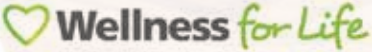


METLIFE
CONFERENCE DINING
MENU

2022

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♥ denotes:  Wellness for Life



GENERAL INFORMATION AND DINING POLICIES

the conference dining menu is your menu source for all in office catering.

events requiring set-up before 7:00am or ending at 5:00pm or later will incur a \$50 overtime charge.

meetings over 80 people may incur additional labor charges.

all orders must be placed in catertrax by 2:00 pm one day before your event. orders not received by 2:00 pm the day prior may result in their being modified based on availability of product.

orders placed after 11am for the next business day will incur a \$25 late charge.

prices do not include new york sales tax (8.875%).

upgrades to china, glassware or linen require rented equipment at additional fees.

in all cases, costs will be finalized for the above services and rental requirements once all guest counts, event planning and menu decisions are made and the orders have been placed.

special dietary and kosher meals are available upon request. please notify us at least 1 business day prior to your event.

all packages require a minimum guest count of 6.

cancellation policy: cancellation of an event less than 24 hours in advance of the event date will incur a charge equal to the amount of any non recoverable food, beverage, staff and equipment expenses incurred for the event. cancellations for Mondays must be received on Fridays by 11am.

catering department

Kristina Meccia, Catering Director
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Jennifer Martinez, Catering Manager
jennifer.martinez@metlife.com | 212.578.6785

to place orders in catertrax: metlife200park.catertrax.com

WE DO CUSTOM MENUS

we would also love the opportunity to beat prices you may find from nearby comparable competitors. reach out to Kristina Meccia for more information.

catering by restaurant associates

a passion for food. an obsession for detail. whether you're hosting a small breakfast meeting or a large business conference, our catering experts will be delighted to work with you. restaurant associates is dedicated to ensuring the success of your event.

BREAKFAST

conference breakfast

12.95 per guest
assorted mini bagels, scones & muffins, sliced fresh fruit,
fresh squeezed orange juice, starbucks coffee & tea

wellness for life breakfast

16.05 per guest
artisan whole grain bread, peanut butter
seasonal egg white frittata
quinoa breakfast salad, chopped kale, berries, & almonds
greek yogurt & granola
fresh fruit & berries
starbucks coffee & tea service
orange juice

hot breakfast buffet









18.55 per guest
scrambled eggs or egg whites
buttermilk pancakes or french toast with fresh berries, maple syrup
applewood smoked bacon or turkey breakfast sausage
country style home fries
sliced fresh fruit
mini bagels & mini danish, assorted jams, butter, and cream cheese
starbucks coffee & tea service
orange juice

(24 hour notice is required)

breakfast tea sandwiches

15.30 per guest
smashed avocado & sliced hard boiled eggs
smoked salmon, cream cheese, cucumber
blt with aioli
quinoa, baby kale, butternut squash, pumpkin seeds, apples salad
starbucks coffee & tea service
orange juice

a la carte

whole fruit 	1.10 per guest
breakfast pastries	1.60 per guest
greek style yogurt parfait 	3.45 per guest
chobani yogurt cups 	2.10 per guest
fresh fruit smoothies 	3.45 per guest
seasonal sliced fruit 	4.00 per guest
oatmeal 	5.85 per guest
bananas, berries, walnuts, raisins, granola, brown sugar	
coconut porridge	5.85 per guest
bananas, berries, walnuts, raisins, granola, brown sugar	
smoked salmon platter 	7.95 per guest
cereal cup with milk	1.60 per guest
hard boiled eggs 	1.10 per guest
peanut butter	1.10 per guest
artisanal breads & preserves	3.60 per guest

