

METRO BREAKFAST

ALA CARTE SELECTIONS

Regular & Decaffeinated Coffee and Selection of Teas @ \$50.00 per gallon
Assorted Soft Drinks @ \$2.95 each
Still & Sparkling Bottled Water & Assorted Bottled Juices @ \$3.25
Assorted Juices @ \$22.00 per carafe
Milk @ \$15.00 per carafe
Assorted Danish @ \$28.00 per dozen
Assorted Muffins @ \$26.00 per dozen
Assorted Bagels & Cream Cheese @ \$26.00 per dozen
Assorted Dry Cereals @ \$3.50 per person
Sliced Seasonal Fresh Fruit @ \$4.00 per person

CONTINENTAL BREAKFAST SELECTIONS

Continental Breakfast

Assorted Juices
Freshly Brewed Coffee, Selection of Herbal Teas
Danish, Muffins, Croissants, Breakfast Breads
Bagels with Whipped Cream Cheese
Whipped Butter and Fruit Preserves
Sliced Seasonal Fresh Fruits
\$24.95pp

Executive Continental

Assorted Juices
Freshly Brewed Coffee, Selection of Herbal Teas
Danish, Muffins, Croissants, Breakfast Breads
Bagels and Whipped Cream Cheese
Breakfast Wraps with Scrambled Eggs
Cheddar-Jack Cheese, Scallions and Plum Tomatoes
Breakfast Cereals with Skim, 2% and Whole Milk
Whipped Butter, Fruit Preserves
Sliced Seasonal Fresh Fruits
Assorted Fruit Yogurts
\$26.95pp

Continental Enhancements

The Following Selections May be Added to Enhance Your Continental Breakfast

Cheese Blintzes with Fresh Strawberry Sauce \$3.75pp
Ham & Cheese Croissant Sandwich \$4.00pp
Cheese Omelets \$4.00pp
Vegetarian Frittata \$4.00pp
Smoked Salmon with Traditional Accompaniments \$7.95pp

PLATED BREAKFAST SELECTIONS

Plated Breakfasts include Orange Juice, Basket of Assorted Breakfast Pastries, and Breads, Butter, Fruit Preserves, Freshly Brewed Coffee, Hot Tea and Milk

Croissant Sandwich

Farm Fresh Scrambled Eggs, Canadian Bacon and Monterey Jack Cheese
Served on a Fresh Croissant with Skillet Browned Potatoes
\$22.95pp

Gingerbread Cream French Toast

Served with Spiced Orange Syrup and Whipped Vanilla Butter
\$22.95pp

Lox & Bagel

Norwegian Smoked Salmon with Fresh Bagels, Capers, Shaved Red Onion,
Sliced Tomatoes and Whipped Cream Cheese
\$22.95pp

The Metro Omelet

(Served for Groups of 50 or Less Only)

Freshly Prepared Omelet with Prosciutto, Roma Tomatoes, Fresh Basil and Mozzarella
Cheese with Skillet Browned Potatoes
\$23.95pp

The Crowne

Farm Fresh Scrambled Eggs, Skillet Browned Potatoes and Choice of Link Sausages,
Crisp Peppered Bacon Strips or Grilled Ham
\$24.95pp

Smoked Salmon Benedict

Norwegian Smoked Salmon with Baby Spinach and Poached Eggs, topped with a Chive
Hollandaise Sauce
\$25.95pp

BUFFET BREAKFAST SELECTIONS

The Metro

Assorted Juices
Freshly Brewed Coffee, Selection of Herbal Teas
Danish, Muffins, Croissants, and Breakfast Breads,
Whipped Butter and Fruit Preserves
Sliced Seasonal Fresh Fruits, Assorted of Yogurts
Breakfast Cereals with 2%, Skim and Whole Milk
Pepper Cured Bacon and Breakfast Sausage
Scrambled Eggs with Fresh Chives and Skillet Browned Potatoes
\$27.95pp

Executive Breakfast

Assorted Juices
Freshly Brewed Coffee, Selection of Herbal Teas
Croissants, Danish and Muffins, Breakfast Breads,
Bagels and Whipped Cream Cheese, Whipped Butter & Fruit Preserves
Sliced Seasonal Fresh Fruits, Assortment of Yogurts
Breakfast Cereals with 2%, Skim and Whole Milk
Pepper Cured Bacon and Breakfast Sausage
Scrambled Eggs with Fresh Chives, Skillet Browned Potatoes
Cinnamon Raisin French Toast With Warm Syrup
Sweet Cheese Blintzes with Strawberry Sauce
\$32.95pp

Breakfast Buffet Enhancements

The Following Selections May Be Added to Enhance Your Breakfast Buffet

Belgian Waffles with Strawberry Sauce and Warm Maple Syrup \$4.95pp

Sliced Smoked Salmon Served with Bagels and Traditional Accompaniments \$7.95pp

Eggs Benedict with Canadian Bacon, Sliced Tomatoes, Baby Spinach and Chive
Hollandaise \$8.95pp

Omelets Made to Order (**A \$150.00 Chef Attendant Fee will apply**)
Fillings to include Bacon, Sausage, Ham, Sharp Cheddar Cheese, Mushrooms, Diced
Tomatoes and Peppers and Salsa \$7.50pp

