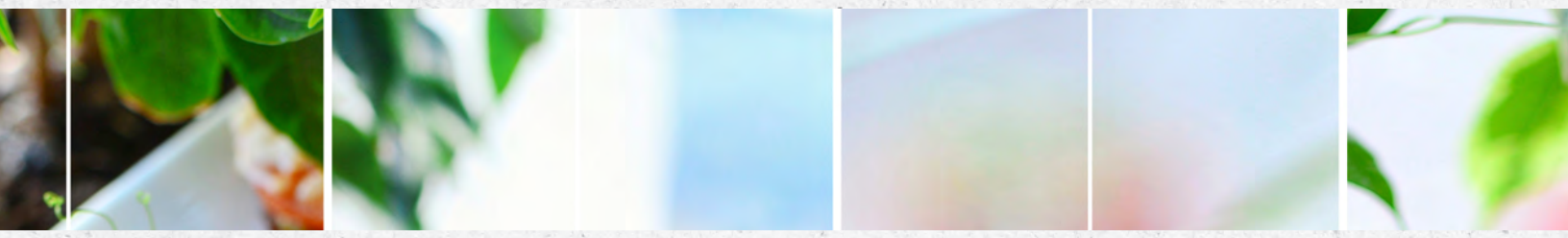

CATERING
IDEA BOOK

Metz
CULINARY MANAGEMENT

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 and whenever possible partner with local or organic vendors.
We can also offer sustainable disposables upon request.

BREAKFAST

BREAKFAST

REGULAR AND DECAFFEINATED COFFEE AND A HOT TEA SELECTION IS OFFERED WITH ALL BREAKFAST ITEMS

QUICK START — $4.99
Assorted Petite Danish, Mini Scones, Assorted Flavored Muffins

CLASSIC CONTINENTAL — $6.99
Assorted Petite Danish, Mini Scones, Assorted Flavored Muffins, Assorted Bagels with Flavored Cream Cheeses and Butter
Seasonal Fruit Platter

LIVE WELL — $10.99
Egg White Scramble with Vegetables, Turkey Bacon and Cajun Sweet Potatoes
Seasonal Fruit Platter
Yogurt Chia Parfait Bar

STEEL CUT OATS BAR — $8.99
Oatmeal, Dried Cranberries, Raisins, Granola, Toasted Sliced Almonds, Flax Seed, Brown Sugar, Honey, Agave Syrup, Cream and Low Fat Milk
Assorted Baked Muffins
Seasonal Fruit Platter

CHIA YOGURT PARFAIT BAR — $9.99
Vanilla Yogurt, Chia Pudding, Berries, Cranberries, Golden Sultanas, Toasted Coconut, Caramelized Walnuts, Granola, Honey and Agave Syrup
Seasonal Fruit Plater, Assorted Breakfast Pastries

Best choice for contactless catering

Contains or 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

REGULAR AND DECAFFEINATED COFFEE AND A HOT TEA SELECTION IS OFFERED WITH ALL BREAKFAST ITEMS

OMELET BAR $11.99

Fresh Eggs or Egg Substitute with Your Choice of Toppings: Diced Bacon, Ham, Sliced Turkey Links, Broccoli, Sautéed Mushrooms, Green Onions, Spinach, Roasted Peppers, Cheddar, Feta and Chopped Fresh Herbs
Toasted Breads, Butter, a Selection of Jams, Assorted Danish and Muffins
Seasonal Fruit Plater

HOT BREAKFAST BUFFET SELECTIONS $10.99

Also Available Plated with Waiter Service

Scrambled Eggs with Cheddar and Green Onions, Crispy Applewood Bacon and Turkey Sausage Links
(Vegan Breakfast Patty Available Upon Request)
Lemon and Thyme Breakfast Potatoes or Hash Browns
Assorted Danish and Muffins
Seasonal Fruit Plater

BREAKFAST SANDWICH BUFFET $6.99

Includes Seasonal Fruit Platter and Home Fries

CHOOSE TWO SELECTIONS:
Egg Whites and Turkey Sausage on an English Muffin
Egg, Bacon and Cheese on an English Muffin
Egg, Bacon and Cheese on a Croissant
Egg, Turkey Bacon and Cheese on a Bagel
Fried Egg and Cheese on an English Muffin
Vegan Burrito on a Flour Tortilla

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LUNCH

LUNCH

CHOOSE ONE GREEN SALAD OR ONE COMPOSED SALAD PLUS ONE SANDWICH OR WRAP: $10.99

GREEN SALADS

Caesar
Mesclun or Baby Spinach with Italian and Raspberry Vinaigrette
(Reduced Fat Dressings are Available Upon Request)

COMPOSED SALADS

Italian Pasta Salad, Southwestern Quinoa Salad,
German Potato Salad, or Creamy Tri-Color Coleslaw.

