beef, Ham & Swiss, Vegetarian, Chicken Salad | 1.7
Tortilla Spirals | 10 (per five count) Turkey, Roast Beef or Italian Sub., Grilled Chicken with Pepper Jack & Tropical Salsa, Vegetarian Tuscan Spirals with Mozzarella & Asparagus, Grilled Vegetable & Hummus with Spinach & Feta, Grilled Steak Wraps with Pepper Jack
Petite Shrimp Rolls with Lemon & Fresh Dill | 2.5
Beef Tenderloin with Shaved Parmesan | 4

SKEWERS & STICKS

Caprese Skewers with Heirloom Tomatoes | 2 (v)*
Sesame Crusted Salmon Bites | 3
Fruit & Berry Skewers with Cheese | 2.5 (v) *
Grilled Pineapple with a Spicy Rum Glaze | 2 (vg)*
Greek Salad Skewers with Artichokes & Feta | 2 (v)*
Grilled Prosciutto Wrapped Asparagus | 2 *
Lime Marinated Chicken Bites | 2 *
Sesame Soy Beef Skewers with Red Pepper | 2
Chicken Saté Skewers with Peanut Sauce | 2
Charcuterie Skewers | 2.5 *
Moroccan Grilled Vegetable Skewers | 2.5 (vg)*
Vegan Korean BBQ "Steak" Skewers | 2 (vg)



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HOT HORS D'OEUVRES

Marinated Bacon Wrapped Water Chestnuts | 1.5
Bacon-Wrapped Dates with Almonds & Gorgonzola | 2 *
Buttermilk Fried Chicken Tenders | 2.5
Brandied Wild Mushroom Tarts | 2 (v)
Spicy "Buffalo" Style Cauliflower Bites | 1.5 (vg)*
Petite Pastrami on Bagel Bread with New York Pickle | 3
Petite Black Bean Burgers & Grilled Onion | 2.5 (v, nuts)
Petite American Cheese Burgers | 3
Pulled Pork or Pulled Chicken "Sliders" | 2.5
Prosciutto Wrapped Mac-n-Cheese Cups | 2
Reuben Egg Rolls with Russian Dressing | 3
Black-Eyed Pea & Collard Green Egg Rolls | 2 (v)
Filipino Empanada with Beef & Vegetables | 2
Bacon, White Cheddar & Braeburn Apple Tartlets | 2
House Made Asian Glazed Meatballs | 1.5
Bourbon BBQ Glazed Meatballs | 1.5
Vegan Meatballs with Pomodoro Sauce | 2.5 (vg)
Prosciutto Wrapped Jumbo Barbecue Shrimp | 3 *
Spinach & Basil Stuffed Mushrooms | 2.5 (v, nuts)
Brie & Bacon Stuffed Mushrooms | 2.5 *
Spicy Sausage & Parmesan Stuffed Mushrooms | 2.5
Flatbread with Spicy Sausage & Fontina Cheese | 2
Prosciutto, Pear & Gorgonzola Flatbread | 2
Mediterranean Flatbread Pizza | 2 (v)
Lemon Scented Crab Cakes with Rémoulade | 3
Three Cheese Arancini with Herbed Marinara | 2 (v)
Bacon Wrapped Meatloaf Bites with Bourbon Glaze | 2
Kielbasa & Gruyere Puffs with Sweet Hot Mustard | 2
Sweet Corn & Crab Tartlet | 2.5
Seared Tofu with Sticky Rice & Spicy Garlic Sauce | 2.5 (vg)
Bacon Wrapped Sea Scallops with Spicy Lime Aioli | 4 *
Asian Corn & Shiitake Mushroom Fritters | 2 (V)
Redskin Potato Skins with Bacon, Cheddar & Chives | 1.25 *
Herbed Garlic Knots with Marinara | 2 (v)

APPETIZERS



APPETIZER STATIONS

FOR FULL SERVICE EVENTS ONLY

Appetizer Stations can serve as a stand-alone appetizer option during a cocktail hour, or as a meal if supplemented with several additional appetizer selections. Consult your catering coordinator on what additional items would be required to turn one of these stations into the main entrée of your meal

LOADED TOT STATION | 5 Tater Tot bar with toppings of Chili Con Queso, Bacon crumbles, Sour Cream, Green Onion, Ranch Dressing & Hot Sauces

