

# ERIE Insurance catering idea book



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# welcome

Welcome to Metz catering at ERIE Insurance. These catering suggestions have been designed to assist you in planning your event. We are happy to assist with customized menus as well with advanced notice. Please take a few moments to browse through our menu and contact our Dining Services office to discuss any questions or additional needs.

## **Pricing and Hours of Operation:**

Pricing is based on events during normal business hours of Monday-Friday 6:30am-4:00pm. Events held outside normal business hours will be quoted on a per-person basis and are subject to afterhours event labor charges.

## **Room Bookings:**

It is important that you coordinate your room bookings prior to contacting Dining Services. Metz cannot book or reserve space for events.

## **Notification:**

Dining Services will need at least **five (5)** working days' notice in order to prepare for your function and to ensure the availability of items. For events of 100 people or more **ten (10)** working days will be required. Please visit [www.perrysquarecafe.catertrax.com](http://www.perrysquarecafe.catertrax.com) to place your event order. Events booked without proper advanced notice cannot be guaranteed at requested times and may be limited to items available.

## **Guarantees:**

Dining Services will need a guaranteed person count forty-eight (48) hours prior to your event. We will provide service for five (5%) percent above the guarantee in case of last minute additions. You will be responsible for the full cost of the guaranteed number or actual number, whichever is greater. A budget will assist us in planning your event. We will email quotes for your confirmation prior to events if needed.

## **Cancellations:**

We will need a written confirmation a minimum of three (3) working days advance notice in case of cancellations. Cancellations made less than three (3) working days are subject to cancellation charges.

## **Unused Product:**

Any unused food cannot be issued to the host or guests to Health Board Regulations. No credit will be given for leftover food. All food service equipment, decorations, flowers, etc. provided by Metz Culinary Management will remain the property of Metz Culinary Management. Please refrain from removing equipment from the function area.

## **Dietary Restrictions:**

We are pleased to offer meals to fit special diets and or allergies. Please contact our office if any guests have special dietary needs.

## **Room Setups:**

If your event will need any tables, furniture or trash bins Please be sure to submit a CSR with facilities.



# BREAKFAST MENU

## Continental breakfast \$6.95

- ❖ Assorted fresh baked pastries, bagels & cream cheese
- ❖ Fresh sliced seasonal fruit with yogurt dip
- ❖ Orange, apple or cranberry juice
- ❖ House blend coffee, regular and decaf
- ❖ Hot tea

## Hot breakfast with the works \$8.50

- ❖ Scrambled Eggs
- ❖ Bacon and Sausage (Turkey sausage and bacon available)
- ❖ Home fries
- ❖ Assorted petite muffins
- ❖ Fresh fruit with yogurt dip
- ❖ Orange, apple or cranberry juice
- ❖ House blend coffee, regular and decaf
- ❖ Hot tea

## At your service breakfast \$9.25

- |  |                                |
|--|--------------------------------|
| ❖ Choice of one egg selection                | ❖ Choice of one breakfast meat |
| ❖ Scrambled eggs                             | ❖ Bacon                        |
| ❖ Scrambled egg beaters                      | ❖ Turkey Bacon                 |
| ❖ Western eggs                               | ❖ Sausage Patties              |
| ❖ Choice of one selection                    | ❖ Sausage Links                |
| ❖ Traditional French Toast                   | ❖ Turkey Sausage               |
| ❖ Caramel banana French Toast                | ❖ Sliced Ham Steak             |
| ❖ Pancakes- Plain or Blueberry               | ❖ Choice of (3) Three Sides    |
| ❖ Belgian Waffles                            | ❖ Home Fries                   |
| ❖ House blend coffee, regular and decaf      | ❖ Hash Brown Patties           |
| ❖ Hot tea                                    | ❖ Warm Biscuits                |
| ❖ Choice of orange, apple or cranberry juice | ❖ Coffee Cake                  |
|  | ❖ Petite Muffins               |
|  | ❖ Nut Breads                   |

## Breakfast Pizza \$13.95

A breakfast favorite served with ham, bacon, sausage, potatoes, peppers, onions, cheese blend and eggs.

