

Metro Grille Catering Services

Breakfast Menu

10 person minimum

The Morning Rush:

Fresh Brewed Regular And Decaf Coffee, Assorted Baked Goods (Muffins, Bagels, & Danish), Cream Cheese, Butter & Jams.

The Continental:

Fresh Brewed Regular/Decaf Coffee & Tea, A Basket Of Baked Goods (Choice Of Three) Bagels, Croissants, Muffins, Scones & Danish, Assorted Juices & Bottled Water, Cream Cheese, Butter & Jams.

The Grand Continental:

Fresh Brewed Regular, Decaf & Flavored Coffees & Tea Basket, Assortment Of Our Baked Goods, Flavored Cream Cheeses, Butter & Jellies, Assorted Juices & Bottled Water, Your Choice Of Fresh Fruit Salad Or Vanilla Yogurt With Granola And Berry Toppings.

The Hot Executive:

Fresh Brewed Regular/Decaf And Flavored Coffee & Tea, Assorted Juices & Bottled Water, Assorted Baked Goods & Fresh Fruit Salad, Scrambled Eggs, Egg White Burritos, Choice Of Two Of The Following: Maple-Cured Bacon, Canadian Bacon, Sausage Patties Or Links Or Home Fries.

The Metro:

Fresh Brewed Regular & Decaf Coffee, Tea, Assorted Juices, Bottled Water, A Basket Of Assorted Bagels, Whipped Cream Cheese, Bowl Of Vegetable Or Herb-Dill Cream Cheese, Platter Of Sliced Nova Salmon, Tomatoes, Red Onions, Capers, And Lemon Wedges.

A La Carte:

Coffee or tea By The Pot
Individual Juices/Waters
Yogurt & Parfait Cups
Fruit Salad Bowl (Min 4 People)

Please have all orders placed by 12:00 noon the day BEFORE the event.

Lunch Catering Menu

10 person minimum

Cold Cut Platter:

Boars Head Meats & Cheeses, Your Choice Of Breads & Condiments.

3-6 FT Wedges:

American-Turkey, Roast Beef, Ham, Cheese, Lettuce & Tomato Italian-Salami, Pepperoni, Cappelletti, Provolone, Hot Peppers, Lettuce, Tomato.

Sandwich & Wrap Platter:

An Array Of Sandwiches & Wraps Cut In Half & Served With Mayo & Mustard, Potato Salad Or Cole Slaw. Option: Add Side Of Green Salad

Working Lunch #1:

Assorted Sandwiches And Wraps. Your Choice Of Coleslaw, Potato Or Macaroni Salad, Assorted Chips, And Assorted Beverages. Includes All Condiments.

Working Lunch #2:

All Of The Above Plus One Of Our Gourmet Daily Salad Specials, Fresh Fruit, Or Yogurt Parfaits, And An Assortment Of Our Fresh Baked Cookies And Brownies.

Custom #1:

Platters Of Our Deli Sliced Meats, Assorted Cheeses, Sliced Tomatoes, Lettuce, Roasted Red Peppers, & Pickles, Bowl Of Tuna Salad, Basket Of Assorted Breads And Wraps, Coleslaw, Potato Or Macaroni Salad, Assorted Bags Of Chips & Beverages.

Custom #2:

All Of The Above Plus Bowl Of Chicken Salad, And Grilled Chicken Strips, One Of Our Gourmet Daily Salad Specials, Fresh Fruit Salad Or Yogurt Parfaits, And Our Fresh Baked Cookies And Brownies.

Spinach Salad:

Mushrooms, Red Onion, Bacon, Hard Boiled Eggs, & Choice Of Dressings.

Classic Caesar Salad: 8-10 people / 15-20 people

Romaine, Croutons & Caesar Dressing. Option: Add Grilled Chicken

Mesclun Green Salad:

Red Onion, Red & Green Peppers, Olives And Balsamic Vinaigrette.
Option: Add Grilled Chicken

Fruit & Cheese Platter: 3LB TRAY / 5LB TRAY

A Variety Of Cheeses And Seasonal Fresh Fruit.

Smoked Salmon Platter: 8-10 people

Sliced Salmon, Capers, Chopped Egg And Red Onion & Toast Points.

Vegetable Pasta Salad-Grilled, in a Light Vinaigrette: 8-10 people / 15-20 people

Penne Pasta Salad: 8-10 people / 15-20 people

Tomato, Fresh Mozzarella, Roasted Red Peppers, Basil, Balsamic Vinegar & Olive Oil SM.

Please have all orders placed by 12:00 noon the day BEFORE the event.

Special Events Menu

Each of the following selections serves 10 people.

APPETIZERS

Pan Seared New Zealand Rack of Lamb topped with cassis sauce

Traditional Shrimp Cocktail

Assorted Sushi and Sashimi (*Please allow forty-eight hour notice*)

Smoked Salmon with Cream Cheese on Pumpnickel

Bruschetta Over Toast Points with Roasted Garlic

ENTREES

Seared Hanger Steak with Mashed Potatoes and Garlic Spinach

Panko Crusted Chilean Sea bass over Grilled Vegetables
and Roasted Red Pepper Aioli

Chicken Your Way -- Pecan Crusted, Encased with Coconut
or Your Favorite Italian Flare

Daily Pasta Special to Your Taste

General Tao's Shrimp Served with Broccoli

SIDES

Mashed Potatoes
Mixed Vegetables
Roast New Potatoes
Rice Pilaf

DESSERT

Assorted Pastries
House made Pies
Fruit Plate
Cookies & Brownies

Please have all orders placed by 12:00 noon the day BEFORE the
event.

To place an order, please contact
CULINARY DINING SOLUTIONS AT (203) 487-0898
CULINARY DINING SOLUTIONS OFFICE (203) 604-1665

OTHER MALKIN PROPERTIES CORPORATE DINING FACILITIES

CAFÉ 500 (914) 381-0162
CAFÉ TEN BANK (914) 949-6196
FIRST STAMFORD PLACE CAFÉ (203) 406-2725
MERRITTVIEW GRILLE (203) 847-8254