



# CATERING IDEA BOOK 2018



**Metz**  
CULINARY MANAGEMENT

# WELCOME

We are excited to provide you with our catering idea book to assist in planning your next event. The menus on the following pages are only a suggestion, however, they represent some of our popular selections.

Our commitment is to customize menus for your occasion. We continually develop new menus and ideas that incorporate regional preferences and cutting-edge culinary trends. From a formal dinner to meeting break refreshments, we will always offer creative menus, elegant presentations and thoughtful service to provide you and your guest with a memorable dining experience.

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# BREAKFAST

## COFFEE SERVICE

Coffee      Tea      Water

## QUICK START

Select one juice (orange/apple/cranberry), fresh brewed coffee, assorted teas, bagels, cream cheese, butter, and jelly

## METZ CONTINENTAL

Select two juices (orange/apple/cranberry), fresh brewed coffee, assorted teas, muffins or Danish, granola and yogurt, bagels or English muffins, and fresh fruit

## DAY BREAKERS

Scrambled eggs, pick two meats (ham/bacon/sausage), home fries, choice of two juices (orange/apple/cranberry), fresh cut fruit, muffins with butter and jelly, plus fresh brewed coffee and assorted teas

## GET UP & GO

Pick two juices (orange/apple/cranberry), fresh brewed coffee, assorted teas, fresh fruit, whole wheat muffins, light cream cheese, nut butter, sugar-free jam, assorted granola bars

# LUNCH

## SIGNATURE LUNCH

Choice of three gourmet sandwich selections, one salad mix and one composed salad, chips, bottled water, lemonade, and dessert

## HEALTHY LUNCH

Choice of salmon or vegetable sandwich, one composed salad, spa-water, hand fruit, baked chips, or pretzels, and granola bars

### SANDWICHES

**BLACK & BLEU** Roast beef, caramelized onions, baby arugula, bleu cheese, and citrus vinaigrette

**TUSCAN** Prosciutto, capicola, provolone, roasted peppers, tomato, spring mix, onion, and herbed dressing

**SONOMA GRILLED CHICKEN** Marinated chicken, avocado, smoked bacon, romaine, and lemon aioli

**TURKEY HARVEST** Roasted turkey, smoked gouda, cranberry orange spread, Granny Smith apples, and spring mix

**SEARED SALMON** Wild salmon, baby spinach, dill hummus, and red onions

**ROASTED VEGETABLE** Roasted seasonal vegetables with hummus and fresh greens

### SALADS (CHOICE OF HOUSE DRESSING)

Caesar

Oriental

Greek

## CLASSIC LUNCH

Choose three chef inspired classic sandwiches, bottled water, lemonade, chips or pretzels, choice of one salad mix, and one composed salad, and choice of one dessert

## BOXED LUNCH

Choose two chef inspired classic sandwiches, bottled water, chips or pretzels, seasonal hand fruit selection, and fresh baked cookies

### CHEF INSPIRED CLASSIC SANDWICHES

Ham & cheddar

Turkey & Swiss

Classic Italian

Grilled vegetable

Tuna salad

Roasted chicken salad

Egg salad

Roast beef & pepper jack

### SALAD MIXES (CHOICE OF HOUSE)

Caesar

Mixed greens

Spinach

### COMPOSED SALADS

Mediterranean Grains

Classic coleslaw

Grilled vegetable pasta

Red skin potato

Broccoli, bacon, & cheddar

Fresh cut fruit

### DESSERTS

Gourmet cookies

Fudge brownies

Signature bars

All lunches include plates, napkins, cups, condiments and pickle. Additional beverage service can be added to any of the lunch for an additional cost (soda, tea, coffee).



# DELI PLATTER

Includes choice of three meats, cheeses, and breads, plus one salad mix and one composed salad, house-made chips, bottled water, flavored house-brewed tea, choice of two desserts

## DELI PLATTERS

Served with lettuce, tomatoes, onions, pickles, mayo, and mustard.  
Wraps also available.

Roasted turkey  
Baked ham  
Roast beef  
Salami  
Pepperoni  
Pastrami

Cheddar  
American  
Provolone  
Swiss  
Pepper jack  
Couda

Ciabatta  
Whole wheat  
Kaiser roll  
Brioche  
Croissant  
Pretzel bun

## SALAD MIXES (CHOICE OF HOUSE DRESSING)

Caesar

Mixed Greens

Spinach

## COMPOSED SALADS

Mediterranean Grain  
Classic coleslaw  
Grilled vegetable pasta

Red skin potato  
Broccoli, bacon, & cheddar  
Fresh cut fruit

## DESSERTS

Courmet cookies

Fudge brownies

Signature bars

# SERVED & BUFFET MENU

Select a menu from our most popular options listed below or a Metz representative can help design a menu. For buffet meals, an additional charge will be added to the most expensive entrée desired.

