

# Corporate and Social Events Package | 2018

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Prices subject to change. Service charge and tax not included

## **Features**

### **Located in the Heart of Downtown Arlington Heights**

Urban Environment  
Brick Sidewalks  
Unique Shops  
Harmony Park with Water Fountain  
Photo Opportunities  
Easy Access to Metra Train Station

### **Rooms**

Metropolis Ballroom  
Campbell Room  
Vail Room  
Harmony Suite  
Veranda

### **Contemporary Style**

Natural Lighting  
Vaulted Wood Beam Ceiling  
Exposed Brick  
Hardwood Floors

### **Accommodations**

Free Parking Garage  
Custom Floor Plans  
Personalized Service Staff  
Exquisite Culinary Experiences  
Private Entrance  
In-House Theater

### **Service Styles**

Plated  
Family Style  
Stations  
A La Minute  
VIP Service

## Continental Breakfast Options

### **Metro**

regular and decaffeinated coffee, assorted tazo hot tea, freshly squeezed orange juice, freshly baked croissants, muffins and assorted danish, sweet honey butter and fruit preserves

### **Campbell Classic**

freshly squeezed orange juice, grapefruit juice, cranberry juice and apple juice, regular and decaffeinated coffee, assorted tazo hot tea, freshly baked croissants, assorted muffins and bagels, sliced fresh fruit array, sweet honey butter and fruit preserves

### **Traditional European**

fresh baked scones and assorted danish, vanilla yogurt with granola and fresh berries, assorted jams and marmalade, sliced fresh fruit array, freshly squeezed orange juice, cranberry juice, dark roast regular and decaffeinated coffee, assorted tazo hot tea and hot chocolate

## A La Carte Items

### **Beverages**

Bottled Water  
Perrier and San Pellegrino  
Assorted Coca-Cola Products  
Regular and Decaffeinated Coffee and a Selection of Tazo Fine Teas  
Hot Chocolate  
Citrus Punch  
Festive Citrus Punch (Rum, Vodka or Champagne)  
Lemonade  
Ice Tea with Lemon Slices  
Coffee Service  
Gourmet Coffee Service (Chantilly Coffee Display)  
Carafe of Orange Juice, Cranberry Juice, Apple Juice or Grapefruit Juice  
2% Milk Carafe

### **Breakfast Pastries**

Freshly Baked Mini Croissants  
Assorted Bagels and Cream Cheese  
Freshly Baked Scones  
Freshly Baked Muffins – Medium  
Freshly Baked Danish – Medium  
Freshly Baked Coffee Cake  
Freshly Baked Fruit Bread

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OF ARLINGTON HEIGHTS

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## **All Buffets Include:**

regular and decaffeinated coffee, chilled fruit juices including orange, cranberry, apple and grape fruit; fresh sliced seasonal fruit; assorted muffins, danish and bagels; butter cream cheeses and fruit preserves; your choice of bacon, sausage links or grilled ham; hash browns, home fries or potatoes o'brien

## **Create-Your-Own Breakfast Fajitas\***

scrambled eggs with onions, bell peppers, mushrooms, chorizo sausage and cheddar cheese, served with flour tortillas and salsa

## **Cheese Blintzes**

crepes stuffed with sweet and creamy ricotta cheese and topped with your choice of strawberry or blueberry sauce

## **Buttermilk Pancakes**

thick buttermilk pancakes with a hint of vanilla, served with whipped butter and warm syrup

## **Scrambled Eggs**

light and fluffy scrambled eggs with your choice of cheese, peppers, onions and mushrooms

## **Breakfast Casserole**

layers of sausage, gravy, fresh biscuits, eggs, crispy bacon, cheese, and hash browns baked into a hearty casserole

## **Cinnamon French Toast**

our special cinnamon blend with thick-cut texas toast served with warm syrup and butter

## **Waffle Station\***

fresh made belgium waffle served with whipped cream, strawberries, maraschino cherries, caramelized bananas, shaved chocolate, caramel and chocolate sauces and candied pecans

## **Omelet Station\***

eggs cooked to order with your choice of onions, mushrooms, ham, green peppers, tomatoes and shredded cheese

## **Encrusted French Toast**

fluffy french toast dipped in frosted cornflake cereal for a decadent crunch and added sweetness

## **Scottish Eggs**

a hardboiled egg wrapped in ground beef with a parmesan reggiano crust and topped with hollandaise sauce

## **Eggs Benedict**

poached eggs and bacon on top of an english muffin topped with our homemade hollandaise sauce

## **Spinach and Mushroom Strata**

fresh spinach and mushrooms baked with eggs and swiss cheese

## **Mini Egg Burritos**

wrapped in a mini flour tortilla, then baked and served with our fire roasted fresh salsa and guacamole

## **Add On's:**

Assorted Tea Sandwiches

Field of Greens Salad

Lox Platter

Wrap Platter  
(sliced in quarters)

mediterranean turkey wrap

grilled vegetable wrap

ham & gruye

One Entrée

Two Entrées

Three Entrées

*\*chef fee required*

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## Classic Brunch

### Beverages

regular & decaffeinated coffee and hot tea  
a selection of apple, cranberry, grape fruit and orange  
juice

### Refreshing Starters

fresh sliced fruit array served with raspberry yogurt dip,  
fresh baked danish, muffins and bagels

### Main Courses and Sides

denver-style scrambled eggs, applewood bacon,  
sausage links and lyonnaise potatoes  
chicken coq au vin and rice pilaf  
tossed mixed green salad served  
with house dressings and homemade croutons  
farfalle bruschetta salad  
marinated vegetable salad  
with fresh rolls and butter

### Dessert

assorted dessert bars and cake squares

## Signature Brunch

### Beverages

a selection of apple, cranberry, grapefruit  
and orange juice  
regular and decaffeinated coffee and hot tea

### Refreshing Starters

fresh sliced fruit array served with cherry yogurt dip  
assorted breakfast breads, bagels, scones,  
strudels and cinnamon rolls

### Main Courses and Sides

french toast with maple syrup,  
cheese blintzes served with strawberry sauce,  
applewood bacon, sausage and potatoes o'brien  
beef tips diane served with egg noodles,  
lemon and herb roasted chicken  
tossed green salad served with house dressing and  
homemade croutons  
ciliegine tomato salad with fresh rolls and butter

### Dessert

assorted continental pastries,  
cake squares and cannolis

## Champagne Brunch Royale

### Beverages

a selection of apple, cranberry, grapefruit and orange juice  
brut champagne, hot tea, regular and decaffeinated coffee

