

# Corporate and Social Events Package | 2015

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Prices subject to change. Service charge and tax not included

## **Features**

### **Located in the Heart of Downtown Arlington**

#### **Heights**

- Urban Environment
- Brick Sidewalks
- Unique Shops
- Harmony Park with Water Fountain
- Photo Opportunities
- Easy Access to Metra Train Station

#### **Rooms**

- Metropolis Ballroom
- Campbell Room
- Vail Room
- Harmony Suite
- Veranda

## **Contemporary Style**

- Natural Lighting
- Vaulted Wood Beam Ceiling
- Exposed Brick
- Hardwood Floors

## **Accommodations**

- Free Parking Garage
- Custom Floor Plans
- Personalized Service Staff
- Exquisite Culinary Experiences
- Private Entrance
- In-House Theater

## **Service Styles**

- Plated
- Family Style
- Stations
- A La Minute
- VIP Service

## Continental Breakfast Options

### **Metro**

Regular and Decaffeinated Coffee, Assorted Tazo Hot Tea, Freshly Squeezed Orange Juice, Freshly Baked Croissants, Muffins and Assorted Danish, Sweet Honey Butter and Fruit Preserves

### **Campbell Classic**

Freshly Squeezed Orange Juice, Grapefruit Juice, Cranberry Juice and Apple Juice, Regular and Decaffeinated Coffee, Assorted Tazo Hot Tea, Freshly Baked Croissants, Assorted Muffins and Bagels, Sliced Fresh Fruit Array, Sweet Honey Butter and Fruit Preserves

### **Traditional European**

Fresh Baked Scones and Assorted Danish, Vanilla Yogurt with Granola and Fresh Berries, Assorted Jams and Marmalade, Sliced Fresh Fruit Array, Freshly Squeezed Orange Juice, Cranberry Juice, Dark Roast Regular and Decaffeinated Coffee, Assorted Tazo Hot Tea and Hot Chocolate

## A La Carte Items

### **Beverages**

Bottled Water  
Pierre and San Pellegrino  
Assorted Coca-Cola Products  
Regular and Decaffeinated Coffee and a Selection of Tazo Fine Teas  
Hot Chocolate  
Citrus Punch  
Festive Citrus Punch (Rum, Vodka or Champagne)  
Lemonade  
Ice Tea with Lemon Slices  
Coffee Service  
Gourmet Coffee Service (Chantilly Coffee Display)  
Carafe of Orange Juice, Cranberry Juice, Apple Juice or Grapefruit Juice  
2% Milk Carafe

### **Breakfast Pastries**

Freshly Baked Mini Croissants  
Assorted Bagels and Cream Cheese  
Freshly Baked Scones  
Freshly Baked Muffins – Medium  
Freshly Baked Danish – Medium  
Freshly Baked Coffee Cake  
Freshly Baked Fruit Bread

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OF ARLINGTON HEIGHTS

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## **All Buffets Include:**

Regular and Decaffeinated Coffee, Chilled Fruit Juices; Fresh Sliced Seasonal Fruit; Assorted Muffins, Danish and Bagels; Butter Cream Cheeses and Fruit Preserves; your choice of Bacon, Sausage Links or Grilled Ham; Hash Browns, Home Fries or Potatoes O'Brien

## **Create-Your-Own Breakfast Fajitas\***

Scrambled Eggs with Onions, Bell Peppers, Mushrooms, Chorizo Sausage and Cheddar Cheese, served with Flour Tortillas and Salsa

## **Cheese Blintzes**

Crepes stuffed with sweet and creamy Ricotta Cheese and topped with your choice of Strawberry or Blueberry Sauce, or a warm Fruit Mélange

## **Buttermilk Pancakes**

Thick Buttermilk Pancakes with a hint of Vanilla, served with Whipped Butter and Warm Syrup

## **Cinnamon French Toast**

Our special Cinnamon Blend with Thick-Cut Texas Toast served with Warm Syrup and Butter

## **Frittata**

Farm Fresh Eggs baked with Mushrooms, Spinach and Swiss Cheese

## **Waffle Station\***

Fresh made Belgium Waffle served with Whipped Cream, Strawberries, Maraschino Cherries, Caramelized Bananas, Shaved Chocolate, Caramel and Chocolate sauces and Candied Pecans

## **Omelet Station\***

Eggs cooked to order with your choice of Onions, Mushrooms, Ham, Green Peppers, Tomatoes and Shredded Cheese

## **Pigs in a Blanket**

Crepes stuffed with Scrambled Eggs and Breakfast Sausage, served with Warm Syrup and Butter

## **Corned Beef Hash with Poached Eggs**

Chef's Special Recipe Corned Beef Hash mixed with Potatoes and topped with Poached Eggs

## **Eggs Benedict**

Poached eggs and Bacon on top of an English Muffin topped with our homemade Hollandaise Sauce

## **Spinach and Mushroom Strata**

Fresh Spinach and Mushrooms baked with Eggs and Swiss Cheese

## **Mini Egg Burritos**

Wrapped in a Mini Flour Tortilla, then baked and served with our Fire Roasted Fresh Salsa and Guacamole

## **One Entrée**

## **Two Entrées**

## **Three Entrées**

*\*Chef Fee Required*

## **Add On's:**

Assorted Tea Sandwiches

Field of Greens Salad

Wrap Platter

Sliced in quarters

Mediterranean Turkey Wrap

Grilled Vegetable Wrap

Ham & Gruyere Wrap

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## Brunch Eleganté

Fresh Whole Fruit, Fresh Baked Danish, Muffins and Bagels  
A selection of Apple, Cranberry, Grapefruit and Orange Juice  
Regular and Decaffeinated Coffee and Hot Tea

Denver-Style Scrambled Eggs, Applewood Bacon, Sausage Links  
and Lyonnaise Potatoes

Tossed Mixed Green Salad served with House Dressings and Homemade Croutons  
Farfalle Bruschetta Salad and Marinated Vegetable Salad with Fresh Rolls and Butter

Chicken Coq Au Vin and Rice Pilaf

Assorted Dessert Bars

## Signature Brunch

Fresh Sliced Fruit Array served with Cherry Dip  
Assorted Breakfast Breads, Bagels, Scones, Strudels and Cinnamon Rolls  
A selection of Apple, Cranberry, Grapefruit and Orange Juice  
Regular and Decaffeinated Coffee and Hot Tea

French Toast with Maple Syrup, Cheese Blintzes served with Strawberry Sauce,  
Applewood Bacon, Sausage and Potatoes O'Brien

Tossed Green Salad served with House Dressing and Homemade Croutons  
Ciliegine Tomato Salad with Fresh Rolls and Butter

Beef Tips Diane served with Egg Noodles, Lemon and Herb Roasted Chicken

Assorted Mini Cake Squares

## Champagne Brunch Royale \*

Assorted Breakfast Breads, Danish, Muffins, Bagels and Scones served with Seasonal  
Sliced Fruit Array and Raspberry Yogurt Dipping Sauce