## Enhancement Options

- ❖ Upgrade to Starbucks Coffee - \$1.00 per person
- ❖ Fresh Whole Fruit \$0.95 each
- ❖ Nutrigrain Bars \$1.25 each
- ❖ Granola Bars \$1.25 each
- ❖ Yogurt Parfaits \$1.79 each

All breakfast buffets are designed for groups of 10 guests or more. Groups less than 10 please add \$0.75 per person



**Metz**  
CULINARY MANAGEMENT



# LUNCH MENU

## suggestions

### fast track lunch

*All fast track lunch selections will include entrée selection, fresh whole fruit, bagged chips, fresh baked cookie and bottled water. Limit of 3 selections per order.*

#### sandwich selections \$8.50

- ❖ Italian- Sliced ham, salami, pepperoni and provolone with lettuce and tomato
- ❖ Turkey & Swiss - Sliced turkey breast, swiss cheese, lettuce and tomato
- ❖ Ham & Provolone- Sliced ham, provolone cheese, lettuce and tomato
- ❖ Tuna Salad- House tuna salad, lettuce and tomato
- ❖ Chicken Salad- House chicken salad, lettuce and tomato
- ❖ Vegetable Flat Bread- Marinated and grilled vegetables, tomatoes, leaf lettuce, and red pepper hummus on a flatbread

#### salad selections \$9.25

- ❖ Chicken Caesar Salad- Grilled chicken breast, chopped romaine lettuce, shredded parmesan cheese, shaved red onion, tomatoes, croutons and Caesar Dressing on the side.
- ❖ Chef Salad- Mixed greens, cucumber, tomato, shaved onion, shredded cheese, diced turkey, diced ham and hardboiled egg.
- ❖ Deluxe Vegetable Salad- Mixed greens, cucumber, tomato, shaved onion, shredded cheese, green peppers, carrots, broccoli, and crispy garbanzo beans.
- ❖ Mushroom Spinach Salad- Marinated and grilled mushrooms, roasted peppers, baby spinach, feta cheese and shaved red onion.
- ❖ Grilled Chicken Salad- Mixed greens, cucumber, tomato, shaved onion, shredded cheese, carrots, black olives and sliced grilled chicken



# LUNCH

## buffets

### soup, salad & sandwich \$8.25

Chef's selection of assorted sandwiches, one soup and one salad; also included in this package are house chips, ice tea, lemonade and ice water

#### ❖ Soup Selections

- ❖ Chicken noodle
- ❖ Pasta fagioli
- ❖ Broccoli cheddar
- ❖ Wedding soup
- ❖ Tomato basil
- ❖ Country beef and vegetable

#### ❖ Salad Selections

- ❖ House salad
- ❖ Tomato caprese
- ❖ Broccoli Salad, bacon and cheddar
- ❖ Whole wheat pasta salad
- ❖ Toasted orzo with roasted peppers and basil vinaigrette
- ❖ Fruit Salad

### italian express \$8.99

- ❖ Caesar or house salad
- ❖ Baked rigatoni
- ❖ Meatballs and marinara
- ❖ Fresh baked rolls and butter
- ❖ Fresh vegetable tray with dip
- ❖ Assorted cookies, brownies or lemon bars
- ❖ Iced tea, lemonade, water

### it 's a wrap \$8.50

- ❖ Flour tortilla wraps stuffed with variety of filling: Caesar chicken, Italian, tomato basil, tuna salad, turkey club, or vegetable hummus (selection of 3)
- ❖ Fresh vegetable tray with dip
- ❖ Assorted cookies, brownies or lemon bars
- ❖ Iced tea, lemonade, water

### pizza italiano \$7.99

- ❖ House salad or caesar salad
- ❖ Assorted one topping pizza
- ❖ Ice tea, lemonade, ice water
- ❖ Enhance your pizza italiano with assorted subs or wraps \$1.95 per person