### Refreshing Starters

assorted breakfast breads, danish, muffins, bagels and scones  
served with seasonal sliced fruit array  
and raspberry yogurt dipping sauce

### Main Courses and Sides

potato pancakes, crepes with warm fresh fruit compote,  
omelet station, eggs made-to-order,  
applewood bacon, sausage links,  
smoked salmon platter  
with traditional accompaniments  
peppercorn roasted tenderloin  
with red wine demi-glaze and asparagus bundles  
french onion soup  
fresh spring mix tossed with fresh berries, toasted almonds,  
mandarin oranges and balsamic vinaigrette  
with assorted fresh rolls, flatbread and butter

### Desserts

assorted mini continental pastries, dessert bars,  
cookies and cheesecake bars

\*chef fee required

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## All Day Package I:

### Metro Continental Breakfast

regular and decaffeinated coffee  
assorted tazo hot tea  
freshly squeezed orange juice  
freshly baked croissants  
muffins  
assorted danish  
sweet honey butter and fruit preserves

### AM Break

regular and decaffeinated coffee  
assorted granola bars and seasonal whole fruit  
assorted soft drinks and bottled water

### Lunch Buffet

gourmet sandwiches or wraps  
    chicken club  
    ham & gruyere  
    grilled vegetable  
    roast beef & avocado  
smoked potato salad  
mixed greens salad  
fresh sliced fruit array  
cookies and brownies  
assorted soft drinks and bottled water

### PM Break

regular and decaffeinated coffee  
assorted tazo hot tea  
fresh vegetable crudité with spicy  
    orange hummus and pita chips  
assorted soft drinks and bottled water

## All Day Package II:

### Campbell Classic Continental Breakfast

regular and decaffeinated coffee  
assorted tazo hot tea  
freshly squeezed orange juice  
apple juice  
grapefruit juice  
cranberry juice  
assorted muffins or bagels  
freshly baked croissants  
sliced fresh fruit array  
sweet honey butter and fruit preserves

### AM Break

regular and decaffeinated coffee  
trail mix and yogurt parfaits  
assorted soft drinks and bottled water

### Lunch Buffet

soup or salad  
roasted chicken breast  
poached salmon in a light dill sauce  
seasonal vegetable medley  
dauphinoise potatoes  
light and dark mousse  
coffee, tazo tea  
assorted soft drinks and bottled water

### PM Break

flatbreads and crostini with olive tapenade  
    and sun dried tomato spread  
cheesecake bars  
assorted soft drinks and bottled water

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## The Healthy Choice

**Domestic and Imported Cheese Display**

**Fresh Vegetable Crudités**

consisting of fresh market vegetables with spicy orange hummus and cracker bread

**Assorted Granola Bars**

**Whole Fresh Fruit Display**

an assortment of seasonal fresh fruit

**Assorted Sodas and Bottled Water**

## The Best of Both Worlds

**Assorted Cookies and Dessert Bars**

**Parmesan Kettle Chips, Buttered Popcorn and Pretzels Rods**

**Whole Fresh Fruit Display**

an assortment of seasonal fresh fruit

**Pick Two Shooters**

chocolate mousse  
cheesecake  
carrot cake  
berries and cream

**Assorted Sodas and Bottled Water**

## The Metropolis Classic

**Tea Sandwiches**

cucumber and dill on whole wheat  
honey baked ham with swiss cheese  
smoked salmon with chive mayonnaise  
hummus with alfalfa, diced carrots and arugula

**Fresh Sliced Fruit Array**

an assortment of seasonal fresh fruit

**Napoleon Pastry**

**Chocolate Covered Strawberries**

**Chocolate Mousse Cups**

**Assorted Sodas and Bottled Water**

## Take Me Out to the Ballgame

**Miniature Hot Dogs**

miniature all beef hot dogs served with ketchup and sweet relish

**Nacho Station and Pretzels**

served with cheese sauce

**Kettle Chips**

**Assorted Candy Bars**

**Assorted Sodas and Bottled Water**

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## Three Course Lunch

includes your choice of soup or salad, main entrée with starch and vegetable, rolls and butter, dessert and coffee service for soup and salad add an additional \$4.25 per guest

## Soup Selection

### **Fire Roasted Tomato with a Basil Chiffonade**

creamy vegetarian broth highlighted with basil and roasted for a wonderful smoky taste

### **Chicken Tortilla**

shredded chicken, beans, vegetables and spices simmered together in a creamy chicken broth base

### **Creamy Smoked Chicken and Wild Mushroom**

chicken simmered in a herb scented velouté and paired with wild mushrooms bring an earthy intense flavor to this soup

### **Tuscan Kale & White Bean**

tuscan style white bean and kale soup

### **Minestrone**

this brightly colored fresh tasting soup makes the most of delicious summer vegetables finished with noodles

### **Cream of Carrot and Ginger Soup**

carrots, ginger, red onion, and olive oil in a creamy soup, topped with a drizzle of mozzarella sauce

### **Chicken Noodle**

chunks of chicken, carrots, celery, onions, chicken stock, seasonings and egg noodles

### **Pasta e Fagioli**

traditional italian tomato broth soup with ditalinni pasta and beans

## Salad Selection

### **Field of Greens**

spring mix with grape tomatoes, red onion and house dressing, wrapped in english cucumber

### **Traditional Caesar Salad\***

romaine leaves tossed in homemade anchovy dressing, with shaved parmesan reggiano cheese and garlic croutons

### **Strawberry Fields**

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese with mixed berry vinaigrette

### **Mediterranean Salad**

romaine lettuce, kalamata olives, red onion, cucumbers, feta cheese and served with our homemade red wine vinaigrette

### **Quinoa Arugula Salad**

quinoa, arugula, dried cranberries, grape tomatoes and tossed in a lemon and olive oil dressing and topped with parmesan cheese

\*table side service available *at an additional charge*

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## Entrée Selections

### **Quinoa Stuffed Pepper**

pepper stuffed with quinoa and brown rice

### **Chicken Marsala**

sautéed boneless breast with mushroom marsala sauce

### **Chicken Asiago**

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts and asiago cheese

### **Pork Short Rib with Onion Ragout**

braised short rib topped with a mediterranean ragout

### **Rock Cornish Game Hen**

halved and coated with fresh herbs then roasted in shallot white wine sauce

### **Poached Salmon**

fresh salmon poached in white wine with a light creamy dill sauce

### **Parmesan Crusted Tilapia**

breaded with parmesan cheese and pan-seared topped with a lemon-wine sauce

### **Ricotta and Spinach Ravioli**

ravioli filled with fresh spinach and ricotta cheese

### **Grilled Jerk Chicken**

marinated caribbean grilled boneless chicken breast with jerk seasoning

### **Zucchini and Shrimp Orecchieta**

cubed zucchini and shrimp, garlic, olive oil, and cherry tomato

### **Breaded Pork Chop**

ranch marinated breaded pork chop served with caramelized onions

### **Chicken Sorrentino**

chicken with eggplant, prosciutto, marinara sauce, mozzarella and parmesan cheeses

