

# Metropolitan Brunch Package Options

Over the last few years we have hosted numerous morning and afternoon brunches on both our rooftop, as well as, our second floor. We saw that most of the events chose an option similar to the one below. If this option is not one you prefer, we can certainly customize the afternoon to your liking!

The rental fee for any afternoon event ending before 3pm is **\$250.00**. This fee guarantees you private access to the floor of your choosing for a time-frame of your liking ending at or before **3pm**.

The food and beverage minimum for this event is **\$1,000.00**.

For **\$17.00** per person, **not** including tax and gratuity, guests will receive a 90-minute buffet of 8 items listed below:

- Fresh Fruit Plate
- Maryland Crab Dip (house-made chips/flatbread)
- Duo of Hummus & Baba Ganouj Platter (with house-made flatbread)
- Chicken Biscuits and Gravy (sausage gravy & fried chicken, with buttermilk biscuits)
- Avocado Toast (wheat toast, smashed avocado, heirloom cherry tomato, feta, basil, balsamic glaze)
- Breakfast Tacos (scrambled eggs, bacon, sausage, cheddar, pico de gallo on flour tortillas)
- Golden Brussel Sprouts (fried, tossed with raisin, walnut, garlic, honey, & chili flakes)
- Cucumber Bites (cucumber, salmon lox, lemon caper aioli)
- Antipasti Skewers (basil, mozzarella, prosciutto, cherry tomato)
- Chipotle Chicken Sliders (fried chicken, adobo slaw, spicy aioli)
- Cured Flatbreads (marinara, mozzarella, pepperoni, salami, bacon, basil)
- Capresé Flatbreads (marinara, mozzarella, tomatoes, basil, balsamic reduction)
- Fig & Goat Cheese Flatbreads (onion jam, goat cheese, figs, arugula, fig reduction)
- Smoked Flatbreads (cream cheese, spinach, & smoked salmon flatbread topped with lemon caper aioli & diced cucumber)
- Scrambled Eggs
- Pancakes
- French Toast
- Home Fries
- Cheddar Grits

\*\*For an additional **\$13.00** per person, **not** including tax and gratuity, guests can receive unlimited Blood Marys and Mimosas\*\*