#### *Enhancement Options*

- ❖ Cookies or Brownies \$7.25 per dozen
- ❖ Specialty Brownies \$7.95 per dozen
- ❖ Dessert Bars \$7.95 per dozen
- ❖ Sliced Fruit and Yogurt Dip \$1.75 per person

All lunch buffets are designed for groups of 10 guests or more. Groups less than 10 please add \$1.00 per person



# THEMED BUFFET MENU suggestions

## caribbean \$9.25

- ❖ Jerk chicken
- ❖ Roast pork, coconut fruit salsa
- ❖ Hawaiian rice
- ❖ Caribbean vegetables
- ❖ Fresh fruit or vegetable tray
- ❖ Mixed green salad with assorted dressings
- ❖ Pineapple dessert bars
- ❖ Sweet rolls and butter

## barbecue cookout \$9.25

- ❖ Pulled Pork or Pulled Chicken
- ❖ Hot dogs, hamburgers or Italian sausage {with peppers and onions}
- ❖ Baked beans
- ❖ Mini corn on the cob
- ❖ House chips
- ❖ Pasta salad
- ❖ Potato salad
- ❖ Appropriate condiments {Lettuce, tomato, mustard, mayo, ketchup and pickles}
- ❖ Cookies or brownies

## asian \$9.25

- ❖ Stir fried rice
- ❖ Korean style beef or Spicy glazed chicken
- ❖ Steamed broccoli with spicy sesame dressing
- ❖ Vegetable egg rolls
- ❖ Assorted sauces condiments {sweet & sour, soy, thai sweet chili, teriyaki, }
- ❖ Oriental noodle salad
- ❖ Fortune cookies

*All lunch buffets are designed for groups of 10 guests or more.  
Groups less than 10 please add \$1.00 per person.*

*All buffets include ice water, ice tea and lemonade.*



## VILLA TOSCANA

Hand tossed wheat pizza with your choice of toppings.

- ❖ Cheese only \$10.95
- ❖ Cheese and one topping \$11.95
- ❖ Specialty pizzas \$13.95 (up to 4 toppings)
- ❖ Breakfast pizza \$13.95- a breakfast favorite served with ham, bacon, sausage, potatoes, peppers, onions, cheese blend and eggs.

### Sauce Choice

- ❖ *Red Sauce*
- ❖ *Oil and Garlic*
- ❖ *Alfredo*

### Topping Choices

- |                    |                         |
|--------------------|-------------------------|
| ❖ <i>Pepperoni</i> | ❖ <i>Mushrooms</i>      |
| ❖ <i>Bacon</i>     | ❖ <i>Spinach</i>        |
| ❖ <i>Sausage</i>   | ❖ <i>Peppers</i>        |
| ❖ <i>Ham</i>       | ❖ <i>Onions</i>         |
| ❖ <i>Chicken</i>   | ❖ <i>Banana Peppers</i> |
| ❖ <i>Pineapple</i> | ❖ <i>Broccoli</i>       |
| ❖ <i>Tomatoes</i>  | ❖ <i>Black Olives</i>   |



# ELEGANT BUFFET menu



Select a menu from our most popular options listed below or a Metz representative can help design a menu.

*Lunch buffet pricing includes choice of 3 sides along with ice water, lemonade, iced tea.*

## entree selections \$9.99

### ROASTED MUSHROOM VEGETABLE LASAGNA

Layers of pasta with roasted mushrooms, herbed ricotta and vegetables. With alfredo sauce and mozzarella cheese

### EGGPLANT PARMESAN BAKE

Lightly breaded eggplant layered with basil marinara sauce and mozzarella cheese

### CHICKEN ITALIANO

Marinated grilled chicken topped with crumbled goat cheeses, sundried tomatoes, basil and light lemon sauce

### ARCADIAN CHICKEN

Lightly seasoned floured breast of chicken sautéed and served with a roasted mushroom and artichoke heart cream sauce

### WHITE FISH BRUSCHETTA

Herb seasoned white fish baked and topped with a fresh tomato bruschetta.