ARTISAN SANDWICH BOARD

Roast Turkey and Cheddar on Ciabatta
Turkey Cranberry Croissant Sandwich
Lettuce Wrap with Mango And Turkey
Tuscan Mediterranean Flatbread Sandwich
Californian Chicken on Focaccia
Ham and Artichoke Mozzarella Baguette
The Parisian - *Ham and Brie Honey Mustard Panini*
Black and Bleu - *Roast Beef and Blue Cheese Baguette*
Mango Shrimp and Avocado Salad Croissant Sandwich
Classic Ruben Sub Sandwich
Caprese Ciabatta with Fresh Mozzarella, Tomato and Basil

IT'S A WRAP!

Buffalo Chicken
Chicken Caesar
Power Grain Marinated Grilled Vegetable
Hummus, Avocado Roasted Vegetable
Southwest with Vegetables and Black Beans

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LUNCH

BOXED LUNCHES — $9.99

Each box includes sandwich condiments, whole fruit, chips, cookies and water

Roast Beef Sandwich
Buffalo Chicken Wrap
Classic Italian Wrap
Rustico Ham and Cheese Flatbread
Ham and Swiss Cheese
Turkey and Roasted Tomato Sandwich with Swiss and Spinach
Turkey and Cheddar Ciabatta
Grilled Vegetable Reuben Sandwich

ENTRÉE SALADS TO GO — $10.99

Chicken Caesar Salad
Georgia Chicken Peach Salad
Traditional Chef's Salad
Cobb Salad
Poached Salmon with Mesclun Greens, Cucumber, Almonds and a Cider Yogurt Dressing
Vegetarian Quinoa Salad with Spicy Pumpkin Dressing

HOUSEMADE SOUP — $3.49

Broccoli Cheese
Chicken Noodle
Beef Barley and Mushroom
Potato Leek
Carrot Coriander
Vegan Curried Vegetable

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BUFFETS

BUFFET THEMES

OUR BUFFETS INCLUDE INFUSED FLAVORED WATER, ICE TEA, CONDIMENTS, ASSORTED COOKIES AND BARS

THE COOK OUT $14.99

BBQ Chopped Chicken
Grilled Hamburgers
Garden Burgers
Mac n Cheese
Baked Beans
Ruby Slaw
Hawaiian and Brioche Rolls
Condiments and Toppings

FIESTA MEXICANA $15.99

Grilled Chicken Fajitas
VegetarianFajitas with Peppers and Onions
Barbacoa Pork
Mexican Rice
Black Beans with Sofrito
Tomatillo Corn Salsa
Cilantro Crema
Guacamole
Warm Tortillas
Tortilla Chips
Churros with Chocolate Dipping Sauce

Best choice for contactless catering

PURELY PLANT BASED $16.99

Fiery Bean and Beyond® Beef Chili Bowls and Topping Bar
Roasted Spaghetti Squash with Mushroom, Garlic and Sage
Broccoli Rabe Penne Pasta with Smoky Charred Chickpeas
Autumn Wild Rice Topped with Dried Cranberries and Toasted Almonds
Creamy Herbed Mashed Potatoes
Orange Glazed Beet Salad with Carrots and Quinoa
Chocolate Chai Cupcakes

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BUFFET THEMES

OUR BUFFETS INCLUDES INFUSED FLAVORED WATER, ICE TEA, CONDIMENTS, ASSORTED COOKIES AND BARS

SOUTHERN Q $15.99

Fried Chicken
BBQ Chicken Quarters
Macaroni and Cheese
Collard Greens
BBQ Honey Sauce
BBQ Pulled Pork
Creamy Coleslaw
Potato Salad
Corn on the Cob
King's Hawaiian® Rolls
Ice Tea
Country Peach Cobbler

THE MEDITERRANEAN $17.99

Mediterranean Chickpea Soup
Chicken Souvlaki Skewers
Beef Kofta
Greek Salad with Feta Cucumbers and Tomato
Red Pepper Hummus
Baba Ghanoush
Tabbouleh
Tzatziki Sauce
Toasted Pita
Mediterranean Quinoa Salad
Baklava, Assorted Cookies

