

# Metro market CATERING

## 2008-2009 Fall/Winter Freshly-made Platters

### ❄️ Special Holiday Menus ❄️ *available throughout November and December*

#### **Holiday Appetizers**

*(some items requiring warming)*

Tortilla Spiral Slices  
with Smoked Salmon Spread, English Cucumbers and Organic Greens

Warm Sweet Potato Crisps served with Fresh Rosemary Sour Cream

Pecan-crusting Turkey Breast 'Bites'  
with Apricot Mustard Dipping Sauce

Warm Brie Baked in Puffed Pastry with Gingered Cranberry Chutney  
served with Curried Apple Slices and Buttered Crostini

#### Holiday Appetizer Platter Pricing

*plattered to serve up to 15 guests: 225.00 plus tax*

*plattered to serve up to 35 guests: 400.00 plus tax*

*island delivery add 35.00 (north kitsap 40.00)*

*prepared in our certified kitchen on re-useable black platters*

#### **Bite-sized Holiday Sweets**

Cheesecake Bites  
with Tangerine-Cranberry Compote

Individual Ginger Cakes with Caramelized Pears

Cornmeal Cookies with Pine Nuts

Chocolate Shortbread Squares

#### Holiday Dessert Platter Pricing

*plattered to serve up to 15 guests: 90.00 plus tax*

*plattered to serve up to 35 guests: 175.00 plus tax*

*island delivery add 35.00 (north kitsap 40.00)*

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## 2008-2009 Fall/Winter Freshly-made Platters cont.

### **Breakfast Platter Menu**

Spanish Gold Potato and Winter Green 'Tortilla' Triangles  
*spanish-style baked egg frittata*  
*(may be warmed)*

Miniature Honey Bran Muffins  
*and*  
Cranberry Streusel Coffee Cake

Fresh Fruit Skewers  
with Pineapple, Grapes and Melon  
served with  
Spiced Orange Yogurt Dipping Sauce

#### Breakfast Platter Pricing

*plattered to serve up to 20 guests: 225.00 plus tax*

*plattered to serve up to 50 guests: 445.00 plus tax*

*island delivery add 35.00 (north kitsap 40.00)*

*-Prepared in our certified kitchen on re-useable black platters*

*-Order one week in advance to assure availability (48 hr. cancellation notice required)*

### **Sandwich Platter Menu** **(full sandwiches cut in thirds)**

Roasted Turkey Breast Wrap with Ginger-Cranberry Spread  
rolled in a Spinach Tortilla with Organic Greens

Tuna Salad 'Niçoise' with Albacore, Kalamata Olives, Capers, Sun-dried Tomatoes,  
Lemon and Virgin Olive Oil on a Freshly Baked Baguette

Middle Eastern Chickpea Spread in a Whole Wheat Wrap  
with Carrots, Cucumber and Organic Greens

Peppered Roast Beef on a Freshly Baked Baguette  
with Red Pepper Aioli and Organic Greens

#### Sandwich Platter Pricing

*plattered to serve up to 20 guests (2+ pieces per person): 100.00 plus tax*

*plattered to serve up to 50 guests(2+ pieces per person): 220.00 plus tax*

*island delivery add 35.00 (north kitsap 40.00)*

*-Prepared in our certified kitchen on re-useable black platters*

*-Order one week in advance to assure availability (48 hr. cancellation notice required)*

**2008-2009 Fall/Winter  
Freshly-made Platters cont.**

**Antipasto Platter Menu**

Roasted Vegetable Antipasto  
including Colorful Peppers, Sweet Onions, Gold Potatoes and Squash  
brushed with Herbed-garlic Olive Oil  
served with Rosemary-roasted Garlic Cloves, Red Wine baked Olives, Sliced Prosciutto  
and Sun-dried Tomato-Walnut Pesto Spread  
accompanied by our own Garlic Crostini

Antipasto Platter Pricing

*plattered to serve up to 20 guests: 135.00 plus tax*

*plattered to serve up to 50 guests: 300.00 plus tax*

*island delivery add 35.00 (north kitsap 40.00)*

*prepared in our certified kitchen on re-useable black platters*

**Deli Platter Menu**

Freshly-roasted sliced Turkey Breast  
Lean Honey Ham Slices  
Sliced Smoked Provolone, Tillamook Cheddar and Swiss Cheeses  
Fresh Rosemary Mustard  
Roasted Red Pepper Aioli  
Sliced Artisanal Bakery Breads

Deli Platter Pricing

*plattered to serve up to 20 guests: 175.00 plus tax*

*plattered to serve up to 50 guests: 415.00 plus tax*

*island delivery add 35.00 (north kitsap 40.00)*

*prepared in our certified kitchen on re-useable black platters*



**2008-2009 Fall/Winter  
Freshly-made Platters cont.**

**Warm Hors d'oeuvres Menu**

***(choose any of the following items and heat before serving)***

Savory Herbed Goat Cheese and Sun-dried Tomato Tartlets

Pricing: \$55 for 50 pieces

Bite-sized Ginger-Curried Rockfish Fish Cakes  
with Cucumber-Yogurt Raita Dipping Sauce

Pricing: \$85 for 50 pieces

Chicken Yakitori with Scallion and Shiitake Mushroom  
served with Sesame-Mustard Dipping Sauce

Pricing: \$85 for 50 pieces

Chipotle Beef and Roasted Onion Empanadas

Pricing: \$85 for 50 pieces

*-Prepared in our certified kitchen*

*-Order one week in advance to assure availability (48 hr. cancellation notice required)*

**Dessert Platter Menu**

Miniature Lemon Curd Tartlets

Espresso Brownie Bites

Raspberry Jam Walnut Thumbprint Cookies

Lavender Shortbread

Dessert Platter Pricing

*plattered to serve up to 20 guests: 90.00 plus tax*

*plattered to serve up to 50 guests: 215.00 plus tax*

*island delivery add 35.00 (north kitsap 40.00)*

*-Prepared in our certified kitchen on re-useable black platters*

*-Order one week in advance to assure availability (48 hr. cancellation notice required)*