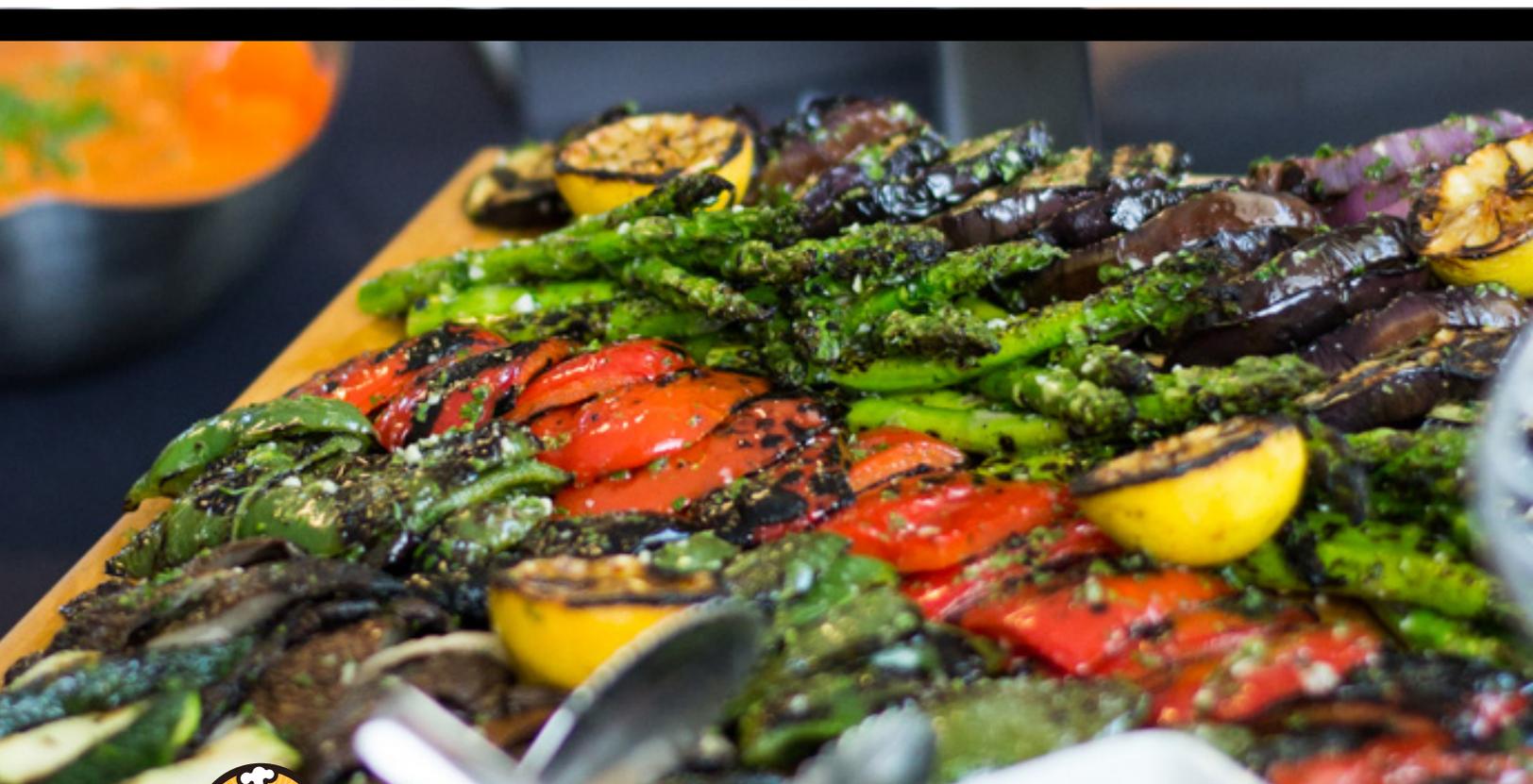




CATERING IDEA BOOK 2017



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.

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

LIVE WELL BREAKFAST

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, house-brewed tea, 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, Cranny Smith apples, and spring mix

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

ROASTED VEGETABLE Roasted seasonal vegetables with white bean basil puree and fresh greens

SALADS (CHOICE OF HOUSE DRESSING)

Caesar*

Oriental*

Creek*

*Denotes entree salad options with grilled chicken or salmon

CLASSIC LUNCH

Choose three chef inspired classic sandwiches, bottled water, iced tea, chips or pretzels, choice of one salad mix, and one composed salad, choice of one dessert, and seasonal cut fruit

BOXED LUNCH

Choose two chef inspired classic sandwiches, one salad mix or one entree composed salad, bottled water, chips or pretzels, seasonal hand fruit selection

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 Grain

Classic Cole Slaw

Grilled Vegetable Pasta

Red Skin Potato

Broccoli, Bacon, & Cheddar

Fresh Cut Fruit

DESSERTS

Courmet 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 grain
Kaiser roll
Brioche
Croissant
Pretzel bun

SALAD MIXES (CHOICE OF HOUSE DRESSING)

Caesar

Mixed Greens

Spinach

COMPOSED SALADS

Mediterranean Grain
Classic Cole Slaw
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.

ENTREE SELECTIONS

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

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

CARVING SELECTIONS

Whole turkey breast
Beef tenderloin
Prime rib

Pork loin
Marinated flank steak

STARCH SECTIONS

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

SALAD SELECTIONS

Mixed Greens

Caesar

DESSERT SELECTIONS

Strawberry short cake

Whipped chocolate mousse

Assorted dessert bars

Cheesecake

Double layer chocolate cake

Crème brûlée

Fresh fruit tarts

Seasonal dessert parfaits

THEMED BUFFET

ITALIAN

Chicken Parmesan
Vegetable lasagna
Tuscan vegetables
Garlic bread
Mixed greens or Caesar 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
Housemade 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
Vegetarian stuffed poblano
Spanish rice
Latin street corn

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

SOUTHERN BBQ

East 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 & 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 spinach 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
Bleu cheese & walnut crostini
Shitake & brie toast
Moroccan chicken with harissa
sauce

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

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

BAKE SHOP

Petite gourmet cookies

Assorted cereal bars

Petit fours and mini Italian cakes

Fresh baked cookies

BEVERAGES

Iced tea

Bottled water

House blend coffee

Assorted dessert bars

Double chocolate brownies

Decorated sheet cake, 1/2 or full sheet

Assorted soft drinks

Assorted juices

Flavored spa water



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