METRO BREAKS

ALA CARTE SELECTIONS

Seasonal Whole Fruit @ \$2.50 each
Granola Bars @ \$2.25 each
Low Fat Yogurt @ \$4.00 each
Assorted Cookies @ \$19.95 per dozen
Brownies @ \$29.95 per dozen
Individual Bags of Chips @ \$2.25 each
Individual Bags of Peanuts @ \$2.25 each
Jumbo Pretzels with Mustard \$3.00 each
Lemon Bars \$29.95 per dozen
Assorted Snack Mix \$18.95 per (medium bowl)

METRO AFTERNOON BREAK SELECTIONS

At The Ball Park

Roasted Peanuts, Popcorn,
Jumbo Soft Pretzels with Spicy Mustard and Cheese Sauce, Candy Bars
Freshly Brewed Coffee, Selection of Herbal Teas
Assorted Soft Drinks, Bottled Water, Lemonade and Iced Tea
\$10.50pp
Add Ball Park Hot Dogs to your Break for \$2.00 Each

The Cookie Monster

Freshly Baked Cookies & Fudge Brownies, Rice Krispy Treats[®]
Freshly Brewed Coffee, Carafe of Ice Cold Milk,
Assorted Soft Drinks and Flavored Sparkling Waters
\$10.95pp
Add Scones or Biscotti Cookies for \$2.00pp

Scream for Ice Cream

Individual Ice Cream Cups, Ice Cream Nut Cones,
Ice Cream Sandwiches, Frozen Fruit Bars
Freshly Brewed Coffee, Selection of Herbal Teas
Assorted Soft Drinks and Flavored Sparkling Waters
\$10.95pp

The Health Alternative

Granola Bars, Seasonal Whole Fruit, Dried Fruit & Nut Mix
Freshly Brewed Coffee, Selection of Herbal Teas
Carafe of Fruit Juice and Still Bottled Waters
\$11.95pp

METRO AFTERNOON BREAK SELECTIONS (Cont...)

The Chip Attack

Individual Bags of Regular & Barbecue Chips, Fritos, White Cheddar Popcorn
Cracker Jacks®, Tri Colored Tortilla Chips with Assorted Dips
Assorted Soft Drinks, Still Bottled Waters
\$11.50pp

Lemon Break

Old Fashioned Lemon Squares, Italian Lemon Ice, Zesty Lemon Cookies
Homemade Lemonade, Bottled Water
Freshly Brewed Coffee, Selection of Herbal Teas
\$11.95pp

Chocolate Lovers

Chocolate Cookies, Double Fudge Brownies,
Chocolate Dipped Strawberries, Chocolate Dipped Pretzel Rods
Freshly Brewed Coffee, Selection of Herbal Teas
Chocolate Milk, Assorted Soft Drinks and Still Bottled Waters
\$12.50pp

METRO LUNCH

METRO PLATED LUNCH SELECTIONS

*Lunch Includes: Choice of Soup or Salad, Rolls & Butter, Choice of Dessert
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas*

SOUP

Shrimp Bisque with Tarragon Crème Fraiche
~~~~~

Golden Lentil Soup with Smoked Ham & Tomato  
~~~~~

Roasted Chicken Noodle Soup
~~~~~

Butter Nut Squash Soup with Cheese Ravioli  
~~~~~

Roasted Plum Tomato Soup with Parmesan Cheese Croutons and Basil Crème Fraiche
~~~~~

Five Bean Vegetable Soup with Sour Dough Croute

#### **SALADS**

Metro Mixed Baby Greens with Roasted Pine Nuts,  
Dried Cherries and Pancetta, tossed in Sherry Vinaigrette  
~~~~~