### **Bistro Filet**

6 oz bistro filet grilled and topped with an onion jam

### **Pepper Steak**

with bell peppers, tomatoes, onions, ground pepper, mixed with natural juices and soy sauce then thickened and garnished with chunky tomatoes

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## Vegetable Selections

### **Broccoli Polonaise**

broccoli with buttered and toasted breadcrumbs

### **Green Beans Amandine**

blanched and seasoned green beans, mixed with toasted almonds and red pepper

### **Baby Carrots and Sugar Snap Peas**

blanched baby carrots sautéed with sugar snap peas in a honey-butter sauce

### **Spring Vegetable Mélange**

sautéed zucchini, carrots, yellow pepper, red onions, white carrots, beets and broccoli

### **Sautéed Spinach with Garlic**

sautéed in olive oil garnished with diced red peppers

### **Crispy Brussel Sprouts**

deep fried brussel sprouts with cherry tomato, red onion and applewood bacon in a light honey mustard sauce

### **Zucchini Corn Parmesan**

grilled zucchini and corn dusted with parmesan cheese

## Starch Selections

### **Metropolis Potato Au Gratin**

sliced potatoes blanched then baked in cheese sauce

### **Wild Mountain Rice Pilaf**

wild rice, long grain, brown rice and dried fruits; a perfect companion to poultry and seafood dishes

### **Duchess Potatoes**

a mashed potato seasoned with fresh herbs and heavy cream cheese, then piped into a rosette

### **Mediterranean Orzo**

sautéed tiny orzo pasta tossed with diced mixed vegetables, feta cheese and light vinegar for flavor and seasoning

### **Dauphinoise Potatoes**

thin potato slices stacked in a pan and baked with a cream and swiss cheese mixture

### **Horseradish Mashed Potato**

horseradish and garlic mashed potatoes

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## Plated Dessert Selections

### **Profiteroles with Vanilla Ice Cream and Chocolate Ganache**

choux pastry filled with a vanilla bean ice cream and topped with a chocolate ganache

### **Caramelized Apple Galette with Cinnamon Ice Cream**

flaky puff pastry filled with caramelized apples and topped with cinnamon ice cream and finished with a mint sprig

### **Layered Light and Dark Chocolate Mousse with Raspberry Coulis**

alternating layers of mousse presented in a martini glass and finished with a raspberry coulis

### **New York Style Cheesecake**

with strawberry coulis

### **Chocolate Tiramisu**

ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese

## Premium Dessert Selections

### **Chocolate Decadence**

chocolate sponge cake topped with chocolate ganache, rosette of chocolate mousse, raspberry sauce, fresh berries and chocolate drizzle

### **Fresh Fruit Tart**

with a mango coulis

### **Mixed Berries**

with sabayon sauce

### **Sweet Table**

chocolate covered strawberries, lemon tarts, opera cakes, cream puffs and gourmet brownies

### **Chocolate Tiramisu**

ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese

### **Crème Brûlée**

classic crème brûlée, finished with a caramelized sugar top

### **Chantilly Hot Beverage Station**

hot chocolate, freshly brewed regular and decaffeinated coffee, our gourmet selection of fine teas, whipped cream, sugar cubes, chocolate shavings, orange twists and cinnamon sticks

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All buffets include freshly baked breads and butter and freshly brewed coffee and iced tea

## The Arlington Deli Buffet

### Tossed Mixed Greens

spring mix, romaine, head and leaf lettuce tossed with crisp vegetables, served with two dressing selections

### Arugula Salad

arugula, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon, raspberry, and olive oil vinaigrette

### Gourmet Sandwiches and Wraps

selection of three out of the following: ham, roast beef, turkey, chicken club wrap, grilled vegetable wrap, or beef wrap

### Rosemary Chicken Salad

chopped roasted chicken with green onions, almonds, yogurt, mayonnaise, rosemary and dijon mustard with croissant rolls

### Fresh Fruit Array

assortment of fresh sliced fruit

### Chocolate Chunk Cookies and Brownies

## The Vail Executive Lunch Buffet

### Country Style Chicken Noodle

a hearty chicken broth soup with noodles and vegetable chunks

### Fresh Spinach Salad

fresh baby spinach, eggs, red onion and bacon with warm bacon dressing

### Marinated Vegetables

seasoned vegetables tossed with sun-dried tomatoes and a balsamic vinaigrette

### Poached Salmon

served with light dill crème

### Roast Pork Tenderloin

with a red miso and apricot glaze, served with a stone fruit chutney

### Mediterranean Orzo

sautéed orzo pasta tossed with diced mixed vegetables, feta cheese and light vinegar

### Seasonal Vegetables

steamed fresh seasonal vegetables

### Roasted Potatoes

roasted potatoes dressed with italian herbs

### Fresh Fruit Array

assortment of sliced fresh fruit

### Miniature French Pastries

## Soup and Salad Bar

### Choice of two Soups

with oyster crackers

### Salad Bar

tossed greens, tomatoes, shredded carrots, garbanzo beans, artichoke hearts, sliced beets, cucumbers, radishes, hard-boiled egg wedges, shredded cheddar cheese, bacon bits, croutons, oil and vinegar and your choice of two dressings

### Fudge Brownies

## Lunch in Versailles Buffet

### Roasted Mushroom Soup

### Caesar Salad

romaine leaves tossed in homemade anchovy dressing, with shaved parmesan reggiano cheese and garlic croutons

### Tenderloin Tips Bourguignonne

a traditional french stew with burgundy wine, garlic, pearl onions and mushrooms

### Chicken Francaise

battered and pan-fried chicken with a lemon sauce

### Dauphinoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

### Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds and red pepper

### Assorted Mini Pastries for Dessert

## La Fiesta Buffet

### Chicken Tortilla Soup

chicken broth mixed with shredded chicken, peppers, onions, tomatoes, cilantro and tortilla strips