Assorted Fruit Juices, Brut Champagne, Hot Tea, Regular and Decaffeinated Coffee

Applewood Bacon, Sausage Links, Potato Pancakes, Crepes with Warm  
Fresh Fruit Compote, Omelet Station, Eggs made-to-order, Smoked Salmon Platter  
with Traditional Accompaniments

French Onion Soup

Fresh Spring Mix tossed with Fresh Berries, Toasted Almonds, Mandarin Oranges and  
Balsamic Vinaigrette with assorted Fresh Rolls, Flatbread and Butter

Peppercorn Roasted Tenderloin with Red Wine Demi Glaze and Asparagus Bundles

Assorted Mini Pastries

\*Chef fee required

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## All Day Package I:

### Metro Continental Breakfast

Regular and Decaffeinated Coffee  
Assorted Tazo Hot Tea  
Freshly Squeezed Orange Juice  
Freshly Baked Croissants  
Muffins  
Assorted Danish  
Sweet Honey Butter and Fruit Preserves

### AM Break

Regular and Decaffeinated Coffee  
Assorted Granola Bars and Trail Mix  
Assorted Soft Drinks and Bottled Water

### Lunch Buffett

Gourmet Sandwich Wraps  
    Chicken Club Wrap  
    Ham & Gruyere Wrap  
    Grilled Vegetable Wrap  
    Roast Beef & Avocado Wrap  
Smoked Potato Salad  
Mixed Greens Salad  
Fresh Sliced Fruit Array  
Cookies and Brownies  
Assorted Soft Drinks and Bottled Water

### PM Break

Regular and Decaffeinated Coffee  
Assorted Tazo Hot Tea  
Fresh Vegetable Crudit  with Spicy  
    Orange Hummus and Pita Chips  
Assorted Soft Drinks and Bottled Water

## All Day Package II:

### Campbell Classic Continental Breakfast

Regular and Decaffeinated Coffee  
Assorted Tazo Hot Tea  
Freshly Squeezed Orange Juice  
Apple Juice  
Grapefruit Juice  
Cranberry Juice  
Assorted Muffins and Bagels  
Freshly Baked Croissants  
Sliced Fresh Fruit Array  
Sweet Honey Butter and Fruit Preserves

### AM Break

Regular and Decaffeinated Coffee  
Assorted Granola Bars and Trail Mix  
Assorted Soft Drinks and Bottled Water

### Lunch Buffett

Soup or Salad  
Roasted Bone-In Chicken  
Poached Salmon in a Light Dill Sauce  
Seasonal Vegetable Medley  
Chateau Potatoes  
Chocolate Tiramisu  
Coffee, Tazo Tea  
Assorted Soft Drinks and Bottled Water

### PM Break

Flatbreads and Crostini with Olive Tapenade  
    and Sun Dried Tomato Spread  
Cheesecake Bars  
Assorted Soft Drinks and Bottled Water

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## The Healthy Choice

### **Domestic and Imported Cheese Display**

### **Fresh Vegetable Crudités**

Consisting of Fresh Market Vegetables with Spicy Orange Hummus and Cracker Bread

### **Assorted Granola Bars**

### **Whole Fresh Fruit Display**

Apples, Oranges, Bananas, Grapes and Seasonal Fresh Fruit

### **Assorted Sodas and Bottled Water**

## The Best of Both Worlds

### **Assorted Cookies and Dessert Bars**

### **Whole Fresh Fruit Display**

Apples, Oranges, Bananas, Grapes, Strawberries and Seasonal Fresh Fruit

### **Parmesan Kettle Chips, Buttered Popcorn and Pretzels Rods**

### **Pick Two Shooters**

Chocolate Mousse  
Cheesecake  
Carrot Cake  
Berries and Cream

### **Assorted Sodas and Bottled Water**

## The Metropolis Classic

### **Tea Sandwiches**

Cucumber and Dill on Whole Wheat  
Honey Baked Ham with Swiss Cheese  
Smoked Salmon with Chive Mayonnaise  
Hummus with Alfalfa, Diced Carrots and Arugula

### **Fresh Sliced Fruit Array**

with Pineapple, Melons, Grapes, Strawberries and Seasonal Fresh Fruit

### **Napoleon Pastry**

### **Chocolate Covered Strawberries**

### **Chocolate Mousse Cups**

### **Assorted Sodas and Bottled Water**

## Take Me Out to the Ballgame

### **Miniature Hot Dogs**

Miniature All Beef Hot Dogs Served with Ketchup and Sweet Relish

### **Kettle Chips**

### **Nacho Station and Pretzels**

Served with Cheese Sauce

### **Assorted Candy Bars**

### **Assorted Sodas and Bottled Water**

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## **Three Course Lunch**

Includes your choice of Soup or Salad, Main Entrée with Starch and Vegetable, Rolls and Butter, Dessert and Coffee Service

For Soup and Salad add an additional charge

## **Soup Selection**

### **Fire Roasted Tomato with a Basil Chiffonade**

Creamy Vegetarian broth highlighted with Basil and roasted for a wonderful smoky taste

### **Tortilla**

Shredded Chicken, Beans, Vegetables and Spices Simmered together in a Creamy Chicken Broth Base

### **Creamy Smoked Chicken and Wild Mushroom**

Chicken simmered in a herb scented Velouté and paired with Wild Mushrooms bring an earthy intense flavor to this soup

### **Turkey Chili**

The perfect alternative to Beef Chili with all of the flavor. The perfect combination of Turkey, Tomatoes, Beans and Spices

### **Minestrone**

Originally from Northern Italy this is a classic Italian Deep Pot Soup. This brightly colored fresh tasting soup makes the most of delicious summer Vegetables

### **Cream of Broccoli**

Sauteed Broccoli in a deliciously seasoned Creamy Soup base

### **Baked French Onion**

Roasted Caramelized Onions and Croutons topped with Provolone Cheese

## **Salad Selection**

### **Field of Greens**

Crisp Bib Lettuce with Vine Ripe Tomatoes, Red Onion and House Dressing, wrapped in English Cucumber

### **Traditional Caesar Salad\***

Romaine Leaves tossed in homemade Anchovy Dressing, with Shaved Parmesan Reggiano Cheese and Garlic Croutons

### **Strawberry Fields**

Baby Spinach topped with fresh sliced Strawberries, Red Onions, toasted Almonds and Goat Cheese with Mixed Berry Vinaigrette

### **Mediterranean Salad**

Romaine Lettuce, Kalamata Olives, Red Onion, Cucumbers, Feta Cheese. Served with our homemade Red Wine Vinaigrette

### **Saggio Salad**

Bleu Cheese, Black Olives, and Red Onions with Romaine and Head Lettuce with Sweet White Wine Vinaigrette

