



**FRESH SEASONAL
FRUIT & BERRIES**

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES
Gourmet Crackers
Garnished with Fresh Fruit

**VEGETABLE CRUDITÉS,
IMPORTED & DOMESTIC CHEESES,
GOURMET CRACKERS**

APPETIZER PLATTER
*Choice of Three
Elegantly Displayed*
CRAB CAKES
SEARED SEA SCALLOPS
SWEET & SPICY CALAMARI
BRUSCHETTA
SPICY CHICKEN QUESADILLA
SHRIMP COCKTAIL

ELEGANT DISPLAYS

LOBSTER SALAD

Maine lobster salad served on a French crostini

MINIATURE CRAB CAKES

Roasted red pepper aioli, radish slaw

STEAK SATAY

Spicy dipping sauce

SEARED SEA SCALLOPS

Cucumber noodles

TOWER OF PIZZA

Wild Mushroom Margherita Chicken Pesto

MINI ANGUS BURGER DISPLAY

Mini Angus burgers topped with cheddar cheese,
tomato, dill pickle, onion & spicy aioli

JUMBO SHRIMP COCKTAIL ON SHAVED ICE

BRUSCHETTA

Marinated roasted tomatoes, basil
& fresh mozzarella on baguettes

SASHIMI TUNA

Rare-seared tuna sashimi,
wasabi cucumbers & gingery sesame sauce

GRILLED SWEET POTATO QUESADILLA

Gouda, salsa verde, avocado

FIVE SPICE TEMPURA SHRIMP

Cucumber radish salad, coconut peanut sauce



**UPGRADE YOUR
DINNER
EXPERIENCE:**

ADD A BOTTLE OF
Salmon Harbor
Chardonnay or Cabernet

**FOR EACH GUEST
TO TAKE HOME**

OPTIONAL

ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

PECORINO MASHED POTATOES

**FINGERLING POTATOES
PARSLEY, BUTTER**

WINE MENU

RECEPTION

SMOKED SALMON, SHALLOT CRÈME FRAICHE & POTATO CRISP
Veuve Du Vernay Sparkling Wine, France

APPETIZER SELECTION

RARE SEARED TUNA SASHIMI, WASABI CUCUMBERS, GINGERY SESAME SAUCE
Matua Sauvignon Blanc, New Zealand

WILD MUSHROOM PIZZETTE, GRAPES, PECORINO
Banfi Chianti Classico, Italy

SALAD

METRO CHOPPED SALAD
Hearty lettuces, tomato, cucumber, red onion, balsamic vinaigrette

MAIN COURSE SELECTION

GRILLED TWIN PETITE FILET MIGNON
Pecorino mashed potatoes, port wine sauce
Sebastiani Cabernet Sauvignon, Sonoma

PROSCIUTTO-WRAPPED CHICKEN BREAST
Goat cheese potato cake, grilled fennel
Joseph Drouhin "Laforet" Pinot Noir, Burgundy

ROASTED SALMON
Sesame braised spinach, roasted pepper coulis, crispy onions
Ruffino Pinot Grigio, Italy

FOUR CHEESE PENNE
Fresh herbs, roasted shallots
Simi Chardonnay, Sonoma

DESSERT SELECTION

CHOCOLATE TRUFFLE TORTE WITH STRAWBERRY PRESERVES
Fonseca "Bin 27" Port, Portugal

COCONUT CRÈME BRÛLÉE WITH PINEAPPLE SALSA
St. Supery Moscato, Napa

BEVERAGES

COFFEE & TEA



FRESH SEASONAL FRUIT & BERRIES

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

**VEGETABLE CRUDITÉS,
IMPORTED & DOMESTIC CHEESES,
GOURMET CRACKERS**

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

CRAB CAKES

SEARED SEA SCALLOPS

SWEET & SPICY CALAMARI

BRUSCHETTA

SPICY CHICKEN QUESADILLA

SHRIMP COCKTAIL

TOWER OF PIZZA

WILD MUSHROOM

MARGHERITA

CHICKEN PESTO

OPTIONAL ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

FINGERLING POTATOES

PARSLEY, BUTTER

PECORINO MASHED POTATOES

MENU A

APPETIZER

CHILLED JUMBO SHRIMP COCKTAIL
Traditional cocktail sauce & chili aioli

SALAD

THE WEDGE
Iceberg, Ohio apples, sweet onions,
smoked bacon-buttermilk bleu vinaigrette

