



THE METROPOLITAN CLUB

cocktail reception

A "MINI STATIONS" COCKTAIL RECEPTION MENU

STATION I

Petite Veal & Beef Bouletti
In A Bold Marinara
Freshly Baked Crostini & Herb Fragranced Flatbreads

Antipasto:

Mellow Provolone Wedges • Green Olive Tapenade • Roasted Red Peppers
Grilled Artichoke Hearts • Pepperoncini

STATION II

Thai Garlic Chicken
Stir Fried With A Spicy Red Sauce
Served On A Bed Of Fresh Vegetables
Crab Rangoon
Served Fondue Style
Accompanied By Crisp Wonton Skins

Station III

Mashed Potato Bar:
Roasted Garlic Redskin Potatoes • Sweet Potatoes

Accompanied By:

Aged Cheddar • Applewood Smoked Bacon • Fresh Tomato
Snipped Chives • Sauté Of Crab • Point Reyes Bleu

Station IV

Black Pepper Penne Florentine With Fresh Baby Spinach
Garnished With Grated Parmesan
Grilled Steak Salad of Grilled Teres Major Thinly Sliced & Prepared Medium Rare
Served On A Bed Of Spring Mix & Hearts Of Romaine
With Tomato Basil Salad

Freshly Baked Breadsticks & Focaccia

STATION V

Petite Sweets To Include:

Vanilla Chantilly Cream Puffs • Key Lime Tarts • Strawberries & Dark Chocolate Ganache
Warm Chocolate Chunk Cookies Enrobed In Chocolate • & More



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DELUXE COFFEE BAR

Imported Colombian Regular & Decaffeinated Coffees
With Italian Coffee Syrups & Fresh Cream
As Well As A Variety Of Herbal, Traditional, & Fruited Teas