

Metro! Lounge Catering Events

Banquet/Hors d' oeuvres/Cocktail Parties

<u>Room Location</u>	<u>Min. Guests</u>	<u>Max. Capacity</u>	<u>Event</u>	<u>Rental Fee</u>
Lounge	15	75	cocktails and horsdeouvres	***
Mezzanine Dining Room	40	100	cocktails and horsdeouvres	***
Mezzanine Dining Room	25	50	sit down dinner w/ 4-course dinner package	***
Full Mezzanine	65	180	cocktails and horsdeouvres	***
Restaurant	--	--	--	

*** Rental Fees may be applied if minimum food, beverage or guest counts are not met***

Standard Hors d' oeuvres Packages

Includes assorted, made fresh daily, chef's choice of Hors d' Oeuvres, Sushi and Desserts

Light Hors d'oeuvres

\$11 per person includes 5pc minimum assorted daily made specialty hors d'oeuvres and sushi

Heavy Hors d'oeuvres

\$16 per person includes 10 pc minimum assortment (serves as a meal for evening)

Party Trays

Selected Hot and Cold horsdeouvres

Price to the right of the listed item reflects the price of 100 pcs of that item

Party Trays may be pre-ordered and picked up To-Go!

Social Foods Menus

Each Menu Option serves 5 guest, but may be multiplied for larger groups

Most selections require a 3-day pre-order lead time prior to your event. Call ahead to secure availability.

horsd'oeuvre selections (choose up to 10 varieties)

some items based on seasonal availability

***Prices reflect PARTY TRAYS
of 100 pieces***

- SHUMAI DUMPLINGS WITH SCALLION \$75
- GYOZA DUMPLINGS WITH FILIPINO GARLIC SAUCE \$75
- CRAB AND AVOCADO RANGOONS WITH EEL SAUCE \$100
- TEMPURA SHRIMP ASIAN DIPPING SAUCES \$125
- STEAMED PORK BAO BUNS WITH FRESH KIMCHEE \$200
- TEMPURA VEGETABLES, CURRY MAYO \$75
- DUCK SPRINGROLLS WITH KALAMANSI GASTRIQUE \$150
- LOBSTER SPRINGROLLS \$175
- JUMBO SHRIMP COCKTAIL, OLD BAY AND HORSERADISH SAUCE \$225
- SWEDISH MEATBALLS, SMOKED PAPRIKA CREAM \$100/300 PCS
- MOOSHU CHICKEN WRAPS , JULIENNE VEGETABLES, LOBSTER SAUCE \$175
- BUTTERNUT SQUASH SOUP, GRILLED CHICKEN ANTICUCHO
- POACHED SALMON CANAPÉS WITH CUCUMBER ASPIC AND DILL CRÈME FRAICHE \$200
- HONEY-SESAME BONELESS CHICKEN SATAYS \$125
- MUSHROOM CAPS STUFFED WITH EASTERN SHORE CRAB FONDUE \$225
- ASPARAGUS AND PROSCIUTTO PUFFS, HOLLANDAISE \$175
- TARO PUFF LOLLIPOPS, CABO SAUCE \$50
- BEEF TENDERLOIN AND MUSHROOM DUXELLE CANAPÉS \$225

- mascarpone and fig crepes \$150
- italian antipasto skewers of olives, marinated vegetables and cured meats \$175
- Bacon-wrapped scallops, vanilla butter \$250
- Assorted pates with artisanal breads, preserves, mustards and pickles vegetables \$250
- Roasted garlic crostinis with oven-roasted tomatoes and goat cheese \$150
- Smoked salmon and truffles egg salad canapés with chervil \$200
- Carved loin of ahi tuna, sesame crusted, with cabo sauce and pickled ginger \$300
- Carved beef tenderloin with caramelized onions, balsamic vierge, and boursin toasts \$325
- Deviled eggs \$50
- Crisp chicken livers \$50
- Sliders (chicken, hamburger, lobster rolls) \$200
- Fried oysters, remoulade and cocktail sauce \$35
- Chicken cordon bleu roulade \$150
- BBQ St. Louis ribs \$125

10% sales/meals tax and 20% gratuity will be added per person

Social Foods Menu

each menu option serves 5, but may be multiplied for larger groups

CHINESE BBQ PULLED PORK

PORK SHOULDER SLOW ROASTED WITH 5 SPICE, SERVED WITH LETTUCE AND MOOSHU WRAPS, AND A TRIO OF DIPPING SAUCES

\$45

48-OZ COWBOY RIBEYE STEAK

GRILLED AND SLICED FROM THE BONE, SERVED WITH SLIDER BUNS, HORSERADISH SAUCE AND STILTON CHEESE

\$60

FINGER FOODS DIPPING PLATTER

ASSORTMENT OF DUMPLINGS, SPRING ROLLS, SATAYS AND VEGETABLES WITH SWEET AND SPICY DIPPING SAUCES.

\$55

A "BAKER'S DOZEN" OF SLIDERS

ASSORTED BEEF AND CHICKEN SLIDERS, CHEDDAR, GRILLED ONIONS, LTO AND HANDCUT FRIES

\$40

BABY BACK RIBS

SERVED WITH SWEET KANSAS-STYLE BBQ SAUCE AND COLESLAW AND LOTS OF LITTLE WET-NAIPS

\$50

HARBOUR'S EDGE

STEAMED LOBSTER, SHRIMP, KING OR SNOW CRAB LEGS, MUSSEL AND CLAMS

SERVED WITH LEMON AND DRAWN BUTTER

\$100

SUMMER PICNIC

FRIED CHICKEN, POTATO SALAD, MACARONI AND CHEESE, BUTTERED BISCUITS, WALNUT-RAISIN BREAD AND

COUNTRY GREEN BEANS

\$75

VEGETARIANS' DELIGHT

MIXED GREENS WITH VINAIGRETTE, GRILLED SUMMER VEGETABLES, MARINATED TOMATO SALAD,

HERBED GOATS CHEESE AND FRESH MOZZARELLA, ARTISANAL BREADS,

CHICKPEAS AND TABOULLEH

\$75

MIXED GRILLED KABOBS

CHICKEN, BEEF AND SHRIMP KABOBS WITH A ZESTY SPANISH PIMENTONE MARINADE AND AROMATIC RICE

\$55

10% sales/meals tax and 20% gratuity will be added per person

Beverage Service Options

Customers can choose from cash bar, open bar (one check), bottled wine service (priced per bottle opened) or drink tickets (maximum of 3 per person)

4 course menus available for groups of 20-50 people

- *choice of 5 appetizers*
 - *salad course (2 choices)*
 - *main course (4 choices)*
 - *chef's dessert sampler platters*
 - *includes coffee/tea service and non alcoholic beverages*
menus will be preset with group name titled at top, menus are subject to change based on availability and seasonality of products
- \$50 per person not including 10% sales/meals tax and 20% service charge*

Some of our catering options and/or packages may require you to place your order prior to the actual date of the event. This allows us to secure availability of any specialty products needed for your event.

Products and menu descriptions are based on seasonal availability. They may change without notice. Please notify the dining room manager or chef of any nutritional or dietary restrictions when arranging the food and beverage service.