LUNCH

signature sandwich luncheon

15.95 per guest

selection of 4 types of sandwiches served with mesclun greens, potato chips, cookies & brownies, assorted sodas

sandwich selections

grilled eggplant & tomatoes, arugula, shaved parmesan ♥

tomato, fresh mozzarella, basil

grilled vegetables, pesto aioli ♥

crispy butternut squash, roasted mushrooms, sage ricotta, baby spinach

black bean-quinoa falafel, baby spinach greek salad, yougurt tahini wrap

homemade roasted turkey, cranberry mayo, tomato, baby spinach ♥

chicken caesar wrap

buffalo chicken wrap, carrot & celery slaw, blue cheese dressing

chicken milanese, tomato, arugula, parmesan

chicken salad, celery, almonds, apple, lettuce, croissant

turkey, provolone, arugula, sun dried tomato spread

ham, provolone, red wine vinaigrette

roasted pork torta, chili tomatoes, oaxaca cheese, shaved brussels sprouts

tuna salad, capers, celery tops, parsley, shallots, olive oil ♥

note: a la carte sandwiches 8.30 each

specialty sandwiches

additional 2.10 per guest

shrimp salad, arugula

grilled salmon wrap, arugula, pesto mayo ♥

smoked salmon, scallion cream cheese

specialty salad selections

6.30 per guest

add protein: chicken, beef or tofu for an additional 2.10 per guest

vegetable cobb salad, hard boiled eggs, asparagus, avocado, tomato, local greens, delicata squash ♥

tomato, fresh mozzarella, EVOO

greek style salad, cucumber, cherry tomatoes, green onion, kalamata olives, fresh mint, feta cheese, lemon vinaigrette ♥

kale & romaine caesar salad, herb croutons, shaved parmesan, spiced pumpkin seeds

asian noodle salad, julienne vegetables

grilled asparagus, lemon vinaigrette, shaved parmesan ♥

roasted vegetable farfalle pasta salad

bibb lettuce, shaved fennel and beets, red cabbage, herb croutons, fresh herbs

sushi

21.20 per guest

bottled water, assorted sodas brown or white sushi rice

assorted sushi: spicy tuna roll, california roll, cucumber & avocado roll, salmon roll

sashimi: tuna, salmon, yellowtail

seasonal green leaf salad, sesame red pepper dressing

cold soba noodle salad

edamame

pizza luncheon

18.65 per plain pie

pizza pie, caesar salad, assorted sodas & bottled water

(1 pie serves 3 guests)

(24 hour notice required)

toppings selection 1.05 each per pie: pepperoni, grilled vegetables, sausage, onions, ham, peppers, olives, chicken, broccoli, pineapple, mushroom, extra cheese

HOT BUFFETS

(48 hour notice required) · minimum 10 guests
served with assorted dinner rolls, sliced fresh fruit,
mini dessert pastries, bottled water & assorted sodas

italian

31.85 per guest

chicken marsala, wild mushrooms
grilled eggplant and ricotta napoleon
gnocchi, roasted tomatoes, EVOO, delicata
squash, crispy sage
steamed broccoli, garlic, oil ♥
fresh mozzarella and tomato
traditional caesar salad

latin

33.95 per guest

chili marinated hanger steak, pickled
onions
grilled Peruvian-marinated chicken,
chimichurri sauce ♥
roasted yukon gold potatoes
sautéed green beans, tomatoes and
shallots ♥
tomatoes, avocado salad ♥
lettuce cups with corn, black beans,
pickled onion, cilantro, lime crema

seasonal carvery

37.15 per guest

herb roasted turkey, veloute sauce ♥
grilled beef tenderloin, homemade steak
sauce
grilled asparagus ♥
herb roasted potatoes
macaroni salad
mixed greens salad ♥

wellness for life lunch ♥

33.95 per guest

seared salmon, tomato salsa
grilled chili rubbed chicken breast, kale
chermoula
mashed cauliflower & chives
whole grain & lentil pilaf
baby arugula & shaved vegetables

asian

33.95 per guest

cashew grilled chicken
sauteed sweet chili shrimp and pineapple
chicken egg roll, mango sweet chili sauce
shanghai fried rice
wilting bok choy & sesame seeds salad
green beans, tofu, & sesame red pepper
dressing

taco bar

16.55 (does not include rolls, fruit,
dessert, or beverages)

lime braised pork
chipotle grilled chicken
fajita grilled steak
roasted lemon salmon + 2.10 extra
black beans
mexican rice
sautéed peppers and onion
sautéed corn
cheddar cheese
shredded lettuce
pico de gallo
guacamole
sour cream
salsa verde
hot sauce
tortilla chips
corn tortillas