### Tortilla Chips

pico de gallo & guacamole

### Cheese Enchiladas and Chicken Enchiladas

filled corn tortillas topped with enchilada sauce

### Steak Tacos

with shredded monterey jack cheese, lettuce, tomato, salsa, sour cream and flour tortillas,

### Spanish Rice

traditional spanish rice

### Refried Beans

### Jalapeno Cheddar Corn Muffins

### Churros

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## **Four Course Dinner**

served with your choice of soup and salad, main entrée with vegetable, starch, rolls and butter, dessert and coffee service

## **Soup Selection**

### **Fire Roasted Tomato with a Basil Chiffonade**

creamy vegetarian broth highlighted with basil and roasted for a wonderful smoky taste

### **Russet Potato Leek with Applewood Smoked Bacon**

the aroma of simmering leeks and potatoes combined with flavorful bacon makes this an appetizing soup

### **Escarole and White Bean Soup**

sautéed escarole, white cannellini beans, prosciutto, and garlic served in broth

### **Roasted Mushroom Soup**

blend of mushrooms roasted to perfection, steeped down in a smoky cream base with a hint of vanilla

### **Lobster Bisque**

highly seasoned, smooth, creamy soup made with lobster tail

## **Salad Selection**

### **Field of Greens**

spring mix with grape tomatoes, red onion and house dressing, wrapped in english cucumber

### **Port Poached Pear**

pears soaked in port wine served over baby greens with maytag bleu, candied walnuts and cabernet reduction vinaigrette

### **Traditional Caesar Salad\***

romaine leaves tossed in anchovy dressing, with shaved parmesan reggiano cheese and garlic croutons

### **Saggio Salad**

bleu cheese crumbles and red onions with romaine and head lettuce

### **Harvest Salad**

mixed greens, diced green apples, cranberries, red grapes, and walnuts tossed in a citrus vinaigrette

### **Caprese Salad**

fresh mozzarella, basil and heirloom tomatoes drizzled with extra virgin olive oil and balsamic reduction

### **Watermelon Arugula Salad**

diced watermelon, arugula, candied pistachios and goat cheese with a pistachio vinaigrette

*\*table side service available at an additional charge*

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## Entrée Dinner Selections

### **Portabello Mushroom**

portabella mushroom stuffed with boursin cheese and spinach garnished with red peppers

### **Eggplant Penne**

fresh cherry tomato sauce, diced eggplant, basil, and roasted garlic

### **Frenched Cut Chicken**

herb crusted frenched cut chicken topped with a fire roasted red pepper sauce

### **Braided Atlantic Salmon**

seared salmon served with champagne dill cream

### **Macadamia Crusted Mahi-Mahi**

a firm white fish with a sweet taste hand-breaded with a macadamia nut crust and served with mango chutney

### **Chimichurri Sea Bass**

sea bass in a bed of cilantro rice and a chimichurri and bread crumb topping

### **Lemon and Pepper Encrusted Chicken**

chicken baked with a fresh pepper and lemon coating

### **Chicken Vesuvio**

traditionally prepared with garlic, rosemary and white wine

### **Braised Beef Short Ribs**

beef short ribs, slow cooked with port wine demi and roasted cipolinni onions

### **Filet Mignon**

grilled 7oz filet mignon served with onion marmalade and red wine demi

### **Fired Roasted Beef Tenderloin Medallions**

hand massaged with herbs and garlic and slow roasted, served with a red wine reduction sauce

### **Moroccan Lamb Shank**

seasoned lamb shank on a bed of couscous, dried apricot, and dried figs

### **London Broil**

seasoned, grilled and thinly sliced beef with a rich mushroom demi-glaze

### **Prosciutto Wrapped Tenderloin**

roasted pork tenderloin stuffed with fresh sage leaves and wrapped in prosciutto with a balsamic demi

### **Stuffed Shrimp with Crab Meat**

jumbo shrimp stuffed with crab meat, zucchini, and onion in a lemon butter sauce

## Duets

### **Peppered Sirloin and Chicken Breast Medallion**

sliced sirloin steak with mushroom ragout paired with a chicken breast dressed in a lemon shallot wine sauce

### **Quartered Chicken and Stuffed Shrimp**

roasted leg and thigh served with saffron sage beurre blanc accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

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## Vegetable Selections

### **Green Beans Amandine**

blanched and seasoned green beans, mixed with toasted almonds and red pepper

### **Sugar Snap Peas and Baby Carrots**

delicious sautéed baby carrots and sugar snap peas

### **Spring Vegetable Mélange**

sautéed zucchini, carrots, yellow pepper, red onions, white carrots, beets and broccoli

### **Grilled Asparagus Bundles**

grilled to perfection and presented in a carrot ribbon

### **Crispy Brussel Sprouts**

deep fried brussel sprout with cherry tomato and applewood bacon in a honey mustard sauce

### **Broccoli Polonaise**

broccoli with buttered and toasted breadcrumbs

### **Sautéed Baby Carrots**

baby carrots sauteed in peach schnopps

### **Batonette of Spring Vegetables**

sautéed carrots, zucchini and yellow squash in garlic and olive oil

### **Zucchini Corn Parmesan**

grilled zucchini and corn dusted with parmesan cheese

### **Sautéed Vegetable Medley**

sautéed zucchini, yellow squash, broccoli, cauliflower and bell pepper

## Starch Selections

### **Metropolis Potato Au Gratin**

sliced potatoes blanched then baked in cheese sauce

### **Wild Mountain Rice Pilaf**

wild rice, long grain, brown rice and dried fruits; a perfect companion to poultry and seafood dishes

### **Duchess Potatoes**

mashed potatoes mixed with celery, garlic and butter

### **Dauphinoise Potatoes**

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

### **Tiger Duchess Potatoes**

mashed garlic potato and sweet potato piped into a colorful rosette

### **Baked Sweet Potato**

savory sweet baked potato

### **Asparagus Risotto**

creamy risotto with asparagus butter and tips

### **Crispy Polenta Cakes**

pan-seared parmesan herb polenta cakes

### **Mediterranean Orzo**

sautéed tiny orzo pasta tossed with diced mixed vegetables, feta cheese and light vinegar for flavor and seasoning

## Dessert Selection

please select one

### **New York Style Cheesecake**

with raspberry or kiwi coulis

### **Country Style Farmhouse Apple Pie**

with cinnamon cream

### **Blackout Chocolate Torte**

with raspberry coulis

### **Chocolate Tiramisu**

ladyfingers dipped in espresso and marcela wine then layered with a mascarpone cheese and semi-sweet chocolate mixture topped with cocoa powder