Caesar Salad with Parmesan Cheese, Garlic
Focaccia Wedge accompanied with Creamy Caesar Dressing
~~~~~

Arugula and Frisee Salad with Orange Segments,  
Candied Walnuts with an Apple Vinaigrette

## **METRO PLATED LUNCH SELECTIONS (cont...)**

### **ENTREES**

#### **Rigatoni Pasta**

Spicy Italian Sausage, Fresh Oregano, Roasted Cherry Tomatoes,  
Broccoli Rabe and Pecorino Romano Cheese  
\$29.00pp

#### **Balsamic Grilled Vegetables**

Drizzled with a Sun-Dried Tomato Vinaigrette  
Served with a Wild Mushroom Risotto  
\$29.00pp

#### **Grilled Chicken or Portobello Pasta Caprese**

Roasted Portobello Mushrooms and Linguine Pasta, Sun-Dried Tomatoes, Fresh Basil  
Pesto Topped with Fresh Mozzarella and Pecorino Cheeses  
\$30.00pp

#### **Roasted Chicken Breast**

Braised Cabbage, Leeks, Spinach Apples with Cider Beurre Rouge  
\$31.00pp

#### **Herb Roasted Chicken**

Creamy Garlic and Mushroom Polenta, Haricot Verts and Rosemary Butter Sauce  
\$32.00pp

#### **Grilled Fillet of Salmon**

Pickled Ginger, Sweet & Sour Cucumber Relish and Scallion Fried Rice  
\$32.00pp

#### **Marinated Grilled Skirt Steak**

Caramelized Onions, Twice Baked Sour Cream Potato,  
Broccoli Rabe, Mushroom Demi Glace  
\$33.00pp

#### **Pan Roasted Mahi-Mahi**

Yukon Gold Potatoes, Fennel, Yellow Pepper, Capers, Bacon and Clam Nage  
\$34.00

#### **Roasted Beef Tenderloin**

Garlic Mashed Potatoes, Roasted Vegetable Ratatouille  
With a Shallot Infused Red Wine Sauce  
\$36.00pp

### **DESSERTS**

*(Choice of One)*

Tiramisu

Chocolate Chip Cheesecake with Chocolate Sauce  
Apple Tart with Vanilla Ice Cream and Caramel Sauce  
Vanilla Bean Crème Brulee with Miniature Cookies  
Chocolate Ganache Cake  
Ice-Cream or Seasonal Sorbet

## **METRO LUNCHEON BUFFETS**

*Designed for a Maximum of 25 People*

*All Buffets includes Freshly Brewed Coffee, Selection of Herbal Teas and Iced Tea*

### **Soup & Salad**

Soup Du Jour

Classic Caesar Salad with a Focaccia Crouton Wedge, Metro Mixed Baby Greens with Roasted Pine Nuts, Dried Cherries and Pancetta, tossed in Sherry Vinaigrette, Freshly Baked Rolls & Whipped Butter

Chef's Choice Dessert

\$26.95pp

### **The Metro Sandwich Board**

Soup Du Jour

Potato Salad or Chef's Pasta Salad

Sliced Seasonal Fresh Fruits

Smoked Turkey with Dill Havarti on White Bread,

Roast Beef with Cheddar on Rye

Thinly Sliced Honey Baked Ham with Swiss on Wheat Bread

Individual Bags of Potato Chips & Freshly Baked Cookies

\$27.95pp

### **The Cutting Board**

Soup Du Jour

Mixed Greens with a choice of Ranch & Sun-Dried Tomato Vinaigrette

Potato Salad or Chef's Pasta Salad

Smoked Turkey, Roast Beef, Honey Baked Ham, Corned Beef

Provolone, Swiss, Cheddar, Havarti

Lettuce, Tomatoes, Pickles & Condiments

Sliced Artisan Breads, Chips & Freshly Baked Cookies

\$28.95pp

### **Ole**

Tortilla Soup

#### **Choice of one of the following entrées:**

Chicken Fajitas with Grilled Peppers & Onions

Guajillo Spiced Taco Beef with Refried Beans & Mexican Rice

Shredded Cheddar, Lettuce, Diced Onions, Tomatoes, Guacamole, Sour Cream

Sliced Jalapenos and Fresh Salsa, Soft & Hard Shell Tortillas & Freshly Baked Cookies

\$29.95pp

### **Little Italy**

Caesar Salad

#### **Choice of one of the following three entrées:**

Italian Beef with Peppers on Hoagie Rolls,

Italian Sausage & Meatballs with Farfalle Pasta served with Marinara Sauce or

Chicken Parmesan with Farfalle Pasta served with Marinara Sauce

Grilled vegetables, Garlic bread & Tiramisu

\$29.95pp

## **METRO LUNCHEON BUFFETS (cont...)**

*Designed for a Minimum of 25 People*

