

Corporate and Social Events Package | 2016

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

All Buffets Include:

regular and decaffeinated coffee, chilled fruit juices including orange, cranberry, apple and grape fruit; 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

Buttermilk Pancakes

thick buttermilk pancakes with a hint of vanilla, served with whipped butter and warm syrup

Scrambled Eggs

light and fluffy scrambled eggs with your choice of cheese, peppers, onions and mushrooms

Breakfast Flatbreads

your choice of strawberry jelly, eggs, bacon and cheese or refried beans, chorizo, eggs and cheese on a flatbread

Cinnamon French Toast

our special cinnamon blend with thick-cut texas toast served with warm syrup and butter

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

**chef fee required*

Add On's:

Assorted Tea Sandwiches

Field of Greens Salad

Lox Platter

Wrap Platter

(sliced in quarters)

mediterranean turkey wrap

grilled vegetable wrap

ham & gruyere wrap

One Entrée

Two Entrées

Three Entrées



Classic Brunch

Beverages

regular & decaffeinated coffee and hot tea
a selection of apple, cranberry, grape fruit and orange
juice

Refreshing Starters

fresh sliced fruit array served with raspberry yogurt dip,
fresh baked danish, muffins and bagels

Main Courses and Sides

denver-style scrambled eggs, applewood bacon,
sausage links and lyonnaise potatoes
chicken coq au vin and rice pilaf
tossed mixed green salad served
with house dressings and homemade croutons
farfalle bruschetta salad
marinated vegetable salad
with fresh rolls and butter

Dessert

assorted dessert bars and cake squares

Signature Brunch

Beverages

a selection of apple, cranberry, grape fruit
and orange juice
regular and decaffeinated coffee and hot tea

Refreshing Starters

fresh sliced fruit array served with cherry yogurt dip
assorted breakfast breads, bagels, scones,
strudels and cinnamon rolls

Main Courses and Sides

french toast with maple syrup,
cheese blintzes served with strawberry sauce,
applewood bacon, sausage and potatoes o'brien
beef tips diane served with egg noodles,
lemon and herb roasted chicken
tossed green salad served with house dressing and
homemade croutons
ciliegine tomato salad with fresh rolls and butter

Dessert

assorted continental pastries,
cake squares and cannolis

Champagne Brunch Royale

Beverages

a selection of apple, cranberry, grapefruit and orange juice
grapefruit, brut champagne, hot tea, regular and decaffeinated coffee

Refreshing Starters

assorted breakfast breads, danish, muffins, bagels and scones
served with seasonal sliced fruit array
and raspberry yogurt dipping sauce

Main Courses and Sides

potato pancakes, crepes with warm fresh fruit compote,
omelet station, eggs made-to-order,
applewood bacon, sausage links,
smoked salmon platter
with traditional accompaniments
peppercorn roasted tenderloin
with red wine demi-glaze and asparagus bundles
french onion soup
fresh spring mix tossed with fresh berries, toasted almonds,
mandarin oranges and balsamic vinaigrette
with assorted fresh rolls, flatbread and butter

Desserts

assorted mini continental pastries, dessert bars,
cookies and cheesecake bars

**chef fee required*

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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 seasonal whole fruit
assorted soft drinks and bottled water

Lunch Buffet

gourmet sandwiches or wraps
 chicken club
 ham & gruyere
 grilled vegetable
 roast beef & avocado
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 crudité 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
trail mix and yogurt parfaits
assorted soft drinks and bottled water

Lunch Buffet

soup or salad
roasted chicken breast
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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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

an assortment of seasonal fresh fruit

Assorted Sodas and Bottled Water

The Best of Both Worlds

Assorted Cookies and Dessert Bars

Whole Fresh Fruit Display

an assortment of 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

an assortment of 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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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

Soup Selection

Fire Roasted Tomato with a Basil Chiffonade

creamy vegetarian broth highlighted with Basil and roasted for a wonderful smoky taste

Chicken 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

Tuscan Kale & White Bean

tuscan style white bean and kale soup

Minestrone

this brightly colored fresh tasting soup makes the most of delicious summer vegetables finished with noodles

Cream of Broccoli

sautéed broccoli in a deliciously seasoned creamy soup base

Chicken Noodle

chunks of chicken, carrots, celery, onions, chicken stock, seasonings and egg noodles

Pasta e Fagioli

traditional italian tomato broth soup with ditalinni pasta and beans

Salad Selection

Field of Greens

spring mix with grape 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 and served with our homemade red wine vinaigrette