### HONEY & ROSEMARY GLAZED PORK LOIN

Roasted pork loin seasoned with our special rub and fresh rosemary, sliced and drizzled with a honey au jus

### BAKED PENNE BOLOGNESE

Pasta baked with a slow cooked meat sauce and topped with three cheeses

### CARVED SUN-DRIED TOMATO ROASTED TURKEY

Breast of turkey rubbed and roasted with sun-dried tomatoes and fresh herbs

### ITALIAN SAUSAGE

Mild Italian sausage served with sautéed onions, peppers and hoagie rolls

### HORSERADISH CARVED TOP ROUND

Slow roasted beef top round with a herbed horseradish crust. Served with au jus and creamy horseradish sauce

## starch selections

- ❖ Wheatberry Pilaf
- ❖ Garden blend wild rice
- ❖ Vegetable Cous Cous
- ❖ Herbed brown rice
- ❖ Skillet sweet potatoes
- ❖ Steamed herbed red skin potatoes
- ❖ Garlic roasted red skin potatoes
- ❖ Whipped Potatoes
  - ❖ Traditional
  - ❖ Roasted Garlic
  - ❖ Cheddar
  - ❖ Horseradish

## vegetable selections

- ❖ Steamed seasonal vegetables
- ❖ Herb sautéed Squash
- ❖ Oven roasted vegetables
- ❖ Broccoli with roasted peppers
- ❖ Pesto cauliflower
- ❖ Citrus glazed carrots
- ❖ Ratatouille
- ❖ Caponata Eggplant

## salad selections

- ❖ House salad
- ❖ Caesar salad
- ❖ Tomato caprese salad
- ❖ Broccoli salad, bacon and cheddar
- ❖ Whole wheat pasta salad
- ❖ Toasted orzo with roasted peppers and basil vinaigrette
- ❖ Fruit salad

*All lunch buffets are designed for groups of 10 guests or more. Groups less than 10 please add \$1.00 per person.*

*Additional entrée selections can be added for \$2.00 per person*



# DESSERT selections



The following dessert selections are subject to change depending on seasonality.

PETIT FOURS \$1.50 per person

Assorted mini French petit fours

FRESH BAKED COOKIES \$7.25 per dozen

Chocolate chip, oatmeal raisin, sugar and peanut butter

LEMON BARS \$7.95 per dozen

The perfect blend of sweet and tart

DOUBLE CHOCOLATE BROWNIES \$7.95 per dozen

Rich chocolate brownies

OLD FASHIONED OATMEAL RAISIN BARS \$7.95 per dozen

Special recipe of an old favorite

LEMON COCONUT BARS \$7.95 per dozen

Thin, crisp bar with a delicate taste of lemon and coconut

PECAN BARS \$7.95 per dozen

If you like pecan pie, you will love these gems

ANGEL FOOD CAKE WITH MARINATED BERRIES \$2.00 per person

NEW YORK STYLE CHEESECAKE \$3.00 per person

Rich cheesecake topped with assorted fruit topping

CHOCOLATE MOUSSE \$2.00 per person

PUMPKIN MOUSSE \$2.00 per person

APPLE OR CHERRY CRISP \$2.50 per person

COCONUT MACAROONS \$1.50 per person





# RECEPTION HORS D'OEUVRE

## M E N U

### suggestions

The following suggestions represent our most popular items. Items are priced per person. Please consult your Metz representative to help plan your reception menu and quantity of each menu item.