MAIN COURSE SELECTION

FILET MIGNON (8 oz)
Served with pecorino mashed potatoes

ROASTED SALMON
Center fillet with crystal citrus sauce
over seasonal vegetables

DRY AGED NEW YORK STRIP (14 oz)
Served with pecorino mashed potatoes

PROSCIUTTO-WRAPPED CHICKEN
Goat cheese potato cake, grilled fennel

SURF & TURF
6oz filet mignon & lobster tail
served with seasonal vegetables

SIDES & ACCOMPANIMENTS
Included in Main Course Selection

DESSERT SELECTION

CHOCOLATE TRUFFLE TORTE OR NEW YORK-STYLE CHEESECAKE

BEVERAGES

COFFEE & TEA



FRESH SEASONAL FRUIT & BERRIES

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

VEGETABLE CRUDITÉS,
IMPORTED & DOMESTIC CHEESES,
GOURMET CRACKERS

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

CRAB CAKES

SEARED SEA SCALLOPS

SWEET & SPICY CALAMARI

BRUSCHETTA

SPICY CHICKEN QUESADILLA

SHRIMP COCKTAIL

TOWER OF PIZZA

WILD MUSHROOM

MARGHERITA

CHICKEN PESTO

OPTIONAL ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

FINGERLING POTATOES

PARSLEY, BUTTER

PECORINO MASHED POTATOES

MENU B

APPETIZER

VOLCANO CRAB CAKES

Roasted pepper aioli, radish slaw

SALAD

METRO CHOPPED SALAD

Hearty lettuces, tomato, cucumber, red onion,
feta cheese, balsamic vinaigrette

MAIN COURSE SELECTION

PRIME RIBEYE STEAK (16 oz)

Boneless ribeye steak, heavily marbled,
pecorino mashed potatoes

PROSCIUTTO-WRAPPED CHICKEN

Goat cheese potato cake, grilled fennel

ROASTED SALMON

Center fillet with crystal citrus sauce
over seasonal vegetables

WILD MUSHROOM PAPPARDELLE

Truffle cream, parmesan, basil

FILET MIGNON (8oz)

