

THE METROPOLITAN

Cocktail Hour



Hors D'oeuvres
Passed Butler Style

Hot Choices

Toasted Sesame Chicken, Spicy Tahini
Crispy Peking Duck Quesadillas,
Scallion & Hoisen Sauce
Potato Pancakes,
Sour Cream & Caviar
Gloucester Crab Cakes
Grilled Jumbo Shrimp, Dijon Glaze
Marinated Beef Satay, Oriental Sauce
Spanikopitas,
Spinach & Feta Cheese in Pastry
Tempura Vegetables, Oriental Sauce
Sesame Seared Tuna, Suzuki Sauce
Thai Chicken Spring Roll,
Peanut Sauce
Chicken Cordon Bleu, Alfredo Cream

Cold Choices

Cured Norwegian Graves Lox,
Scallion Pancake with Dill Sauce
Metropolitan Bruschetta,
Tomato, Basil & On Garlic Toast
Chicken Roulade,
Roasted Peppers & Asparagus
Grilled Asparagus,
Wrapped in Prosciutto or Graves Lox
Sliced Steak Toast,
Horseradish Cream
Handmade Tuna Rolls
Handmade California Rolls

The Metropolitan Table

International Cheese Display

Elaborate Display Of Imported Cheeses
Including Cheddar, Swiss, Provolone, Gouda,
Jalepeno Spice, Crumbled Blue Cheese
Served With Peasant Breads, Grissini Sticks, Assorted Flatbreads & Crackers

The Metropolitan Fruit Display

Chilled Array Of Fresh Fruit Including Seasonal Cantelope & Honeydew Melons, Pineapple Shrubs,
Bunches Of Red & Green Grapes, Watermelon Carving,
Sweet Blueberries, Strawberries, Raspberries, Kiwi & Star Fruit

Fresh Vegetable Crudite

Crisp Chilled Fresh Vegetable Display Of Celery, Carrots, Jicama, Broccoli Florets, Red & Yellow
Peppers, Cauliflower, Yellow Squash & Zucchini
Served With An Assortment Of Creamy Dips

Accompanied By Assorted Spiced Nuts & Imported Olives

THE METROPOLITAN

Cocktail Hour

Stations & Displays

Asian

- ◆ **Spiced Duck With Ginger & Asian Vegetables**
Served With Buckwheat Noodles In Spicy Peanut Sauce With Brown Rice
- ◆ **Sesame Chicken,**
Stir Fried With Asian Vegetables Accompanied By Vegetable Fried Rice
- ◆ **Assorted Dumplings, Pan fried & Bamboo Steamed**
- ◆ **Moo Shu Pork, Hand Rolled In Rice Pancakes & Special Hoisen Sauce**

Italian

- ◆ **Eggplant Rollatini**
- ◆ **Veal & Peppers**
- ◆ **Fussilli With Pureed Sundried Tomatoes & A Touch Of Cream,**
- ◆ **Penne A La Vodka**
- ◆ **Orechietta "Salsa Fresca" Fresh Diced Tomatoes, & Herbs**
- ◆ **"TEXAS" Barbecue Pork or Beef Brisket Display**
Homemade Creamy Cole Slaw, Cornbread & Crisp Chilled Dill Pickles
- ◆ **"You Say Potato, Etc..."**
Create Your Own "Mashed Potato Martini" Mashed Sweet Potatoes & Red Bliss Potatoes, Choose From A Variety Of Toppings Including, Chives, Broccoli Florets, Bacon, Cheddar Cheese, Sour Cream & Garlic Butter

Carving

- ◆ **Honey Baked Virginia Ham Accompanied By Fresh Fruit Chutney**
- ◆ **Sweet Cured Corned Beef Accompanied By Dijon Mustard**
- ◆ **Seasoned Turkey Breast Served With Honey Mustard, & Cranberry Relish**

Seafood

- ◆ **Baked Clams Oreganato**
- ◆ **Italian Style Calamari Served With Spicy Marinara**
- ◆ **Mussels Marinara**
- ◆ **Mediterranean Display**
*Feta Cheese, Grape Leaves, Cucumber, Carrots, & Pita Bread
Served With Horseradish Hummus, Olive Tapanade, & Baba Ghannoug*

◆ **Southwestern,**

*Flour Tortillas Filled With Grilled Chicken Black Bean & Corn Salsa
Accompanied By Guacamole Homemade Corn Chips & Salsa*

THE METROPOLITAN



Duets

Choice of One

An Upscale Combination Of The Appetizer & Salad Courses

Savory Stuffed Portabello Mushroom

Fontina Cheese & Fresh Herbs Atop Mixed Baby Greens

Creamy Polenta & Tomato Bruschetta

Served Atop Arugula With Parmesan Shavings

Gloucester Crab Cake

Served Atop Tri Color Salad With Creamy Roasted Garlic Aioli

Grilled Marinated Vegetable Platter,

*Seasonal Fennel, Roasted Tomatoes, Button Mushrooms, Yellow Squash & Zucchini
Marinated With Olive Oil, Roasted Garlic & Herbs Over Baby Spinach*

