

MENU SUGGESTIONS FOR GOURMET CATERING I

1. METRO'S GOURMET BBQ PER PERSON 225 K

STARTERS:

- SELECTION OF FRESHLY BAKED GERMAN BREADS
- SALAD BUFFET WITH 2 DRESSINGS
- SMOKED MAHI-MAHI WITH TATAR SAUCE
- CHICKEN LIVER PATE WITH BALSAMIC REDUCTION

FROM THE BBQ:

- SELECTION OF EUROPEAN SAUSAGES
(BRATWURST, NUERNBERGER, LAMB MERGUEZ,
BEEF THURINGER)
- AUSTRALIAN BEEF RIB EYE STEAK
- AUSTRALIAN BEEF SIRLOIN STEAK
- TASMANIAN SALMON STEAK
- PORK CHOP
- KING PRAWNS

SIDES:

- MIXED SAUTEED VEGETABLES
- RATATOUILLE
- GRATIN POTATOES
- ROASTED POTATOES WITH BACON AND ONIONS

DESSERTS:

- MANGO AND PINEAPPLE CRUMBLE WITH VANILLA
- FRESH FRUITS WITH MINT

**2. METRO'S
GERMAN SPECIALITIES 265 K PER PERSON**

STARTERS:

- SELECTION OF FRESHLY BAKED GERMAN BREADS
- SALAD BUFFET WITH 2 DRESSINGS
- WHITE CABBAGE SALAD WITH CARAWAY
- POTATO SALAD WITH BACON AND HERBS
- SMOKED MACKEREL WITH HORSRADDISH
- SALMON PATE WITH MUSTARD DILL SAUCE
- CHICKEN LIVER PATE

SOUP:

- BEEF BROTH WITH SLICED HERB PANCAKES

MAINS:

- BEEF ROULARDEN
- TAFELSPITZ (BOILED AND SLICED BEEF BLADE WITH CAPER SAUCE)
- BREADED PORK SCHNITZEL WITH MUSHROOM SAUCE
- KASSELER (CURED AND SMOKED PORK LOIN)
- POACHED FISH FILLET IN RIESLING SAUCE

SIDES:

- BRAISED RED CABBAGE
- BABY BEANS IN BACON WRAP
- STEAMED POTATOES WITH PARSLEY
- MASHED POTATOES
- POTATO CROQUETTES

DESSERTS:

- APPLE STRUDEL WITH VANILLA SAUCE
- MIXED FOREST BERRIES IN RED WINE

**3. METRO'S
RUSTIC BUFFET PER PERSON 295K**

STARTERS:

- SELECTION OF FRESHLY BAKED GERMAN BREADS
- SALAD BUFFET WITH 2 DRESSINGS
- WHITE CABBAGE SALAD WITH CARAWAY
- POTATO SALAD WITH CRISPY BACON
- WARM SMOKED GINDARA FILLET
- BLACK FOREST HAM WITH PICKLES
- CURED MINCED PORK (METT) WITH ONIONS

MAINS:

- WHOLE ROASTED BEEF RIB EYE ON THE BONE
- CRISPY ROASTED PORK KNUCKLES WITH ONION GRAVY AND MUSTARD
- SMOKY SHEPHERD SAUSAGES
- SAUTEED GARLIC PRAWNS WITH OLIVES AND HERBS

SIDES:

- SAUERKRAUT
- BRAISED RED CABBAGE
- HERB MASHED POTATOES
- ROASTED POTATOES WITH CARAMELIZED ONIONS
- SAUTEED MIXED VEGETABLES

DESSERTS:

- APPLE CRUMBLE WITH WHIPPED VANILLA CREAM
- FRESH FRUIT SALAD WITH MINT