

Metro market CATERING

Winter 2008 Freshly-made Platters

Breakfast Platter Menu

'Greek' Frittata with Gold Potatoes, Spinach, Dill, Green Onions and Feta
(may be warmed)

Miniature Honey Bran Muffins
and
Berry 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: 200.00 plus tax

plattered to serve up to 50 guests: 425.00 plus tax

island delivery add 30.00 (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)**

Curried Chicken Waldorf Wrap with Apples, Raisins, Celery and Walnuts
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): 90.00 plus tax

plattered to serve up to 50 guests(2 pieces per person): 200.00 plus tax

island delivery add 30.00 (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)

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Winter 2008 Freshly-made Platters cont.

Antipasto Platter Menu

Italian Pickled Winter Vegetable Giardiniara
including Cauliflower, Carrots and Sweet Peppers
served with
Rosemary-roasted Garlic Cloves, Red Wine baked Olives, Sliced Prosciutto
and Goat Cheese-Basil Pesto Spread
accompanied by our own Garlic Crostini

Antipasto Platter Pricing

plattered to serve up to 20 guests: 125.00 plus tax

plattered to serve up to 50 guests: 285.00 plus tax

island delivery add 30.00 (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: 170.00 plus tax

plattered to serve up to 50 guests: 395.00 plus tax

island delivery add 30.00 (north kitsap 40.00)

prepared in our certified kitchen on re-useable black platters

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Winter 2008 Freshly-made Platters cont.

Warm Hors d'oeuvres Menu (choose any of the following items to be heated before serving*)

Savory Herbed Goat Cheese and Sun-dried Tomato Tartlets
*Pricing: \$45 for 50 pieces**

Bite-sized Ginger-Curried Tilapia Fish Cakes
with Cucumber-Yogurt Raita Dipping Sauce
*Pricing: \$65 for 50 pieces**

Chicken Yakitori with Scallion and Shiitake Mushroom
served with Sesame-Mustard Dipping Sauce
*Pricing: \$75 for 50 pieces**

*-Prepared in our certified kitchen on oven-ready aluminum trays
-Order one week in advance to assure availability (48 hr. cancellation notice required)*

Dessert Platter Menu

Raspberry Jam Tartlets with Streusel Topping

Espresso Brownie Bites

Orange Pecan Butter Cookies

Fresh Lemon Shortbread Bars

Dessert Platter Pricing

*plattered to serve up to 20 guests: 85.00 plus tax
plattered to serve up to 50 guests: 200.00 plus tax
island delivery add 30.00 (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)*