

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***

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)

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

\$18 per person includes 11 pc minimum assortment (serves as a meal for evening)

4 course menus available for groups of 20-50 people

- choice of 5 Chef Selected appetizers
- salad/soup course (2 Chef Selected choices of each)
- main course (4 choices) will include Beef, Chicken, Fish and Vegetarian Options
- chef's bite sized dessert sampler platters served family style
- 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

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

Policies

We require any large group during holiday season to reserve with a card, a guaranteed number of people will be required 3 days before the event (for food/beverage purchasing and staff scheduling) If party cancels after this date up to 75% of the total food sales will be charged for full dinner reservations (based on a \$50 per person average spent per) For Cocktail and Lounge Parties booking without full dinner reservations up to 75% of total per person sales including room charge will be charged (based on a \$30 per person average)

We will work to get the space rebooked if we are given enough time in the 3 day window. If we cannot rebook the space, cannot resell the food and beverage purchased we may charge up to 75% of the sales average. If the group does not call and no-shows we will definitely charge the full 75%

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.

Sample Hors d' oeuvres (just some of what we are currently serving)

Bacon Wrapped Scallops

Assorted Asian Dim Sum Dumplings

Shumai Shrimp Dumplingst

Tempura Shrimp with Sweet Chili Sauce

Shrimp Cocktail with Garnishes

Chicken Anticucho Skewers with Aji Amarillo Sauce

Romesco and Manchego Cheese Canapes

Thai Glazed Chicken Wings

Chicken Roti Canapes with Walnuts and Chutney

Bacon Wrapped Armangac poached Prunes "Devils on Horseback"

Truffled Deviled Eggs

Crab Rangoons with Sweet Chili Dipping Sauce

Crab Stuffed Roasted Pequillo Peppers

Crab Fritters with Creamy Spicy Sauce and Lime

Tempura Mushrooms with Horseradish Aoilli

Shrimp Toast

Steak and Blue Cheese Canapes

Mini Spicy Tuna Sliders

Chinese Glazed Ribs

Blue Cheese and Walnut Canapes

Kabayaki BBQ Sausage

Skewers of Rosette de Lyon with Goat's Cheese and Olive

Tom Yum Hot and Sour Shrimp Shooters

California Rolls

Tempura Shrimp Rolls

Spicy Salmon Rolls

Cucumber and Smoked Salmon Rolls

Seasonal Assorted Fruits and Cheeses

Sample Recent 4 Course Dinner Menu

VML Dinner

Hors d' oeuvres and Cocktail Hour

Jumbo Tiger Shrimp Cocktail

Curry Chicken "Roti" with Walnuts, Chutney
and Crème Fraiche

Tempura Vegetables glazed with Cabo Sauce

Choice of Soup or Salad

She Crab

Truffled Lentil Soup

Walnut, Apple and Blue Cheese Salad

Metro! Caesar Salad Napoleon

Entrée Choices

Kabayaki Glazed Salmon, Baby Bok Choy, Bacon-Mushroom Sauce

Bistro Roast Chicken, Armagnac Plum Sauce and Lentils du Puy

Prime Sirloin Steak, Asparagus, Horseradish Mashed Potatoes
and Red Wine Bearnaise

Roasted Fall Vegetables and Saffron Risotto

Dessert

A Sampling of our Homemade Bite Sized Desserts