Quinoa Arugula Salad

quinoa, arugula, dried cranberries, grape tomatoes and tossed in a lemon and olive oil dressing and topped with parmesan cheese

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

*Table side service available at an additional \$2.50 per person

Entrée Selections

Quinoa Stuffed Pepper

pepper stuffed with quinoa and brown rice

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

Bracirole

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

Pepper Steak

with bell peppers, tomatoes, onions, ground pepper, mixed with natural juices and soy sauce then thickened and garnished with chunky tomatoes

Tortellini with Arugula and Sun-Diced Tomatoes

beef tortellini mixed with spinach, garlic and parmesan cheese

Thai Chicken Lettuce Wrap

sliced sesame ginger grilled chicken with fresh shiitake mushrooms and mandarin orange slices wrapped in crisp lettuce leaves with spicy ginger-lime vinaigrette

Arctic Char

fresh char seared and served atop braised kale with white beans and ham

Bistro Filet

6 oz bistro filet grilled and topped with an onion jam

Breaded Pork Chop

ranch marinated breaded pork chop served with caramelized onions

Chicken or Beef Crepe

your choice of chicken in an herb cream sauce with sautéed mushrooms or beef braised with mushrooms carrots, celery with an herb demi.

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Vegetable Selections

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds and red pepper

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 Acorn Squash

tender pieces of acorn squash roasted and tossed in a chipotle-lime cilantro sauce

Crispy Brussel Sprouts

deep fried Brussel sprouts with cherry tomato, red onion and applewood bacon in a light honey mustard sauce

Zucchini Corn Parmesan

grilled zucchini and corn dusted with parmesan cheese

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

Duchess Potatoes

a mashed potato seasoned with fresh herbs and heavy cream cheese, then piped into a rosette

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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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

flaky 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

Chocolate Tiramisu

ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese

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

Chocolate Tiramisu

ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese

Crème Brulee`

classic crème brulee, finished with a caramelized sugar top

Chantilly Hot Beverage Station

hot chocolate, freshly brewed regular and decaffeinated coffee, our gourmet selection of fine teas, whipped cream, sugar cubes, chocolate shavings, orange twists and cinnamon sticks

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

All buffets include freshly baked breads and butter and freshly brewed coffee and iced tea

The Arlington Deli Buffet

Tossed Mixed Greens

Spring mix, 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 with croissant rolls

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

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

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds and red pepper

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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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

Beef Tortellini

tender pasta filled with beef and seasoning with carrots, celery, onion, spinach and chicken broth

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

spring mix with grape 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

Saggio Salad

bleu cheese crumbles and red onions with romaine and head lettuce

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

Watermelon Arugula Salad

diced watermelon, arugula, candied pistachios and goat cheese with a pistachio vinaigrette

**table side service available at an additional charge*

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Entree Dinner Selections

Portabello Mushroom

portabella mushroom stuffed with boursin cheese and spinach garnished with red peppers

Chicken Breast Lorraine

spinach and swiss cheese wrapped in prosciutto, stuffed in chicken breast and served with lemon herb sauce

Chicken Piccata

sautéed chicken breast with white wine lemon caper sauce

Frenched Cut Chicken

herb crusted frenched cut 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 fish 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

Chicken Vesuvio

traditionally prepared with garlic, rosemary and white wine

Braised Beef Short Ribs

beef short ribs, slow cooked with port wine demi and roasted cipolini onions

Filet Mignon

grilled 7oz 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

London Broil

seasoned, grilled and thinly sliced beef with a rich mushroom demi-glaze

Prosciutto Wrapped Tenderloin

roasted pork tenderloin stuffed with fresh sage leaves and wrapped in prosciutto with a balsamic demi

Frutti De Mare

seared salmon served with champagne dill cream

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

Quartered 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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Vegetable Selections

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds and red pepper

Sugar Snap Peas and Baby Carrots

delicious sautéed baby carrots and sugar snap peas

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

Crispy Brussel Sprouts

deep fried brussel sprout with cherry tomato and applewood bacon in a honey mustard sauce

Batonette of Spring Vegetables

sautéed carrots, zucchini and yellow squash in garlic and olive oil

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

Duchess 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

Dauphinnoise Potatoes

thinly sliced potatoes stacked in a pan and baked with a cream and swiss cheese mixture

