



# CATERING GUIDE



# WELCOME

We are excited to provide you with our catering menus to assist in the planning your event. Our menus are meant to offer suggestions and represent some of our more popular selections. We continually develop menus and events, incorporating regional preferences and cutting-edge culinary trends.

**Our commitment is to customize menus for your occasion.**

We can meet your every need, from a formal dinner or a banquet-style reception, to simple refreshments for a meeting break, or a drop off sandwich and salad platter. We offer creative menus, elegant presentations and dedicated service to provide your guests with a memorable dining experience. Budget permitting most menus can be adjusted to meet sustainability and organic concerns. We are always happy to include options based on special dietary needs as well as vegan or vegetarian diets.

**Whatever your need, we always strive to offer fresh, seasonal options and whenever possible partner with local or organic vendors. We can also offer sustainable disposables upon request.**

## PROCEDURES

### ORDERING PROCEDURES

To allow the best possible service please, whenever possible, allow 5 business days, particularly for larger events. We will of course accommodate last minute requests whenever possible.

### GUEST COUNTS

We request a confirmed number of attendees 48-hours prior to any event to ensure that we can organize your event effectively.

### CANCELLATION POLICY

Please give a minimum of 48-hours notice of the event date.

### SERVICEWARES

Rentals for china wares, cutlery, and glassware are available with pricing provided by your catering contact. Plated service is available.

### FOOD SAFETY

Perishable foods with sensitive temperature holding will be picked up within a safe time frame. Sensitive foods cannot be left on display for prolonged periods of time. Should to-go containers be needed, they will be provided for a minimal charge per your catering contact.

### SPECIAL DIETS

Specials diets will always be accommodated upon request.

*Some items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

# BREAKFAST

Breakfast is served with regular coffee, decaffeinated coffee, and hot tea selection. Twelve guest minimum.

## CLASSIC CONTINENTAL

Assorted Petite Danish  
Assorted Muffins

Assorted Bagels  
Flavored Cream Cheese and Butter

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## HOT BREAKFAST BUFFET

Select one (1) egg, one (1) protein, and one (1) potato.

Scrambled Eggs  
Cheesy Scrambled Eggs  
Tofu Scramble

Bacon  
Pork Sausage (patty)  
Turkey Sausage (patty)  
Plant-Based Sausage (patty)

Potatoes O'Brien  
Lemon & Thyme Potatoes  
Hashbrown Patties

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## LIVE WELL

Select one (1) egg, one (1) protein, and one (1) potato.

Scrambled Egg White & Cheese  
on an English Muffin

Turkey Sausage (patty)  
Plant-Based Sausage (patty)

Lemon & Thyme Potatoes  
Sweet Potato Hash Browns

Roasted Vegetable  
Egg White Scramble

Tofu Scramble

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## OMELET BAR

Fresh eggs with your choice of toppings.

Bacon  
Ham  
Sausage

Broccoli  
Sautéed Mushrooms  
Green Onions

Spinach  
Roasted Peppers  
Shredded Cheese

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## EGG BITES

Cheddar Egg Bites

Spinach & Roasted Red Pepper Egg White Bites

Bacon & Cheddar Egg Bites

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## BREAKFAST SANDWICHES

Select two types of sandwiches. An egg white option is available upon request.

Egg, Bacon & Cheese on an English Muffin  
Egg, Sausage & Cheese on an English Muffin  
Southwest Biscuit Breakfast Sandwich  
Tex Mex Breakfast Melt on a Croissant  
Vegan Tofu Breakfast Burrito  
Scrambled Eggs, Bacon & Cheese on a Bagel

# À LA CARTE BREAKFAST

Twelve guest minimum.

## ASSORTED WHOLE FRUIT

Small *(serves up to 15 guests)*

Medium *(serves 25 to 30 guests)*

Large *(serves 40 to 50 guests)*

## ASSORTED SLICED FRUIT

Small *(serves up to 15 guests)*

Medium *(serves 25 to 30 guests)*

Large *(serves 40 to 50 guests)*

## YOGURT

Plain Greek Yogurt

Strawberry Yogurt

Yogurt Parfait

Red, White, and Blue Yogurt Parfait

## OVERNIGHT OATS (SERVED INDIVIDUALLY)

Lemon & Berry

Super Berry

Coconut & Mango

## HOT CEREAL

Plain Oatmeal

Apple Cinnamon Oatmeal

Plain Grits

Cheddar Grits

Cream of Wheat®

## FROM THE GRIDDLE

Buttermilk Pancakes

Chocolate Chip Pancakes

Blueberry Pancakes

French Toast

Cinnamon Raisin French Toast

## BAKED GOODS

Assorted Petite Danish

Assorted Muffins

Assorted Bagels

# LUNCH

Twelve guest minimum.

