



CAFÉ CENTRO

Sophisticated French specialties and an air of 1930s Paris make Café Centro one of Midtown's best kept secrets. Art Deco touches, a glass-enclosed kitchen and a hearth rotisserie within our dining room set the stage for your private event. Our al fresco patio offers a fun, outdoor alternative for any group sizes large and small.



CAFÉ CENTRO

MetLife Building
200 Park Avenue
New York, 10166
cafecentrony.com

Kelly Moore
Catering Sales Manager
kmoore@patinagroup.com
212 949 8248

ROOMS



MAIN DINING ROOM

With a versatile floor plan, the main dining room provides an open central area as well as intimate corners where guests can slip away for private conversations. Combining elegant charm, cool pastels, and delicately-detailed columns, the main dining room is a classic choice for your event.

SEATED: : 250 **STANDING:** 400



PRIVATE DINING ROOM

Smaller groups searching for intimacy will enjoy the Café's art deco-inspired private room, an ideal spot for breakfast meetings, luncheon events, wine tasting and dinner parties.

SEATED: : 50 **STANDING:** 70



PATIO

Café Centro's expansive patio will add the energy of New York to your summertime events. The patio is available during the warmer months for outdoor dining and lively receptions.

SEATED: : 100 **STANDING:** 150

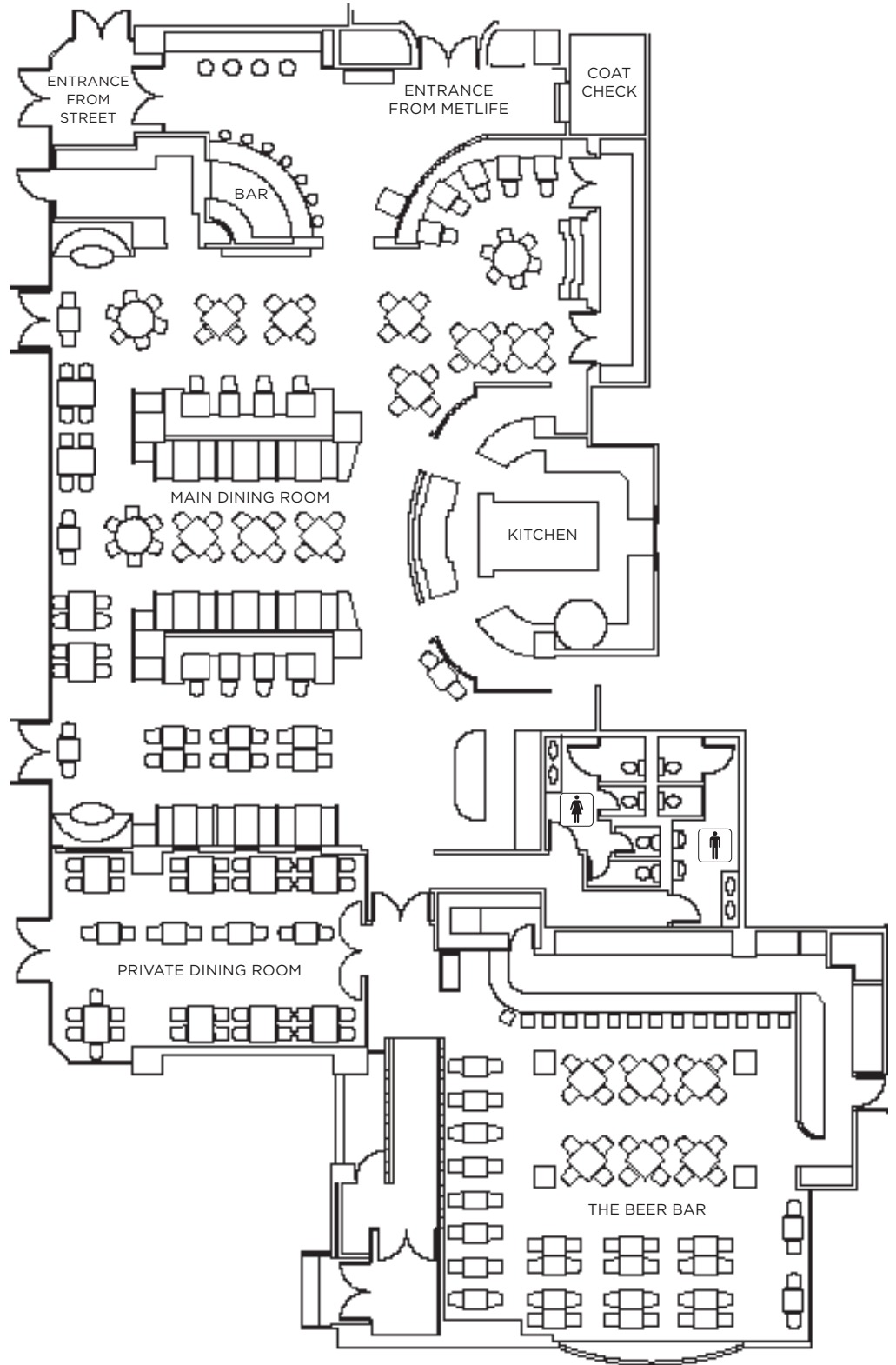


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FLOOR PLAN





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MENUS



Photos: ©Ghost Media





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MENUS

PRIX FIXE MENU I

APPETIZERS *(select two)*

MARKET MIXED GREENS golden beets, red radishes, sherry vinaigrette

MUSHROOM SOUP crispy shallots, lemon thyme crème

WILD MUSHROOM RISOTTO wild mushroom, chicken jus

ENTRÉES *(select three)*

CASARRECE *(vegetarian)* zucchini, yellow squash, cream sauce, basil, parmesan