\*Table side service available at an additional charge

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## **Entrée Selections**

### **Vegetable Curry**

South Indian style curry with Carrots, Peppers, Cauliflower, Chick Peas, Sweet Potatoes and Spinach, braised in a Vegetable Coconut Milk broth and served with a Dill Basmati Rice

### **Chicken Marsala**

Sautéed Boneless Breast with Mushroom Marsala Sauce

### **Braciolo**

Breadcrumbs and Parmesan Cheese rolled into a tenderized Flank Steak and braised in Marinara Sauce

### **Chicken Asiago**

Boneless Breast stuffed with Spinach, Sun-dried Tomatoes, Pine Nuts and Asiago Cheese

### **Rock Cornish Game Hen**

Halved and coated with fresh Herbs then roasted in Shallot White Wine Sauce

### **Poached Salmon**

Fresh Salmon poached in White Wine with a light creamy Dill Sauce

### **Parmesan Crusted Tilapia**

Breaded with Parmesan Cheese and pan-seared topped with a Lemon Wine Sauce

### **Tortellini with Arugula and Sun-Diced Tomatoes**

Beef Tortellini mixed with Spinach, Garlic and Parmesan Cheese

### **Futti di Mare**

Baby and Little Neck Clams, Calamari, Mussels, Scallops, and Shrimp over a spicy marinara sauce and linguini

### **Top Sirloin Steak**

Seasoned, grilled Sirloin with a Peppercorn Demi-Glaze and crispy Leeks

### **Pork Loin with Five Spice Apples**

Soaked in an Asian Brine overnight, seared and baked then topped with a deglazed Five Spice Apple Compote

### **Lobster Crepe with Garden Vegetable**

Delicate Lobster Tail meat with julienne Zucchini, Squash and Carrots, finished with a Lemon Mornay Sauce

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## Vegetable Selections

### **Broccoli Polonaise**

Broccoli with buttered and toasted Breadcrumbs

### **French Green Beans**

Thin and tender Green Beans served with roasted Red Peppers and slivered Almonds

### **Baby Carrots and Sugar Snap Peas**

Blanched Baby Carrots sautéed with Sugar Snap Peas in a Honey Butter sauce

### **Spring Vegetable Mélange**

Sautéed Zucchini, Carrots, Yellow Pepper, Red Onions, White Carrots, Beets and Broccoli

### **Roasted Parmesan Tomatoes**

Tomato slices topped with a Parmesan Cheese and Herb blend and broiled

### **Glazed Brussel Sprouts**

Applewood Bacon and caramelized Shallots with a Maple glaze

### **Ratatouille**

Eggplant, Zucchini, Tomatoes, Yellow Squash, Peppers and Basil in a stewed Tomato sauce

## Starch Selections

### **Metropolis Potato Au Gratin**

Sliced Potatoes blanched then baked in Cheese sauce

### **Wild Mountain Rice Pilaf**

Wild Rice, Long Grain, Brown Rice and Dried Fruits. A perfect companion to Poultry and Seafood dishes

### **Garlic Mashed Yukon Gold Potatoes**

Yukon Potatoes mashed with roasted Garlic, Butter and lightly seasoned

### **Mediterranean Orzo**

Sautéed tiny Orzo Pasta tossed with diced mixed Vegetables, Feta Cheese and Light Vinegar for flavor and seasoning

### **Dauphinoise Potatoes**

Thin Potato slices stacked in a pan and baked with a Cream and Swiss Cheese Mixture

### **Chive Potato Pancake**

Shredded Russet Potato mixed with Chives then seared

## Plated Dessert Selections

### **Profiteroles with Vanilla Ice Cream and Chocolate Ganache**

Choux Pastry filled with a Vanilla Bean Ice Cream and topped with a Chocolate Ganache

### **Caramelized Apple Galette with Cinnamon Ice Cream**

Flakey Puff Pastry filled with Caramelized Apples and topped with Cinnamon Ice Cream and finished with a Mint sprig

### **Layered Light and Dark Chocolate Mousse with Raspberry Coulis**

Alternating layers of Mousse presented in a Martini Glass and finished with a Raspberry Coulis

### **New York Style Cheesecake**

with Strawberry Coulis

### **English Trifle**

Sponge Cake layered with Custard and Berries, topped with Whipped Cream

## Premium Dessert Selections

### **Chocolate Decadence**

Chocolate Sponge Cake topped with Chocolate Ganache, Rosette of Chocolate Mousse, Raspberry Sauce, Fresh Berries and Chocolate Drizzle

### **Fresh Fruit Tart**

with a Mango Coulis

### **Mixed Berries**

with Sabayon Sauce

### **Sweet Table**

Chocolate Covered Strawberries, Lemon Tarts, Opera Cakes, Cream Puffs and gourmet Brownies

### **Chantilly Coffee Display**

Freshly brewed Regular and Decaffeinated Coffee with our Gourmet selection of fine Teas, Whipped Cream, Sugar Cubes, Chocolate shavings, Orange twists and Cinnamon Sticks

### **Chocolate Tiramisu**

Ladyfingers dipped in Espresso and layered with Chocolate and Mascarpone Cheese

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All buffets include freshly baked Breads and Butter and freshly brewed Coffee and Iced Tea

## **The Arlington Deli Buffet**

### Tossed Mixed Greens

Mesclum, Romaine, Head and Leaf Lettuce tossed with crisp vegetables, served with two dressing selections

### Marinated Vegetable Salad

Celery, Cucumber, Red Onion, Carrots, Cherry Tomatoes, Broccoli, Cauliflower and fresh Herbs marinated in Balsamic Vinegar

### Gourmet Sandwiches and Wraps

Selection of Three out of the following: Ham, Roast Beef, Turkey, Chicken Club Wrap, Grilled Vegetable Wrap, or Beef Wrap

### Rosemary Chicken Salad

Chopped roasted Chicken with Green Onions, Almonds, Yogurt, Mayonnaise, Rosemary and Dijon Mustard

### Fresh Fruit Array

Assortment of sliced fresh Fruit

### Chocolate Chunk Cookies and Brownies

Assortment of homemade Cookies and Brownies

## **The Vail Executive Lunch Buffet**

### Country Style Chicken Noodle

A hearty Chicken Broth soup with Noodles and Vegetable chunks

### Waldorf Salad

Crisp Apples, blended with Chantilly Crème, garnished with English Walnuts

### Tortellini Salad

Cheese Tortellini mixed with Spinach, Garlic and Parmesan Cheese

### Mixed Field Greens

with Champagne Vinaigrette

### Poached Salmon

Served with Light Dill Crème

### Roast Pork Tenderloin

with a red Miso and Apricot glaze, served with a Stone Fruit Chutney

### Mediterranean Orzo

Sautéed Orzo Pasta tossed with diced mixed Vegetables, Feta Cheese and Light Vinegar

