catering idea book

Metz
CULINARY MANAGEMENT
welcome

We are excited to provide you with our catering menus to assist in planning your event. All menus are only a suggestion and represent some of our 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. From a formal dinner to meeting break refreshments, we will offer creative menus, elegant presentations and thoughtful service to provide your guest with a memorable dining experience.
BREAKFAST
MENU
Suggestions

continental breakfast $4.89
❖ Assorted fresh baked pastries, bagels & cream cheese
  ❖ Orange, apple or cranberry juice
  ❖ Special house blend and decaffeinated coffees
    ❖ Hot tea

Hot breakfast with the works $8.15
❖ Scrambled eggs
❖ Bacon, sausage, or turkey breakfast meat
  ❖ Hash browns
❖ Assorted fresh baked pastries
❖ Fresh fruit tray, yogurt and granola
❖ Orange, apple or cranberry juice
❖ Special house blend and decaffeinated coffees
  ❖ Hot tea

Deluxe continental breakfast $5.29
❖ Assorted fresh baked pastries
❖ Bagels and cream cheese
❖ Fresh fruit tray, yogurt and granola
❖ Orange, apple or cranberry juice
❖ Special house blend and decaffeinated coffees
  ❖ Hot tea

Add-Ons
6 oz. Greek Yogurt $1.99
6 oz. Dannon Yogurt $1.05
Nutri-grain Bars $1.29
Greek Yogurt Bar, Kind Bar or Clif bar $2.29
Clif Protein bar $3.50
Scones $13.99 per dozen
Muffins $9.99/dozen
Fresh cut fruit $2.00/person
Yogurt Parfait $2.79 each

Plating selections
❖ Standard disposable wares (included)
❖ Premium disposable wares $.34/per person
  ❖ China (call for details)
LUNCH
MENU
Suggestions

Fast track lunch $8.59
✓ Choose your sandwich, select two sides and a dessert
✓ Each “Fast Track” lunch will have lettuce, tomato slices, pickle spear, and bottled water or soda

Sandwich selections
✓ Italian herb breast of chicken
✓ Turkey & provolone
✓ Grilled veggie with sun-dried tomato pesto spread
✓ Roast beef and cheddar
✓ Albacore tuna salad
✓ Gourmet chicken salad

Salads and side item selections
✓ Cole slaw
✓ Classic potato salad
✓ Pasta salad
✓ Grain salad
✓ Potato chips
✓ Fresh fruit salad
✓ Mediterranean toasted cous cous salad
✓ Hand fruit

Dessert selections
✓ Fresh baked cookies
✓ Lemon bars
✓ Chocolate brownies

Plating selections
✓ Standard disposable wares (included)
✓ Premium disposable wares $.34/per person
✓ China (call for details)
LUNCH
buffets

build your own sandwich $7.99
- Assorted deli meats featuring ham, roast beef, breast of turkey
  - Variety of breads
- Cheddar, pepper jack and swiss cheeses
- Sliced tomatoes, lettuce, onion, pickles
- Potato chips
- Assorted cookies, brownies or lemon bars
  - Iced tea, water, coffee

soup and salad $7.99
- Featuring minestrone, chicken noodle, cream of broccoli, chili and Italian wedding
  - Caesar, chef, or seasonal salad
  - Assorted crackers
- Assorted cookies, brownies or lemon bars
  - Iced tea, water, coffee

It's a wrap $8.59 (choose two)
- Flour tortilla wraps stuffed with variety of filling: Caesar chicken, italian, buffalo chicken, tomato basil, tuna salad, turkey club
  - Fresh vegetable tray with dip
- Assorted cookies, brownies or lemon bars
  - Iced tea, water, coffee

Plating selections
- Standard disposable wares (included)
  - Premium disposable wares $.34/per person
  - China (call for details)
SERVED & BUFFET

menu

Select a menu from our most popular options listed below or a Metz representative can help design a menu.

entrée selections
HERB ROASTED CHICKEN
Marinated chicken roasted with fresh herbs, garlic and lemon

