

METRAPARK CATERING MENU





First Interstate Arena



IMPORTANT NOTES

- All prices are listed per guest
- Minimum of 20 guests
- Any substitutes or special requests can be discussed with catering coordinator

BREAKFAST





BREAKFAST OPTIONS

Continental Breakfast: \$10.00

- Assorted Muffins
- Mini Danishes
- Buttery Croissants
- Seasonal sliced fruit display
- Fresh Bananas
- Butter and Assorted Jelly
- Fresh Orange Juice
- Coffee/Tea/Cream/Sugar

Breakfast Buffet – Option 1 : \$18.00

- Applewood smoked bacon
- Maple Sausage Links
- Scrambled Eggs
- Seasonal sliced fruit display
- Fresh Bananas
- Butter and Assorted Jelly
- Fresh Orange Juice
- Coffee/Tea/Cream/Sugar



BREAKFAST OPTIONS

Breakfast Buffet – Option 2 : \$20.00

- Apple Smoked Bacon
- Maple Sausage Links
- Choice of Frittata:
 - Smoked ham, tomato, and Gruyère
 - Fresh spinach, crumbled feta and roasted red pepper
 - Broccoli, trio cheddar and bacon

(Other options available, see Catering Coordinator)

- Hash Browns
- Thick – Sliced French Toast
- Warm Maple Syrup
- Danishes
- Seasonal sliced fruit display
- Fresh Bananas
- Butter and Assorted Jelly
- Fresh Orange Juice
- Coffee/Tea/Cream/Sugar

BREAKFAST ENHANCEMENTS

- Omelet Station : \$10.00
 - Farm fresh eggs prepared to order by culinary professional. Toppings and fillings include wild mushrooms, diced tomatoes, bell pepper, sautéed onion, fresh spinach, diced ham, crumbled bacon, sausage, house salsa and trio cheese blend
- Griddle Station : \$10.00
 - Breakfast favorites prepared to order by a culinary professional. Buttermilk pancakes, fresh waffles and French toast served with warm maple syrup, whipped butter, whipped cream, fresh berries and chocolate chips
- French Toast Station : \$10.00
 - Served with warm maple syrup, whipped cream, fresh berries, berry compote, whipped butter and powder sugar
- Yogurt Station : \$4.50
 - 2 house infused yogurt flavors, fresh berries, granola, honey, fruit compote and sliced bananas



BOXED LUNCHES



BOXED LUNCH OPTIONS

Classic Box Lunches : \$13.00

- Accompanied by: bag of chips, whole fruit, cookies, bottled water, mayo and mustard packs, napkin and plastic knife

Your choice of:

- Ham, Swiss, lettuce, tomato, bakery fresh bread
- Roast beef, cheddar, lettuce, tomato, bakery fresh bread
- Turkey, Muenster, lettuce, tomato, bakery fresh bread
- Lettuce, cucumber, avocado, sprouts, tomato, fresh mozzarella, lemon aioli on bakery fresh bread
- House tuna salad, lettuce, tomato, croissant

