

THE METROPOLITAN

Cocktail Hour



Hors D'oeuvres
Passed Butler Style
Choose Six

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, Spicy Sesame
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

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 Bar" 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 & 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

Grilled Citrus Shrimp

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

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

Sautéed Boneless Breast With Artichokes, Olives & Roasted Peppers

Roast Loin Of Pork

Sage Scented Pan Gravy

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

Braised Short Ribs Of Beef

Cabernet Lyonnaise

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
\$6.00 Per Person*

Cookie Trays

*Assorted Handmade Butter Cookies, & Biscotti
\$4.00 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
\$12.00 Per Person
with Sushi Chef \$150*

Handcrafted Ice Carvings

Priced According To Design

Baby Lamb Chops

*Carving Station \$10.00 Per Person
Butler Style \$4.00 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

\$8.00 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

THE METROPOLITAN'S RECOMMENDED SERVICES

www.themetropolitancaterers.com

www.wonderfulweddingcakes.com

All services contracted for your affair must hold or obtain liability insurance. The following services have already met 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

Elite Music & Entertainment 1.800.427.ELITE

Steven Scott Orchestra 516.682.0080 stevenscott.com

Alive N Kickin 917.885.4485 www.AlivenKickin.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

Simply Gorgeous 646.294.8811

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 Brain 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

Cinderella's Makeovers 631.335.2057 www.cinderellasmakeovers.com

Complete Wedding Packages 516.304.1794 completeweddingpackages.com