*All Buffets includes Freshly Brewed Coffee, Selection of Herbal Teas and Iced Tea*

### **The Metro**

Soup Du Jour

Potato Salad, Smoke Salmon Farfalle Pasta Salad & Sliced Seasonal Fresh Fruits

Smoked Turkey, Roast Beef, Honey Baked Ham, Corned Beef, Genoa Salami

Provolone, Baby Swiss, Havarti, Cheddar

Lettuce, Tomatoes, Pickles & Condiments

Sliced Artisan Breads

Individual Bags of Potato Chips

Freshly Baked Cookies & Brownies

\$32.95pp

### **The New Yorker**

Soup Du Jour

Sliced Seasonal Fresh Fruits, Marinated Vegetable Salad

Smoke Salmon Farfalle Pasta Salad, & Wild Rice Salad

Sliced Roast Beef, Smoked Turkey Breast, Deli Ham, Corned Beef, Pastrami

Sliced Cheddar, Swiss, Pepper Jack Cheese, Provolone

Dijon Mustard, Cracked Pepper, Salt and Mayonnaise

Individual Bags of Potato Chips

Assorted Breads, Sour Dough and Brioche Rolls

New York Style Cheesecake

\$32.95pp

### **The Italian Deli Buffet**

**Choice of Soup:**

Tuscan Tomato Basil Soup, Pasta Fagioli or Minestrone Soup

Caesar Salad, Caprese Salad, Oil Cured Olives

Grilled Roasted Vegetables with Balsamic Vinaigrette

Chef's Specialty Tri Colored Pasta Salad

Capicola Ham, Roast Beef, Genoa Salami, Prosciutto Ham

Mortadella, Provolone and Mozzarella Cheeses

Pesto & Roasted Garlic Flavored Aioli's

Individual Bags of Potato Chips

Assorted Bread Basket with Focaccia and Tuscan Style Breads

Mini Cannoli

\$34.95pp

## **METRO LUNCHEON BUFFETS (cont...)**

*Designed for a Minimum of 25 People*

*All Buffets includes Freshly Brewed Coffee, Selection of Herbal Teas and Iced Tea*

### **South of the Border**

#### **Choice of Soup:**

Tortilla Soup or Zesty Chili

Served with Sour Cream, Grated Cheese and Green Onions

Ceviche with Tortilla Chips

Avocado and Tomato Salad with Ancho Chile & Cumin Vinaigrette

Chicken Fajitas with Grilled Peppers and Onions, Guajillo Spiced Taco Beef

Refried Beans & Mexican Rice, Shredded Cheddar, Lettuce, Diced Onions, Tomatoes,

Guacamole, Sour Cream, Sliced Jalapenos and Fresh Salsa

Soft & Hard Shell Tortillas

Trés Leches Cake

\$35.95pp

### **The Tuscany**

#### **Choice of Soup:**

Minestrone, Lima Bean with Bacon or Tuscan Tomato Basil Soup

Caprese Salad, Classic Caesar Salad with Homemade Focaccia Croutons

Seasonal Fresh Fruit Salad

#### **Choice of one of the following three entrées:**

Chicken Parmesan with a Homemade Marinara Sauce,

Chicken Vesuvio with Potato Wedges, or

Italian Sausage & Meatballs with Marinara Sauce

#### **Choice of Two Pastas:**

Egg Fettuccine, Farfalle, Tricolor Pasta, Penne Rigate

#### **Choice of Two Sauces:**

Roasted Plum Tomato, Alfredo, Basil Pesto Cream, Light Goat Cheese

Fresh Vegetables

Sautéed Green Beans with Mushrooms and Onions

Crusty Peasant Rolls and Whipped Butter, Garlic, Tomato & Focaccia Breads

Miniature Cannolis and Tiramisu

\$37.95pp

### **The Pacific Rim**

#### **Choice of Two of the Following Four Options:**

Miso Soup with Napa Cabbage and Crispy Wontons,

Baby Spinach Salad with Mandarin Oranges,

Vegetable Slaw with Sesame Dressing, or

Vegetable Egg Rolls with Sweet & Sour Sauce,

#### **Choice of Two Entrees:**

Kung Pao Chicken, Barbecued Pork or Ginger Beef & Broccoli with Cashews

Stir Fry Vegetables, Stir Fry Jasmine Rice

Rolls and Whipped Butter

Fortune Cookies & Almond Cookies

\$36.95pp

## **METRO BOXED LUNCH**

Assortment of Smoked Turkey Breast, Corn Beef, Roast Beef and Honey Cured Ham  
on a selection of Rye, Cracked Wheat or Sour Dough Breads

Served with an Individual Container Choice of:

Potato Salad, Cole Slaw or Pasta Salad

Whole Fruit, Bag of Chips

Cookie or Brownie

Soft Drink

\$27.95pp

