



2026 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 choose 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 **\$300.00**. This fee guarantees you private access to the floor of your choosing for a timeframe of your liking ending at or before **3pm**.

The food and beverage minimum for this event is **\$1,200.00**.

For **\$20.00** 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, bacon, 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 \$20.00 per person, not including tax and gratuity, guests can receive unlimited Bloody Marys and Mimosas****



Buffet Dinner Options

\$32.00 Per Guest not including tax and gratuity

20 Guest Minimum

Please Choose 1 Salad, 3 Entrees, and 3 Sides to Be Served

Salads:

Metropolitan Salad (mixed greens, tomatoes, cucumbers, onions, beets, goat cheese, balsamic vinaigrette)

Greek Salad (spinach, cucumbers, tomatoes, olives, bell peppers, feta, olive oil and vinegar)

Spinach Salad (spinach, bacon, blueberries, tomatoes, goat cheese, lemon vinaigrette)

Entrees:

Braised Short Rib (house-made au jus)

Italian Meatballs (house-Made marinara)

Honey Hickory Grilled Salmon

Pineapple-Teriyaki Roasted Chicken

Roasted Pork Loin (apple gastrique)

Chicken Marsala Linguine

Pesto Pasta with Grilled Chicken

Shrimp and Crab Scampi

Penne Pasta with Creamy Marinara and Grilled Chicken

Mushroom Marsala Linguine

Spaghetti with House-Made Meat Sauce

Sides:

Grilled Asparagus

Roasted Rosemary Red Potatoes

Grilled Broccolini

Mixed Vegetable Sauté

Steamed Vegetables

Glazed Baby Carrots

Pasta Salad

Wild Rice Stir-Fry



Coursed Dinner Options

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

2-Course: **\$33** per person

(not including tax and gratuity) choose either entrée and dessert or salad and entrée

3-Course: **\$40** 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 brown rice pilaf)

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 beurre blanc)

Vegan Jambalaya (creole spiced vegan tofu & 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 beurre blanc, asparagus, black rice vegetable sauté) **+\$5 per person**

Grilled Full Rack of Lamb (marinated, roasted potatoes, asparagus, chimichurri) **+\$8 per person**



Hors D'oeuvres Menu

\$350 Minimum for All Orders

Prices *do not* reflect tax and gratuity

Fresh Fruit Platter	Serves 25	\$65.00
Crudit� Platter (with house-made dipping sauce)	Serves 25	\$55.00
Duo of Hummus & Baba Ghanouj (w/ house-made flatbread)	Serves 25	\$70.00
Maryland Crab Dip (house-made chips/flatbread)	Serves 25	\$80.00
Gourmet Imported Cheese (three cheeses, fruits, chutney, nuts, honey)	Serves 30	\$100.00
Strawberry and Whipped Goat Cheese Crostini (balsamic, basil, honey)	40 Pieces	\$100.00
Olivetta and Whipped Goat Cheese Crostini (cherry tomato, olive oil)	40 Pieces	\$100.00
Blackened Seared Tuna (sides wasabi aioli, soy)	40 Pieces	\$80.00
Cure Flatbreads (marinara, mozzarella, pepperoni, salami, bacon, basil)	4 Flatbreads	\$52.00
Capres� Flatbreads (marinara, mozzarella, tomatoes, basil, balsamic reduction)	4 Flatbreads	\$52.00
Fig & Goat Cheese Flatbreads (onion jam, goat cheese, bacon, figs, arugula, fig reduction)	4 Flatbreads	\$52.00
Ahi Tuna Pok� (raw sushi tuna, cucumber, red onion, sesame seeds, soy marinade)	25 Servings	\$100.00
Italian Braised Pork Tacos (house adobo-slaw, pico de gallo, cheddar)	20 Tacos	\$60.00
Chipotle Chicken Sliders (fried chicken, adobo slaw, jalapeno aioli)	20 Sliders	\$60.00
Chicken Wings (choose: buffalo, bbq, or honey old bay)	60 wings	\$120.00
Guacamole Toasts (goat cheese, pico de gallo)	40 Pieces	\$80.00
Balsamic Bruschetta (cherry tomato, basil, mozzarella, balsamic reduction)	40 Pieces	\$80.00
Chicken Teriyaki Satay	60 Skewers	\$80.00
Antipasti Skewers (basil, mozzarella, prosciutto, cherry tomato)	40 skewers	\$90.00
Rockfish Tacos (guacamole, pico de gallo, white cheddar)	20 Tacos	\$80.00
Lamb Sliders (braised lamb, pickled red onion, feta, pesto)	20 Sliders	\$100.00
Smoked Salmon Toasts (cream cheese, green onion, balsamic)	40 Pieces	\$100.00
Shrimp Cocktail (house-made cocktail)	60 Shrimp	\$160.00
Petite Maryland Crab Cakes (old bay aioli)	50 Pieces	\$120.00
Grilled Prosciutto Wrapped Asparagus	30 Pieces	\$90.00
Basil, Watermelon, Mozzarella Skewer (balsamic reduction)	40 Skewers	\$100.00
Fruit, Cheese, and Honey Skewers (strawberry, grape, white cheddar, mozzarella, drizzled honey)	40 Skewers	\$100.00
Bacon Wrapped Diver Scallops	20 Scallops	\$120.00
Cajun Deviled Eggs	40 Pieces	\$60.00
Crab and Avocado Toasts (siracha)	40 Pieces	\$100.00



Party Bar Options

We thank you for taking the time to consider Metropolitan as a possible host venue for the upcoming party you are planning. We have hosted numerous parties of all sizes/themes and are more than willing to create an option that fits your needs. Below are a few of our options:

Cash Bar-The guests open individual tabs or pay cash at the bar.

Drink Tickets-The host will have the option to pass out as many as desired with the bartenders keeping a running tab at the bar. The host can limit the selection (drinks) the tickets can purchase.

Consumption Bar-A running tab will be kept by the bartenders. The host can limit the selection available or can have the option to end it once it hits a certain point (dollar or time).

Open Bar-Below you will find our open bar options:

Silver Level Open Bar - \$12.00 per person per hour (\$15.48 including tax/gratuity) which includes:

- 2 House Reds, 2 House Whites
- Smirnoff Vodka
- Bacardi Platinum Rum
- Gordon's Gin
- Dewar's Scotch
- Conquistador Tequila
- Bud Light, Miller Lite, Session Lager, Yuengling, Duckpin IPA, Corona Extra or Light

Gold Level - \$17.00 per person per hour (\$21.93 including tax/gratuity) which includes:

- All liquor except Platinum Top Shelf (Don Julio 1942, Angels Envy Bourbon, Macallan 15, Nolet's)
- Products like Tullamore Dew, Makers Mark, Herradura Tequila, Tanqueray, Ketel One, are included
- Includes all beer, and all wine by the glass

Some restrictions do apply. Prices subject to change.

Please submit any questions or inquiries to Managing Partner, Tom Hanna
At tom@metropolitanannapolis.com