## ENTRÉE SELECTIONS

Filet mignon  
Herb roasted chicken  
Vegetable lasagna  
Stuffed portobello mushroom  
Atlantic salmon

Roasted pork loin  
Chicken breast  
Fillet of flounder  
Fried chicken  
Roasted beef au jus

## CARVING SELECTIONS

Whole turkey breast  
Beef tenderloin  
Prime rib

Pork loin  
Marinated flank steak

## STARCH SELECTIONS

Mixed grain rice pilaf  
Roasted red potatoes  
Sweet potato casserole  
Black beans & rice

Mashed potatoes  
Roasted root vegetables  
Couscous pilaf

## VEGETABLE SECTIONS

Sautéed green beans  
Brussels sprouts  
Herb roasted vegetables  
Seasoned broccoli

Grilled asparagus with lemon  
Seasonal fresh vegetables  
Oven roasted cauliflower

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## **SALAD SELECTIONS**

Mixed greens

Caesar

## **DESSERT SELECTIONS**

Strawberry short cake

Whipped chocolate mousse

Assorted dessert bars

Cheesecake

Double layer chocolate cake

Creme brulee

Fresh fruit tarts

Seasonal dessert parfaits



# THEMED BUFFET

## ITALIAN

Chicken Parmesan  
Vegetable lasagna  
Tuscan vegetables  
Garlic bread  
Caesar or mixed greens salad  
Tiramisu

Two pastas:  
penne, spaghetti, rotini, or ziti  
Two sauces:  
marinara, alfredo, roasted garlic  
pesto, or prima rosa

## INDIAN

Chicken tikka masala  
Alu chole  
Palak paneer  
Vegetable samosas  
Tamarind chutney  
Naan

Tomato chutney  
Cilantro chutney  
Bamati rice pullao  
Cucumber raita  
Choice of desserts

## SUMMER CLASSIC COOKOUT

Grilled chicken  
Hot dogs, hamburgers  
Baked beans  
Fresh corn on the cob  
House-made chips

Pasta salad  
Potato salad  
Condiments and toppings  
Cookies and brownies

## ASIAN

Char Sui glazed chicken  
Korean-style beef  
Vegetable egg rolls  
Stir fried vegetables  
Ponzo grilled squash

Coconut curry sticky rice  
Buckwheat soba noodle salad  
Won ton crisps & duck sauce  
Fortune cookies

## **LATIN AMERICAN**

Babacoa burrito  
Chimichurri chicken tacos  
Spanish rice  
Latin street corn

Chorizo & garlic green beans  
Chiili lime tri-color tortilla chips  
Cilantro black bean salsa  
Spiced cinnamon churros

## **SOUTHERN BBQ**

Eastern Tennessee pulled pork  
Memphis ribs  
Hickory smoked wings  
Carolina- & St. Louis-style sauces  
Fire & ice coleslaw

Buttermilk skillet cornbread  
BBQ bacon potato salad  
Pimento macaroni and cheese  
Braised collards  
Moon pies

## **MEDITERRANEAN**

Ras el hanout pork tenderloin  
Schug chicken  
Grilled lamb kofta  
Htipiti  
Hummus

Warm pita  
Rice pilaf  
Mediterranean grain salad  
Cremolata grilled vegetables  
Baklava

# RECEPTIONS

## STATION MENU

Cheese & cracker tray  
Hot artichoke dip with grilled pita chips  
Mediterranean hummus & olives  
Fresh fruit tray  
Fresh vegetable tray  
Antipasto platter  
Shrimp cocktail  
Buffalo chicken dip  
Assorted bruchetta

## HORS D'OEUVRE STATION

Beef & horseradish crostini  
Pulled pork tortilla crisp  
Sausage & provolone arancini  
Cuban pork spring rolls  
Braised short ribs & potato  
Pork belly, sweet potato, broccolini

Pepper jack mac & cheese fritter  
Spinach & goat cheese tartlets  
Tomato basil bruchetta  
Blue cheese & walnut crostini  
Shitake & brie toast  
Moroccan chicken with harissa  
sauce

Chorizo & kale stuffed  
Scallops wrapped in bacon  
Petite crab cakes  
Grilled tuna & wasabi cream  
Chilled spicy cilantro shrimp

Boursin chicken empanada  
Havana-style chicken croquette  
Teriyaki chicken skewer  
Siracha apricot chicken satay  
Caprese skewer  
Avocado pastry, asparagus, pico  
de gallo

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## BAKE SHOP

Petite gourmet cookies

Assorted cereal bars

Petit fours and mini Italian cakes

Fresh baked cookies

Assorted dessert bars

Double chocolate brownies

Decorated sheet cake

half sheet/full sheet

## BEVERAGES

Iced tea

Bottled water

House blend coffee

Assorted soft drinks

Assorted juices

Flavored spa water



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