### **Metro Upgrade**

*Add \$4.00 per Person*

Organic Grilled Chicken and Vegetable Wrap  
with Sun-Dried Tomato Dressing

or

Grilled Portabella and Vegetable Wrap  
Organic Sprout Salad and Chili Lime Vinaigrette

## **METRO ALL DAY MEETING PACKAGES**

### **Morning Coffee Break**

Selection of Fruit Juices  
Assorted Yogurts  
Sliced Seasonal Fresh Fruit  
Freshly Baked Danish and Muffins  
Bagels with Whipped Cream Cheese  
Fresh Croissants  
Freshly Brewed Regular & Decaffeinated Coffee  
Hot Water with a selection of Assorted Teas

### **Mid-Morning Break**

Whole Fruit  
Individual Bags of Potato Chips  
Roasted Peanuts  
Refresh Coffee and Tea  
Assorted Sodas & Still Bottled Waters

### **Mid-Afternoon Break**

Assorted Freshly Baked Cookies & Chocolate Brownies  
Assorted Biscotti  
Freshly Brewed Regular & Decaffeinated Coffee  
Hot Water with a selection of Teas  
Ice Cold Milk  
Assorted Sodas & Still Bottled Water  
All Day Package is \$44.95pp

## **ADD A LUNCH...**

*All Buffets are accompanied by Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas and Iced Tea*

### **Soup & Salad**

Soup Du Jour  
Classic Caesar Salad with Focaccia Crouton Wedge  
Metro Mixed Baby Greens with Roasted Pine Nuts, Dried Cherries and Pancetta,  
tossed in Sherry Vinaigrette  
Freshly Baked Rolls & Whipped Butter  
Chef's Choice Dessert  
\$19.95 Additional pp

## **ADD A LUNCH (cont...)**

### **The Metro Sandwich Board**

Soup Du Jour  
Potato Salad or Chef's Pasta Salad  
Sliced Fruit  
Smoked Turkey with Dill Havarti on White Bread, Roast Beef with Cheddar on Rye  
Thinly Sliced Honey Baked Ham with Swiss on Wheat Bread  
Individual Bags of Potato Chips  
Freshly Baked Cookies  
\$20.95 Additional pp

### **The Cutting Board**

Soup Du jour  
Mixed Greens with a choice of Ranch and Sun-Dried Tomato Vinaigrette  
Potato Salad or Chef's Pasta Salad  
Smoked Turkey, Roast Beef, Honey Baked Ham, Corned Beef  
Provolone, Swiss, Cheddar, Havarti  
Lettuce, Tomatoes, Pickles & Condiments  
Sliced Artisan Breads  
Potato Chips  
Freshly Baked Cookies  
\$22.95 Additional pp

### **Ole**

Tortilla Soup  
**Choice of entrée:**  
Chicken Fajitas with Grilled Peppers & Onions or  
Guajillo Spiced Taco Beef  
Refried Beans & Mexican Rice  
Shredded Cheddar, Lettuce, Diced Onions, Tomatoes, Guacamole, Sour Cream  
Sliced Jalapenos and Fresh Salsa  
Soft & Hard Shell Tortillas  
Freshly Baked Cookies  
\$23.95 Additional pp

### **Little Italy**

Caesar Salad  
**Choose one of the following three entrées:**  
Italian Beef with Peppers on Hoagie Rolls, Italian Sausage & Meatballs with Farfalle  
Pasta served with Marinara Sauce or Chicken Parmesan with Farfalle Pasta served  
with Marinara Sauce  
Grilled vegetables  
Garlic bread  
Tiramisu  
\$24.95 Additional pp

## **METRO DINNERS**

### **APPETIZERS**

#### **Chipotle Grilled Shrimp**

Served Chilled, with Cilantro, Avocado and Fresh Lime Crème Fraiche \$14.00pp

#### **Wild Mushroom Ravioli**

Braised Veal Shank, Asparagus & Roasted Tomato Infused Red Wine Sauce \$12.00pp

#### **Maryland Crab Cake**

Fingerling Potato, Stewed Leek Ragout and Citrus Beurre Blanc \$13.00pp

#### **Sautéed Quail Breast**

Lentil Salsa, Duck Sausage, Spinach and Roasted Onion Jus \$12.00pp

#### **Sun Dried Tomato, Apple and Walnut Stuffed Chicken Breast**

Braised Endive, Arugula and Mushroom Sauce \$11.00pp

### **PLATED DINNERS SELECTIONS**

*Dinner Includes: Choice of Soup or Salad Rolls & Butter, Choice of Dessert*

*Freshly Brewed Regular & Decaffeinated Coffee, Selection of Herbal Teas and Iced Tea*

#### **SOUP**

Shrimp Bisque with Tarragon Crème Fraiche  
~~~~~