## BALANCED BITES

Choose one salad and one soup.

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## LUNCHTIME TRIOS

Choose one salad, one soup, and two sandwiches or wraps.

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## DELI DELIGHTS

Choose one salad and two sandwiches or wraps.

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## DELICIOUS DUOS

Choose one soup and two sandwiches or wraps.

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## SOUPS

Broccoli & Cheese  
Chicken Noodle  
Pasta Fagioli

Beef, Mushroom & Barley  
Potato & Leek  
Mediterranean Chickpea

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## GREEN SALADS

Harvest Spinach  
Power Kale  
Greek

Caesar  
Garden

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## COMPOSED SALADS

Tomato & Mozzarella  
Southwestern Quinoa

Italian Pasta  
BLT Pasta

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## SANDWICHES

Honey Mustard Ham & Cheese  
on a Pretzel Roll  
Signature Roast Beef  
Signature Roast Turkey

Smoked Turkey & Roasted Apple  
Ranch Turkey  
Pesto Chicken BLT

Portobello Mushroom  
Mediterranean Vegetable

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## WRAPS

Chicken Caesar  
Signature Roast Turkey  
Turkey Ranch BLT

Spinach & Balsamic Caprese  
Black Bean & Vegetable  
Roasted Red Pepper & Hummus

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# BOXED LUNCHES

## BOXED LUNCHES

Select up to three (3) sandwiches / wraps or salads. Boxed lunches are served with your choice of whole fruit, chips, or cookies.

### SANDWICHES

Metz Signature Roast Turkey  
Metz Signature Ham

Caprese Ciabatta  
Ultimate Veggie Wrap

## DELUXE BOXED LUNCHES

Select up to three (3) sandwiches / wraps or salads. Deluxe boxed lunches are served with whole fruit, chips, cookies, water, and condiments.

### SANDWICHES

Honey Mustard Ham & Cheese  
on a Pretzel Roll  
Metz Signature Roast Beef  
Metz Signature Roast Turkey

Smoked Turkey & Roasted Apple  
Ranch Turkey  
Pesto Chicken BLT

Portobello Mushroom  
Mediterranean Vegetable

### WRAPS

Chicken Caesar  
Metz Signature Roast Turkey  
Turkey Ranch BLT

Spinach & Balsamic Caprese  
Black Bean & Vegetable  
Roasted Red Pepper & Hummus

### ENTRÉE SALADS TO GO

Chopped Greek  
Chicken Caesar

Asian-Inspired Chicken with Cashews  
Buffalo Chicken Tender

# THEMED BUFFETS

Choose one (1) entrée, two (2) sides, and a salad to create your lunch or dinner menu. Iced tea and infused water are included. Additional entrées are available for an extra charge. A minimum of 12 guests is required. This menu can be served or presented as a buffet.

## CLASSIC BACKYARD COOKOUT

Choose one (1) entrée and two (2) sides.

### ENTRÉES

Hamburgers

Garden Burgers

Hot Dogs

German Bratwurst

Beyond® Plant-Based Hot Italian Sausage & Peppers

### SIDES

Baked Beans

Macaroni & Cheese

Coleslaw

Classic Potato Salad

Italian Pasta Salad

Housemade Potato Chips

## MEXICAN FIESTA

Includes corn or flour tortillas, peppers, onions, sour cream, salsa, shredded lettuce, diced tomatoes, and shredded cheese. Choose one (1) entrée and two (2) sides.

### ENTRÉES

Birria Beef

Tofu Chorizo

Jackfruit Asada

Grilled Cilantro Lime Chicken

Shredded Barbacoa Pork

### SIDES

Refried Beans

Black Beans

Cilantro Lime Rice

Mexican-Inspired Rice

Mexican Street Corn

## À LA CARTE ADD-ONS

Guacamole

Tomatillo Corn Salsa

Cilantro Crema

Queso

Churros with Chocolate Dipping Sauce

# THEMED BUFFETS

## A TASTE OF THE SOUTH

Includes cornbread. Choose one (1) entrée and two (2) sides.

