

We would like to thank you for taking the time and consideration to host your next special event at Metropolitan! Since 2011, we continue to host almost every type of event imaginable - birthday parties, rehearsal dinners, showers, conferences, just to name a few. We understand that your event may be a monumental moment in life and we promise to provide an atmosphere that is appropriate for your rental. We kindly request that you carefully read over our company policies and conditions before proceeding.

Company Policies:

- Guaranteed minimum guest count & time duration: Guests will be subject up to a **4** hour time duration within the hours of the afternoon or evening time slot. Metropolitan reserves the right to add a \$200 time extension fee if the host chooses to exceed the time duration.
- The fees and pricing quoted in this proposal are estimates based on the client's guaranteed minimum guest count, and guaranteed time duration.
- If more guests are served or Metropolitan's services are needed for additional time not included in the client's estimated time duration, Metropolitan reserves the right to charge a fair price for the additional food, drink, labor and services required.
- If fewer guests attend or less time is needed, Metropolitan will still charge according to the minimum.
- No confetti, glitter, or confetti balloons to be used as decoration, will require a \$200 fee for clean up if disregarded.
- A **\$40** fee will be applied should the guest decide to bring in their own dessert.
- No restaurant specials or promotions will apply to any events (eg. all night happy hour, ½ off wines, etc.).
- For all events based on a per person price; guaranteed minimum guest counts are due no later than **10** days prior to the event
- Food and beverage minimum must be met. Includes all purchases made by you as well as your guests. You are responsible for the difference if this is not met.
- Metropolitan will do its best to provide you with the desired room arrangement appropriate for your event. Due to fire code, safety precautions and spatial limitations, some furniture may not be optional to remove or relocate.
- Seasonal decorations will not be removed during holiday seasons.
- The deposit is non-refundable.



DRINK PACKAGES

Pricing does not include tax+gratuity

Please review our options to choose the right drink package for your event.

Soft Drink Package: \$4 per guest. Includes unlimited soft drinks from our soda gun, juices, coffees & teas. (mocktails not included)

Cash Bar: The guests open individual tabs or pay cash at the bar for all beverages.

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- Includes unlimited soft drinks. Select one of our two open bar options:

Silver Level Open Bar: \$13.00 per person per hour (not including tax/gratuity) which includes:

Wines: 1 House Red wine (Pinot Noir) + 1 House White wine (Pinot Grigio)

Rail Spirits: George's Organic Vodka | Bacardi Superior White Rum | New Amsterdam Gin Cazadores Tequila Blanco 100% agave | Early Times Bourbon

Select Beers: Miller Lite | Michelob Ultra | Coors Banquet | Modelo Especial | Corona Extra Stella Artois

Gold Level: \$17.00 per person per hour (not including tax/gratuity) which includes:

-All Liquor on event floor shelves (all rail spirits, Tito's, Grey Goose, Patron, Casamigos, Maker's Mark, Woodford Reserve, Bulleit Whiskey, Glenlivet 12yr, Jameson, Crown Royal, Captain Morgan, etc.)

-All Beer, Cider, High Noon Hard Seltzers, Surfside Hard Iced-tea/lemonade

-All Wine by the glass

Some restrictions do apply. Prices subject to change.



COURSED DINNER OPTIONS:

50 guests max. Servers will take guests' orders on the date of the event.

2-Course: \$35 per person(not including tax/gratuity)

choose either entrée and dessert or salad and entrée

3-Course: \$42 per person (not including tax/gratuity)

salad + entrée + dessert

Salad

CHOOSE 1 OPTION:

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

Greek Salad (spinach, cucumber, bell peppers, tomato, onion, olives, feta, greek dressing)

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

Apple Walnut Arugula Salad (arugula, sliced apples, red onion, walnuts, lemon vinaigrette)

Entrée

CHOOSE 3 OPTIONS:

Grilled Cedar Salmon (honey hickory glazed, grilled asparagus, yellow corn polenta)

Braised Short Rib (smashed potatoes, grilled asparagus, pan au jus)

Brick Pressed Chicken (pan-seared and encrusted, smashed potatoes, grilled asparagus, bourbon sauce)

Shrimp and Grits (Cajun seared grits & sautéed asparagus, smoked gouda stone grits, heirloom tomato beurre blanc)

Vegan Eggplant Lasagna (eggplant, marinara, vegan ricotta, vegan mozzarella, Italian herbs & spices, with asparagus)

Penna Al a Vodka (sauteed veg, house-made vodka sauce, fresh herbs, parmesan, fried pancetta)

Wild Rice and Chablis (grilled marinated portobellos, pan fried wild rice, asparagus, mushroom-chablis cream sauce)



COURSED DINNER OPTIONS (CONT.):

Additional Entrée Options: (+\$10 to all orders)

8oz Filet Mignon (grilled asparagus, smashed potatoes, red wine mushroom demi glace)

Rockfish Imperial (seared, crab imperial, lemon beurre blanc, asparagus, sweet potato mash)

Grilled Full Rack of Lamb (marinated, smashed potatoes, asparagus, chimichurri)

Crab Cake (old bay aioli, asparagus, smashed potatoes)

Dessert

CHOOSE 2 OPTIONS:

Seasonal Bread Pudding | Double Chocolate Cake

Vanilla Crème Brulee | Home-Made Cheesecake

Alternative option:

The host may choose a dessert platter prepared to serve given guest count. In the event of a room flip (i.e. for a welcome party with additional guests post-dinner), we offer the option to platter all desserts and serve buffet-style in purpose of expediting the new room arrangement.