Golden Lentil Soup with Smoked Ham & Tomato
~~~~~

Roasted Vegetables Soup with Cous Cous  
~~~~~

Wild Forage Mushroom Soup Drizzled with Truffle Oil
~~~~~

Roasted Plum Tomato Soup with Parmesan Cheese Croutons and Basil Crème Fraiche  
~~~~~

Duck Consommé Garnished with Duck Confit and Scallions

SALADS

Arugula, Grapefruit and Fennel Salad,
Bleu Cheese, Pecans and Sweet Lemon Vinaigrette
~~~~~

Caesar Salad with Parmesan Cheese,  
Garlic Focaccia Wedge and Creamy Caesar Dressing  
~~~~~

Mizuna and Frisee Salad with Orange Segments,
Candied Walnuts and Apple Vinaigrette
~~~~~

Metro Mixed Baby Greens, Roasted Pine Nuts,  
Dried Cherries, Pancetta and Sherry Vinaigrette

## **PLATED DINNERS SELECTIONS (cont...)**

### **ENTREES**

#### **Portobello Pasta Caprese**

Roasted Portobello Mushrooms & Linguine Pasta Tossed with a Fresh Basil Pesto  
Topped with Fresh Mozzarella & Pecorino Cheeses  
\$42.00pp

#### **Balsamic Grilled Vegetables**

Drizzled with Sun-Dried Tomato Vinaigrette served with Wild Mushroom Risotto  
\$44.00pp

#### **Roasted Chicken Breast**

Braised Cabbage, Leeks, Spinach, Apples with Cider Beurre Blanc  
\$45.00pp

#### **Herb Roasted Chicken**

Creamy Garlic and Mushroom Polenta, Haricot Verts in Rosemary Butter Sauce  
\$46.00pp

#### **Wild Mushroom Stuffed Chicken Breast**

Prosciutto, Braised Radicchio, Corn & Mushroom Farro  
Served with Green Peppercorn Infused Sauce  
\$47.00pp

#### **Grilled Fillet of Salmon**

Leeks, Olives, Tomato, Arugula, Fennel, Scallion with Romesco Sauce  
\$52.00pp

#### **Pan Roasted Mahi-Mahi**

Yukon Gold Potato, Fennel, Yellow Peppers, Capers, Bacon & Clam Nage  
\$56.00pp

#### **Teriyaki Glazed Tuna**

Sweet & Sour Cucumbers, Wasabi Potato Puree with Toasted Sesame Butter Sauce  
\$60.00pp

#### **New York Strip Steak**

Caramelized Onions, Broccoli Rabe, Purple Peruvian Mashed Potato  
Served with Port Wine Reduction  
\$62.00pp

#### **Mushroom Crusted Roasted Beef Tenderloin**

Twice Baked Sour Cream Potato, Asparagus and Roasted Shallot Demi Glace  
\$66.00pp

#### **Mustard Encrusted Lamb Chops**

Minted Vegetable Cous Cous and Tomato Mint Jus  
\$68.00pp

## **PLATED DINNERS SELECTIONS (cont...)**

### **ENTREES**

#### **Roasted Salmon Fillet and Teriyaki Glaze Grilled Chicken**

Scallion Fried Rice, Pineapple, Cilantro & Roasted Pepper Chutney  
\$74.00pp

#### **Petite Filet Mignon and Chicken Breast**

Roasted Yukon Gold Potatoes, Seasonal Vegetables with a Green Peppercorn Sauce  
\$76.00pp

#### **Petite Filet Mignon and Jumbo Shrimp**

Potato & Onion Gratin, Spinach and Soy Red Wine Reduction  
\$78.00pp

#### **Herb Crusted Baby Lamb Chops with Braised Veal Shanks**

Minted Cous Cous, Broccoli Rabe and Mint Jus  
\$78.00pp

### **DESSERTS**

*(Choice of One)*

Tiramisu

Chocolate Chip Cheesecake with Chocolate Sauce

Apple Tart with Vanilla Ice Cream and Caramel Sauce

Lemon Meringue Tart with Raspberry Sauce

Vanilla Bean Crème Brulee with Passion Fruit Sorbet

Red Velvet Cake

Chocolate Ganache Cake

Berry Tart

Trio of Ice Creams or Seasonal Sorbets

## **BUFFET DINNERS SELECTIONS**

*Designed for a Minimum of 25 People*

*Buffet Service for Less Will be Assessed a \$100.00 Set-Up Fee*

*Rolls & Butter, Regular & Decaffeinated Coffee, Hot Tea, and Iced Tea*

### **SOUP**

*(Choice of One)*

Wild Mushroom Soup with Truffle Oil  
~~~~~

Lima Bean Soup with Bacon
~~~~~

Butternut Squash Soup with Cheese Ravioli  
~~~~~

Sweet Corn & Seafood Bisque
~~~~~

Five Bean Vegetable Soup with Sour Dough Croute  
~~~~~

Roasted Chicken Noodle Soup

SALADS

(Choice of Three)

Potato Salad with Pancetta
~~~~~

Farfalle & Smoke Salmon Pasta Salad  
~~~~~

Baby Greens with Grape Tomatoes and Choice of Dressing
~~~~~

Arugula and Frisee Salad with Orange Segments,  
Candied Walnuts and Apple Vinaigrette  
~~~~~

Caesar Salad with Parmesan Cheese,
Garlic Focaccia Wedge and Creamy Caesar Dressing

BUFFET DINNERS SELECTIONS (cont...)

VEGETABLES

(Choice of One)

Steamed Asparagus
~~~~~

Ratatouille of Eggplant, Zucchini,  
Tomatoes, Onions, Garlic and Fresh Basil  
~~~~~

Haricot Verts
~~~~~

Creamed Spinach  
~~~~~

Broccoli Rabe with Garlic

STARCHES

(Choice of One)

Crème Fraiche Mashed Potatoes
~~~~~

Glazed & Roasted Potatoes, Seasonal Vegetables  
~~~~~

