

## **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  
\$25.95pp

#### **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  
\$29.45pp

### **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<sup>®</sup>  
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  
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Golden Lentil Soup with Smoked Ham & Tomato  
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Roasted Chicken Noodle Soup  
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Butter Nut Squash Soup with Cheese Ravioli  
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Roasted Plum Tomato Soup with Parmesan Cheese Croutons and Basil Crème Fraiche  
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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  
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Caesar Salad with Parmesan Cheese, Garlic  
Focaccia Wedge accompanied with Creamy Caesar Dressing  
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Arugula and Frisee Salad with Orange Segments,  
Candied Walnuts with an Apple Vinaigrette

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

Pricing subject to all Applicable State Sales Tax and 20% Gratuity    Pricing Subject to Change    Revised 6/08

**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  
\$33.00pp

**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  
\$37.00pp

**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 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

\$33.95pp

### **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

\$33.95pp

### **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, Soft & Hard Shell Tortillas

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

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 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  
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Golden Lentil Soup with Smoked Ham & Tomato  
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Roasted Vegetables Soup with Cous Cous  
~~~~~

Wild Forage Mushroom Soup Drizzled with Truffle Oil  
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Roasted Plum Tomato Soup with Parmesan Cheese Croutons and Basil Crème Fraiche

#### **SALADS**

Arugula, Grapefruit and Fennel Salad,  
Bleu Cheese, Pecans and Sweet Lemon Vinaigrette  
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Caesar Salad with Parmesan Cheese,  
Garlic Focaccia Wedge and Creamy Caesar Dressing  
~~~~~

Mizuna and Frisee Salad with Orange Segments,  
Candied Walnuts and Apple Vinaigrette  
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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  
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Lima Bean Soup with Bacon  
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Butternut Squash Soup with Cheese Ravioli  
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Sweet Corn & Seafood Bisque  
~~~~~

Five Bean Vegetable Soup with Sour Dough Croute  
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Roasted Chicken Noodle Soup

### **SALADS**

*(Choice of Three)*

Potato Salad with Pancetta  
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Farfalle & Smoke Salmon Pasta Salad  
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Baby Greens with Grape Tomatoes and Choice of Dressing  
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Arugula and Frisee Salad with Orange Segments,  
Candied Walnuts and Apple Vinaigrette  
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Caesar Salad with Parmesan Cheese,  
Garlic Focaccia Wedge and Creamy Caesar Dressing

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

### **VEGETABLES**

*(Choice of One)*

Steamed Asparagus  
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Ratatouille of Eggplant, Zucchini,  
Tomatoes, Onions, Garlic and Fresh Basil  
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Haricot Verts  
~~~~~

Creamed Spinach  
~~~~~

Broccoli Rabe with Garlic

### **STARCHES**

*(Choice of One)*

Crème Fraiche Mashed Potatoes  
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Glazed & Roasted Potatoes, Seasonal Vegetables  
~~~~~

Potato Gratin  
~~~~~

Twice Baked Potatoes  
~~~~~

Penne Pasta with Vegetables  
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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  
\$13.95pp  
*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  
\$16.45pp  
*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

\$280.00 (Serves Approximately 25 – 30 People)

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

Served with Silver Dollar Rolls  
Black Pepper Pineapple Relish

\$280.00 (Serves Approximately 25 – 30 People)

### **Spiced Roasted Pork Loin**

Served with Silver Dollar Rolls  
Roasted Onion & Tomato Relish

\$270.00 (Serves Approximately 25 – 30 People)

### **Roasted Beef Tenderloin**

Served with Silver Dollar Rolls  
Roasted Garlic & Creamed Spinach

\$305.00 (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

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Miniature Napoleons

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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

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Chocolate Hand Dipped Strawberries

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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**

Merlot/Chardonnay \$32 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 \$150.00 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)  
\$20.00 each additional hour

***\*The Hotel requires a Beverage minimum revenue of \$ 250.00 per bar. The client agrees to guarantee the beverage minimum or will pay for the difference to meet it. Beverage minimum is for mixed drinks, beer, wine, soft drinks & water, sales tax and service charge are not applied to the minimum.***