WILD MUSHROOM VEGETABLE LASAGNA
Between layers of pasta lie wild mushrooms and vegetables. With alfredo sauce and mozzarella cheese

FILLET OF TILAPIA WITH TOMATO BRUSCHETTA
A tilapia fillet topped with tomato, capers and herbs

FLANK STEAK WITH ROASTED SHALLOT SAUCE
Grilled and served with fire-roasted shallot sauce

CHICKEN MARSALA
Lightly sautéed chicken breast with marsala sauce

FILET MIGNON (market price)
Hand cut beef tenderloin wrapped in smokehouse bacon; grilled and served with tarragon butter

PORK LOIN – HONEY & ROSEMARY GLAZED
Pork loin seasoned with our special rub and fresh rosemary; slow roasted to perfection

SMOKED GOUDA CHICKEN BREAST
Breast of chicken stuffed with caramelized onion and smoked gouda cheese; lightly floured and pan-fried

CARVED ROAST BEEF
Carved or sliced herb crusted USDA Grade A beef; slow roasted with fresh herbs

GRILLED VEGETABLE RATATOUILLE
Served in Portobello mushroom cap with tomato coulis

GRILLED SALMON
Served with tomato leek sauce

BAKED PENNE BOLOGNESE
Pasta baked with slow cooked meat sauce and topped with three cheeses

FRIED CHICKEN
Marinated and battered chicken, deep-fried until golden brown

CARVED SUN-DRIED TOMATO ROASTED TURKEY
Breast of turkey rubbed and roasted with sun-dried tomatoes and fresh herbs
starch selections
  ◆ Baked potato
  ◆ Oven roasted sweet potatoes
    ◆ Herbed brown rice
    ◆ Rice pilaf
  ◆ Herbed new potatoes
  ◆ Mashed Yukon potatoes
  ◆ Candied sweet potatoes
    ◆ Pasta Marinara
    ◆ Pasta Agli Olio
    ◆ Pasta Alfredo

vegetable selections
  ◆ Whole green beans
  ◆ Honey glazed baby carrots
    ◆ Buttered corn
  ◆ Steamed fresh broccoli florets
    ◆ Roasted asparagus
    ◆ Vegetable medley
  ◆ Steamed fresh cauliflower florets
    ◆ Roasted squash (seasonal)

salad selections
  ◆ Mixed field greens salad
    ◆ Cole slaw
  ◆ Spinach salad with seasonal fruit
    ◆ Pasta salad
  ◆ Fruit salad with poppy seed dressing
    ◆ Bacon and ranch potato salad
  ◆ Portobello mushroom and pepper salad
    ◆ Caesar salad

pricing
  ◆ Entrée/vegetable/starch $12.95 per person
  ◆ Additional entrée $4.95 per person
  ◆ Additional vegetable or starch $2.35 per person
    ◆ Salad option $2.25 per person

plating selections
  ◆ Standard disposable wares (included)
  ◆ Premium disposable wares $.34/per person
    ◆ China (call for details)
DESSERT
selections

The following dessert selections are subject to change depending on seasonality.

- Peanut butter silk pie $1.75 per person
- Apple pie $1.59 per person
- Carrot cake with cream cheese frosting $3.09 per person
- French silk pie $1.75 per person
- Fruit cobbler $2.00 per person
- Chocolate mousse $2.00 per person
- New York style cheesecake $3.09 per person
- Strawberry shortcake $2.79 per person
- Seasonal fruit galette $15.00 each
  - Trifle $2.09 per person
  - Cannoli $13.99 per dozen
  - Cereal treats $7.99 per dozen
  - Cookies $7.99 per dozen
  - Brownies $8.99 per dozen
  - Panna Cotta $2.29 each
  - Ice Cream Novelty $2.25 each
- Ice Cream cups with assorted toppings $1.05 each
- Cup Cakes $1.85 each (chocolate, buttermilk and red velvet)
  - Scones $13.99 per dozen
  - Candy Bars $1.05 each
THEMED BUFFET MENU