Potato Gratin
~~~~~

Twice Baked Potatoes  
~~~~~

Penne Pasta with Vegetables
~~~~~

Rice Pilaf

## **BUFFET DINNERS SELECTIONS (cont...)**

### **ENTREES**

*(Choice of Two)*

Sliced Filet of Beef Tenderloin with Roasted Shallot Portabella Reduction

Grilled New York Strip Steak  
Topped with Caramelized Onions & Crumbled Bleu Cheese

Lemon & Garlic Glazed Chicken Breast with Herb Chicken Nage

Five Spiced Roasted Pork Loin with Apple Infused Pork Au Jus

Asiago Breaded Chicken Breast with Roasted Tomato Broth

Pan Roasted Grouper with Roasted Corn Red Pepper Relish

Mahi Mahi Saltimbocca Topped with Imported Prosciutto, Fresh Sage, Pecorino Romano and Drizzled with a White Wine Cream Sauce

Crusted Salmon with a Shallot Butter Sauce

Roasted Wild Mushroom Ragout, Cannellini Beans,  
Arugula and Sun Dried Tomato Vinaigrette

Wild Rice Salad with Dried Fruits, Citrus Segments, Tomatoes and Green Onions

Roasted Tomato & Fresh Herb Risotto

Roasted Portabella Steak with Boursin Cheese  
Roma Tomatoes and a Roasted Vegetable Cous Cous

### **DESSERTS**

*(Choice of One)*

Tiramisu

Cookies and Brownies

Cheesecake with Strawberry Sauce

Chocolate Ganache Cake

Lemon Meringue Tarts with Raspberry Sauce

\$54.00pp

## **METRO HORS D'OEUVERS**

### **COOL SELECTIONS**

*Minimum of 50 pieces per item*

Smoke Trout with Celery, Apple and Walnut Black Bread  
*\$300.00 per 100 pieces*

Celery Barquettes with Blue Cheese and Walnut Canapé  
*\$300.00 per 100 pieces*

Oyster with Mignonette Gelee  
*\$350.00 per 100 pieces*

Asparagus & Proscuitto Roll  
*\$350.00 per 100 pieces*

Bacala Crostini with Roasted Tomato & Shallots  
*\$350.00 per 100 pieces*

Stuffed Fingerling Potato with Mushroom, Goat Cheese and Bacon  
*\$350.00 per 100 pieces*

Smoke Salmon Crostini with Quail Egg and American Caviar  
*\$400.00 per 100 pieces*

Seared Tuna, Pickled Cucumber and Wasabi Tobiko  
*\$400.00 per 100 pieces*

Duck Confit Roulade with Sweet & Sour Apple  
*\$425.00 per 100 pieces*

Beef Tenderloin with Mushroom & Walnut Crust  
*\$425.00 per 100 pieces*

## **METRO HORS D'OEUVERS**

### **WARM SELECTIONS**

*Minimum of 50 pieces per item*

Mini Spinach Quiche  
*\$300.00 per 100 pieces*

Shrimp or Vegetable Spring Roll  
*\$350.00 per 100 pieces*

Chicken or Beef Satay  
*\$375.00 per 100 pieces*

Crab Stuffed Mushroom Caps  
*\$375.00 per 100 pieces*

Artichoke Hearts with Goat Cheese  
*\$375.00 per 100 pieces*

Crab Rangoon  
*\$400.00 per 100 pieces*

Bacon Crusted Pork Loin with Papaya & Pineapple Compote  
*\$400.00 per 100 pieces*

Tempura Shrimp with Soy Peanut Dipping Sauce  
*\$400.00 per 100 pieces*

Mini Chesapeake Crab Cake  
*\$400.00 per 100 pieces*

Beef Short Ribs and Mushroom Bouche  
*\$425.00 per 100 pieces*

## **METRO RECEPTION**

### **ACTION STATION SELECTIONS**

*All Action Stations are Served in Appetizer Sized Portions*

#### **Vegetable Crudités Display**

Assorted Fresh Garden Vegetables  
Presented with Carr's Crackers and Assorted Dips

Small \$160.00 (Serves Approximately 30 People)  
Medium \$250.00 (Serves Approximately 50 People)  
Large \$325.00 (Serves Approximately 100 People)

#### **Domestic & International Cheese Display**

An Array of Domestic and Imported Cheeses  
Presented with Carr's Crackers, Artisan Breads,  
Dried Fruit, Compotes and Condiments

Small \$225.00 (Serves Approximately 30 People)  
Medium \$325.00 (Serves Approximately 50 People)  
Large \$475.00 (Serves Approximately 100 People)

#### **Antipasto Display**

Salami, Prosciutto, Capicola, Mortadella, Provolone, Buffalo Mozzarella, Marinated  
Olives, Sliced Tomatoes Drizzled with Virgin Olive Oil & Fresh Basil, Marinated  
Mushrooms, Roasted Vegetable Salad, Roasted Peppers  
Sliced Rustic Breads  
\$9.95pp

#### **Assorted Sushi Display**

*(Minimum 50 Guests Required)*  
Accompanied with Traditional Garnish  
\$20.00pp

#### **Smoked Salmon Display**

Platter of Smoked Salmon Garnished with Capers, Diced Red Onions, Pickled  
Cucumber, Chopped Egg, Wasabi Tobiko Crème Fraiche  
Served with French Baguettes  
\$395.00 per side (Serves Approximately 30-35 People)

## **GOURMET ACTION STATIONS SELECTIONS**

*Action Stations Are Accompanied By Uniformed Chef Attendant \$150.00*

### **Fajita Fiesta**

#### **Choice of Two:**

Chicken Strips, Beef Strips or Shrimp  
Sautéed with Peppers, Onions and Tomatoes  
Refried Beans, Mexican Rice Pilaf  
Flour & Corn Tortilla Shells  
Guacamole, Pico de Gallo, Jalapenos, Sour Cream, Cilantro, Cheddar Cheese  
\$12.95pp  
*Add Tamales for \$2.50pp*

### **Oriental Express**

#### **Choice of Two:**

Pork, Chicken, Shrimp or Beef  
Stir Fried with a Teriyaki Glaze  
Served with Stir Fry Vegetables, Bean Sprouts  
Steamed Rice or Stir Fried Rice  
\$15.95pp  
*Add Egg Rolls \$2.50pp*

### **Pasta Extravaganza**

#### **Choice of Two Pastas:**

Bow Tie, Penne Pasta, Angel Hair or Tri Colored Pasta

Sautéed with the Following:

Grilled Chicken, Baby Shrimp, Beef, Italian Sausage, Cured Olives, Roasted Peppers,  
Grilled Asparagus, Broccoli, Sun-Dried Tomatoes, Shiitake Mushrooms

#### **Choice of One Sauce:**

Marinara Sauce, Pesto Sauce, or Goat Cheese Sauce  
\$18.50pp

## **GOURMET CARVING STATIONS SELECTIONS**

*Carving Stations Are Accompanied By Uniformed Chef Attendant \$150.00*

### **Slow Roasted Turkey Breast**

Served with Silver Dollar Rolls  
Lingonberry Mayonnaise

\$275.00 (Serves Approximately 25 – 30 People)

### **Roasted Maple Glazed Bone-in Virginia Ham**

Served with Silver Dollar Rolls  
Black Pepper Pineapple Relish

\$275.00 (Serves Approximately 25 – 30 People)

### **Spiced Roasted Pork Loin**

Served with Silver Dollar Rolls  
Roasted Onion & Tomato Relish

\$265.00 (Serves Approximately 25 – 30 People)

### **Roasted Beef Tenderloin**

Served with Silver Dollar Rolls  
Roasted Garlic & Creamed Spinach

\$300.00 (Serves Approximately 25-30 People)

### **Boneless Leg of Lamb**

Served with Silver Dollar Rolls  
Minted Cucumber Relish

\$325.00 (Serves Approximately 40 People)

## DESSERT STATIONS SELECTIONS

### Sweet Treats

Miniature Éclairs