Chef's Signature Box Lunches : \$15.00

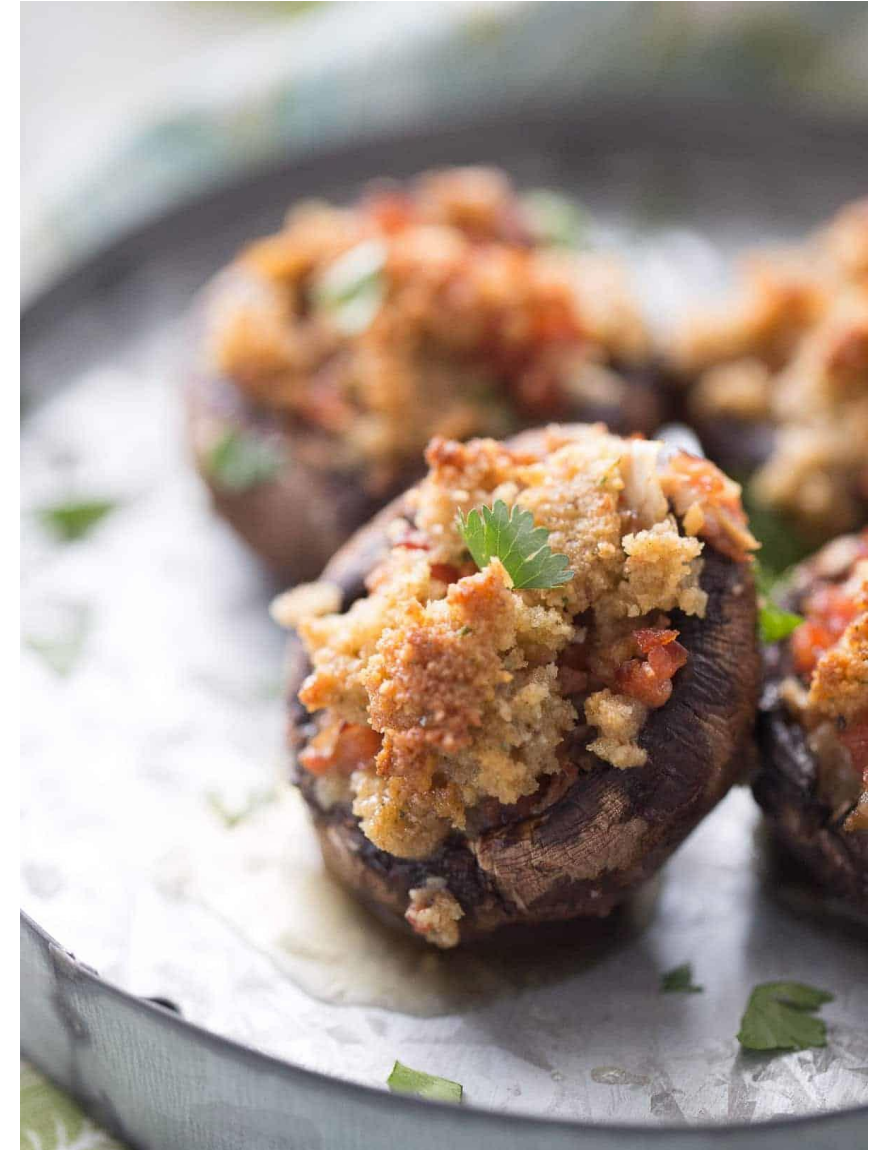
- Accompanied by: bag of chips, whole fruit, cookies, bottled, macaroni salad, napkin, fork and knife
 - Customer's choice of bakery fresh bread, flour wrap and/or croissant
 - Ham, cheddar, apples, lettuce, Dijon mustard spread
 - Roast beef, Swiss cheese, lettuce, roasted red pepper, French onion spread
 - Turkey, cheddar, lettuce, avocado, bacon, sundried tomato mayo





APPETIZERS

- Smoked Salmon Canape - \$5.00
 - Cucumber round, freshly smoked salmon, lemon dill crème topped with fried capers
- Wild Mushroom Tartelettes - \$3.50
 - Wild mushrooms, goat cheese crumbles, caramelized onion
- Mushrooms - \$3.00
 - Stuffed with creamed herbs and sundried tomatoes and basil topped with fresh Parmesan
- Chicken Wing Sampler - \$6.00
 - Choice of honey teriyaki, garlic Parmesan, buttery buffalo and sweet Carolina barbeque
- Spinach Artichoke Dip - \$3.50
 - Served with toasted pita, carrots and celery



APPETIZER PLATTERS

- Fruit and Cheese - \$9.00
 - Gourmet cheese selection, vineyard grapes, pickled vegetable, dried fruits, sundried tomato hummus, toasted pita and assorted crackers
- Fiesta - \$8.00
 - Corn tortilla chips, salsa fresca, house guacamole, black bean and corn salsa
- Mediterranean - \$7.00
 - House flavored hummus, olive tapenade, cubed feta, assorted olives and pickled vegetables, chilled marinated and roasted vegetables, toasted pita and flatbread
- Charcuterie - \$9.00
 - Assorted cured meats, dried fruits, mixed nuts, Dijon mustard, fruit preserves, pickled vegetables and assorted crackers