### **Dessert Shooter Trio**

chocolate mousse, cheesecake and carrot cake served in shooter glasses

## Chef-Attended Flambé Station

### **Mixed Berry Crepes Jubilee\***

tender crepes browned and flamed with orange zest and brandy topped with macerated fresh berries and a dollop of grand mariner whipped cream

### **Bananas Fosters\***

caramelized bananas flamed with rum, brown sugar and banana liqueur served with handmade vanilla ice cream

## Additional Options

### **Sweet Table**

a lavish, elegant display of handmade continental pastries, mini dessert shooters, tiramisu, cookies (peanut butter, chocolate chunk and oatmeal) and chocolate-dipped fresh fruits

### **Deluxe Sweet Table**

european pastries, chocolate-dipped fresh fruit, crème puffs, an assortment of dessert bars, tiramisu, cheesecakes, chocolate pretzels, nut brittle and fudge squares

### **Chocolate Fountain**

select one flavor: dark, milk or white chocolate

select four sweets for dipping: pound cake, marshmallows, biscotti, graham crackers, pretzels, oreos, fresh pineapple, strawberries or bananas

### **Chantilly Hot Beverage Display**

hot chocolate, freshly brewed regular and decaffeinated coffee, our gourmet selection of fine teas, whipped cream, sugar cubes, chocolate shavings, orange twists and cinnamon sticks

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## The Metropolis

### Soup

**Russet Potato Leek with Applewood Smoked Bacon**  
simmering leeks and potatoes combined with flavorful bacon

### Salad

**Fresh Spinach Salad**  
fresh baby spinach, eggs, red onion and bacon with warm bacon dressing

**Caprese Salad**  
fresh mozzarella, sliced roma tomatoes and fresh basil tossed in extra virgin olive oil, balsamic reduction atop a bed of mixed greens

### Entrée

**Zucchini and Shrimp Orrecchieta**  
cubed zucchini and shrimp, garlic, olive oil, and cherry tomato

**Grilled Chicken Breast Medallions**  
with sautéed leeks and whole grain mustard sauce

**Beef Medallions**  
with béarnaise and peppercorn demi-glaze

### Accompaniments

**Batonette of Spring Vegetables**  
sautéed carrots, zucchini and yellow squash in garlic and olive oil

**Duchess Potatoes**  
mashed potatoes mixed with celery, garlic and butter

### Dessert

**Chocolate Mousse**

**New York Cheesecake**

**Marinated Fresh Fruit and Berries**  
in a sabayon sauce

## The Arlington

### Soup

**Fire Roasted Tomato with a Basil Chiffonade**  
creamy vegetarian broth highlighted with basil and roasted for a wonderful smoky taste

### Salad

**California Cobb**  
mixed greens topped with marinated chicken breast, tomato, bacon, hard-boiled eggs, avocado, scallions and crumbled bleu cheese served with ranch dressing

**Marinated Vegetable**  
seasoned vegetables tossed with sundried tomatoes and a balsamic vinaigrette

### Entrée

**Bourbon Smoked Salmon**  
char-grilled smoked salmon with a bourbon honey glaze

**Moroccan Lamb Shank**  
seasoned lamb shank on a bed of couscous, dried apricot, and dried figs

**Grecian Style Chicken**  
bone-in chicken

### Accompaniments

**Grilled Asparagus Bundles**  
grilled to perfection and presented in a carrot ribbon

**Horseradish Mashed Potatoes**  
horseradish and garlic mashed potatoes

### Dessert

**Chocolate Covered Strawberries**

**Assorted Mini Pastries**

**Mini Cannolis**

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## Family Style Package

### Plated Salads

select one

#### **Traditional Tossed Mixed Greens**

fresh romaine and head lettuce with shredded carrots, cucumbers, cherry tomatoes, cheddar cheese and croutons, served along with a choice of our house, balsamic vinaigrette or bleu cheese dressing

#### **Port Poached Pear**

pears soaked in port wine served over baby greens with maytag blue, candied walnuts and cabernet reduction vinaigrette

#### **Strawberry Field Salad**

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds, and goat cheese with mixed berry vinaigrette

#### **Traditional Caesar Salad**

romaine leaves tossed in homemade anchovy dressing with shaved parmesan reggiano cheese and garlic croutons

### Entrees

select two

#### Beef and Pork

##### **Hunter Style Beef Tenderloin**

herb crusted beef tenderloin sliced and served with wild mushrooms and pan sauce

##### **Pork Loin with Five Spice Apples**

soaked in an asian brine overnight, seared and baked then topped with a deglazed five spice apple compote

##### **Broccolo**

breadcrumbs and parmesan cheese rolled into a tenderized flank steak and braised in marinara sauce

#### Poultry

##### **Chicken Vesuvio**

traditionally prepared with garlic, rosemary and white wine

##### **Chicken Parmesan**

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce

#### Seafood

##### **Parmesan Crusted Tilapia**

breaded with parmesan cheese and pan seared topped with picatta sauce

##### **Lemon and Pepper Encrusted Cod or Salmon**

fresh cod or salmon baked with a fresh pepper and lemon coating

#### Pasta

##### **Gnocchi**

homemade potato dumplings with an arrabiata sauce

##### **Butternut Squash Ravioli**

ravioli filled with butternut squash, spices and parmesan cheese, dressed in a chipotle cream sauce

##### **Cavatappi Rustico**

grilled italian sausage in a sun-dried tomato cream sauce presented over curly macaroni

##### **Penne Pasta**

grilled chicken medallions over penne pasta sautéed with baby spinach, oven roasted tomatoes, garlic, olive oil and white wine sauce

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## Vegetables

select one

### **Grilled Asparagus Bundles**

grilled to perfection and presented in a carrot ribbon

### **Sautéed Vegetable Medley**

sautéed zucchini, yellow squash, broccoli, cauliflower and bell pepper

### **Italian Grilled Vegetables**

grilled seasonal vegetables dusted with parmesan cheese

### **Broccoli Polonaise**

broccoli with buttered and toasted breadcrumbs

### **Sautéed Baby Carrots**

baby carrots sautéed in peach schnapps

## Bread Service

Select One

- Assortment of Dinner Rolls and Flat Breads
- French Baguette
- Assortment of Pretzel Rolls, Raisin, Multi-Grain and Challah Bread

