

Metropolitan Coursed Dinner Options

Servers will take quests' 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)

Course One Options – CHOOSE 2 OPTIONS:

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

Course Two Options – CHOOSE 4 OPTIONS:

Grilled Cedar Salmon (honey hickory glazed, grilled asparagus, and roasted vegetable sauté)
Braised Short Rib (Spanish red potato mash, grilled asparagus, pan au jus)
Brick Pressed Chicken (pan-seared and encrusted, Spanish red potato mash, grilled asparagus, 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 – CHOOSE 2 OPTIONS:

Seasonal Bread Pudding
Double Chocolate Cake
Vanilla Crème Brulee
Home-Made Seasonal Cheesecake

Additional Entrée Options:

(must be ordered in advance if you choose any of the below)

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