Suggestions

Italian ($11.95/person)
- Choice of cheese ravioli, meat ravioli or vegetable lasagna
- Tuscan vegetables
- Bread (choice of bread sticks or French bread)
  - Greek or Caesar salad
  - Cannoli’s

Caribbean ($12.95/person)
- Jerk chicken or ribs
- Allspice black beans & rice
- Caribbean vegetables
- Mixed green salad assorted dressings and toppings
  - Sweet rolls and butter
  - Pineapple cake

Barbecue cookout ($10.95/person $2.50 extra for ribs)
- Grilled chicken or bbq ribs or hot dogs, hamburgers or brats (with peppers and onions) (Choose 2 meats)
  - Baked beans
  - Mini corn on the cob
  - Homemade chips
  - Pasta salad or potato salad
- Appropriate condiments (lettuce, tomato, mustard, mayo, ketchup and pickles)
  - Cookies and brownies

Asian ($13.95/person)
- Stir fried rice
- Spicy glazed chicken or pork
- Korean style beef or pork
- Vegetable egg rolls
- Assorted sauces condiments (miso mayo, sweet thai chile, teriyaki, sesame oil, wasabi)
  - Oriental noodle salad
  - Fortune cookies

Mexican ($12.95/person)
- Build your own tacos (hard and soft taco shells with taco meat, shredded lettuce, diced tomatoes, shredded cheese, diced onions, sliced olives, salsa and sour cream)
  - Tortilla Chips
  - Cheese enchiladas
  - Cilantro rice
  - Mexican corn
  - Refried beans
  - Mexican layer salad
  - Banana cake or churros
RECEPTION HORSD’OEUVRE

MENU

suggestions

The following suggestions represent our most popular items. Items are priced per person. Please consult your Metz representative to help plan your reception menu and quantity of each menu item.

assorted cold

CHEESE & CRACKER TRAY
Assorted domestic cheese with crackers $2.59 per person
Assorted imported cheese with crackers $4.00 per person

FRESH FRUIT TRAY
Cut seasonal fruit with yogurt dip $2.00 per person

FRESH VEGETABLE TRAY
Seasonal vegetables with dip $1.50 per person

ANTIPASTO SKEWERS
Marinated Italian vegetables and fresh mozzarella on skewer $2.09 per person

SMOKED SALMON AND DILL flat bread
Cream cheese, chopped capers, fresh dill and thinly sliced smoked salmon on whole grain flat bread $3.25 per person

MEDITERRANEAN HUMMUS AND OLIVES
Traditional hummus with marinated olive $2.09 per person

CHARRED SHRIMP COCKTAIL
(market price)
Shrimp served with fresh cocktail sauce

assorted hot

HOT SPINACH ARTICHOKE DIP WITH GRILLED PITA CHIPS
Spinach artichoke dip with grilled pita chips $2.75 per person

BUFFALO CHICKEN DIP
Spicy layered dip served with tortilla chips $2.75 per person

STUFFED MUSHROOMS
Choice of meatless herbed filling or sausage spinach filling $2.35 per person
ASSORTED BRUSCHETTA
Slices of toasted baguette topped with assorted fresh herbs and veggies $2.25 per person

CHICKEN SATAY WITH THAI PEANUT SAUCE
Strips of chicken breast in a peanut ginger marinade, then broiled $2.75 per person

GOAT CHEESE TARTLETS
Mini phyllo tart shells baked with goat cheese, sun-dried tomato and chive filling $2.75 per person

BBQ MEATBALLS
Traditional meatballs lightly coated with our custom BBQ sauce $1.65 per person

MARINATED SCALLOPS
(market price)
Marinated sea scallops wrapped in bacon and broiled

SPRING ROLLS
Homemade springs rolls made with chicken, vegetable, pork or shrimp filling $2.39 per person

SPINACH SAUSAGE CHEESE PHYLLO TARTLETS
Mini phyllo tart shells baked with spinach Italian sausage cheese filling $2.75 per person