Israel Couscous

with apples, cranberries and herbs

Double Baked Potato

potato skins piped with mashed potatoes, bacon, cheese, sour cream and parsley

Asparagus Risotto

creamy risotto with asparagus butter and tips

Crispy Polenta Cakes

pan-seared parmesan herb polenta cakes

Tiger Duchess Potatoes

cherry tomato and 1/4 slice bacon in a honey mustard sauce

Roasted Garlic Mashed Red Potatoes

mashed red potatoes with butter, cream and roasted garlic

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Dessert Selection

please select one

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

ladyfingers dipped in espresso and marcela 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, mini dessert shooters, tiramisu, cookies (peanut butter, chocolate chunk and oatmeal) and chocolate-dipped fresh fruits

Deluxe Sweet Table

european pastries, chocolate-dipped fresh fruit, crème puffs, an assortment of dessert bars, tiramisu, cheesecakes, chocolate 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 Hot Beverage Display

hot chocolate, freshly brewed regular and decaffeinated coffee, our gourmet selection of fine teas, whipped cream, sugar cubes, chocolate shavings, orange twists and cinnamon sticks

**chef fee required*

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

The Metropolis

Soup

Russet Potato Leek with Applewood Smoked Bacon

simmering leeks and potatoes combined with flavorful bacon

Salad

Saggio Salad

romaine and head lettuce with bleu cheese and red onions with asian dressing

Caprese Salad

fresh mozzarella, sliced roma tomatoes and fresh basil tossed in extra virgin olive oil, balsamic reduction atop a bed of mixed greens

Entrée

Arctic Char with Braised Kale

fresh char seared and served atop braised kale with white beans and ham

Grilled Chicken Breast Medallions

with sautéed leeks and whole grain mustard sauce

Beef Medallions

with béarnaise and peppercorn demi-glaze

Accompaniments

Batonette of Spring Vegetables

sautéed carrots, zucchini and yellow squash in garlic and olive oil

Duchess Potatoes

mashed potatoes mixed with celery, garlic and butter

Dessert

Chocolate Mousse

New York Cheesecake

Marinated Fresh Fruit and Berries

in a sabayon sauce

The Arlington

Soup

Fire Roasted Tomato with a Basil Chiffonade

creamy vegetarian broth highlighted with basil and roasted for a wonderful smoky taste

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

Accompaniments

Grilled Asparagus Bundles

grilled to perfection and presented in a carrot ribbon

Mediterranean Orzo

sautéed tiny orzo pasta tossed with diced mixed vegetables, feta cheese and light vinegar for flavor and seasoning

Dessert

Chocolate Covered Strawberries

Assorted Mini Pastries

Mini Cannolis

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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

Port Poached Pear

pears soaked in port wine served over baby greens with maytag blue, candied walnuts and cabernet reduction vinaigrette

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 17sian 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 Parmesan

breaded chicken breast, seasoned, pan-fried and finished in the oven with mozzarella cheese and marinara sauce

Seafood

Parmesan Crusted Tilapia

breaded with parmesan cheese and pan seared topped with picatta sauce

Halibut Provençal (\$2.00)

pan-seared halibut in a tomato, caper and olive sauce

Pasta

Gnocchi

homemade potato dumplings with an arrabiata sauce

Butternut Squash Ravioli

ravioli filled with butternut squash, spices and parmesan cheese, dressed in a chipotle cream sauce

Cavatappi Rustico

grilled italian sausage in a sun-dried tomato cream sauce presented over curly macaroni

Penne Pasta

grilled chicken medallions over penne pasta sautéed with baby spinach, oven roasted tomatoes, garlic, olive oil and white wine sauce

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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

Roasted Cauliflower

fresh cauliflower oven-roasted with olive oil, salt and pepper

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 Pretzel Rolls, Raisin, Multi-Grain and Challah Bread

Plated Desserts

select one

Seasonal Crème Brûlée

seasonal berries and whipped cream

Turtle Cheesecake

chocolate and caramel cheesecake with chantilly cream and melba sauce

Mixed Fruit and Berry Gallatte

caramelized apples and berries baked in a puff pastry with cinnamon ice cream

Starches

select one

Dauphinoise Potatoes

thin potato slices layered in a pan and baked with cream and cheese

Creamy Sun-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

Chocolate Tiramisu

ladyfingers dipped in espresso and marcela wine then layered with a mascarpone cheese and semi-sweet chocolate mixture topped with cocoa powder

Mousse Trio

dark chocolate and white chocolate

Homemade Ice Cream

vanilla bean or double chocolate ice cream served with your cake

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Butler-Passed Hors D'oeuvres

select three of hot and cold hors d'oeuvres

Select 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 mozzarella cheese and a side of marinara

Baked Artichoke Reggiano Crostini

marinated artichokes with grated parmesan reggiano cheese and fresh arugula on italian toast round