DINNER BUFFET OPTIONS:

\$34.00 Per Guest not including tax/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, greek dressing)
- 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 | Glazed Baby Carrots | Pasta Salad | Wild Rice Stir-Fry | Mac and Cheese | Smashed Potatoes



BRUNCH PACKAGE OPTIONS:

Our brunch buffet options will be served between the hours of 10am-3pm. 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 between **10am-3pm**. The food and beverage minimum for this event is **\$1,200.00**.

BRUNCH BUFFET OPTIONS:

\$20 per person, not including tax/gratuity, guests will receive a **90**-minute buffet of **8** items listed below:

- Fresh Fruit Plate
- Scrambled Eggs
- French Toast
- Home Fries
- Cheddar Grits
- 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)
- Met Hash (a mix of tasso ham, braised short rib, home fries, onions & peppers)
- 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)

UNLIMITED MIMOSA + BLOODY MARY DRINK PACKAGE:

\$20 per person, not including tax/gratuity - **includes** soft-drink package



HORS D'OEUVRES MENU

\$400 minimum for all orders. Prices do not reflect tax & gratuity.

Select gluten-free/allergy options may be prepared upon request.

Bruschetta – Orders of 20:

- Balsamic Bruschetta (pesto, marinated tomatoes, fresh mozzarella, basil, balsamic) \$60
- Avocado (whipped avocado, smoked tomatoes, shaved DOP parma, basil, balsamic) \$70
- Pear and Prosciutto (pear, prosciutto, arugula, gorgonzola, basil oil, balsamic) \$90
- Strawberry and Whipped Goat Cheese (balsamic, basil, honey) \$60
- Olivetta and Whipped Goat Cheese (diced olives, cherry tomatoes, basil oil) \$60
- Crab and Avocado (whipped avocado, marinated tomatoes, lump crab, pickled onion) \$100

Platters:

- Fruit (watermelon, cantaloupe, honeydew, pineapple) \$70
- Crudité (fresh vegetables with dipping sauce) \$65
- Hummus and Baba (house-made hummus and baba Ghanouj, naan bread, vegetables) \$80
- Maryland Crab Dip (served with naan bread and vegetables) \$80
- Gourmet Cheese Platter (trio of aged cheese, fruits, nuts, honey, chutney, crostini) \$120
- Cajun Deviled Eggs (40 pieces) \$80 Add prosciutto \$90
- Watermelon Lollipops (30 pieces – chili crisp, green onion, sesame) \$90.00

Cold Skewers – Orders of 25:

- Strawberry, Melon and Aged White Cheddar (drizzled with honey and balsamic) \$90
- Shrimp Skewer (Poached shrimp, cherry tomato, mozzarella, basil and herb oil) \$90
- Vegan Marinated (marinated cucumber, olives, cherry tomatoes, basil oil, balsamic) \$75
- Prosciutto and Mellon (DOP prosciutto, fresh cantaloupe, mozzarella, mozzarella) \$90
- Basil, watermelon, mozzarella (balsamic reduction)
- Watermelon Lollipops (30 pieces – chili crisp, green onion, sesame) \$90.00



Seafood:

- Seared Tuna (30 Pieces - blackened, seared rare, served with soy marinade) \$90
- Petite MD Crab Cakes (30 crab cakes, lump MD Crab, old bay aioli) \$120.00
- Bacon Wrapped U12 Scallops (20 pieces - Hickory bbq) \$140.00
- Shrimp Cocktail 12-15 Large Shrimp (50 pieces - lemon, cocktail) \$175.00
- Tuna Poke (25 Pieces – Diced ahi saku, soy marinade, sesame, micro greens) \$100.00
- Smoked Salmon Cucumber (25 Pieces – crème fresh, dill, honey) \$100.00
- Mini Lobster Rolls (20 – claw/knuckle lobster, mayo, vegetables, micro greens) \$140.00
- Shrimp Ceviche Spoons (20 spoons – lime, onion, tomato, jalapeno, fresh herbs) \$100.00

Flatbreads - 4 to an Order:

- Cure (marinara, mozzarella, pepperoni, salami, prosciutto, basil) \$60.00
- Caprese (marinara, mozzarella, basil, balsamic reduction) \$56.00
- Fig & Goat Cheese Flatbreads (onion jam, prosciutto, goat cheese, spinach, figs) \$60.00
- Caramelized Onion and Mushroom (arugula, goat cheese, balsamic) \$60.00
- Pesto and Prosciutto (mozzarella, cherry tomatoes, red onion, balsamic) \$60.00

Hot Buffet Options:

- Wings (50 per order – choice of buffalo, bbq, hot honey, honey old bay) \$100
- Chicken Teriyaki Satay (40 pieces - bell pepper, onion) \$100.00
- Terikayki Beef Skewers (40 pieces – bell pepper, onion) \$120.00
- Ponzu Shrimp Satay (40 pieces – pineapple, onion, sesame) \$160.00
- Chipotle Chicken Sliders (20 sliders – slaw, pickle, chipotle aioli) \$80.00
- Braised Short Rib Sliders (20 sliders – slaw, bbq, pickled onions) \$80.00
- Oaxacan Braised Pork Sliders (20 sliders – avocado salsa, pickle) \$80.00
- Short Rib Tacos (20 tacos – pico, white cheddar, cilantro) \$80.00
- Fried Rockfish Tacos (20 tacos – adobo slaw, pico, salsa) \$100.00
- Oaxacan Braised Pork Tacos (20 tacos, pickled onions, cheddar, pico) \$80.00

Oyster Shucking:

This service must be selected at least two weeks prior to your scheduled date.

- \$350 for 2 hours for professional shucker.
- Oysters: \$2 each. Minimum of 200 oysters required.