MINI CRAB CAKES
Spiced with old bay and remoulade sauce $3.25 per person

BRIE AND RASPBERRY IN PHYLLO
Fresh raspberries with melted Brie wrapped in flaky-phyllo dough $2.95 per person

SPANAKOPITA
A classic and delectable spinach pie with feta cheese and onions wrapped in phyllo $2.75 per person

MINI QUICHE
Freshly baked eggs in a delicate pastry crust $2.25 per person

ROASTED SALMON PLATTER
Wild caught salmon roasted with a maple & mustard glaze and served with crackers, flavored cream cheese, crumbled eggs and pickled shallots $3.29 per person

CHARCUTERIE PLATTER
Cured and smoked meats sliced thin and served with mustard, crackers, pickled shallots, gherkins $3.29 per person
bake shop

CHEESE STRAWS
Delicate pastry straws with asiago

PETIT GOURMET COOKIES
Assorted petite cookies made with only the finest ingredients (chocolate chunk, rocky road, oatmeal raisin and macadamia nut)

PETIT FOURS AND MINI ITALIAN CAKES
The finest mini Italian cakes and French petit fours made $24 a dozen

FRESH BAKED COOKIES
Chocolate chip, sugar and peanut butter $7.99 a dozen

LEMON BARS
The perfect blend of sweet and tart $7.99 a dozen

DOUBLE CHOCOLATE BROWNIES
Rich chocolate brownies $8.99 a dozen

CAKE DECORATED ½ OR FULL SHEET
Decorated ½ sheet cake or full sheet cake $35.00 or $65.00

OLD FASHIONED OATMEAL RAISIN BARS
Special recipe of an old favorite $7.99 a dozen

LEMON COCONUT BARS
Thin, crisp bar with a delicate taste of lemon and coconut $8.99 a dozen

PECAN BARS
If you like pecan pie, you will love these gems $10.99 a dozen

Plating selections
❖ Standard disposable wares (included)
❖ Premium disposable wares $.34/per person
❖ China (call for details)
Beverages

ICED TEA
Ice tea with sugar and sweet-n-low on the side $.75 per person

BOTTLED WATER
16oz bottled water $1.69 each

COFFEE SERVICE
Fresh brewed house blend coffee or decaffeinated coffee with cream, sugar and sweet-n-low on the side plus an assortment of hot teas
$2.00 per person

PUNCH
Red tropical punch $.75 per person

ASSORTED SODAS
Assorted 12oz canned sodas $1.25 each

APPLE, ORANGE, CRANBERRY JUICE $1.59 each

HOT CHOCOLATE $1.09 per person

METZ FLAVORED WATERS $.75 per person

FLAVORED ICED TEA $1.25 per person

FRESH SQUEEZED LEMONADE $1.25 per person

STRAWBERRY LEMONADE $1.40 per person

DISPENSERS OF WATER $.10 per person

HOME-MADE SEASONAL PUNCH $2.09 per person

CHAMPAGNE SPRITZER $2.99 per person

SANGRIA $2.99 per person
BREAK MENU

suggestions
hot spot $2.00 per person
- Fresh brewed coffee
- Decaffeinated coffee
- Herbal tea selection

more than a meeting $5.09 per person
- Assorted fresh baked cookies
  - Brownies
  - Lemon Bars
- Seasonal fresh fruit tray
- Tortilla chips and salsa
- Assorted juices
- Bottled water
  - Sodas

little nibble $4.54 per person
- Dried fruits
- Cranberry chocolate popcorn
  - Trail mix
  - Pretzels
- Assorted bottled juices
  - Bottled waters

afternoon refreshers $4.09 per person
- Assorted fresh baked cookies
  - Assorted sodas
  - Bottled waters
- Fresh brewed coffee (regular and decaffeinated)
  - Hot tea

on the go $5.09 per person
- Assorted candy bars
- Nutri-grain fruit bars
- Granola bars
- Basket of whole fruit
- Assorted juices
  - Bottled water

sweet spot $4.09 per person
- Assorted mousse (with toppings)
  - Fresh baked cookies
  - Lemonade
fresh
delicious
food