PETITE CONEY DOG STATION | 5 Petite all beef franks, petite buns, Coney sauce, sauerkraut, chopped onions, shredded cheddar, pickle relish, jalapeno peppers, mustard and ketchup. Served with fresh kettle chips on the side

MAC-N-CHEESE BAR | 8 Our rich, creamy macaroni-n-cheese, with sides of diced grilled chicken, bacon crumbles, shredded bbq pork, roasted corn, sautéed mushrooms, roasted tomatoes with fresh herbs, shredded cheddar & parmesan cheeses, bbq sauce, chopped fresh herbs, & assorted hot sauces

MEDITERRANEAN PASTA STATION | 9 Farfalle pasta, marinara, alfredo sauce with basil, sliced grilled chicken, petite meatballs, crispy pancetta, Parmesan cheese, crumbled feta, sautéed mushrooms, Bruschetta style roasted tomatoes, and chopped fresh herbs

AUTHENTIC STREET TACOS | 9 This station has grilled chicken, pork carnitas, seasoned black beans, flour tortillas, grilled peppers & onions, queso fresco, corn, shredded Jack cheese, shredded romaine, sour cream, spicy avocado cream, fresh limes, salsa fresca & assorted bottled hot sauces

SLIDER BAR | 9 Mini all beef steak burgers, turkey burgers, spicy veggie burgers, assorted sliced cheeses, sliced tomato, leaf lettuce, grilled and fresh onion, dill pickle chips, guacamole, bacon pieces, house made slider buns, "special" sauce, sriracha mayo, ketchup, and mustard. Served with fresh kettle chips on the side.



METRO CUISINE

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PETITE DESSERTS

Per Piece | 2 (24 Count any one variety)

Cheesecake "Pops" Dipped in Chocolate
Macaron Pops
Lemon Posset with Fresh Berry Compote
Raspberry Tiramisù Shots
Espresso Brownie & Chocolate Mousse Shot
Dark Chocolate Dipped Strawberries
Vanilla Cheesecakes with Fresh Strawberries
Cream Puffs with Vanilla Pastry Cream
Chocolate Dipped Coconut Macaroons
Chocolate Ganache Tarts
Fresh Fruit Tarts with French Pastry Cream
Petite Key Lime Tarts
Imperial Brownies with Chocolate Ganache
Butterscotch Candied Apple Sticks
Chocolate Dipped Salted Caramel Nut Bars
Vegan Mixed Berry Tart

CAKES & TORTES (16 cut)

Chocolate Truffle Cake | 60
Suisse Carrot Cake with Cream Cheese Icing | 55
Banana Cake Caramel Praline Icing | 55

INDIVIDUAL OR PLATED

Crème Brûlée with Fresh Berries | 5
Individual Chocolate Peanut Butter Tarts | 5
Individual Key Lime Tarts with Whipped Cream | 4
Bourbon Chocolate Pecan Tart | 6
Individual Fresh Fruit Tarts | 6

CHEESECAKES (16 cut)

New York with Fresh Strawberries | 40
Chocolate Marble | 48
Praline with Caramel Syrup | 44

DESSERTS

PIES, PUDDINGS & CRISPS

Peanut Butter Pie | 24
Apple, Cherry or Mixed Berry | 22
Key Lime Pie | 22
Pumpkin with Whipped Cream | 18
Apple Raisin Bread Pudding | 28
Apple, Pear & Cranberry Crisp | 28 Per ½ pan (Serves 10)

CUPCAKES

Per Piece | 3 (24 Count any one variety)

Vanilla cake with Chocolate or Vanilla Icing
Chocolate cake with Chocolate or Vanilla Icing
Red Velvet with Cream Cheese Icing
Suisse Carrot with Cream Cheese Icing
Lemon with Raspberry Icing
Chocolate Peanut Butter

SHEETCAKES

Call for prices and sizes to fit your need. Great for birthdays, company parties, or any other event.

Half size (serves 25-30): \$60.00

Full size (serves 50 to 60) \$100.00

BROWNIES & BAR DESSERTS

Per Piece | 2 (24 Count any one variety)

Assorted Brownies & Bar Platters typically include:
Chocolate Brownies, Swirled Cheesecake Brownies, 7-Layer Bars, Raspberry or Apricot Bars, Texas Nut, Apple Cake, Carrot Cake, Chocolate Cake.

