



Welcome to the Café Metro Galley

From sunrise to sunset sailing on the schooners Adirondack and Schooner Imagine*, Café Metro offers unique baskets and platters specially designed for your event. Want something specific? Just ask. We will do everything we can to make your maritime adventure a memorable one.

Contact Denise Thomas, your Café Metro/Sail-NYC representative at:
Office: 212-268-2828 • Cell: 732-995-3532 • Email: Denise@CafeMetroNY.com

* (Please Schedule your delivery 30 minutes prior to your charter)



Breakfast/Brunch Platters

Metro Savory Tray — 6.95/person

Miniature bagels and brioche-filled with:

- Prosciutto, sweet red peppers and brie
- Tomato, basil and fresh mozzarella
- Dilled egg salad

Smoked Salmon Platter — 12.95/person

Imported smoked salmon platter beautifully presented with assorted cream cheese, class smoked salmon garni and bagels.

Fresh Fruit Salad — 4.50/person

A medley of seasonal fresh fruit and berries.



Cutting Edge Sandwiches

Café Metro's award-winning sandwiches have become the staple of New York's catering scene. Choices include:

Hand-Carved Turkey Club, Smoked Turkey & French Brie, Tuscan Chicken, 7-Grain Avocado, Albacore Tuna Salad, Portobello Mushroom, Herb Grilled Chicken, Basil Chicken, Maryland Crab Cake, Mardi Gras Chicken, Fresh Turkey Breast, Prosciutto Di Parma, Mozzarella Caprese, Café Metro Hero, Bistro Roast Beef, Monterey Grilled Chicken

Boxed Lunches

Each guest enjoys their own personal boxed meal:

Boxed Lunch #1 — 11.95/person

Choice of sandwich, bag of chips, and homemade cookies

Boxed Lunch #2 — 12.95/person

Choice of sandwich, specialty salad, and cookies

Boxed Lunch #3 — 13.95/person

Choice of sandwich, specialty salad, fresh fruit cup, and homemade cookies

Boxed Lunch #4 — 14.95/person

Choice of sandwich, specialty salad, bag of chips, home-made cookies and beverage

Chef Wraps & Pitas

Chef Wraps: Chicken Vera Cruz, Buffalo Chicken, Thai Chicken, Brazilian Chicken, California Smoked Turkey, Shrimp Remoulade, Tarragon Shrimp, Chicken Caesar

Pitas: Tuna Salad Pita, Fresh Turkey Pita, Grilled Chicken Pita, Napa Valley Pita

The C.F.O. — 12.95/person

Choose a selection from our sandwich options and one side salad.

The Metropolitan — 18.95/person

Sliced meat and cheese platter, including ham, turkey, corned beef, swiss, cheddar, provolone, and more.

The Gotham — 16.95/person

Deli-style sandwiches served with a side salad of your choice, pickles, olives, and a Metro Sweet Tray.

The President — 15.95/person

Choose a sandwich, side salad and Metro Sweet Tray.

The C.E.O. — 18.95/person

Choose a sandwich, 2 side salads, carved fruit and berries, and a Metro Sweet Tray.



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Event and Cocktail Baskets

Each basket served approximately 15-20 guests.

Thai Basket — 225.00

Pure ambrosia with enthusiastic use of herbs and spices and a unique blend of flavors that is distinctly Thai.

- Flying Coconut Shrimp Saté
- Curried Beef Saté
- Lemon Ginger Chicken Saté
- Vegetable Spring Rolls
- Thai Cucumber Salad
- Peanut and Sweet Chili Dipping Sauce

Pacific Rim — 225.00

An eclectic, nouvelle-style use of ingredients imbuing flavors of the Pacific Island and the Orient; simply sublime!

- Chili Beef Yakitori
- Sesame Chicken Saté
- Coconut Shrimp Skewers
- California Roll
- Picked Ginger and Wasabi
- Soy Scallion Dipping Sauce

Mediterranean — 175.00

A tapestry of traditional flavors direct from the shores of the Mediterranean.

- Sage Grilled Chicken Kababs
- Grilled Shrimp Kababs
- Stuffed Grape Leaves
- Fire Grilled Eggplant
- Olive Tapenade
- Baba Ghanouj and Hummus
- Feta & Sun Dried Tomato Dip
- Kalamata Olives
- Assorted Flat Breads

Tandoori — 250.00

Exotic herbs and spices that are more warming than fiery, this is our take on this ancient Northern Indian cooking technique.

- Herbed Baby Lamb Chops
- Tandoori Chicken Kebabs
- Curried Shrimp Kebabs
- Vegetable Samosas
- Cucumber & Red Pepper
- Mango Chutney
- Spicy Harissa Yogurt Dip

Pan Asian — 225.00

A culmination of culinary influences for an “East meets West” fusion style sensation.

- Beef Saté
- Lemongrass Shrimp Saté
- Sweet Chile Chicken Saté
- Asparagus Spears
- Fried Vegetable Wonton
- Ginger Carrots and Snap Peas
- Spicy Peanut Dipping Sauce

American Pie — 225.00

Fun finger foods that are best enjoyed with friends.

- Crispy Chicken Fingers
- Cheeseburger Slides
- Pigs In A Blanket
- Buffalo Chicken Kebabs
- Jalapeno Poppers
- Honey Mustard Sauce
- Bleu Cheese Dressing

Provençal — 250.00

Regional, French cuisine with Mediterranean influences infused with various aromatic herbs make it a gastronomic delight.

- Shrimp Scamp Batons
- Rosemary Chicken Batons
- Frenched Lamb Chops
- Grilled Zucchini Batons
- Sun Dried Tomatoes and Marinated Olives
- Belgian Endive
- Red pepper Rouille

Nuevo Latino — 225.00

Flavors of Latin America created with a diverse palette of the regional fare creating a sensation sure to please.

- Tortilla Crusted Shrimp
- Chicken Mojito
- Beef Chimichurri
- Grilled Pineapple
- Black Bean and Corn Salsa & Crispy Plantains
- Pico De Gallo & Guacamole

Antipasto Misto — 175.00

Pure and simple fare, a balanced blend of tastes and texture from the Italian countryside.

- Prosciutto Wrapped Breadsticks
- Sopressata Salami
- Spicy Capicola
- Aged Provolone
- Grilled Eggplant and Zucchini
- Marinated Artichokes and Mushrooms
- Herbed Bocconcini Mozzarella
- Roasted Red Peppers
- Tuscan Brick Oven Breads

Fruit Skewer Basket

A “floral arrangement” of fresh fruit skewers arranged in a basket served with our Signature Vanilla Yogurt Dip.

60.00 Small

90.00 Medium