## Plated Desserts

select one

### **Seasonal Crème Brûlée**

seasonal berries and whipped cream

### **Turtle Cheesecake**

chocolate and caramel cheesecake with chantilly cream and melba sauce

### **Mixed Fruit and Berry Gallatte**

caramelized apples and berries baked in a puff pastry with cinnamon ice cream

## Starches

select one

### **Dauphinoise Potatoes**

thin potato slices layered in a pan and baked with cream and cheese

### **Baked Sweet Potato**

savory sweet baked potato

### **Heirloom Potato Mélange**

roasted fingerling, peruvian purple and bliss potatoes with fresh herbs

### **Garlic Mashed Potatoes**

mashed potatoes with roasted garlic and fresh herbs

## Assortment of Spreads

Select one

- Unsalted Butter
- Honey Butter
- Liver Pâté
- Olive Tapenade
- Sun Dried Tomato Spread
- Roasted Garlic Clove

### **Chocolate Tiramisu**

ladyfingers dipped in espresso and marcela wine then layered with a mascarpone cheese and semi-sweet chocolate mixture topped with cocoa powder

### **Mousse Trio**

dark chocolate and white chocolate

### **Homemade Ice Cream**

vanilla bean or double chocolate ice cream served with your cake

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## **Butler-Passed Hors D'oeuvres**

select three of hot and cold hors d'oeuvres

## **Select Hot Hors D'oeuvres:**

### **Ratatouille New Potato**

new potato stuffed with mixed vegetable ratatouille and topped with mozzarella

### **Aranchini**

delicate risotto balls stuffed with prosciutto and mozzarella cheese and a side of marinara

### **Baked Artichoke Reggiano Crostini**

marinated artichokes with grated parmesan reggiano cheese and fresh arugula on italian toast round

### **Sausage Stuffed Mushroom Caps**

mushroom caps filled with a blend of ground and italian beef

### **Polenta Cake with Sausage**

served in a mushroom sauce

### **Bacon Wrapped Dates**

dates stuffed with goat cheese, glazed with brown sugar and rolled in crushed almonds

## **Premium Hot Hors D'oeuvres**

to substitute a premium hors d'oeuvre an additional charge of \$2.50 per guest applies

to add a premium hors d'oeuvre to your selection add \$5.25 per item per guest

### **Maryland Style Crab Cakes**

tender lump maryland crab combined with chef inspired seasonings accompanied by a tangy remoulade sauce

### **Blackened Scallop**

presented on a toast point and dressed with pepper sauce

### **Tequila Lime Shrimp**

grilled shrimp marinated in tequila, tossed with a splash of lime and fresh cilantro

### **Lobster Medallions**

presented in a tortilla cup topped with fruit salsa

### **Blackened Scallop**

presented on a toast point and dressed with pepper sauce

### **Duck Wonton**

duck marinated in olive oil, red onions, garlic and cilantro. presented in a wonton and topped with a plum wine sauce

### **Braised Pork Belly**

pan-seared pork belly with a maple glaze and peach relish

### **Lamb Tikka Skewer**

lamb cubes skewered with a tikka masala sauce

### **Filet Mignon Poivre**

filet mignon bites with cubed zucchini, topped with a poivre sauce and served on a spoon

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## Select Cold Hors D'oeuvres:

### **Shrimp Spring Roll**

chilled poached shrimp rolled in a rice pilaf shell with micro greens, carrots, and napa cabbage served with ginger soy dipping sauce

### **Sesame Beef Arugula Wrap**

beef tenderloin marinated and rolled with arugula on a sesame pretzel stick, sprinkled parmesan and dressed in a remoulade sauce

### **Applewood Gorgonzola Roulade**

applewood smoked chicken wrapped around pastrami and gorgonzola cheese garnished with a dried cranberry aioli

### **Crab and Cucumber Cup**

delicate blue crab salad perched in a decorative cucumber cup

### **Fresh Mozzarella Tomato Skewer**

fresh mozzarella skewer with cherry tomatoes and fresh basil

### **Mini Fish Tacos**

mini crisp tacos with grilled cod topped with pico de gallo, guacamole and crisp slaw served with sliced lime

### **BBQ Gulf Shrimp**

a beautiful barbeque gulf shrimp garnished with cilantro served on a plantain chip

## Premium Cold Hors D'oeuvres

to substitute a select hors d'oeuvres with a premium hors d'oeuvres, add \$2.50 per guest  
to add a premium hors d'oeuvres to your select package add \$5.25 per guest

### **Pastrami Smoked Salmon Latke**

house smoked salmon over a crisp potato pancake with dill crème fraiche

### **Carpaccio Crostini**

shaved beef tenderloin on an italian toast round with creamed horseradish, capers and red onion garnish

### **Blowtorched Ahi Tuna**

served on a crispy wonton with bok choy, slaw, wasabi caviar and pickled ginger aioli

### **Oyster Shooters**

fresh oysters in a shot glass served classic condiments

### **Lobster and White Asparagus Salad**

fresh lobster and white asparagus salad in olive oil and lemon, served on a spoon

### **Deviled Egg Trio**

assortment of deviled eggs consisting of traditional, bacon and cheese, and sun-dried tomato and basil

### **Taco Cup Ceviche**

white fish ceviche served in a taco cup

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## The Arlington Hors D'Oeuvres Collection

### **Fresh Vegetable Crudités**

arrangement of fresh market vegetables with lemon hummus and cracker bread

### **Mini Deli Sandwich Platter**

Baked Ham and Cheese  
mini roll stuffed with deli ham and melted swiss cheese and poppy seed mustard

Cognac Beef Tenderloin  
marinated beef tenderloin and horseradish cream

Turkey Avocado  
sliced turkey breast with an avocado spinach mixture with feta and radish slice

Grilled Veggie Hummus  
bell pepper, zucchini, red onion and squash with roasted red pepper hummus

### **International Cheese Station**

our gourmet selection of hand cut cheeses from the classic cheese crafters around the world with water crackers and flat breads

### **Pasta Station**

cavatappi and tortellini pasta, sautéed tableside by your chef; sauté ingredients include: garlic, peas, mushrooms, olives, peppers, italian sausage and parmesan cheese; choice of three sauces: marinara, alfredo, pesto, aglio é olio, bolognese, carbonara or vodka

### **Carved Beef Tenderloin**

chef-carved tenderloin of beef with petite rolls, mayonnaise, mustard, horseradish and house tarragon dressing

### **Fresh Sliced Fruit Array**

fresh cantaloupe, honeydew, pineapple and other seasonal fruits, served with raspberry yogurt dip