COOKIES

Assorted Fresh baked cookies. Selections typically Include:
Chocolate-Chip, Chocolate-Chocolate Chip, Peanut Butter, Oatmeal Raisin, Sugar and Cowboy.

Per Dozen | 12 (2 dozen minimum of each selection)

Assorted Tea Cookies. Selections typically include Thumbprints, Rugalach, Almond Tea Cakes, Shortbreads, Tassies, Buckeyes, Pumpkin Drops, etc.

Per Dozen | 14 (2 dozen minimum of each selection)

Eban Gluten Free Cookies | 3 ea
Iced Themed Cookies | 3 (50 count minimum)



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BBQ PACKAGE

Menu comes with Buns, Pickles, Jalapenos and assorted BBQ Sauces Choice of 2 Meats & 3 Sides
| 15 per person

MAIN COURSE

Pulled BBQ Pork *
Pulled BBQ Chicken *
Pulled Beef Barbacoa *
Barbecue Chicken Quarters *
Pasta Primavera
Beef Brisket (Add 3.00) *

SIDE CHOICES

Mac-n-Cheese (v)
Redskin Potato Salad (v)*
Macaroni Salad (v)
Green Beans & Bacon *
Corn Casserole (v)
Buttered Corn (v)*
Cole Slaw (v)*
Garden Salad (vg)*
Texas Style Baked Beans (v)*
Italian Pasta Salad (v)
Assorted Cookies (v)



BBQ MENU

PICNIC PACKAGE

Menu price includes appropriate Buns, Lettuce, Tomato & Onion Platters, and Condiments. Choice of two Meats & three side selections listed. | 16 per person

MAIN COURSE

Quarter lb. all Beef Burgers *
Grilled Chicken Breasts *
¼ lb Beef Franks *
Bratwurst with Sauerkraut *
Grilled Portabella Mushrooms (vg)*
House made "Veggie" Burgers (v, nuts)
Italian Sausage with Peppers & onions *
Spicy "Bronzed" Chicken *

SIDES CHOICES

Mac-n-Cheese (v)
Redskin Potato Salad (v)*
Macaroni Salad (v)
Green Beans & Bacon *
Corn Casserole (v)
Buttered Corn (v)*
Cole Slaw (v)*
Garden Salad (vg)*
Texas Style Baked Beans (v)*
Italian Pasta Salad (v)
Assorted Cookies (v)

A LA CARTE SIDES

Roasted Redskin with Rosemary | 3 (vg)*
Buttermilk Mashed Potatoes | 2.5 (v)*
Fresh Fruit Salad | 3 (vg)*
Penne Alfredo | 3 (v)
Spicy Roasted Sweet Potatoes | 3 (vg)*
Green Beans with Bacon | 3 *
Quinoa & Black Bean Salad | 3 (vg)*
Marinated Vegetable Salad | 2.5 (vg)*
Garden Salad with Dressings | 3 (vg)*

A LA CARTE MEATS

Grilled 6 oz Chicken Breast | 7 *
Grilled Pork Chops | 6 *
BBQ Pork Spare Ribs | 8 *
14 oz Ribeye Steaks | 24 *
12 oz New York Strip Steak | 22 *
Grilled Salmon Filets | 15 *
Grilled Portabella Mushrooms | 6 (vg)*
Spicy Grilled Jumbo Shrimp | 8 *



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LATE NIGHT BITES

50 person minimum. For full service events only.

Nacho Cheese & Chips | 3.5pp Fresh tortilla chips, Chile-con-Queso, jalapeno peppers, salsa fresca, sour cream, chopped green onions, and hot sauces.

French Bread Pizza Dippers | 3.5pp Cheesy French bread pizza "sticks" with Ranch & Marinara sauce for dipping

Pretzel Bites | 4pp House made warm pretzel bites with assorted mustards, beer cheese sauce, & marinara dipping Sauce.

Loaded Tots | 5pp Tater Tots bar with toppings of chili con queso, bacon crumbles, sour cream, green onion, ranch dressing & hot sauces.