ATLANTIC SALMON braised lentils, mustard jus

CHICKEN BREAST mushrooms, whipped potatoes, natural jus

CHICKEN MILANESE baby arugula, vinaigrette, aged parmesan cheese

DESSERTS *(select two)*

CITRUS PANNA COTTA seasonal fruit

CHOCOLATE TART caramel whipped cream

NY STYLE CHEESECAKE mixed berries

SHAREABLE SIDES

served family style

ROASTED FINGERLING POTATOES onion confit

WHIPPED YUKON GOLD POTATOES

CENTRO STEAK FRIES garlic, seas salt

SAUTÉED BABY SPINACH garlic, seas salt

BRUSSELS SPROUTS honey glaze

CAULIFLOWER GRATIN pancetta, parsley



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PRIX FIXE MENU II

APPETIZERS *(select two)*

CLASSIC CAESAR SALAD shaved parmesan, croutons, tomatoes

RICOTTA GNOCCHI seasonal vegetables, basil

LOBSTER BISQUE gruyère cheese, brioche croutons

ENTRÉES *(select three)*

CASARRECE *(vegetarian)* zucchini, yellow squash, cream sauce, basil, parmesan

ROTISSERIE CHICKEN yukon gold potatoes, au jus

ATLANTIC SALMON braised lentils, mustard jus

MARINATED FLAT IRON STEAK french fries, café de paris butter

DESSERTS *(select two)*

CITRUS PANNA COTTA seasonal fruit

CRÈME BRULÉE vanilla custard, sugar crust

NY STYLE CHEESECAKE mixed berries

CHOCOLATE TART caramel whipped cream

SHAREABLE SIDES

served family style

ROASTED FINGERLING POTATOES onion confit

WHIPPED YUKON GOLD POTATOES

CENTRO STEAK FRIES garlic, seas salt

SAUTÉED BABY SPINACH garlic, seas salt

BRUSSELS SPROUTS honey glaze

CAULIFLOWER GRATIN pancetta, parsley



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PRIX FIXE MENU III

APPETIZERS *(select two)*

ROASTED BEETS baby red and golden beets, mozzarella, blood orange, scallion, balsamic reduction

TUNA TARTARE avocado, lime, taro root

FRISÉE LARDONS haricot verts, poached egg, mustard vinaigrette

ENTRÉES *(select three)*

HOUSEMADE PAPPARDELLE PASTA *(vegetarian)* mushroom fricassée, basil and thyme, mushroom jus