RICE AND NOODLE BAR $15.99

CHOOSE 2
Rice Noodles
Lo Mein
Jasmine Rice
Brown Rice

CHOOSE 4
Broccoli
Napa Cabbage
Bok Choy
Mixed Vegetable Stir Fry
Water Chestnuts
Grated Carrot
Mushrooms

CHOOSE 2
Asian Marinated Pork
Chicken
Beef
Tofu
Shrimp

CHOOSE 2
Thai Broth
Five Spice Beef Broth
Asian Vegetable Broth

ACCOMPANIED BY:
Fresh Cilantro, Sauces and Condiments, Sliced Scallions, and Toasted Peanuts
Asian House Salad
Vegetable and Pork Pot Stickers
Assorted Cookies and Bars

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SIGNATURE SERVED OR BUFFET- LUNCH OR DINNER

LAND AND SEA ENTREES INCLUDE THE CHOICE OF TWO SIDES AND ONE SALAD. PLANT-BASED ENTREE INCLUDES THE CHOICE OF ONE SIDE AND ONE SALAD.

ENTRÉE CHOICES…BY LAND

Grilled Filet Mignon with Dijon Maple Sauce	$25.99
Roast Beef Au Jus	$20.99
Rosemary and Garlic Roast Beef	$20.99
Five Spice Flank Steak with Chimichurri Sauce	$19.99
Balsamic Honey Garlic Chicken Breast	$13.99
Chicken Breast Florentine	$13.99
Parmesan Chicken Breast	$13.99
Fried Chicken	$13.99
Apple Shallot Roasted Turkey	$13.99
Orange Cranberry Glazed Turkey	$13.99
Maple Glazed Roasted Pork Tenderloin with Cider Gravy	$17.99
Mango Chipotle Pork Loin	$16.99

ENTRÉE CHOICES…BY SEA

Blackened Pollock Fillet	$14.99
Almond Crusted Salmon with Lemon and Thyme Butter Sauce	$17.99
Asian Marinated Salmon	$15.99
Potato Encrusted Cod	$14.99
Citrus Herbed Cod	$14.99

PLANT BASED OPTIONS

Vegan Vegetable Lasagna	$12.99
Broccoli Rabe Penne Pasta with Smoky Charred Chickpeas	$13.99
Chimichurri Stuffed Peppers	$13.99
Vegan Carrot ‘Osso Bucco’ with Creamy Polenta	$14.99

SIDES

Roasted Baby Potatoes
Cajun Roasted Sweet Potatoes
Creamy Herbed Mashed Potatoes
Quinoa Pilaf
Wild Rice Pilaf
Lemon Scented White Rice
Creamy Polenta
Tuscan Garbanzo Beans
Roasted Asparagus
Fresh Green Bean Provençal
Honey Roasted Brussels Sprouts
Roasted Mixed Vegetables
Steamed Seasoned Broccoli
Baked Parmesan Cauliflower

SALADS

Vegan Pasta
Asian House
Greek Potato
Spinach, Berry and Almond
Pasta with Black Beans and Asparagus
Caesar Salad
Mixed Greens

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SIGNATURE HORS D'OEUVRES SERVED OR BUFFET-LUNCH OR DINNER

SIGNATURE HORS D'OEUVRES - HOT

Spanakopita with Tzatziki Dipping Sauce	$3.99
Petite Quiche	$3.99
Coconut Shrimp with Lime Cilantro Cream	$3.99
Pan Seared Mini Crab Cakes with Cajun Remoulade	$4.99
Vegan Crab Cakes with Cajun Remoulade	$2.99
Chicken Satay with Peanut Dipping Sauce	$3.99
Meatballs in Marinara with Crispy Basil	$2.99
Spiced Sweet Potato and Grilled Portobello Petite Taco	$4.99
Corn Fritters with Honey-Jalapeño Aioli	$1.99
Bacon Wrapped Scallops	$4.99
Crab Stuffed Mushrooms	$2.99
Hot Spinach Dip with Tortilla Chips	$2.99
Buffalo Chicken Dip	$3.99
Pork Pot Stickers	$3.99
Vegetable Pot Stickers	$2.99