Walking Taco | 6pp Guests build their own "walking taco" with traditional bagged Fritos, sides of taco beef, vegetarian black beans, shredded cheddar, shredded lettuce, salsa fresca, green onion with sour cream & hot sauces

DRINKS & SNACKS

BEVERAGES

TRADITIONAL COFFEE SERVICE

Locally roasted SOLSTICE coffee roasters premier blend of Ethiopian & Brazilian Coffee or the well balanced LUNA Decaf. Includes cups, napkins, 1/2-n-1/2, sugar, & assorted sweeteners | 25 per gal
(Serves 18 to 20 guests Sold by the gallon with a two gallon minimum)

COFFEE STATION ACCOUTREMENTS

Includes cinnamon sticks, chocolate shavings, whipped cream, raw sugar and three flavored coffee syrups. | 1.5 per person additional
(30 person minimum)

HOT TEA

Herbal and flavored tea assortment with hot water, fresh lemons, sugar & sweeteners. | 2.5 per person
(30 person minimum)

HOT CHOCOLATE

By the gallon with sides of marshmallows, chocolate shavings & whipped cream | 20 per gal
(Two gallon minimum. Includes cups, and beverage napkins)

INFUSED WATERS

All Citrus: Limes, Lemons & Oranges | 9
Watermelon & Fresh Mint | 11
Blueberry, Lemon & Mint | 11
Cucumber, Lime & Strawberry | 12
(Sold by the gallon with a two gallon minimum. Includes cups, ice and beverage napkins)

OTHER COLD BEVERAGES

Brewed Iced Tea with Lemons | 18 per gal
Old Fashioned Lemonade | 14 per gal
Hot Cider | MKT per gal
Fresh Cider | MKT per gal;
Assorted Canned Soft Drinks | 2
Bottles Waters | 1.25
(Includes ice, ice bowl, cups, and beverage napkins)





F A Q S

How much does a wedding or event cost? We don't charge a set cost for weddings or events because everyone's wedding is unique! Additionally, every venue has different requirements, expectations and needs from their caterers. Our event planners will assist you in customizing the perfect wedding or event for you and your budget. You can expect to see charges beyond just the food for things like staff, linens, equipment, barware and other needs you might have.

Do you allow tastings? These are usually scheduled Monday thru Thursday between the hours of 1:00 to 4:00 but other times are available based on availability of our Chef, your event coordinator, other events that might be going on during your requested times. There is a fee for private tastings. Check with your coordinator for details.

Do you accommodate special dietary needs? Of course! We are happy to design a menu for any guests that cannot eat from the designed reception menu. We just ask that any special requests be received 14 days before the event. Can I order kid's meals? Metro is happy to provide a children's meal for any guest under the age of 10. This option is listed at the bottom of our plated dinners menu.

Are there additional fees? Once you have selected your menu and worked with a coordinator to have a full proposal put together, the non-food portion of your total is subject to Franklin County's 7.5% sales tax. No additional fees will be applied beyond what is already listed in your proposal.

How do I book an event with you? We have a catering agreement that is required in order to consider our services as "booked". This usually requires an event proposal from us (but not always) and a deposit equal to 10% of your estimated proposal balance which is due at the signing of the agreement.

Is gratuity included? Metro does not charge or assess a gratuity to our bill. If you loved the service (and we know you will!) and would like to add one, that is entirely at your discretion and your catering coordinator is happy to assist with a recommended amount.

How do your bar packages work? If you are at a facility that allows you to provide your own alcohol for your guests, you will need the parts to service the bar. If you plan to provide beer and wine only, everything you will need is already built in your catering package. If you would like to also offer mixed drinks, Metro will add a per person charge for a mixers package that will cover all soft drinks, juices, and garnishes you will need for a five hour reception.

What is your cancellation policy? There is a lot of work that goes into planning an event. From the initial proposal until the final guest leaves, our whole team works together to make your event perfect. Because of this, if an event cancels, you will forfeit your security deposit and possibly other amounts depending on how close to your event date you cancel. Check your catering agreement for the details.

Can you provide Bartenders and Servers for my event? Yes, we have a highly qualified and trained staff of professional event captains, servers and bartenders. These staff are billed at an hourly rate for a minimum of 4 hours. Your event planner will assist you in calculating the number of servers you will need as well as bartenders.