### **Mediterranean Antipasto Platter**

calamari salad  
sliced prosciutto, ham, salami and capicola  
olive tapenade  
cucumber, tomato and feta cheese salad  
marinated eggplant and zucchini tossed in basil and garlic oil  
greek pepper salad

### **Carved Baked Turkey**

chef-carved oven roasted turkey with petite rolls, mayonnaise, mustard, house tarragon dressing and tomato chipotle vinaigrette

### **The Chilled Seafood Station**

ocean harvested seafood displayed on crushed ice, served with cocktail and remoulade sauce

- Jumbo Gulf Shrimp
- Oysters
- Crab Claws
- Smoked Trout
- Peppered Mackerel

### **Antipasto Display**

genoa salami, prosciutto and capicola, served with marinated artichokes, olives and cherry tomato mozzarella salad

### **Lox Platter**

smoked salmon, red onion, capers and cream cheese served with mini bagels

### **Risotto Station**

shrimp, mushroom, zucchini, green peas, cream of asparagus, grilled chicken, diced tomato

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## The Harmony Collection

select three of the following

### Hot Hors d'Oeuvres

#### **Italian Sausage Stromboli**

italian sausage and marinara rolled in a puff pastry cup

#### **Sausage Stuffed Mushroom Caps**

mushroom caps filled with a blend of ground beef and Italian sausage

#### **Ratatouille New Potato**

new potato stuffed with mixed vegetable ratatouille and topped with mozzarella

#### **Swedish or BBQ Meatballs**

miniature meatballs in your choice of swedish sauce or bbq sauce

#### **Arancini**

italian fried risotto rounds with a mixture of pancetta and fontina cheese

#### **Beef Sliders**

topped with chipotle mayo, onion straws; garnished with tomato and pickle

#### **Coconut Shrimp**

served with a honey bourbon sauce

#### **Chicken Wings**

chicken wings with our homemade buffalo sauce served with bleu cheese

### Cold Hors D'Oeuvres

#### **Artichoke Pizza**

bite-size french crust filled with goat cheese, ricotta, chopped artichokes and caramelized red onion

#### **Deli Spirals**

flour tortilla with turkey, ham, salami with cheddar and swiss cheeses

#### **Iced Shrimp Cocktail**

jumbo shrimp with cocktail sauce

#### **Fresh Mozzarella & Tomato Skewers**

fresh mozzarella skewer with cherry tomatoes and fresh basil

#### **Stuffed Zucchini Medallions**

zucchini, shrimp, and onion

#### **Tomato Bruschetta**

fresh tomato and basil on top of a crostini, drizzles with olive oil and balsamic

#### **Mini Fish Tacos**

mini crisp tacos with grilled cod topped with pico de gallo, guacamole and crisp slaw served with sliced lime

#### **Horseradish Roast Beef Mini Roulade**

thinly sliced beef with horseradish cream cheese and rolled with cornichon

#### **Smoked Salmon Blini**

topped with mascarpone and fresh dill

## Hors D'Oeuvres Platters and Stations

select two of the following

### **Chips and Salsa**

our homemade tortilla chips accompanied by fire-roasted salsa, salsa verde and our chef's special guacamole

### **Fresh Vegetable Crudité**

fresh assortment of crisp seasonal vegetables attractively arranged and served with your choice of dill or spinach walnut dip

### **Fresh Sliced Fruit Array**

an assortment of fresh sliced seasonal fruit served with your choice of cherry, raspberry or honey yogurt dip

### **Quesadilla Station**

roasted vegetable mix, diced chicken breast, steak, green chilies, green onions, jalapeños, jack and cheddar cheese, folded in a warm tortilla, served with sour cream and salsa

### **Antipasto Display**

genoa salami, prosciutto and capicola, served with marinated artichokes, olives and cherry tomato mozzarella salad

### **Stone Pizza**

choose from two of the following: pesto, chicken and grilled vegetables; barbeque pork or barbeque chicken with smoked buffalo mozzarella; goat cheese with roasted red and yellow peppers; margherita style

### **Mac & Cheese Station**

cavatappi and macaroni pasta, with a selection of cheeses: smoked gouda, jack cheddar mix, swiss and cheddar, add in bacon, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapenos or tomatoes

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## Late-Night Snack

select one

or

select two

### **Mac and Cheese Station**

cavatappi and macaroni pasta, with a selection of cheese: smoked gouda, jack cheddar mix, swiss and cheddar, add in bacon, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapeños or tomatoes

### **Nacho Station**

filled with tortilla chips, nacho cheese sauce, spiced ground beef, black beans, sour cream, guacamole, salsa and jalapeños

### **Hotdog Cart**

jumbo hot dogs and gourmet style buns served with all the traditional toppings (mustard, ketchup, onion, tomato, relish, sport peppers and celery salt)

### **Popcorn Cart**

theater style popcorn served with melted butter and salt

### **S'mores Station**

roast your own marshmallows and create your perfect s'more with graham crackers and dark and milk chocolate

### **Jumbo Soft Pretzels**

served salted or plain with blue ribbon mustard and nacho cheese

### **Gelato Sundae Station**

vanilla bean and double chocolate gelato with toppings to include: hot fudge, strawberry and caramel sauces, fresh whipped cream, lavender fudge squares, candied walnuts and maraschino cherries

### **Omelet Station\***

two egg omelets made to order with your choice of ingredients to include; tomato, green onion, mushroom, fresh pepper medley, spinach, ham and sausage

### **Pizza Roll (Stromboli)**

our house made pizza dough rolled with scratch made pizza sauce, mozzarella cheese and your choice of pepperoni, sausage or vegetable medley

### **Mini Burgers and Fries**

our fresh hand smashed mini-burger patties grilled to perfection with lettuce, tomato, mustard and ketchup, served alongside crispy french fries

### **Beignet Station**

fried dough rolled in a choice of powdered sugar or cinnamon sugar, topped with choice of chocolate ganache or caramel

### **Bacon Bar**

bacon three ways: regular applewood smoked, chocolate dipped and sugar glazed

\*chef attendance require

## Two-Hour Minimums Required for Bar Packages

\*No shots will be served\*

### Select Brands Liquor Package

bartender fee applies for parties under 100 guests

absolut vodka, bacardi light rum, malibu rum, myers dark rum, christian brothers brandy, jim beam whiskey, seagrams 7, johnnie walker red, jameson, dewars white label scotch, beefeaters gin, southern comfort, jose cuervo, amaretto, kahlua, bailey's original, tia maria  
domestic bottles of beer, house wine varietals and soft drinks