### assorted cold

#### CHEESE & CRACKER TRAY \$3.25

Assorted domestic and imported cheese with crackers

#### FRESH FRUIT TRAY \$1.75

Cut seasonal fruit with yogurt dip

#### FRESH VEGETABLE TRAY \$1.75

Seasonal vegetables with dip

#### MEDITERRANEAN HUMMUS AND VEGETABLES \$2.50

Traditional hummus with marinated grilled vegetables

#### SHRIMP COCKTAIL Market Price

Shrimp served with fresh cocktail sauce

#### BRUSCHETTA \$2.00

Toasted baguette with fresh tomato, garlic and olive oil

#### GOAT CHEESE TARTLETS \$2.25

Mini phyllo tart shells with goat cheese, sun-dried tomato and chive filling

#### SUMMER ROLLS \$2.75

House made summer rolls made with vegetable or shrimp filling



### assorted hot

#### HOT SPINACH ARTICHOKE DIP WITH GRILLED PITA CHIPS \$2.75

Spinach artichoke dip with grilled pita chips

#### BUFFALO CHICKEN DIP \$3.00

Spicy layered dip served with tortilla chips

#### STUFFED MUSHROOMS \$2.50

Choice of meatless herbed filling or sausage cheddar filling

#### CHICKEN SATAY WITH THAI PEANUT SAUCE \$3.00

Strips of chicken breast in a peanut ginger marinade, then broiled

#### BBQ MEATBALLS \$2.75

Traditional meatballs lightly coated with our custom BBQ sauce

#### SWEET AND SOUR MEATBALLS \$2.75

Traditional meatballs lightly coated with pineapple sweet and sour sauce

#### TERIYAKI MARINATED SCALLOPS Market Price

Marinated sea scallops wrapped in bacon and broiled

#### SWEET POTATO CRAB CAKES Market Price

House made lump crab cakes with sweet potatoes and a spicy remoulade sauce

#### SPANAKOPITA \$2.00

A classic and delectable spinach pie with feta cheese and olives wrapped in phyllo



## beverages

BOTTLED WATER \$1.65

20 oz bottled water

SPECIAL HOUSE BLEND COFFEE \$12.99 per airpot  
(10 cups)

Fresh brewed house coffee with cream,  
sugar and sweet-n-low on the side

STARBUCKS COFFEE \$13.99 per airpot  
(10 cups)

Green Mountain coffee with cream, sugar  
and sweet-n-low on the side.

HOT TEA \$0.99 each

A selection of hot teas with honey, lemon,  
sugar and sweet-n-low on the side

HOT CHOCOLATE \$12.99 per airpot

ASSORTED SODAS \$1.25 each

Assorted 12 oz. canned sodas (Coke and Pepsi)

BOTTLED SODA \$1.75 each

BOTTLED TEAS \$2.25 each

LEMONADE \$4.95 per pitcher\*

ICED TEA \$4.95 per pitcher\*

FRUIT PUNCH \$4.95 per pitcher\*

APPLE JUICE CARAFE \$5.95 per carafe\*\*

ORANGE JUICE CARAFE \$5.95 per carafe\*\*

CRANBERRY JUICE CARAFE \$5.95 per carafe\*\*

BOTTLE JUICES \$2.50 each

\*Pitchers will serve 14-16 cups

\*\*Carafes will serve 8-10 cups

## snacks

Bagged Snacks \$1.25 each

House chips or pretzels \$1.75 per person

Mixed Nuts or Almonds \$1.95 per person

String Cheese \$0.85 each



# Celebration Cakes

Your Choice of White, Yellow, Chocolate or Marble  
Cake with Butter Cream or Whipped Cream Icing

Round Cake	\$29.95 (serves 10-12)
½ Sheet Cake	\$47.99 (serves 40-48)
Full Sheet Cake	\$59.95 (serves 80-96)

## Enhancements

Erie Insurance Logo	\$10.00
Filling for ½ Sheet Cake	\$15.00
Filling for Full Sheet Cake	\$19.95

## Filling Choices are:

Chocolate, Chocolate Custard, Lemon, Strawberry,  
Blueberry, Raspberry or Pineapple

## Additional Services:

\$7.95 Per ½ Sheet Cake for Plates, Forks, Napkins  
\$14.95 Per Full Sheet Cake for Plates, Forks and Napkins  
Table cloth and skirting \$8.95 per table  
Table cloth \$3.50 per table

*\*Please allow 72 hours' advance notice for all cake orders*



