

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 Satay
Chicken Cordon Bleu, Alfredo Cream

Cold Choices

Cured Norwegian Graves Lox,
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,
Jalapeño 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

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Grand Dinner Buffet Menu



Salads

Choose One of The Following

Metropolitan Caesar Salad

Diced Tomatoes, Herb Croutons

Mesclun Greens

Herb Vinaigrette

Arugula Salad

Lemon Juice Vinaigrette & Parmesan Shavings



Stations



Tuscany Station

Choose One Of The Following

Fussilli With Pureed Sundried Tomatoes & A Touch Of Cream,
Penne A La Vodka

Farfalle With Gorgonzola & Green Peppercorn Cream

Orechietta "Salsa Fresca" Diced Tomatoes, Herbs, & Parmesan Shavings

Carving Station

Choose One Of The Following

Grilled Sirloin Of Beef Au Jus Accompanied By Horseradish Cream

Braised Brisket of Beef With Horseradish Cream

Seasoned Turkey Breast Accompanied By Cranberry Relish

Corned Beef Accompanied By Spicy Honey Mustard

Smoked Virginia Ham Accompanied By Warm Mango Chutney



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Entrees

Choose Two Of The Following

Chicken Franchise

Grilled Chicken Dijon

Boneless Breast With A Dijon Glaze & Tomato Balsamic Vinaigrette

Tenderloin Of Beef

Wild Mushroom Bordelaise

Texas BBQ Pork

Pan Seared Tilapia Fillet, *Lemongrass Buerre Blanc*

Salmon Allemande, *White Wine, Fresh Herbs, Lemon & Touch Of Cream*

Eggplant Rollatini, *Fresh Herbed Ricotta Cheese*

Mussels Muniere



Accompaniments

Choose Two Of The Following

Roasted Red Bliss Potatoes

Garlic Mashed Potatoes

Sweet Potato Mashed Potatoes

Jasmine Rice

Chef's Vegetable Medley

Italian Ratatouille

Marinated Grilled Vegetable Platter



Dessert

Wedding Or Occasion Cakes

Served On A Decorated Plate With White Chocolate Mousse & Ginger Lace Cookies

Garnished With Fresh Berries

Assorted Handmade Truffles & Strawberries Dipped In Chocolate Passed Butler Style

Coffee & Tea Served Table Side

Viennese Trays

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

\$6.00 Per Person

Cookie Trays

Assorted Handmade Butter Cookies, & Biscotti

\$4.00 Per Person

THE METROPOLITAN

Displays To Enhance Your Affair



The Metropolitan Antipasto Display

*Traditional Italian Antipasto Items Including Marinated Artichoke Hearts, Eggplant, Zucchini, Yellow Squash, Fennel, Grilled Marinated Portobello 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 & Decorative Hand Carved Ice Sculpture
\$18.00 Per Person
with Lobster \$23.00 Per Person*

Metropolitan Sushi Display

*Assortment Of Authentic Handmade Sushi & Sashimi
\$12.00 Per Person
with Sushi Chef \$150*

Handcrafted Ice Carvings

Priced According To Design

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*

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Additional Stations To Enhance Your Affair



Baby Lamb Chops

Carving Station \$10.00 Per Person

Butler Style \$4.00 Per Person

Grilled Filet Mignon

\$6.00 Per Person

Hand Rolled Moo Shu Pork or Duck

Shredded & Served With Chinese Cabbage In Special Hoisen Sauce

Wrapped In Rice Pancakes Accompanied By Spicy Noodles With Peanut Sauce

\$4.00 Per Person

Spice Crusted Select Tuna Au Poivre

☞ Our Signature Dish ☞

\$6.00 Per Person

Shrimp Scampi

\$5.00 Per Person

Southwestern Station

*Flour Tortillas Filled With One Of The Following,
Poached Salmon With Fresh Avocado, Tomato Salsa,*

Or

Grilled Chicken With Black Bean, Corn Salsa

Accompanied By Guacamole, Assorted Salsa & Homemade Corn Chips.

\$4.00 Per Person



THE METROPOLITAN'S RECOMMENDED SERVICES

www.themetropolitancaterers.com

www.wonderfulweddingcakes.com

All services contracted for your affair must meet the requirements set forth in guidelines accompanying your contract with us. The following services have met or exceeded these requirements. Therefore we urge you to seriously consider making your choices from this list.

Piano / One Man Band / Ceremony & Cocktail Hour

Carmine DeStefano 516.521.2380

BANDS / ORCHESTRAS

C.D. & Co. Orchestras 516.379.9800 cdandcompany.com

Steven Scott Orchestra 516.682.0080 stevenscott.com

Skyline Orchestras 631.277.7777 www.skylineorchestras.com

DJ's

Hart to Hart 516.921.6008 www.HartToHart.com

Crowd Control 516.390.9535 www.crowdcontrolentertainment.com

EJ the DJ 800.358.4335 ejthedj.com

Ultimate Sounds 516.350.8735 www.ultimatesounddjs.com

Sensational Sounds 631.864.2323 www.djsensationalsounds.com

Dr. Beat 516.770.3291 www.drbeat.net

ENTERTAINMENT / GAMES

NEC 800.358.4335 nationaleventconnection.com

Classic Casino Rentals, Inc. 516.781.3701 classiccasinoproductions.com

DECORATIONS / LOUNGE FURNITURE

NEC 800.358.4335 nationaleventconnection.com

Invision Events 516.844.0410 www.invisionevents.com

Balloon Bouquets 631.665.2333 balloonbouquetsofli.com

INVITATIONS / FAVORS

Dazzling Affairs 516.248.0080 www.dazzlingaffairs.com

AUDIO / VISUAL EQUIPMENT etc.

NEC 800.358.4335 nationaleventconnection.com

*The Metropolitan's exclusive Audio / Visual Co. providing video montage, zap shots, plasma TV's, as well as rental of equipment such as power point projectors, screens, and on-site technicians.

FLORISTS

Flowers By Brian 516.873.7900 www.flowersbybrian.com

United Floral 516.829.8890 unitedfloralevents.com

Florals In Roslyn 516-801-6868 www.FloralsInRoslyn.com

OFFICIANT

Reverend Eileen Long 516.671.4444 www.themetropolitancaterers.com

PHOTOGRAPHY / VIDEOGRAPHY

Gill Associates Photography 516.676.1833 gillassocphoto.com

Madison Ave Photography 516.932.8416 www.madisonavephoto.com

Glenmar Studio 516.484.4646 www.glenmarstudio.com

Treasured Memories. TV 888.700.4664 www.treasuredmemories.tv

LIMOUSINES / BUSES

Cruise Control Limousine 516.797.7454 cruisecontrollimo.com

Lancelot Limousine Service 516.294.7102 lancelotlimos.com

Miscellaneous

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Complete Wedding Packages 516.304.1794 completeweddingpackages.com