### Seasonal Vegetables

Steamed fresh seasonal Vegetables

### Roasted Potatoes

Roasted Potatoes dressed with Italian Herbs

### Fresh Fruit Array

Assortment of sliced fresh Fruit

### Miniature French Pastries

## **Soup and Salad Bar**

### Choice of two Soups

With Oyster Crackers

### Salad Bar

tossed greens, tomatoes, shredded carrots, garbanzo beans, artichoke hearts, sliced beets, cucumbers, radishes, hard-boiled egg wedges, shredded cheddar cheese, bacon bits, croutons, oil and vinegar and your choice of two dressings

### Fudge Brownies

## **Lunch in Versailles Buffet**

### Essence of Onion Soup

### Caesar Salad

Romaine Leaves tossed in homemade Anchovy Dressing, with Shaved Parmesan Reggiano Cheese and Garlic Croutons

### Tenderloin Tips Bourguignonne

A traditional French stew with Burgundy Wine, Garlic, Pearl Onions and Mushrooms

### Chicken Francaise

Battered and pan fried Chicken with a Lemon sauce

### Dauphinoise Potatoes

Thinly sliced Potatoes stacked in a pan and baked with a Cream and Swiss Cheese mixture

### Haricot Verts

Green Beans

### Assorted Mini Pastries for Dessert

## **La Fiesta Buffet**

### Chicken Tortilla Soup

Chicken Broth mixed with shredded Chicken, Peppers, Onions, Tomatoes, Cilantro and Tortilla Strips

### Tortilla Chips

Pico de Gallo & Guacamole

### Cheese Enchiladas and Chicken Enchiladas

Filled Corn Tortillas topped with Enchilada Sauce

### Steak Tacos

With Shredded Monterey Jack Cheese, Lettuce, Tomato, Salsa, Sour Cream and Flour Tortillas,

### Spanish Rice

Traditional Spanish Rice

### Refried Beans

### Jalapeno Cheddar Corn Muffins

### Churros

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## **Four Course Dinner**

Served with your choice of Soup and Salad, Main Entrée with Vegetable, Starch, Rolls and Butter, Dessert and Coffee Service

## **Soup Selection**

### **Fire Roasted Tomato with a Basil Chiffonade**

Creamy Vegetarian broth highlighted with Basil and roasted for a wonderful smoky taste

### **Russet Potato Leek with Applewood Smoked Bacon**

The aroma of simmering Leeks and Potatoes combined with flavorful Bacon makes this an appetizing soup

### **Creamy Smoked Chicken and Wild Mushroom**

Chicken simmered in a herb scented Velouté and paired with Wild Mushrooms bring an earthy intense flavor to this soup

### **Pasta e Fagioli**

Traditional Italian Tomato Broth soup with ditalinni pasta and Beans

### **Roasted Corn Chowder**

Thick Cream Soup with Corn, Carrots, Onions and Potatoes

### **Lobster Bisque**

Highly seasoned, smooth, creamy soup made with Lobster Tail

## **Salad Selection**

### **Field of Greens**

Crisp Bib Lettuce with Vine Ripe Tomatoes, Red Onion and House Dressing, wrapped in English Cucumber

### **Port Poached Pear**

Pears soaked in Port Wine served over Baby Greens with Maytag Bleu, Candied Walnuts and Cabernet Reduction Vinaigrette

### **Traditional Caesar Salad\***

Romaine Leaves tossed in Anchovy Dressing, with Shaved Parmesan Reggiano Cheese and Garlic Croutons

### **Strawberry Fields**

Baby Spinach topped with fresh sliced Strawberries, Red Onions, toasted Almonds and Goat Cheese with Mixed Berry Vinaigrette

### **Wedge Salad**

Classic, Half Wedge of Iceberg Lettuce, Bacon Bits, Tomato and Bleu Cheese Dressing

### **Thai Salad**

Shredded Napa Cabbage and Mixed Greens tossed with roasted Peanuts, Carrots, Cucumber, Bean Sprouts, Cilantro and Wonton Chips, tossed with Ginger Lime Dressing

### **Caprese Salad**

Fresh Mozzarella, Basil and Heirloom Tomatoes drizzled with Extra Virgin Olive Oil and Balsamic Reduction

*\*Table Side Service Available at an Additional Charge of \$2.50 per Guest*

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## Entree Dinner Selections

### **Chicken Breast Lorraine**

Spinach and Swiss Cheese wrapped in Prosciutto Ham, stuffed in Chicken Breast and served with Lemon Herb sauce

### **Chicken Piccata**

Sautéed Chicken Breast with White Wine Lemon Caper sauce

### **Fresh Cut Chicken**

Herb Crusted Airline Chicken topped with a fire roasted Red Pepper Sauce

### **Braided Atlantic Salmon**

Seared Salmon served with Champagne Dill Cream

### **Macadamia Crusted Mahi- Mahi**

A firm white flesh with a sweet taste hand-breaded with a Macadamia Nut Crust and served with Mango Chutney

### **Miso-Marinated Sea Bass with Beurre Blanc**

Filet marinated in Mirin Rice Wine, White Miso and Sake, baked to an opaque center and topped with Beurre Blanc sauce

### **Pork Tenderloin Florentine**

Pork Loin stuffed with a Garlic and Spinach Stuffing, slow roasted, served with a Light Cream sauce

### **Braised Beef Short Ribs**

Boneless Beef Short Ribs, slow cooked with Port Wine Demi and Roasted Cipolinni Onions

### **Filet Mignon**

Grilled 7 oz Filet Mignon served with Onion Marmalade and Red Wine Demi

### **Fired Roasted Beef Tenderloin Medallions**

Hand massaged with Herbs and Garlic and slow roasted, served with a Red Wine Reduction sauce

### **Pan Seared Duck Breast with a Plum Reduction**

Duck Marinated in Olive Oil, Red Onions, Garlic and Cilantro, topped with Plum Wine sauce

## Duets

### **Peppered Sirloin and Chicken Breast Medallion**

Sliced Sirloin Steak with Mushroom Ragout paired with a Chicken Breast dressed in a Lemon Shallot Wine Sauce

### **Frenched Quarter Chicken and Stuffed Shrimp**

Roasted Leg and Thigh served with Saffron Sage Beurre Blanc accompanied by Crab Stuffed Shrimp wrapped in Bacon and served with Mango Relish

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## Vegetable Selections

### **Broccoli Polonaise**

Broccoli with buttered and toasted Breadcrumbs

### **French Green Beans**

Thin and tender Green Beans served with Roasted Red Peppers and slivered Almonds

### **Sugar Snap Peas and Baby Carrots**

Delicious sautéed Baby Carrots and Sugar Snap Peas. A summer favorite

### **Spring Vegetable Mélange**

Sautéed Zucchini, Carrots, Yellow Pepper, Red Onions, White Carrots, Beets and Broccoli