### ENTRÉES

Fried Chicken	Sticky Pork Ribs
BBQ Chicken Thighs	BBQ Tofu
BBQ Pulled Pork	Fried Catfish Nuggets
Smoked Beef Brisket	

### SIDES

Baked Beans	Collard Greens
Macaroni & Cheese	Charleston Hoppin' John
Coleslaw	Corn-on-the-Cob
Classic Potato Salad	Fried Cabbage

### À LA CARTE ADD-ONS

Peach Cobbler	Banana Bread Pudding
Baked Rice Pudding	

## MEDITERRANEAN VACATION

Includes grilled pita bread, tabbouleh, and tzatziki. Choose one (1) entrée and two (2) sides.

### ENTRÉES

Grilled Greek Chicken	Beef Gyro
Marinated Chicken Thighs	Lebanese Falafel
Chicken Souvlaki	Plant-Based Beef Kofta
Beef Kofta	

### SIDES

Paella Rice Pilaf	Sautéed Curried Vegetables
Saffron Rice	Curried Chickpeas & Potatoes
Traditional Hummus	Spinach & Artichoke Hummus
Greek Salad	Roasted Carrot Hummus

### À LA CARTE ADD-ONS

Baba Ghanoush	Mediterranean Quinoa Salad
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# THEMED BUFFETS

## ESSENCE OF INDIA

Includes grilled mini naan. Choose one (1) entrée and two (2) sides.

### ENTRÉES

Chicken Tikka Masala  
Butter Chicken  
Curried Pork Loin  
Shrimp Dansak

Lamb Rogan Josh  
Panchemel Paneer  
Vegan Chicken Tikka Masala  
Curried Tofu

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### SIDES

Onion Bhajis  
Vegetable Pakora  
Pan-Fried Curried Eggplant  
Basmati Rice

Aloo Chaat  
Vegetable Samosa  
Indian-Spiced Chickpeas

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### À LA CARTE ADD-ONS

Kachumber  
Raita

Green Lentil Dal

# SERVED OR BUFFET MEALS

## LUNCHEON / DINNER

Choose one (1) entrée, two (2) sides, and a salad to create your lunch or dinner menu. Iced tea and infused water are included. Additional entrées are available for an extra charge. A minimum of 12 guests is required. This menu can be served or presented as a buffet.

### ENTRÉES - CLASSICS & CREATIVE CUISINE

Grilled Filet Mignon with Maple Dijon Sauce  
Balsamic Flank Steak  
Chimichurri Flap Steak  
Chicken Romano  
Chicken Cacciatore  
Fried Chicken  
Chicken Breast Florentine  
Cantonese Pork Loin with Crispy Onions  
Fried Pork Chops

Roasted Pork Loin with Apples  
Roasted Turkey with Pan Gravy  
Turkey Marsala  
Greek Marinated Turkey  
Brick Oven-Roasted Seafood Cake  
Seafood Cioppino  
Seafood Scampi  
Mediterranean Glazed Salmon  
Blackened Pollock

### ENTRÉES - CARVING STATIONS

Classic Prime Rib  
Oven-Roasted Turkey  
Oven-Roasted Salmon

### ENTRÉES - PLANT-FORWARD OPTIONS

Vegan Lasagna  
Beyond® Sausage & Chickpea Pasta  
Chimichurri Tofu

Spinach & Tofu Stuffed Peppers  
Vegetarian Jambalaya

### SIDES & SALADS *(choose two sides and one salad)*

Roasted Fingerling Potatoes  
Rosemary Red Potatoes  
Bourbon-Glazed Sweet Potatoes  
Vegan Mashed Potatoes  
Classic Mashed Potatoes  
Jasmine Rice with Scallions  
Mirepoix Wild Rice Pilaf  
Coconut Ginger Rice  
Herbed Quinoa  
Quinoa Pilaf  
Vegetable Fried Quinoa  
Roasted Pinto Beans  
Apple & Ancho Chili Black-Eyed Peas

Green Beans Provençal  
Roasted Asparagus & Mushrooms  
Honey Roasted Brussels Sprouts  
Lemon & Garlic Broccolini  
Roasted Cauliflower  
Curried Roasted Cauliflower  
Roasted Butternut Squash  
Roasted Yellow & Green Squash  
Harvest Spinach Salad  
Greek Salad  
Classic Caesar Salad  
Strawberry Arugula Salad  
Metz Signature Garden Salad  
Farro, Strawberry, Walnut & Arugula Salad



# À LA CARTE DESSERTS



Twelve guest minimum.