ROOM TEMPERATURE BUFFET

(48 hour notice required)
served with assorted dinner rolls, mini pastries,
bottled water & assorted sodas

american ♡

35.05 per guest

lemon & herb grilled chicken breast, green beans, romesco sauce,
almonds

seared salmon, artichokes, tomato, olives, herb vinaigrette

roasted butternut squash batons, garlic, thyme, & parmesan

grilled asparagus, pickled red onions

baby spinach, candied walnuts, roasted beets, gorgonzola cheese

pinchos

38.95 per guest

herb-marinated shrimp skewer, tomatillo sauce

chimichurri beef skewer, pickled onions

balsamic and herb wild mushroom skewer, coconut sauce

frisee salad, radish, shaved carrots, beets, toasted almonds,
pimenton dressing

avocado, quinoa, lentils, herbed cauliflower rice

vegetable forward ♡

35.05 per guest

seared black bean-quinoa falafel, coconut tahini sauce






herb-marinated chicken, loaded baked sweet potatoes with black
beans, tomato, cilantro yogurt sauce

oven-steamed kabocha squash, crispy pork, pumpkin seeds,
pickled onions

lemon-charred cauliflower

SNACKS

a la carte

whole fruit 	1.05 each
seasonal sliced fruit 	4.00 per guest
gourmet chips, pretzels, popcorn	2.65 each
international cheese board	7.70 per guest
assortment of dried fruits and nuts 	5.30 per guest
vegetable crudité and dips 	4.75 per guest
tortilla chips, salsa and guacamole	6.60 per guest
hummus & house made pita 	6.30 per guest
nutrigrain, nature valley bars	2.65 each
kashi, luna, kind bars	3.10 each
gluten free cookies (10-pack)	16.00 each

wellness for life

12.20 per guest
gourmet whole grain chips, crudité vegetables and dips, hummus & house made pita, sliced fruit, nature valley & kind bars, bottled water

sweet tooth


11.75 per guest
cookies & brownies, poundcake, starbucks coffee and tea, assorted sodas, bottled water

afternoon tea

17.50 per guest
mini assorted tea sandwiches, mini assorted scones, mini dessert pastries, sliced fruit, starbucks coffee and tea, assorted sodas and bottled water

DESSERT

a la carte

chocolate dipped strawberries	3.20 per guest
churros served with chocolate or caramel sauce add nutella	3.20 per guest 1.05 each
mini assorted petit fours	3.75 per guest
assorted cookies and brownies	3.75 per guest
fruit skewers, yogurt dip 	3.20 per guest

ice cream sundae bar

9.85 per guest
assorted flavor ice cream cups
sprinkles
cherries
peanuts
crushed oreo cookies
chocolate sauce
caramel sauce

cupcakes

carousel cupcakes	46.95 per 2 dozen
carousel mini cupcakes	15.95 per dozen

carousel cakes

7" (serves 6-10 guests)	30.90
10" (serves 14-18 guests)	49.70
¼ sheet (serves 15-25 guests)	68.30
12" (serves 25-35 guests)	76.65
½ sheet (serves 35-50 guests)	111.80
full sheet (serves 75-100 guests)	158.55

also available: assorted pies and cheesecakes

please contact catering department for special requests and pricing, including edible images printed on cakes & cupcakes

BEVERAGES

coffee, tea & hot beverages

per guest

starbucks coffee & tea service	2.10
almond milk / soy milk	3.20
iced tea	2.65

bottled beverages

assorted can soda · each	1.60
dasani bottled water · each	2.15
dasani can sparkling · each	1.85
flavored water	
bottled juice · each	3.40
vitamin water · each	3.55
naked juice · each	5.55
snapple · each	3.50
pure leaf iced tea house · each	3.05
red bull energy drink · each	3.70
o.n.e. coconut water · each	5.55
bai antioxidant fusion beverage · each	4.55
pellegrino · each	3.25
perrier · each	3.25
smart water · each	3.55
sparkling cider (non-alcoholic) · per bottle	8.00
requires 48 hr notice	