Two Hours  
Three Hours  
Four Hours

### Premium Brands Liquor Package

includes select package plus  
bartender fee applies for parties under 100 guests

ketel one and grey goose vodka, captain morgan, makers mark, crown royal, johnnie walker black label, j & b, jack daniels whiskey, tanqueray gin, bombay sapphire, patron silver tequila, courvoisier vsop, chambord, grand marnier  
imported craft and domestic bottled beers, house wine varietals and soft drinks

Two Hours  
Three Hours  
Four Hours

### After Dinner Drink Package

frangelico, bailey's original, bailey's mint, kahlua, starbucks liqueur, di saronno amaretto, godiva chocolate liqueur, godiva white chocolate liqueur, tia maria, chambord, grand marnier

One Hour  
Two Hours

### Select Beer, Wine and Soda Package

domestic bottles of beer, house wine varietals and soft drinks

Two Hours  
Three Hours  
Four Hours

### Craft Beer, Wine and Soda Package

blue moon, samuel adams & revolution in addition to select domestic beer, house wine varietals and soft drinks

Two Hours  
Three Hours  
Four Hours

### Soda Package

attendant fee applies for parties under 100 guests

coke, diet coke, sprite, lemonade and bottled water

Two Hours  
Three Hours  
Four Hours

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## House Wines

### **Cupcake Chardonnay, California**

full and elegant, flavors of vanilla and bright citrus

### **Cupcake Sauvignon Blanc, California**

rich and soft with citrus and gooseberry hints

### **Cupcake Pinot Grigio, California**

full and complex with flavors of pineapple and citrus

### **Cupcake Riesling, California**

sweet, clean and bright with flavors of citrus

### **Cupcake Merlot, California**

Full and smooth with flavors of Red Cherry and cocoa

### **Cupcake Cabernet Sauvignon, California**

rich and robust with flavors of blackberry and oak

### **Cupcake Pinot Noir, California**

soft and elegant with ripe berry and spice flavors

### **Cupcake Moscato, California**

light and sparkling, bursting with fruit fragrance and flavor

### **Cupcake Prosecco, California**

clean with flavors of white peach, citrus, melon and toasted brioche

### **J Roget Brut, California**

dry, refreshing, crisp hints of fresh apples with lemon Zest

## Superior Wines

### **14 Hands Chardonnay, California**

on the palate, flavors of apples and pears are repeated with touches of sweet oak and spice

### **Ruffino Pinot Grigio, Italy**

fresh and fragrant, yet complex, showing refined notes of sage and mint, with a nice touch of minerality

### **Bluefield Riesling, Germany**

delicious mineral and flinty fruit flavors form a juicy mid-palate, balanced with crisp refreshing acidity and a sweet, lingering finish

### **Casa Lapostolle Sauvignon Blanc, Chile**

grapefruit, melon and ripe fruit flavors and of style and elegance with its varietal smoky-flinty taste

### **Parducci Pinot Noir, Italy**

elegant, fresh fruit flavors enlivened by zesty baking spice

### **Castle Rock Pinot Noir, Central Coast**

aromas of cherry, tea and herbal spice, on the palate, the wine gives flavors of black cherry, plum and spice

### **Diseno Malbec, Argentina**

bold rich and intense with blackberry fruit flavors, slightly spicy with a lingering finish

### **14 Hands Merlot, California**

flavors of blackberries, raspberries and cherries are enhanced by a plush mouth feel

### **14 Hands Cabernet Sauvignon, California**

intense aromas of berries and spice, while a hint of bramble lingers in the background

### **Santa Rita Reserve Cabernet Sauvignon, Chile**

citrus, peaches and apricots aged in oak that imparts just a touch of smooth vanilla and smokiness, dry, crisp and fresh

### **Gabbiano Chianti, Italy**

medium ruby red colour; aromas of red cherry, dried herbs, nuanced by vanilla notes; dry, medium-bodied, velvety tannins, displaying flavors of liquorice, spice and red cherries on the finish

### **Freixenet Cordon Negro Brut, Spain**

35% macabeo, 25% xarel-lo, 40% parellada, a cava with a fresh, fruity style and a lingering aroma

## Prestige Wines

### **Wild Horse Chardonnay, California**

flavors of crisp green apple and bosc pear are beautifully complemented by subtle notes of vanilla, caramel and toasted Oak

### **Wild Horse Merlot, California**

on the palate the flavors are dominated by ripe berry and mocha, a supple, spicy mouth feel leads to a long finish

### **Castle Rock Chardonnay, Central Coast**

rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors

### **Brancott Sauvignon Blanc, New Zealand**

gooseberry flavors meld well with fresh capsicum and underlying nectarine and passion fruit flavors

### **Penfolds Koonunga Merlot, Australia**

flavors of plum and mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins

### **Penfolds Koonunga Hill Cabernet Sauvignon, Australia**

dark cabernet fruits and tomato leaf aromas combine with complex notes of spice, nutty oak and black olive

### **Folie à Deux Mènage à Trois Red, California**

fresh, ripe, jam like fruit that is the calling card of California wine

### **Mumm Napa Brut Prestige, Napa Valley**

touches of vanilla and melon, with firm acid and crisp structure, medium bodied, with excellent mousse and a rich lingering finish

### **Mionetto Prosecco, Italy**

prosecco is known throughout Italy as "the welcome wine," all are refreshing, with a food-friendly low alcohol content (around 11%)

## Reserve Wines

### **Santa Margherita Pinot Grigio, Alto Adige**

intense aroma and dry flavor with pleasant green apple aftertaste

### **Ruffino Riserva Ducale, Tuscany**

violet, cherry and plum aromas and hints of white pepper

### **Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley**

flavors of cassis, coffee and toasted oak with a well-structured body

### **Wild Horse Merlot, California**

on the palate, the flavors are dominated by ripe berry and mocha, a supple, spicy mouth feel leads to a long finish

### **Kim Crawford Sauvignon Blanc, New Zealand**

characters of cut grass and tropical fruits are dominant on the nose, flavors of passion fruit, gooseberry and subtle herbaceousness

### **Erath Pinot Noir, Oregon**

bright berry fruit aromas, elegant texture, smooth lingering finish

### **Moët & Chandon Imperial, France**

a bouquet of fresh cut flowers and hazelnut, smooth and peachy on the palate

### **Veuve Clicquot Yellow Label, France**

rich on the nose and palate, with almond croissant and suggestions of calvados in the aroma flavor

### **Dom Perignon, France**

a fresh nose aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco

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