Homemade Mozzarella & Roasted Peppers

Served Over Mesclun Greens With Balsamic Vinaigrette

Sliced Mascovy Duck Breast

Fresh Farm Greens, Candied Walnuts & Raspberries In A Tangy Balsamic Vinaigrette

Or

Salads

Choice of One

Metropolitan Caesar Salad, Herb Croutons

Arugula Salad, Lemon Juice Vinaigrette & Parmesan Shavings

Mesclun Greens, Herb Vinaigrette

Appetizers

Choice of One

Homemade Mozzarella With Roasted Peppers

Tomato Bruschetta, Toasted Pine Nuts & Pesto Drizzle

Polenta With Shiitake Mushrooms, Served Atop Seasonal Vegetables

Penne A La Vodka

Orechietta "Salsa Fresca" Fresh Diced Tomatoes, & Herbs

Fussilli With Pureed Sundried Tomatoes & A Touch Of Cream

Angelhair Pasta, Sauteed In Garlic & Extra Virgin Oil With Broccoli Rabe

THE METROPOLITAN

Full Service Of Cocktails & Selections Of Fine Wine Served Tableside
A Personalized Menu Card On Each Guest Table

Entrée Selections

Choice Of Three



Grilled Boneless Breast Of Chicken

With A Honey Dijon Glaze & Tomato Balsamic Vinaigrette

Mediterranean Chicken

Sauteed Boneless Breast With Artichokes, Olives & Roasted Peppers

Roast Long Island Duck

Boneless Half Duck With A Honey Macadamia Nut Glaze

Pan Seared Tilapia Fillet

Lemongrass Buerre Blanc

Salmon Allemande

Grilled With White Wine, Fresh Herbs, Lemon & Touch Of Cream

Fillet Of Salmon With Ginger Herb Crust

Lime Cilantro Buerre Blanc

Oven Roasted Leg Of Lamb

Natural Au Jus

Grilled Boneless Sirloin Steak

Herb Roasted Bordelaise

Each Entrée Is Designed With Our Chef's Selection Of Accompaniments

****A Vegetarian Entrée Is Always Available At The Guests' Request****

THE METROPOLITAN

Dessert

Wedding or Occasion Cakes

*Served With Crème Anglaise, Raspberry Coulis, White Chocolate Mousse,
Ginger Lace Cookies & Garnished With Fresh Berries
Handmade Truffles & Strawberries Dipped In Chocolate Passed Butler Style
Coffee & Tea Served Tableside*

Viennese Display

*Prepared By Our Pastry Chef Including,
Assorted Cakes, Tortes, Petit Fours, Fruit Tarts, Pastries,
Handmade Butter Cookies, Brownies, Blondies & Linzertorte
Mousse Parfait, Fresh Fruit & Berry Display
Espresso, Cappuccino & Cordials*

Create Your Own Ice Cream Sundae

With Assorted Toppings

Imported European Chocolate Fondue

Bananas, Pineapples, Strawberries & Marshmallows

Zabaglione

Strawberries Drenched In A Warm Custard Froth

Bananas Foster

A Flambe Of Fresh Bananas, Dark Rum & Liqueur Syrup

Served Over French Vanilla Ice Cream

\$15.00 Per Person

\$20.00 Per Person With Additional Hour

Viennese Trays

Handmade Petite Pastries, Tarts, Eclairs, Cream Puffs, & Tortes

\$4.00 Per Person

Cookie Trays

Assorted Handmade Butter Cookies, & Biscotti

\$2.00 Per Person



THE METROPOLITAN

Displays That Enhance Your Cocktail Hour



The Metropolitan Antipasto Display

*Traditional Italian Antipasto Items Including
Marinated Artichoke Hearts, Eggplant, Zucchini,
Yellow Squash, Fennel, Grilled Marinated Portabello Mushrooms, & Asparagus
Tomato & Mozzarella With Pesto, Pasta Salad, Broccoli Rabe,
Imported Prosciutto & Italian Meats,
International Cheese Display, Fresh Fruit & Assorted Melons
Accompanied By Imported Olives, Spiced Cashews,
Crackers, Peasant Breads & Focaccia
\$7.50 Per Person*

Grand Seafood Bar

*Display Of Jumbo Shrimp, Oysters, Clams & Mussels,
Served With Chef's Special Sauces
\$18.00 Per Person
with Lobster \$23.00 Per Person*

Metropolitan Sushi Display

*Assortment Of Authentic Handmade Sushi & Sashimi
\$10.00 Per Person
with Sushi Chef \$150*

Handcrafted Ice Carvings

Priced According To Design

Baby Lamb Chops

*Carving Station \$5.00 Per Person
Butler Style \$2.00 Per Person*

Spice Crusted Select Tuna Au Poivre

*☞ Our Signature Dish ☞
\$6.00 Per Person*

Shrimp Scampi

\$5.00 Per Person



THE METROPOLITAN

Entrée Selections That Enhance Your Affair



Roasted Baby Eggplant

Stuffed With Fresh Tomatoes, Butter Beans & Broccoli Rabe

\$4.00 Per Person

Grilled Filet Mignon

Shiitake Mushroom Bordelaise

\$6.00 Per Person

Metropolitan Beef Wellington

Roasted Filet Of Beef,

Mushroom Truffle Duxelle Wrapped In Pastry, Au Jus

\$6.00 Additional Per Person

New Zealand Rack Of Lamb, Dijon Herb Crust

\$6.00 Additional Per Person

Metropolitan Surf & Turf,

Grilled Filet Mignon & Broiled Maine Lobster Tail

\$15.00 Additional Per Person

Oven Roasted Veal Chop, Wild Mushroom Ragout

\$6.00 Additional Per Person

Chilean Sea Bass In A Potato Crust, Ginger Buerre Blanc

\$8.00 Additional Per Person

Spice Crusted Select Tuna Au Poivre

Pan Seared With Citrus Vinaigrette

☞ Our Signature Dish ☞

\$6.00 Additional Per Person