**ASSORTED COOKIES**

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**BROWNIES**

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**ASSORTED DESSERT BAR**

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**PEACH COBBLER**

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**CLASSIC CHEESECAKE**

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**CHOCOLATE CAKE**

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**TRIPLE CHOCOLATE MOUSSE CAKE**

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**RED VELVET CAKE**

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**CARROT CAKE**

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# BOARDS & PLATTERS

## DOMESTIC CHEESE BOARD

Small *(serves up to 15 guests)*

Medium *(serves 25 to 30 guests)*

Large *(serves 40 to 50 guests)*

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## GOURMET CHEESE BOARD

Small *(serves up to 15 guests)*

Medium *(serves 25 to 30 guests)*

Large *(serves 40 to 50 guests)*

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## CHARCUTERIE BOARD

Small *(serves up to 15 guests)*

Medium *(serves 25 to 30 guests)*

Large *(serves 40 to 50 guests)*

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## VEGETABLE CRUDITÉ PLATTER

Small *(serves up to 15 guests)*

Medium *(serves 25 to 30 guests)*

Large *(serves 40 to 50 guests)*

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## FRESH FRUIT PLATTER

Small *(serves up to 15 guests)*

Medium *(serves 25 to 30 guests)*

Large *(serves 40 to 50 guests)*

# METZ SIGNATURE HORS D'OEUVRES

Select as many hot or cold hors d'oeuvres as you would like to serve. Priced per person

## HOT HORS D'OEUVRES

Spanakopita with Tzatziki Dipping Sauce  
Petite Quiche  
Coconut Shrimp with Lime Cilantro Cream  
Mini Crab Cakes with Cajun Remoulade  
Vegan Crab Cakes with Cajun Remoulade  
Chicken Satay with Peanut Sauce  
Meatballs in Marinara with Crispy Basil  
Sweet Potato & Portobello Petite Tacos

Corn Fritters & with Spicy Aioli  
Bacon-Wrapped Seared Scallops  
Crab-Stuffed Mushrooms  
Hot Spinach Dip & Tortilla Chips  
Buffalo Chicken Dip  
Pork Pot Stickers  
Vegetable Pot Stickers

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## COLD HORS D'OEUVRES

Antipasto Skewers  
Smoked Salmon Canapés  
Roast Beef & Horseradish Crostinis  
Pulled Pork Canapés  
Kalamata Olive Bruschetta

Caprese Mini Skewers  
Seared Tuna with Chili Garlic Aioli  
Roasted Vegetable Pinwheels  
Honey Brûlée Petite Fruit Kabobs  
Goat Cheese-Pistachio Grapes

# BREAKS & SNACKS

Beverages are available for separate purchase. Twelve guests minimum unless noted otherwise.

## FUEL & FUN - ASSORTED CANDY & GRANOLA BARS

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### BALLPARK BREAK

Choose three (3) snacks.

Hot Soft Pretzels

Beef Hot Dogs

Roasted Mixed Nuts

Classic Popcorn

Nachos & Cheese with Jalapeño Peppers

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### NATURE'S BLISS

Choose three (3) snacks.

Guacamole & Tortilla Chips

Vegetable Crudité & Spinach Dip

Crunchy Cranberry Granola

Black Bean Hummus & Pita

Red Pepper Hummus & Pita

Cilantro Jalapeño Hummus & Pita

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### AFTER-SCHOOL SNACKTIME

Choose three (3) snacks.

Uncrustables®

Housemade Potato Chips

Chex Mix®

Crunchy Pretzels

Assorted Cookies

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### PROTEIN-PACKED

Choose three (3) snacks.

Beef Jerky

Protein Bars

Honey Roasted Pecans & Almonds

Hard-Boiled Eggs (*one per guest*)

# BEVERAGES

Select as many beverages as you would like to serve. Price is per beverage. Twelve guest minimum.

## HOT BEVERAGES

Freshly Brewed Coffee

*(with Half & Half®, Low-Fat Milk, or Dairy Free Creamer)*

Assorted Hot Tea Station

*(with Honey & Lemon)*

## COLD BEVERAGES

Assorted Sodas

Orange Juice & Cranberry Juice

Bottled Water

Iced Tea with Lemon

Fruit Infused Water

Cucumber Infused Water

## MOCKTAILS

Hot Apple Cider

Apple Cider Float

Mistletoe Margarita Mocktail

Mulled Pomegranate & Cherry Juice

Peppermint Hot Chocolate

Mango Spritzer

Colonial Hot Chocolate

Citrus & Basil Water

Cucumber & Mint Water

Citrus Water

Grapefruit, Lime & Mint Water

Seasonal Sangria

Orange & Cranberry Mimosa