### **Grilled Asparagus Bundles**

Grilled to perfection and presented in a Carrot ribbon

### **Glazed Brussel Sprouts**

Applewood Bacon and caramelized Shallots with a Maple Glaze

### **Patty Pan Squash**

With roasted Pearl Onions

### **Petite Roasted Zucchini and Carrots**

In a Garlic Herb sauce

## Starch Selections

### **Metropolis Potato Au Gratin**

Sliced Potatoes blanched then baked in Cheese sauce

### **Wild Mountain Rice Pilaf**

Wild Rice, Long Grain, Brown Rice and Dried Fruits. A perfect companion to Poultry and Seafood dishes

### **Garlic Mashed Yukon Gold Potatoes**

Mashed Potatoes mixed with Celery, Garlic and Butter

### **Mediterranean Orzo**

Sautéed tiny Orzo Pasta tossed with diced mixed Vegetables, Feta Cheese and Light Vinegar for flavor and seasoning

### **Dauphinoise Potatoes**

Thinly sliced Potatoes stacked in a pan and baked with a Cream and Swiss Cheese mixture

### **Israel Cous Cous**

With Apples, Cranberries and Herbs

### **Double Baked Potato**

Potato Skins piped with Mashed Potatoes, Bacon, Cheese, Sour Cream and Parsley

### **Saffron Risotto**

with green peas and carrots

### **Crispy Polenta Cakes**

Pan seared Parmesan herb Polenta cakes

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## Dessert Selection

### **New York Style Cheesecake**

with Raspberry or Kiwi Coulis

### **Country Style Farmhouse Apple Pie**

with Cinnamon Cream

### **Blackout Chocolate Torte**

with Raspberry Coulis

### **Chocolate Tiramisu**

Traditional with a twist. Ladyfingers dipped in Espresso and Marcella Wine then layered with a Mascarpone Cheese and semi-sweet Chocolate Mixture topped with Cocoa Powder

### **Dessert Shooter Trio**

Chocolate Mousse, Cheesecake and Carrot Cake served in shooter glasses

## Chef-Attended Flambé Station

### **Mixed Berry Crepes Jubilee\***

Tender Crepes browned and flamed with Orange Zest and Brandy topped with macerated fresh Berries and a dollop of Grand Mariner Whipped Cream

### **Bananas Fosters\***

Caramelized Bananas flamed with Rum, Brown Sugar and Banana Liqueur served with handmade Vanilla Ice Cream

## Additional Options

### **Sweet Table**

A lavish, elegant display of handmade Continental Pastries, Assorted Pies, Opera Cakes, Cookies (Peanut Butter, Chocolate Chunk and Oatmeal) and Chocolate-dipped fresh Fruits

### **Deluxe Sweet Table**

European Pastries, Chocolate-dipped fresh Fruit, Premium Tarts, a variety 10" Tortes, Opera Cakes, Cheesecakes, gourmet Pretzels, Nut Brittle and Fudge Squares

### **Chocolate Fountain**

Select One flavor: Dark, Milk or White Chocolate

Select Four sweets for dipping: Pound Cake, Marshmallows, Biscotti, Graham Crackers, Pretzels, Oreos, fresh Pineapple, Strawberries or Bananas

### **Chantilly Coffee Display**

Freshly brewed Regular and Decaffeinated Coffee with our Gourmet selection of fine Teas, Whipped Cream, Sugar Cubes, Chocolate shavings, Orange Twists and Cinnamon Sticks

### **\*Chef Fee Required**

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## The Metropolis

### **Soup**

#### **Russet Potato Leek with Applewood Smoked Bacon**

Simmering Leeks and Potatoes combined with Flavorful Bacon

### **Salad**

#### **Saggio Salad**

Bleu Cheese, Black Olives and Red Onions with Romaine and Head Lettuce

#### **Lemon Champagne Caprese**

Vine Ripened Tomatoes, Baby Buffalo Mozzarella, Opal Basil and Lemon Champagne Vinaigrette

### **Entrée**

#### **Arctic Char with Herb Provencal Broth**

Fresh Arctic Char dressed with a Provencal Buttercream broth. Delicate and sweet

#### **Grilled Chicken Breast Medallions**

with Sautéed Leeks and Whole Grain Mustard Sauce

#### **Carved Beef Tenderloin**

with Béarnaise and Peppercorn Demi-Glaze

#### **Medley of Fresh Seasonal Vegetables**

#### **Cabernet Infused Marbled Mashed Potatoes**

### **Dessert**

#### **Chocolate Mousse**

#### **New York Cheesecake**

#### **Marinated Fresh Fruit and Berries**

in a Sabayon Sauce

## The Arlington

### **Soup**

#### **Tomato Basil**

Vegetable Broth, Sundried Tomatoes, Celery, Basil and Onion

### **Salad**

#### **California Cobb**

Mixed Greens topped with Marinated Chicken Breast, Tomato, Bacon, Hard-Boiled Eggs, Avocado, Scallions and Crumbled Bleu Cheese served with Ranch Dressing

#### **Marinated Vegetable**

Seasoned Vegetables tossed with Sundried Tomatoes and a Balsamic Vinaigrette

### **Entrée**

#### **Bourbon Smoked Salmon**

Char-Grilled Smoked Salmon with a Bourbon Honey Glaze

#### **Grilled Pork Chop**

Chipotle and Maple Glazed Bone-In Pork Chops with Grilled Bosc Pear Relish

#### **Grecian Style Chicken**

Bone-in Chicken

#### **Snap Peas and Baby Carrots**

#### **Mediterranean Orzo**

### **Dessert**

#### **Chocolate Covered Strawberries**

#### **Assorted Mini Pastries**

#### **Cannolis**

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## Family Style Package

### Plated Salads

Select One

#### **Traditional Tossed Mixed Greens**

Fresh Romaine and Head Lettuce with shredded Carrots, Cucumbers, Cherry Tomatoes, Cheddar Cheese and Croutons, served along with a choice of our House, Balsamic Vinaigrette or Bleu Cheese Dressing

#### **Chopped Salad**

Baby Greens, blackened Chicken, Crumbled Bleu Cheese, Diced Tomatoes, Bacon, Celery and House Dressing

#### **Strawberry Field Salad**

Baby Spinach topped with Fresh Sliced Strawberries, Red Onions, Toasted Almonds, and Goat Cheese with Mixed Berry Vinaigrette

#### **Traditional Caesar Salad**

Romaine Leaves tossed in homemade Anchovy Dressing with shaved Parmesan Reggiano Cheese and Garlic Croutons

### Entrees

Select Two

#### **Beef and Pork**

##### **Hunter Style Beef Tenderloin**

Herb Crusted Beef Tenderloin sliced and served with Wild Mushrooms and Pan Sauce

##### **Pork Loin with Five Spice Apples**

Soaked in an Asian Brine overnight, seared and baked then topped with a deglazed five Spice Apple Compote

