



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.

SERVICWARES

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

\$6.75

Assorted Petite Danish
Assorted Muffins

Assorted Bagels
Flavored Cream Cheese and Butter

HOT BREAKFAST BUFFET

\$10.25

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

LIVE WELL

\$10.25

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

OMELET BAR

\$12.00

Fresh eggs with your choice of toppings.

Bacon
Ham
Sausage

Broccoli
Sautéed Mushrooms
Green Onions

Spinach
Roasted Peppers
Shredded Cheese

EGG BITES

\$8.25

Cheddar Egg Bites
Bacon & Cheddar Egg Bites

Spinach & Roasted Red Pepper Egg White Bites

BREAKFAST SANDWICHES

\$8.95

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)	\$18.00
Medium (serves 25 to 30 guests)	\$32.00
Large (serves 40 to 50 guests)	\$75.00

ASSORTED SLICED FRUIT

Small (serves up to 15 guests)	\$45.00
Medium (serves 25 to 30 guests)	\$65.00
Large (serves 40 to 50 guests)	\$110.00

YOGURT

\$3.50

Plain Greek Yogurt	Yogurt Parfait
Strawberry Yogurt	Red, White, and Blue Yogurt Parfait

OVERNIGHT OATS (SERVED INDIVIDUALLY)

\$3.50

Lemon & Berry	Coconut & Mango
Super Berry	

HOT CEREAL

\$3.50

Plain Oatmeal	Cheddar Grits
Apple Cinnamon Oatmeal	Cream of Wheat®
Plain Grits	

FROM THE GRIDDLE

\$3.00

Buttermilk Pancakes	French Toast
Chocolate Chip Pancakes	Cinnamon Raisin French Toast
Blueberry Pancakes	

BAKED GOODS

\$3.00

Assorted Petite Danish	Assorted Bagels
Assorted Muffins	

LUNCH

Twelve guest minimum.

BALANCED BITES

\$11.00

Choose one salad and one soup.

LUNCHTIME TRIOS

\$24.00

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

DELI DELIGHTS

\$21.00

Choose one salad and two sandwiches or wraps.

DELICIOUS DUOS

\$20.00

Choose one soup and two sandwiches or wraps.

SOUPS

Broccoli & Cheese
Chicken Noodle
Pasta Fagioli

Beef, Mushroom & Barley
Potato & Leek
Mediterranean Chickpea

GREEN SALADS

Harvest Spinach
Power Kale
Greek

Caesar
Garden

COMPOSED SALADS

Tomato & Mozzarella
Southwestern Quinoa

Italian Pasta
BLT Pasta

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

WRAPS

Chicken Caesar
Signature Roast Turkey
Turkey Ranch BLT

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

BOXED LUNCHES

BOXED LUNCHES

\$12.00

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

SANDWICHES

Metz Signature Roast Turkey
Metz Signature Ham

Caprese Ciabatta
Ultimate Veggie Wrap

DELUXE BOXED LUNCHES

\$15.00

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

\$16.25

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

\$16.25

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

\$16.25

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

\$16.25

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

\$18.75

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

SIDES

Onion Bhajis
Vegetable Pakora
Pan-Fried Curried Eggplant
Basmati Rice

Aloo Chaat
Vegetable Samosa
Indian-Spiced Chickpeas

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	MARKET	Roasted Pork Loin with Apples	\$12.00
Balsamic Flank Steak	\$12.25	Roasted Turkey with Pan Gravy	\$11.50
Chimichurri Flap Steak	\$11.50	Turkey Marsala	\$11.50
Chicken Romano	\$11.50	Greek Marinated Turkey	\$11.50
Chicken Cacciatore	\$11.50	Brick Oven-Roasted Seafood Cake	\$28.00
Fried Chicken	\$11.50	Seafood Cioppino	\$28.00
Chicken Breast Florentine	\$11.50	Seafood Scampi	\$28.00
Cantonese Pork Loin with Crispy Onions	\$13.25	Mediterranean Glazed Salmon	\$19.00
Fried Pork Chops	\$11.50	Blackened Pollock	\$11.50

ENTRÉES - CARVING STATIONS

Classic Prime Rib	MARKET
Oven-Roasted Turkey	\$25.00
Oven-Roasted Salmon	\$32.00

ENTRÉES - PLANT-FORWARD OPTIONS

Vegan Lasagna	\$15.25	Spinach & Tofu Stuffed Peppers	\$14.25
Beyond® Sausage & Chickpea Pasta	\$15.25	Vegetarian Jambalaya	\$11.50
Chimichurri Tofu	\$11.50		

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

Roasted Fingerling Potatoes	Green Beans Provençal
Rosemary Red Potatoes	Roasted Asparagus & Mushrooms
Bourbon-Glazed Sweet Potatoes	Honey Roasted Brussels Sprouts
Vegan Mashed Potatoes	Lemon & Garlic Broccolini
Classic Mashed Potatoes	Roasted Cauliflower
Jasmine Rice with Scallions	Curried Roasted Cauliflower
Mirepoix Wild Rice Pilaf	Roasted Butternut Squash
Coconut Ginger Rice	Roasted Yellow & Green Squash
Herbed Quinoa	Harvest Spinach Salad
Quinoa Pilaf	Greek Salad
Vegetable Fried Quinoa	Classic Caesar Salad
Roasted Pinto Beans	Strawberry Arugula Salad
Apple & Ancho Chili Black-Eyed Peas	Metz Signature Garden Salad
	Farro, Strawberry, Walnut & Arugula Salad

À LA CARTE DESSERTS

Twelve guest minimum.