A wooden serving board is filled with numerous small tacos. Each taco consists of a yellow corn shell filled with a mixture of cooked shrimp, shredded white cabbage, and finely chopped purple onions. The tacos are held upright by wine corks of various brands, including 'Clos du Val' and 'Storps'. Two metal serving tongs are positioned at the bottom of the board. The board is placed on a dark blue tablecloth with a white paisley pattern. The word 'BUFFETS' is overlaid in the center in a white, serif, all-caps font.

BUFFETS

BUFFETS

Montana Buffet - \$17.00

- Sliced cured ham, smoked turkey and slow roasted beef. Assorted sliced cheese and bakery fresh breads. Lettuce, tomato, red onion, horseradish spread, honey Dijon and house mayo. Served with house chips and dip, macaroni salad and assorted cookies and brownies

Ranch Barbeque Buffet - \$20.00

- Sliced barbeque brisket, pulled pork in smoked vinegar barbeque sauce, white cheddar macaroni and cheese, house garden salad with ranch and house vinaigrette, sweet potato slider buns and assorted cookies and brownies



MONTANA BUFFET

Entrées

- Seared Chicken - \$10.00
 - With sweet marsala mushroom sauce
- Blackened Chicken - \$12.00
 - Topped by shrimp cognac sauce
- Applewood Bacon Wrapped Pork Tenderloin - \$11.00
 - Glazed with Dijon brown sugar sauce
- Flank Steak
 - Thinly sliced, topped with poblano demi-glace beef tenders
 - Choice of:
 - Lemon Thyme Grilled Salmon - \$22.00
 - Teriyaki with Pineapple Salsa - \$16.00
 - Gorgonzola Cream Sauce - \$16.00
 - Cod Steak with Caper Sauce - \$11.00



MONTANA BUFFET

Accompaniments

- Sugared Brown Butter Glazed Carrots - \$3.00
 - Topped by toasted hazelnuts, rosemary and scallions
- Roasted Cauliflower - \$3.50
 - Tossed in cumin with feta
- Sundried Tomato Glazed Asparagus - \$9.00
 - With shaved Parmesan
- Broccoli - \$2.00
 - Tossed with grated Parmesan and lemon zest
- Sweet Bourbon Cream Corn - \$4.00
- Green Beans and Caramelized Pearl Onions - \$4.50
 - With bacon vinaigrette
- Smoked Gouda and Thyme Roasted Potatoes - \$3.00
- Horseradish Whipped Potatoes - \$3.00
- Cheddar Smashed Potatoes



MONTANA BUFFET

Desserts

- Fresh Berry Shortcakes - \$8.00
- Crème Brûlée - \$4.00
 - Assorted house flavorings
- German Chocolate Cake - \$5.20
- Tres Leches Cake - \$3.50
- Seasonal Cobbler - \$4.00
- Double Chocolate Trifle - \$4.00
- Lemon Cream Cake - \$5.00
- Flourless Chocolate Torte - \$6.00





SPECIALTY SALADS

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- Citrus Spinach - \$10.00
 - Spinach, supreme orange, green onion, toasted spiced pecan, fresh rosemary dust, goat cheese crumble, grapefruit vinaigrette
- Mixed Salad with Warm Brie Dressing - \$8.00
 - Romaine, spinach, bacon, toasted almond, warm brie dressing,. Served with sundried tomato brushed crostini
- Greek Salad - \$5.00
 - Romaine, tomato, cucumber, bell pepper, Kalamata olive, feta, parsley, mint, lemon oregano vinaigrette
- Orange and Goat Cheese - \$10.00
 - Spinach, watercress, oranges supreme, goat cheese fritter, hazel citrus vinaigrette
- Winter Walnut - \$7.00
 - Kale, romaine, dried cherry, roasted walnut, smoked Gouda, white balsamic vinaigrette

THANK YOU FOR CHOOSING
METRAPARK CATERING!