Served with pecorino mashed potatoes

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

DESSERT

NEW YORK-STYLE CHEESECAKE

BEVERAGES

COFFEE & TEA



FRESH SEASONAL FRUIT & BERRIES

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

**VEGETABLE CRUDITÉS,
IMPORTED & DOMESTIC CHEESES,
GOURMET CRACKERS**

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

CRAB CAKES

SEARED SEA SCALLOPS

SWEET & SPICY CALAMARI

BRUSCHETTA

SPICY CHICKEN QUESADILLA

SHRIMP COCKTAIL

TOWER OF PIZZA

WILD MUSHROOM

MARGHERITA

CHICKEN PESTO

OPTIONAL ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

FINGERLING POTATOES

PARSLEY, BUTTER

PECORINO MASHED POTATOES

MENU C

APPETIZER

BLUE CRAB BISQUE, LEMON CREME FRAICHE

SALAD

HEARTS OF ROMAINE SALAD

Caper Caesar, parmesan, anchovy crostini

MAIN COURSE SELECTION

TWIN PETITE FILETS 6oz

Roasted red pepper béarnaise
pecorino mashed potatoes

ROMANO-CRUSTED CHICKEN

Fresh mozzarella, linguine, olives, capers, garlic, tomatoes

FOUR CHEESE PENNE

Fresh herbs, roasted shallots

CEDAR-PLANKED SALMON

Lemony green beans, Old Bay chips

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

DESSERT

CHOCOLATE TRUFFLE TORTE

Strawberry cinnamon preserves

BEVERAGES

COFFEE & TEA



FRESH SEASONAL FRUIT & BERRIES

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

VEGETABLE CRUDITÉS, IMPORTED & DOMESTIC CHEESES, GOURMET CRACKERS

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

CRAB CAKES

SEARED SEA SCALLOPS

SWEET & SPICY CALAMARI

BRUSCHETTA

SPICY CHICKEN QUESADILLA

SHRIMP COCKTAIL

TOWER OF PIZZA

WILD MUSHROOM

MARGHERITA

CHICKEN PESTO

OPTIONAL ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

FINGERLING POTATOES

PARSLEY, BUTTER

PECORINO MASHED POTATOES

MENU D

SALAD

METRO CHOPPED SALAD

Hearty lettuces, tomato, cucumber, red onion,
feta cheese, balsamic vinaigrette

MAIN COURSE SELECTION

SEASONAL RAVIOLI

Chef's Inspiration

CEDAR-PLANKED SALMON

Lemony green beans, Old Bay chips

ROMANO-CRUSTED CHICKEN

Fresh mozzarella, linguine, olives, capers, garlic, tomatoes

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

DESSERT

CHOCOLATE TRUFFLE TORTE

Strawberry cinnamon preserves

BEVERAGES

COFFEE & TEA



FRESH SEASONAL FRUIT & BERRIES

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

**VEGETABLE CRUDITÉS,
IMPORTED & DOMESTIC CHEESES,
GOURMET CRACKERS**

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

CRAB CAKES

SEARED SEA SCALLOPS

SWEET & SPICY CALAMARI

BRUSCHETTA

SPICY CHICKEN QUESADILLA

SHRIMP COCKTAIL

TOWER OF PIZZA

WILD MUSHROOM

MARGHERITA

CHICKEN PESTO

OPTIONAL ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

FINGERLING POTATOES

PARSLEY, BUTTER

PECORINO MASHED POTATOES

LUNCH MENU A

FIRST COURSE

SOUP DU JOUR

Chef's featured creation

SALAD

HEARTS OF ROMAINE SALAD

Caper Caesar, parmesan, anchovy crostini

MAIN COURSE SELECTION

STRIP STEAK FRITES

Sliced New York strip 9oz, with herbed fries
& malt vinegar mayo

ROASTED SALMON

Center fillet with crystal citrus sauce
over seasonal vegetables

ROMANO-CRUSTED CHICKEN

Fresh mozzarella, linguine, olives,
capers, garlic, tomatoes

FOUR CHEESE PENNE

Fresh herbs, roasted shallots

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

DESSERT

CHOCOLATE TRUFFLE TORTE

Strawberry cinnamon preserves

BEVERAGES

COFFEE & TEA



FRESH SEASONAL FRUIT & BERRIES

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

VEGETABLE CRUDITÉS, IMPORTED & DOMESTIC CHEESES, GOURMET CRACKERS

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

CRAB CAKES

SEARED SEA SCALLOPS

SWEET & SPICY CALAMARI

BRUSCHETTA

SPICY CHICKEN QUESADILLA

SHRIMP COCKTAIL

TOWER OF PIZZA

WILD MUSHROOM

MARGHERITA

CHICKEN PESTO

OPTIONAL ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

FINGERLING POTATOES

PARSLEY, BUTTER

PECORINO MASHED POTATOES

LUNCH MENU B

FIRST COURSE

METRO CHOPPED SALAD

Hearty lettuces, tomato, cucumber, red onion,
feta cheese, balsamic vinaigrette

MAIN COURSE SELECTION

CEDAR-PLANKED SALMON

Lemony green beans, Old Bay chips

WILD MUSHROOM PAPPARDELLE

Truffle cream, parmesan, basil

PROSCIUTTO-WRAPPED CHICKEN

Goat cheese potato cake, grilled fennel

SIDES & ACCOMPANIMENTS

Included in Main Course Selection

DESSERT

CHOCOLATE TRUFFLE TORTE

Strawberry cinnamon preserves

BEVERAGES

COFFEE & TEA



LIGHT LUNCH MENU

FRESH SEASONAL FRUIT & BERRIES

FRESH VEGETABLE CRUDITÉS

IMPORTED & DOMESTIC CHEESES

*Gourmet Crackers
Garnished with Fresh Fruit*

VEGETABLE CRUDITÉS, IMPORTED & DOMESTIC CHEESES, GOURMET CRACKERS

APPETIZER PLATTER

*Choice of Three
Elegantly Displayed*

CRAB CAKES

SEARED SEA SCALLOPS

SWEET & SPICY CALAMARI

BRUSCHETTA

SPICY CHICKEN QUESADILLA

SHRIMP COCKTAIL

TOWER OF PIZZA

WILD MUSHROOM

MARGHERITA

CHICKEN PESTO

OPTIONAL ACCOMPANIMENTS

*Served Family-Style on a Platter
with Main Course Service*

GORGONZOLA CREAMED SPINACH

TEMPURA ASPARAGUS

LEMONY GREEN BEANS

SAUTÉED SPINACH AND MUSHROOMS

FINGERLING POTATOES

PARSLEY, BUTTER

PECORINO MASHED POTATOES

FIRST COURSE

SOUP DU JOUR

Chef's special creation

SALAD SELECTION

THE METRO COBB

Strip steak, roasted pepper 1000 island, avocado,
asparagus, bleu cheese

SALMON CAESAR

Caper Caesar, parmesan, anchovy crostini
topped with wood-grilled Atlantic salmon

GRILLED CHICKEN BREAST

Goat cheese, spinach, roasted onions
warm bacon vinaigrette

DESSERT

CHOCOLATE TRUFFLE TORTE

Strawberry cinnamon preserves

BEVERAGES

COFFEE & TEA