

Have Your Next Dinner Party Here at Metropolitan!

Each guest will have the option to choose their meal on the evening of the dinner. Each guest to choose one option per course.

Option 1: \$32

Course One:

- Metropolitan Salad (mixed greens, cucumbers, tomatoes, beets, onions, goat cheese, balsamic vinaigrette)
- Greek Salad (spinach, cucumber, tomato, onion, olives, feta, greek dressing)

Course Two:

- Grilled Wild Salmon (whipped grilled cauliflower, broccolini, golden raisin and pomegranate chutney)
- Braised Short Rib (baby carrots, roasted red potatoes, au jus)
- Roasted Portabella Mushrooms (sautéed spinach, tomatoes, peppers, broccolini, goat cheese, balsamic)
- Bourbon Glazed Chicken (stuffed zucchini, roasted red potatoes, bourbon pan sauce)

Course Three:

- Original Smith Island Cake (official cake of Maryland 13-layer cake , chocolate cream with vanilla cake-layered)
- Seasonal Bread Pudding

Option 2: \$36

45 Minute Cocktail Hour Followed By Seated Dinner:

Appetizers-Choose 4 to be Served:

- Mediterranean Flatbreads (cherry tomatoes, red peppers, spinach, onions, marinara, feta)
- The "Cure" Flatbreads (salami, prosciutto, pepperoni, marinara, mozzarella, basil)
- Rosemary Flatbreads (garlic, potato, bacon, onion, cheddar, rosemary)
- Fresh Fruit Platter
- Prosciutto Wrapped Mellon
- Chipotle Chicken Sliders (adobo slaw, jalapeno aioli)
- Chicken Wings (buffalo, honey old bay, or BBQ)
- Maryland Crab Dip (house-made flatbread)
- Braised BBQ Short Rib Sliders

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Other options are available for additional costs.

Add our "Silver Level" Open Bar for \$9 per person per hour.

Does not include tax or gratuity. Other charges such as room rental fees may apply.