##### **Broccole**

Breadcrumbs and Parmesan Cheese rolled into a Tenderized Flank Steak and Braised in Marinara Sauce

#### **Poultry**

##### **Chicken Vesuvio**

Traditionally prepared with Garlic, Rosemary and White Wine

##### **Chicken Asiago**

Boneless Breast stuffed with Spinach, Sun-Dried Tomatoes, Pine Nuts and Asiago Cheese

#### **Seafood**

##### **Blackened Tilapia**

Over a Grilled Potato coin with Ancho Chili Relish

##### **Asiago Crusted Sea Scallops**

Caramelized Onions, roasted Red Peppers, Asparagus, Garlic, Olive Oil, White Wine and Champagne Beurre Blanc

#### **Pasta**

##### **Gnocchi**

Homemade Potato Dumplings with an Arrabiata Sauce

##### **Portabella Ravioli**

Portobello filled Ravioli with Pesto Cream Sauce

##### **Cavatappi Rustico**

Grilled Italian Sausage in a Sun-Dried Tomato Cream sauce presented over curly Macaroni

##### **Pollo Arrosto Alla Penne**

Grilled sliced Chicken Breast over Penne Pasta sautéed with Baby Spinach, Oven Roasted Tomatoes, Garlic, Olive Oil and White Wine

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## **Vegetables**

Select One

### **Grilled Asparagus Bundles**

Grilled to perfection and presented in a Carrot ribbon

### **Sautéed Vegetable Medley**

Sautéed Zucchini, Yellow Squash, Broccoli, Cauliflower and Bell Pepper

### **Sautéed Spinach with Garlic**

Sautéed in Olive Oil garnished with diced Red Peppers

### **Broccoli Polonaise**

Broccoli with buttered and toasted Breadcrumbs

### **Sugar Snap Peas and Baby Carrots**

Delicious sautéed Baby Carrots and Sugar Snap Peas

## **Bread Service**

Select One

Assortment of Dinner Rolls and Flat Breads

French Baguette

Assortment of Raisin Rye, Bread Sticks, Bialy Challah and Matzah

Assortment of Sliced Breads consisting of Vienna Bread, Raisin Bread and Multi Grain

## **Plated Desserts**

### **Seasonal Crème Bruleé**

Meringue Glaze with Seasonal Berries and Frambois Whipped Cream

### **Turtle Cheesecake**

Chocolate and Carmel Cheesecake with Chantilly Cream and Melba Sauce

### **Chocolate Tiramisu**

Traditional with a twist. Ladyfingers dipped in Espresso and Marcela Wine then layered with a Mascarpone Cheese and semi sweet Chocolate Mixture topped with Cocoa Powder

## **Starches**

Select One

### **Dauphinoise Potatoes**

Thin Potato slices layered in a pan and baked with Cream and Cheese

### **Creamy Oven Dried Tomato Polenta**

Sun-dried Tomato, Parsley, Cream, Butter and mixed diced Vegetables

### **Heirloom Potato Mélange**

Roasted Fingerling, Peruvian Purple and Bliss Potatoes with fresh Herbs

### **Garlic Mashed Potatoes**

Mashed Potatoes with roasted Garlic and fresh Herbs

## **Assortment of Spreads**

Select one

Unsalted Butter

Honey Butter

Liver Pâté

Olive Tapenade

Sun Dried Tomato Spread

Roasted Garlic Clove

### **Mixed Fruit and Berry Gallatte**

Caramelized Apples and Berries baked in a Puff Pastry with Cinnamon Ice Cream

### **Mousse Trio**

Dark Chocolate, White Chocolate and Wild Berry Mousse infused with Passion Fruit

### **Homemade Ice Cream**

Vanilla Bean or Double Chocolate Ice Cream served with your Cake

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## **Butler-Passed Hors D'oeuvres**

Select Three

### **Hot Hors D'oeuvres:**

#### **Apricot and Brie Phyllo Kisses**

Brie Cheese topped with Apricot folded in Phyllo Dough and formed into a Kiss

#### **Aranchini**

Delicate Risotto Balls stuffed with Prosciutto and Fontina Cheese and a side of Marinara

#### **Baked Artichoke Reggiano Crostini**

Marinated Artichokes with grated Parmesan Reggiano Cheese and fresh Arugula on Italian Toast Round

#### **Herb Chicken and Brie Tartlets**

Tender grilled Chicken Breast with fresh Herbs and rich Brie Cheese

#### **Spicy Chicken Arugula Meatballs**

Tender Chicken Meatballs with a spicy Cayenne Pepper Cream Sauce

#### **Beef Satay**

Tender strips of Beef marinated in Soy Sauce, skewered and glazed with Teriyaki

#### **Bacon Wrapped Dates**

Dates stuffed with Goat Cheese, glazed with Brown Sugar and rolled in crushed Almonds

## **Premium Hot Hors D'oeuvres**

To substitute a Premium Hors D'oeuvre an additional charge of \$2.50 per Guest applies

To add a Premium Hors D'oeuvre to your selection add \$5.25 per item per Guest

#### **Maryland Style Crab Cakes**

Tender Lump Maryland Crab combined with Chef inspired seasonings accompanied by a tangy Remoulade Sauce

#### **Oysters Rockefeller (Seasonal)**

Fresh, farm raised Virginia Oysters stuffed with Spinach Florentine and finished with Parmesan crusted Hollandaise Sauce

#### **Tequila Lime Shrimp**

Grilled Shrimp marinated in Tequila, tossed with a splash of Lime and fresh Cilantro

#### **Lobster Medallions**

Presented in a Tortilla Cup topped with Fruit Salsa

#### **Blackened Scallop**

Presented on a Toast Point and dressed with Pepper Sauce

#### **Duck Wonton**

Duck marinated in Olive Oil, Red Onions, Garlic and Cilantro. Presented in a Wonton and topped with a Plum Wine Sauce

#### **Petite Curry Lamb Burger**

Ground Lamb marinated in Garlic, Chili Sauce, Mustard and Worcestershire Sauce then grilled to perfection

#### **Lamb Tikka Paneer**

Lamb Meatball skewered with grilled Paneer Cheese, served with a Cucumber-Mint Raita

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## **Cold Hors D'oeuvres:**

### **Shrimp Spring Roll**

Chilled poached Shrimp rolled in a Rice Pilaf shell with Micro Greens, Carrots, and Napa Cabbage served with Ginger Soy dipping Sauce

### **Sesame Beef Arugula Wrap**

Beef Tenderloin marinated and rolled with Arugula on a Sesame Pretzel Stick, sprinkled Parmesan and dressed in a Remoulade Sauce

