



THE METROPOLITAN CLUB

course menu

A CLASSICAL FOUR COURSE SEATED MENU

A GRAZING STATION AS YOUR GUESTS ARRIVE

Brie & Pesto Fondue
Served with Hearth Baked Breads

Fresh Vegetable Crudités:
Broccoli Florets • Cauliflower • Carrot Batons
Celery Sticks • Asparagus Spears • Cherry Tomatoes

Imported & Domestic Cheese Board:
Applewood Smoked Cheddar • Saga Blue • Black Pepper Chèvre

BUTLER-STYLE PASSED HORS D'OEUVRES

Lobster & Gruyère Tarts
Herbed French Lamb Chops
Polenta Crusted Artichoke Hearts Chèvre
Grilled Duck Breast Bruschetta
with Thinly Sliced Green Apple
Miniature Crab Cakes with Citrus Rémoulade

A SIGNATURE COCKTAIL STATION

Chambord Lemon Drop Royale Served from a Chilled Silver Punch Bowl

ADJOURN TO THE BALLROOM FOR DINNER

First Course
Roasted Red Pepper Soup
Garnished with Fresh Mascarpone & Garlic Crouton

Second Course
Champagne Poached Salmon
Served on a Bed of Mixed Greens with Crispy Red Onion & Capers

Third Course
Grilled Beef Tenderloin Filet
Served with an Intense Cabernet Sauce
Potato & Artichoke Gratin
Thyme Roasted Grape Tomatoes

Fourth Course
Molten Chocolate Cake Served with Amaretto Cream



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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