~~~~~

Miniature Napoleons

~~~~~

Miniature Fruit Tarts

~~~~~

Lemon Tartlets

~~~~~

Opera Cake Triangles

~~~~~

Miniature Chocolate Cups filled with mousse

\$16.00pp

Chocolate Dreams

Miniature Éclairs

~~~~~

Miniature Napoleons

~~~~~

Miniature Fruit Tarts

~~~~~

Lemon Tartlets

~~~~~

Opera Cake Triangles

~~~~~

Miniature Chocolate Cups filled with mousse

~~~~~

Chocolate Hand Dipped Strawberries

~~~~~

Miniature Meringue cups filled with whipped cream

\$22.00pp

*Add To Either Choice Assorted Handmade Truffles for \$18 per dozen (2 dozen minimum)*

## **METRO BANQUET BEVERAGES**

*The Crowne Plaza is the only licensed authority to sell and serve liquor for consumption on the premises. Clients are not permitted to bring liquor into the hotel.*

### **Fixed Price Package Bar**

*Unlimited Consumption – 25 Guests Minimum*

|            | <b><u>Call Bar</u></b> | <b><u>Premium Bar</u></b> |
|------------|------------------------|---------------------------|
| One Hour   | <b>16.00</b>           | <b>20.00</b>              |
| Two Hour   | <b>18.00</b>           | <b>21.00</b>              |
| Three Hour | <b>20.00</b>           | <b>24.00</b>              |
| Four Hour  | <b>22.00</b>           | <b>26.00</b>              |

### **Host Bar and Cash Bar**

*Charged on a Per Drink Basis  
Add \$1 for drink served on the rocks*

|                 | <b><u>Host Bar</u></b> | <b><u>Cash Bar</u></b> |
|-----------------|------------------------|------------------------|
| Premium Brands  | <b>\$6.00</b>          | <b>\$6.25</b>          |
| Prestige Brands | <b>\$7.00</b>          | <b>\$7.25</b>          |
| Imported Beer   | <b>\$5.00</b>          | <b>\$5.25</b>          |
| Domestic Beer   | <b>\$4.50</b>          | <b>\$4.75</b>          |
| House Wine      | <b>\$6.00</b>          | <b>\$6.50</b>          |
| Mineral Water   | <b>\$3.25</b>          | <b>\$3.25</b>          |
| Soft Drinks     | <b>\$2.75</b>          | <b>\$2.75</b>          |
| Cordial Cart    | <b>\$7.50</b>          | <b>\$8.00</b>          |
| Martini         | <b>\$9.00</b>          |                        |

### **Premium Brands**

Smirnoff, Beefeater Gin, Bacardi & Captain Morgan Rum, Jim Beam & Jack Daniels Bourbon, Cutty Sark Scotch, Jose Cuervo Tequila, Christian Brothers Brandy

### **Prestige Brands**

Kettle One Vodka, Bombay Sapphire Gin, Bacardi Rum, Evan Williams Single Barrel Bourbon, Speyside 12-Year Single Malt, Sauza Tequila, Christian Brothers Brandy

### **Wine Selection**

Kumala Merlot/Chardonnay \$29 per bottle  
Paringa Merlot/White Blend \$34 per bottle

**ADDITIONAL SELECTIONS**

**Champagne or Wine Punch**

\$55.00 per gallon

**Fruit Punch**

\$36.00 per gallon

**Add Cordials to any package**

\$3.00 per person

**Add Martinis to any package**

\$3.00 per person

**BARTENDER SERVICE FEES**

There will be a service charge of \$125.00 per Bartender for 3 hours  
(One Bartender per 100 guest)  
\$25.00 each additional hour

There will be a service charge of \$50.00 per Cashier (Required on All Cash Bars)  
\$10.00 each additional hour