8OZ. PETIT FILET MIGNON basil pomme purée, tomato provençal

14OZ. GRILLED NEW YORK STRIP LOIN french fries

SEAFOOD CHOWDER clams, shrimp, mussels, lobster

SEA BASS fingerling potato, andouille, shrimp, hush puppies

ROASTED ORGANIC CHICKEN pomme purée

DESSERTS *(select two)*

RASPBERRY FRANGIPANE TART

CRÈME BRULÉE vanilla custard, sugar crust

STICKY CARROT CAKE toasted coconut ice cream

NY STYLE CHEESECAKE mixed berries

CHOCOLATE TART caramel whipped cream

SHAREABLE SIDES

served family style

ROASTED FINGERLING POTATOES onion confit

WHIPPED YUKON GOLD POTATOES

CENTRO STEAK FRIES garlic, seas salt

SAUTÉED BABY SPINACH garlic, seas salt

BRUSSELS SPROUTS honey glaze

CAULIFLOWER GRATIN pancetta, parsley



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BUFFET MENU

20 person minimum

SALADS *(select one)*

FARMERS MARKET GREENS balsamic vinaigrette

CLASSIC CAESAR garlic croutons, shaved parmesan cheese

BIBB LETTUCE feta cheese, scallions, dill vinaigrette

ARUGULA red onion, cherry tomato, shaved parmesan, balsamic vinaigrette

ENTRÉES *(select two)*

RIGATONI spicy tomato sauce, sweet italian sausage, broccoli rabe

PENNE PRIMAVERA sweet peas, tomatoes, asparagus

MEAT OR VEGETARIAN LASAGNA

SEARED ATLANTIC SALMON frisée, mustard sauce

HERB-ROASTED FREE-RANGE CHICKEN BREAST pomme purée, natural jus

BRAISED BEEF SHORT RIBS

ROASTED SIRLOIN OF BEEF choice of béarnaise or peppercorn sauce

SIDE DISHES *(select two)*

WHIPPED YUKON GOLD POTATOES

HONEY-ROASTED ROOT VEGETABLES

ROSEMARY-ROASTED FINGERLING POTATOES

SAUTÉED BROCCOLI RABE lemon, garlic

SAUTÉED WILD MUSHROOMS

SAUTÉED HARICOTS VERTS WITH SHALLOTS

DESSERT *(select three)*

MINI FRUIT TARTS

MINI ECLAIRS

STICKY CARROT CAKE

CARAMEL CHOUX BITES

CHOCOLATE DIPPED STRAWBERRIES

COCONUT RASPBERRY DIAMOND

SEASONAL FRUIT SKEWERS



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RECEPTION MENU

PASSED HORS D'OEUVRES

COLD *(select three)*

SEARED PEPPERED TUNA avocado sauce, wonton cup

SALMON RILLETTE belini, dill crème

MUSHROOM QUICHE deviled egg, prosciutto chip, chive

STEAK TARTARE mustard, baguette

CRABMEAT avocado, romaine lettuce wrapped in rice paper

SMOKED SALMON BITES pain ole mie, avocado

BRIE & GRANNYSMITH APPLES CROSTINI apple chutney

HOT *(select three)*

SHRIMP TEMPURA sesame sauce

MINI CRAB CAKES stone ground mustard sauce

MINI SLIDERS cheddar cheese, pickle, tomato

SPICED CHICKEN OR VEGETABLE ROLLS sweet and sour dipping sauce

SAFFRON RISOTTO CAKE parmesan cheese fondue

BEER BATTERED STRING BEANS ranch

BEEF BROCHETTE sauce pimenton

CAJUN CHICKEN LOLLIPOPS buerre blanc dipping sauce

30 MINUTES

1 HOUR

PASSED DESSERTS *(select three)*

CHOCOLATE MOUSSE

MINI SEASONAL FRUIT TARTS

MINI LEMON CAKE lemon icing

CARAMEL CHOUX BITES

SEASONAL FRUIT SKEWERS

30 MINUTES

1 HOUR



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RECEPTION MENU

SUPPLEMENTAL STATIONS

CRUDITÉ DISPLAY an assortment of fresh seasonal vegetables served with choice of two of the following dipping sauces:
herbed crème fraîche, horseradish cream, cucumber dill yogurt, sun-dried tomato roquefort, sweet pepper, curry and apple, or olive tapenade

ARTISANAL CHEESE AND CHARCUTERIE chef's selection of cured meats, french and american cheeses, grapes, assorted flatbreads and gourmet crackers, mixed nuts, and olives

MEDITERRANEAN DIPS hummus, baba ganoush, muhammara, tzatziki, flatbreads

DESSERT STATION assorted mini desserts including NY cheesecake, seasonal fruit tarts, opera cake, and chocolate mousse

CHEF-ATTENDED STATIONS

CRÊPE STATION housemade crêpes served with the following choices:
gryère, comte, spinach, arugula, tomato, mushroom, pesto, brie, ham, turkey

PASTA STATION served with house rolls and butter

choose your pasta:

angel hair | linguine | fettucine | penne | rotini | ravioli (*additional 2. per guest*)

choose your sauce:

marinara | vodka | alfredo | primavera
carbonara | bolognese
seafood alfredo | seafood pomodoro

RAW BAR oysters, shrimp cocktail, littleneck clams, and mussels with cocktail, remoulade and mignonette sauces
add lobster



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BREAKFAST MENU

BUFFET I

includes freshly squeezed orange juice, fresh brewed regular and decaffeinated coffee

ASSORTED FRESHLY BAKED PASTRIES mini pastries, croissants and assorted bagels with jams, jellies, cream cheese, honey and french butter

SLICED FRESH FRUIT & SEASONAL BERRIES

HOMEMADE GRANOLA low fat yogurt

specialty coffee drinks are additional

BUFFET II

includes freshly squeezed orange juice, fresh brewed regular and decaffeinated coffee

ASSORTED FRESHLY BAKED PASTRIES mini pastries, croissants and assorted bagels with jams, jellies, cream cheese, honey and french butter

SLICED FRESH FRUIT & SEASONAL BERRIES

ORANGE-CINNAMON FRENCH TOAST vermont maple syrup

SCRAMBLED EGGS

ROASTED POTATOES

HAM, BACON, OR SAUSAGE *select one*

specialty coffee drinks are additional



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BEVERAGE PACKAGES

BEER AND WINE BAR

house red and white wines, assorted beer, soda, juice

2 HOURS, 3 HOURS or 4 HOURS

CALL BAR SERVICE

beer and wine bar combined with call brand liquors
svedka vodka, lunazul tequila, matusalem rum, jack daniels whiskey,
beefeater gin, dewars scotch

2 HOURS, 3 HOURS or 4 HOURS

PREMIUM BAR SERVICE

beer and wine bar combined with premium brand liquors
grey goose vodka, titos vodka, avion tequila, bacardi superior rum,
bombay sapphire gin, hendrick's gin, maker's mark bourbon, johnnie walker
black scotch whisky

2 HOURS, 3 HOURS or 4 HOURS