

Metropolitan Coursed Dinner Options

Servers will take guests' order on the date of the event

2-Course: **\$30** per person
(not including tax and gratuity) choose either entrée and dessert or salad and entrée
3-Course: **\$36** per person
(not including tax and gratuity)

Choose 3 options to be served from each course:

Course One Options:

Metropolitan Salad (mixed greens, cucumbers, tomatoes, beets, onions, goat cheese, balsamic vinaigrette)
Greek Salad (spinach, cucumber, tomato, onion, olives, feta, greek dressing)
Spinach Salad (spinach, bacon, blueberries, tomatoes, goat cheese, lemon vinaigrette)
Apple Pecan Arugula Salad (arugula, sliced apples, red onion, pecans, lemon vinaigrette)

Course Two Options:

Grilled Cedar Salmon (brown sugar and garlic glazed, grilled asparagus, wild rice and vegetable sauté)
Braised Short Rib (root vegetable mash, grilled asparagus, pan au jus)
Brick Pressed Chicken (pan-seared and encrusted, root vegetable mash, grilled broccolini, bourbon sauce)
Shrimp and Grits (Cajun seared grits & sautéed asparagus, smoked gouda stone grits, heirloom tomato burre blanc)
Vegan Jambalaya (creole spiced vegan chorizo & brown rice, grilled asparagus, bell pepper, onion)
Wild Rice and Chablis (grilled marinated portobellos, pan fried wild rice, asparagus, mushroom-chablis cream sauce)

Course Three Options:

Seasonal Bread Pudding
Original Smith Island Cake
Brownie and Vanilla Ice Cream Sunday
Home-Made Seasonal Cheesecake

Additional Entrée Options:

(all orders must be ordered in advance if you choose any of these)

6oz Filet Mignon (grilled asparagus, root vegetable mash, red wine mushroom sauce) **+\$6 per person**
Rockfish Imperial (seared, crab imperial, lemon burre blanc, asparagus, quinoa vegetable sauté) **+\$5 per person**
Grilled Full Rack of Lamb (marinated, roasted potatoes, asparagus, chimichurri) **+\$8 per person**