### **Applewood Gorgonzola Roulade**

Applewood Smoked Chicken wrapped around Pastrami and Gorgonzola Cheese garnished with a Dried Cranberry Aioli

### **Crab and Cucumber Cup**

Delicate Alaskan Crab salad perched in a decorative Cucumber cup

### **Fresh Water Mozzarella Tomato Skewer**

Fresh Mozzarella skewer with Cherry Tomatoes and fresh Basil

### **Lox and Bagel Croquette**

Cured Salmon and Cream Cheese Croquette rolled in a Toasted Bagel Crust

## **Premium Cold Hors D'oeuvres**

To substitute a Select Hors D'oeuvres with a Premium Hors D'oeuvres, add \$2.50 per Guest

To add a Premium Hors D'oeuvres to your select package add \$5.25 per Guest

### **Pastrami Smoked Salmon Latke**

House Smoked Salmon over a Crisp Potato Pancake with Dill Crème Fraiche

### **Carpaccio Crostini**

Shaved Beef Tenderloin on an Italian Toast Round with Creamed Horseradish, Capers and Red Onion garnish

### **BlowTorched Ahi Tuna**

Served on a Crispy Wonton with Bok Choy, Slaw, Wasabi Caviar and Pickled Ginger Aioli

### **Trio of Caviar**

Market fresh Caviar to include Ofsetra, Sevruga and Salmon Caviar served with traditional condiments on an individual tasting spoon

### **Lobster Spring Roll**

New Zealand Warm Water Lobster, blended with Bok Choy, Jicama and Carrot and served with Hoisin Sauce

### **Deviled Egg with Caviar Garnish**

A classic favorite Deviled Egg topped with Caviar

### **Caviar Toast Point**

Black Hackelback Caviar, minced Red Onion, Egg Whites and Yolks topped with Sour Crème and Micro Greens on a Rye Toast point

### **Seasonal Oysters**

Presented in a half shell with a Tangy Cocktail Sauce and finished with a dollop of Horse Radish

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## The Arlington Hors D' oeuvres Collection

### **Fresh Vegetable Crudités**

Arrangement of Fresh Market Vegetables with Lemon Hummus and Cracker Bread

### **Mini Deli Sandwich Platter**

Baked Ham and Cheese  
Mini Roll stuffed with Deli Ham and Melted Swiss Cheese and Poppy Seed Mustard  
Cognac Beef Tenderloin  
Marinated Beef Tenderloin and Horseradish Cream  
Turkey Avocado  
Sliced Turkey Breast with an Avocado Spinach Mixture with Feta and Radish Slice  
Grilled Veggie Hummus  
Bell Pepper, Zucchini, Red Onion and Squash with Roasted Red Pepper Hummus

### **International Cheese Station**

Our gourmet selection of hand cut Cheeses from the classic Cheese crafters around the world with Water Crackers and Flat Breads

### **Pasta Station**

Cavatappi and Tortellini Pasta, sautéed tableside by your chef; sauté ingredients include: Garlic, Peas, Mushrooms, Olives, Peppers, Italian Sausage and Parmesan Cheese; choice of three Sauces: Marinara, Alfredo, Pesto, Aglio é Olio, Bolognese, Carbonara or Vodka

### **Carved Beef Tenderloin**

Chef-carved Tenderloin of Beef with petite Rolls, Mayonnaise, Mustard, Horseradish and House Tarragon Dressing

### **Fresh Sliced Fruit Array**

Fresh Cantaloupe, Honeydew, Pineapple and other seasonal fruits, served with Raspberry Yogurt Dip

### **Mediterranean Antipasto Platter**

Calamari Salad  
Sliced Prosciutto, Ham, Salami and Capicola  
Olive Tapenade  
Cucumber, Tomato and Feta Cheese Salad  
Marinated Eggplant and Zucchini tossed in Basil and Garlic Oil  
Greek Pepper Salad

### **Carved Baked Turkey**

Chef-carved oven Roasted Turkey with petite Rolls, Mayonnaise, Mustard, House Tarragon Dressing and Tomato Chipotle Vinaigrette

### **The Chilled Seafood Station**

Ocean Harvested Seafood displayed on crushed Ice, served with Cocktail and Remoulade Sauce  
Jumbo Gulf Shrimp  
Oysters  
Crab Claws  
Smoked Trout  
Peppered Mackerel

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## Late-Night Snack

Select One

### **Hotdog Cart**

Jumbo Hot Dogs and gourmet style Buns served with all the traditional toppings (Mustard, Ketchup, Onion, Tomato, Relish, Sport Peppers and Celery Salt)

### **Popcorn Cart**

Theater Style Popcorn served with melted Butter and Salt

### **S'mores Station**

Roast your own Marshmallows and create your perfect S'more with Graham Crackers and Dark and Milk Chocolate

### **Jumbo Soft Pretzels**

Served salted or plain with blue ribbon Mustard and Nacho Cheese

### **Omelet Station\***

Two Egg Omelets made to order with your choice of ingredients to include; Tomato, Green Onion, Mushroom, Fresh Pepper Medley, Spinach, Ham and Sausage.

### **Pizza Roll (Stromboli)**

Our house made pizza dough rolled with scratch made Pizza Sauce, Mozzarella Cheese and your choice of Pepperoni, Sausage or Vegetable Medley

### **Mini Burgers and Fries**

Our fresh hand smashed Mini-Burger patties grilled to perfection with Lettuce, Tomato, Mustard and Ketchup, served alongside crispy French Fries

### **Bignet Station**

Fried dough rolled in a choice of Powdered Sugar or Cinnamon Sugar, topped with choice of Chocolate Ganache or Caramel

\*Chef Attendance Required

## Two-Hour Minimums Required for Bar Packages

\*A bartender fee will be added for hosted bar, cash bar and packages bars under 100

\*No shots will be served\*

## Select Brands Liquor Package

Bartender Fee Applies For Parties Under 100 Guests

Absolut Vodka, Bacardi Light Rum, Malibu Rum, Myers Dark Rum, Christian Brothers Brandy, Jim Beam Whiskey, Seagrams 7, Johnnie Walker Red, Jameson, Dewars White Label Scotch, Beefeaters Gin, Southern Comfort, Jose Cuervo, Amaretto, Kahlua, Bailey's Original, Tia Maria  
Select Bottled Beers, House Wine Varietals and Soft Drinks

**Two Hours**  
**Three Hours**  
**Four Hours**  
Per Guest

## Premium Brands Liquor Package

Includes Select Package Plus

Bartender Fee Applies For Parties Under 100 Guests

Ketel One and Grey Goose Vodka, Captain Morgan, Makers Mark, Crown Royal, Southern Comfort, Johnnie Walker Black Label, J & B, Jack Daniels Whiskey, Tanqueray Gin, Bombay Sapphire, Patron Silver Tequila, Courvoisier VSOP, Chambord, Grand Marnier  
Imported and Domestic Bottled Beers, House Wine Varietals and Soft Drinks