ASSORTED COOKIES	\$1.50 PER PERSON
BROWNIES	\$2.75 PER DOZEN
ASSORTED DESSERT BAR	\$2.75 PER DOZEN
PEACH COBBLER	\$3.50
CLASSIC CHEESECAKE	\$5.75
CHOCOLATE CAKE	\$3.75
TRIPLE CHOCOLATE MOUSSE CAKE	\$8.00
RED VELVET CAKE	\$3.50
CARROT CAKE	\$5.50

BOARDS & PLATTERS

DOMESTIC CHEESE BOARD

Small <i>(serves up to 15 guests)</i>	\$55.00
Medium <i>(serves 25 to 30 guests)</i>	\$108.00
Large <i>(serves 40 to 50 guests)</i>	\$180.00

GOURMET CHEESE BOARD

Small <i>(serves up to 15 guests)</i>	\$77.00
Medium <i>(serves 25 to 30 guests)</i>	\$154.00
Large <i>(serves 40 to 50 guests)</i>	\$256.00

CHARCUTERIE BOARD

Small <i>(serves up to 15 guests)</i>	\$113.00
Medium <i>(serves 25 to 30 guests)</i>	\$226.00
Large <i>(serves 40 to 50 guests)</i>	\$377.00

VEGETABLE CRUDITÉ PLATTER

Small <i>(serves up to 15 guests)</i>	\$26.00
Medium <i>(serves 25 to 30 guests)</i>	\$53.00
Large <i>(serves 40 to 50 guests)</i>	\$88.00

FRESH FRUIT PLATTER

Small <i>(serves up to 15 guests)</i>	\$25.00
Medium <i>(serves 25 to 30 guests)</i>	\$51.00
Large <i>(serves 40 to 50 guests)</i>	\$84.00

METZ SIGNATURE HORS D'OEUVRES

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

HOT HORS D'OEUVRES

Spanakopita with Tzatziki Dipping Sauce	\$6.00	Corn Fritters & with Spicy Aioli	\$3.75
Petite Quiche	\$5.25	Bacon-Wrapped Seared Scallops	\$5.00
Coconut Shrimp with Lime Cilantro Cream	\$6.25	Crab-Stuffed Mushrooms	\$8.00
Mini Crab Cakes with Cajun Remoulade	\$8.00	Hot Spinach Dip & Tortilla Chips	\$5.50
Vegan Crab Cakes with Cajun Remoulade	\$5.00	Buffalo Chicken Dip	\$5.00
Chicken Satay with Peanut Sauce	\$4.75	Pork Pot Stickers	\$5.00
Meatballs in Marinara with Crispy Basil	\$4.75	Vegetable Pot Stickers	\$5.00
Sweet Potato & Portobello Petite Tacos	\$6.25		

COLD HORS D'OEUVRES

Antipasto Skewers	\$6.00	Caprese Mini Skewers	\$4.50
Smoked Salmon Canapés	\$5.00	Seared Tuna with Chili Garlic Aioli	\$6.50
Roast Beef & Horseradish Crostinis	\$4.50	Roasted Vegetable Pinwheels	\$4.50
Pulled Pork Canapés	\$4.50	Honey Brûlée Petite Fruit Kabobs	\$6.00
Kalamata Olive Bruschetta	\$4.50	Goat Cheese-Pistachio Grapes	\$3.50

BREAKS & SNACKS

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

FUEL & FUN - ASSORTED CANDY & GRANOLA BARS

\$13.00 PER PERSON

BALLPARK BREAK

\$11.00

Choose three (3) snacks.

Hot Soft Pretzels

Classic Popcorn

Beef Hot Dogs

Nachos & Cheese with Jalapeño Peppers

Roasted Mixed Nuts

NATURE'S BLISS

\$13.00

Choose three (3) snacks.

Guacamole & Tortilla Chips

Black Bean Hummus & Pita

Vegetable Crudité & Spinach Dip

Red Pepper Hummus & Pita

Crunchy Cranberry Granola

Cilantro Jalapeño Hummus & Pita

AFTER-SCHOOL SNACKTIME

\$9.00

Choose three (3) snacks.

Uncrustables®

Crunchy Pretzels

Housemade Potato Chips

Assorted Cookies

Chex Mix®

PROTEIN-PACKED

\$12.00

Choose three (3) snacks.

Beef Jerky

Honey Roasted Pecans & Almonds

Protein Bars

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 <i>(with Half & Half®, Low-Fat Milk, or Dairy Free Creamer)</i>	\$2.50	Assorted Hot Tea Station <i>(with Honey & Lemon)</i>	\$2.50
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COLD BEVERAGES

Assorted Sodas	\$2.00	Iced Tea with Lemon	\$1.75
Orange Juice & Cranberry Juice	\$4.00	Fruit Infused Water	\$1.25
Bottled Water	\$1.75	Cucumber Infused Water	\$1.00

MOCKTAILS

Hot Apple Cider	\$3.75	Citrus & Basil Water	\$1.00
Apple Cider Float	\$3.75	Cucumber & Mint Water	\$1.00
Mistletoe Margarita Mocktail	\$4.00	Citrus Water	\$1.00
Mulled Pomegranate & Cherry Juice	\$6.00	Grapefruit, Lime & Mint Water	\$2.00
Peppermint Hot Chocolate	\$6.00	Seasonal Sangria	\$5.00
Mango Spritzer	\$3.00	Orange & Cranberry Mimosa	\$3.00
Colonial Hot Chocolate	\$6.00		