SIGNATURE HORS D'OEUVRES - COLD

Domestic Cheese Board with Crackers and Fruit	$3.99
Seasonal Fruit Platter with Honey-Yogurt Dip	$2.99
Antipasto Skewers	$4.99
Smoked Salmon, Dill, Chive Cream Cheese and Caper Canapés	$2.99
Shaved Roasted Beef with Horseradish Crostini	$3.99
Pulled Pork Canapés with Salsa Fresca, Lime Crème and Fresh Cilantro	$2.99
Bruschetta with Kalamata Olives, Roasted Tomato andFresh Basil	$2.99
Caprese Mini Skewers	$1.99
Seared Tuna with Chili Garlic Aioli	$2.99
Shrimp with Asian Slaw and Drizzled Sriracha Honey	$3.99
Boursin and Roasted Vegetable Pinwheels	$2.99
Lemon-Herb Garlic Chanterelle and Brown Mushroom Canapés	$3.99
Honey Brûlé Petite Fruit Kabobs	$4.99
White Grapes Rolled in Goat Cheese and Pistachio	$2.99
Gourmet Cheese Board Featuring Imported, Domestic Cheese, Fruit Garnish, Parmesan Herb Baguette and Crackers	$4.99

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MEETING
BREAKS AND SNACKS

MEETING - BREAKS AND SNACKS

BREAK PACKAGES

All Breaks Served with Assorted Sodas and Bottled Water, in Addition to the Beverages Listed Below

BRAIN FOOD BREAK $7.99

Pistachio Granola, Roasted Almonds, Banana Chips and Dried Fruit
Zucchini Walnut Bread
Carrot Raisin Bran Muffins
Assorted Flavored Greek Yogurts
Assorted Bottled Juice and Vitamin-Infused Waters

GREAT GREENS $8.99

Fresh Granny Smith Apples
Diced Honey Dew Melon and Green Grape Clusters
Fresh Broccoli Florets, Sliced Celery Sticks and Pesto Ranch Dressing
Guacamole with Tortilla Chips
Pistachios Perrier®

"BETTER FOR YOU" INDIVIDUALLY PACKAGED SNACKS $11.99

trEAT4u Sunshine Blend
Chia ReCharge Stix Mix™
ReCharge® Dark Chocolate Energy Boost
Nature's Bakery® Gluten Free Fig Bars
Rhythm® Kale Chips
Beanfield® Chips

Best choice for contactless catering

MOVIE NIGHT! $7.99

Selection of Flavored Popcorn
Chocolate Raisins Dots, Gummy Bears and Cracker Jack®
Nachos, Chips and Salsa
Assorted Sodas/Flavored Carbonated Waters and Bottled Water

BEVERAGE

Freshly Brewed Coffee	$2.49
Freshly Brewed Decaffeinated Coffee	$2.49
Assorted Gourmet Teas, Served with Honey and Lemon	$2.99
Orange or Cranberry Juice	$1.99
Bottled Water	$1.49

Half-and-Half, Low Fat Milk, (Dairy Free Creamer Available on Request)

Iced Tea with Lemon	$1.49
Fruit or Cucumber Infused Waters	1.99

SPRITZER BAR $4.99

S.Pellegrino® or Perrier® with Fruit Nectars, and a Selection of Berries and Herbs
Fruit Canned Soda
Canned Flavored Carbonated Water
Bottled Water
Sparkling Bottled Water

Chex™ Mix	$1.99
Pretzels	$1.99
Assorted Granola Bars	$1.99
Mixed Nuts	$3.99
Hummus and Pita	$3.99
Pico de Gallo and Tortilla Chips	$3.99

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BAKESHOP

DESSERTS

Carrot Cake	$3.99
Gluten Free Flourless Chocolate Cake	$4.99
Creme Brulee Cheesecake	$5.99
Three Layer Chocolate Cake	$2.99
Decadent Peanut Butter Chocolate	$6.99
Tiramisu	$5.99
Churros with Chocolate Dipping Sauce	$3.99
Chocolate Chai Cupcakes	$1.99
Baklava	$1.99
Country Peach Cobbler	$1.99
Assorted Petite Danish	$1.99
Mini Scones	$2.99
Assorted Flavored Muffins	$2.99
Seasonal Speciality Dessert from our Bakery	Prices May Vary

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PROCEDURES

ORDERING PROCESS

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

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

SERVICE WARES

Rentals for china wares, cutlery, 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 with in a safe time frame. Sensitive foods cannot be let 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.