**Two Hours**  
**Three Hours**  
**Four Hours**  
Per Guest

## After Dinner Drink Package

Frangelico, Bailey's Original, Bailey's Mint, Kahlua, Starbucks Liqueur, Di Saronno Amaretto, Godiva Chocolate Liqueur, Godiva White Chocolate Liqueur, Tia Maria, Chambord, Grand Marnier

**One Hour**  
**Two Hours**  
Per Guest

## Select Beer, Wine and Soda Package

Select Bottled Beers, House Wine Varietals and Soft Drinks

**Two Hours**  
**Three Hours**  
**Four Hours**  
Per Guest

## Premium Beer, Wine and Soda Package

Blue Moon, Samuel Adams & Revolution in addition to Select Bottled Beers, House Wine Varietals and Soft Drinks

**Two Hours**  
**Three Hours**  
**Four Hours**  
Per Guest

## Soda Package

Attendant Fee Applies for Parties Under 100 Guests

Coke, Diet Coke, Sprite, Lemonade and Bottled Water

**Two Hours**  
**Three Hours**  
**Four Hours**  
Per Guest

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## Select Wines

### Cupcake Chardonnay, California

Full and elegant, flavors of Vanilla and bright Citrus

### Cupcake Sauvignon Blanc, Californi

Rich and soft with Citrus and Gooseberry Hints

### Cupcake Pinot Grigio, California

Full and complex with flavors of Pineapple and Citrus

### Cupcake Riesling, California

Sweet, clean and bright with flavors of Citrus

### Cupcake Merlot, California

Full and smooth with flavors of Red Cherry and Cocoa

### Cupcake Cabernet Sauvignon, California

Rich and robust with flavors of Blackberry and Oak

### Cupcake Pinot Noir, California

Soft and elegant with Ripe Berry and Spice flavors

### Cupcake Moscato, California

Light and sparkling, bursting with Fruit fragrance and flavor

### Cupcake Prosecco, California

Clean with flavors of White Peach, Citrus, Melon and Toasted Brioche

### J Roget Brut, California

Dry, refreshing, crisp hints of fresh Apples with Lemon Zest

## Premium Wines

### 14 Hands Chardonnay, California

On the palate, flavors of Apples and Pears are repeated with touches of sweet Oak and Spice

### Ruffino Pinot Grigio, Italy

Fresh and fragrant, yet complex, showing refined notes of Sage and Mint, with a nice touch of minerality

### Bluefield Riesling, Germany

Delicious Mineral and Flinty Fruit flavors form a juicy mid-palate, balanced with crisp refreshing acidity and a sweet, lingering finish

### Casa Lapostolle Sauvignon Blanc, Chile

Grapefruit, Melon and Ripe Fruit flavors and of style and elegance with its varietal Smoky-Flinty taste

### Parducci Pinot Noir, Italy

Elegant, fresh Fruit flavors enlivened by zesty baking Spice

### Castle Rock Pinot Noir, Central Coast

Aromas of Cherry, Tea and Herbal Spice, on the palate, the wine gives flavors of Black Cherry, Plum and Spice

### Diseno Malbec, Argentina

Bold rich and intense with Blackberry Fruit flavors, slightly spicy with a lingering finish

### 14 Hands Merlot, California

Flavors of Blackberries, Raspberries and Cherries are enhanced by a plush mouth feel

### 14 Hands Cabernet Sauvignon, California

Intense aromas of Berries and Spice, while a hint of Bramble lingers in the background

### Santa Rita Reserve Cabernet Sauvignon, Chile

Citrus, Peaches and Apricots aged in Oak that imparts just a touch of smooth Vanilla and smokiness, dry, crisp and fresh

### Gabbiano Chianti, Italy

Medium ruby red colour; aromas of Red Cherry, Dried Herbs, nuanced by Vanilla notes; dry, medium-bodied, velvety tannins, displaying flavours of Liquorice, Spice and Red Cherries on the finish

### Freixenet Cordon Negro Brut, Spain

35% Macabeo, 25% Xarel-lo, 40% Parellada, a cava with a fresh, Fruity style and a lingering aroma

## Super Premium Wines

### Wild Horse Chardonnay, California

Flavors of Crisp Green Apple and Bosc Pear are beautifully complemented by subtle notes of Vanilla, Caramel and Toasted Oak

### Wild Horse Merlot, California

On the palate the flavors are dominated by Ripe Berry and Mocha, a supple, spicy mouth feel leads to a long finish

### Castle Rock Chardonnay, Central Coast

Rich, ripe and Fruity character with a delicious blending of Vanilla, Pear, Citrus and Melon flavors

### Brancott Sauvignon Blanc, New Zealand

Gooseberry flavors meld well with fresh Capsicum and underlying Nectarine and Passion Fruit flavors

### Penfolds Koonunga Merlot, Australia

Flavors of Plum and Mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins

### Penfolds Koonunga Hill Cabernet Sauvignon, Australia

Dark Cabernet Fruits and Tomato Leaf aromas combine with complex notes of Spice, Nutty Oak and Black Olive

### Folie à Deux Ménage à Trois Red, California

Fresh, ripe, Jam like Fruit that is the calling card of California wine

### Mumm Napa Brut Prestige, Napa Valley

Touches of Vanilla and Melon, with firm acid and crisp structure, medium bodied, with excellent mousse and a rich lingering finish

### Mionetto Prosecco, Italy

Prosecco is known throughout Italy as "The Welcome Wine," all are refreshing, with a food-friendly low alcohol content (around 11%)

## Reserve Selections

### Santa Margherita Pinot Grigio, Alto Adige

Intense aroma and dry flavor with pleasant Green Apple aftertaste

### Ruffino Riserva Ducale, Tuscany

Violet, Cherry and Plum aromas and hints of White Pepper

### Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley

Flavors of Cassis, Coffee and Toasted Oak with a well-structured body

### Wild Horse Merlot, California

On the palate, the flavors are dominated by Ripe Berry and Mocha, a supple, spicy mouth feel leads to a long finish

### Kim Crawford Sauvignon Blanc, New Zealand

Characters of cut grass and tropical fruits are dominant on the nose, flavors of passion fruit, gooseberry and subtle herbaceousness

### Erath Pinot Noir, Oregon

Bright Berry Fruit aromas, elegant texture, smooth lingering finish

### Moet & Chandon Imperial, France

A bouquet of fresh cut flowers and Hazelnut, smooth and Peachy on the palate

### Veuve Clicquot Yellow Label, France

Rich on the nose and palate, with Almond Croissant and suggestions of Calvados in the aroma flavor

### Dom Perignon, France

A fresh nose aromas, blending hints of Angelica, Dried Flowers, Pineapple, Coconut, Cinnamon, Cocoa and Tobacco