Sausage Stuffed Mushroom Caps

mushroom caps filled with a blend of ground and italian beef

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 applies

to add a premium hors d'oeuvre to your selection

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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Select 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 blue crab salad perched in a decorative cucumber cup

Fresh 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

BBQ Gulf Shrimp

a beautiful barbeque gulf shrimp garnished with cilantro served on a plantain chip

Premium Cold Hors D'oeuvres

to substitute a select hors d'oeuvres with a premium hors d'oeuvres
to add a premium hors d'oeuvres to your select package

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 hackleback 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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

The Arlington Hors D' oeuvres Collection

Fresh Vegetable Crudité

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

\$7.75 per guest

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

Antipasto Display

genoa salami, prosciutto and capicola, served with marinated artichokes, olives and cherry tomato mozzarella salad

Lox Platter

smoked salmon, red onion, capers and cream cheese served with mini bagels

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

The Harmony Collection

select three of the following

Hot Hors D'oeuvres

Italian Sausage Stromboli

italian sausage and marinara rolled in a puff pastry cup

Sausage Stuffed Mushroom Caps

mushroom caps filled with a blend of ground beef and Italian sausage

Spinach & Feta Phyllo Triangles

spinach, feta and pine nuts wrapped in phyllo dough

Swedish or BBQ Meatballs

miniature meatballs in your choice of swedish sauce or bbq sauce

Arancini

italian fried risotto rounds with a mixture of pancetta and fontina cheese

Beef Sliders

topped with chipotle mayo, onion straws; garnished with tomato and pickle

Buffalo Chicken Bites

fried boneless chicken chunks drenched in our spicy buffalo sauce served with your choice of bleu cheese or ranch

Chicken Wings

chicken wings with our homemade buffalo sauce served with bleu cheese

Cold Hors D'oeuvres

Artichoke Pizza

bite-size french crust filled with goat cheese, ricotta, chopped artichokes and caramelized red onion

Deli Spirals

flour tortilla with turkey, ham, salami with cheddar and swiss cheeses

Iced Shrimp Cocktail

jumbo shrimp with cocktail sauce

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Swedish or BBQ Meatballs

miniature meatballs in your choice of swedish sauce or bbq sauce

Tomato Bruschetta

fresh tomato and basil on top of a crostini, drizzles with olive oil and balsamic

Horseradish Roast Beef Mini Roulade

thinly sliced beef with horseradish cream cheese and rolled with cornichon

Smoked Salmon Blini

topped with mascarpone and fresh dill

Hors D'oeuvres Platters and Stations

select two of the following

Chips and Salsa

our homemade tortilla chips accompanied by fire-roasted salsa, salsa verde and our chef's special guacamole

Fresh Vegetable Crudité

fresh assortment of crisp seasonal vegetables attractively arranged and served with your choice of dill or spinach walnut dip

Fresh Sliced Fruit Array

an assortment of fresh sliced seasonal fruit served with your choice of cherry, raspberry or honey yogurt dip

Quesadilla Station

roasted vegetable mix, diced chicken breast, steak, green chilies, green onions, jalapeños, jack and cheddar cheese, folded in a warm tortilla, served with sour cream and salsa

Antipasto Display

genoa salami, prosciutto and capicola, served with marinated artichokes, olives and cherry tomato mozzarella salad

Stone Pizza

choose from two of the following: pesto, chicken and grilled vegetables; barbeque pork or barbeque chicken with smoked buffalo mozzarella; goat cheese with roasted red and yellow peppers; margherita style

Mac & Cheese Station

cavatappi and macaroni pasta, with a selection of cheeses: smoked gouda, jack cheddar mix, swiss and cheddar, add in bacon, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapenos or tomatoes

METROPOLIS BALLROOM

OF ARLINGTON HEIGHTS

www.metropolisballroom.com

847.870.8787

Late-Night Snack

select one

select two

Mac and Cheese Station

cavatappi and macaroni pasta, with a selection of cheese: smoked gouda, jack cheddar mix, swiss and cheddar, add in bacon, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapeños or tomatoes

Nacho Station

filled with tortilla chips, nacho cheese sauce, spiced ground beef, black beans, sour cream, guacamole, salsa and jalapeños

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

Gelato Sundae Station

vanilla bean and double chocolate gelato with toppings to include: hot fudge, strawberry and caramel sauces, fresh whipped cream, lavender fudge squares, candied walnuts and maraschino cherries

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

Beignet Station

fried dough rolled in a choice of powdered sugar or cinnamon sugar, topped with choice of chocolate ganache or caramel

Bacon Bar

bacon three ways: regular applewood smoked, chocolate dipped and sugar glazed

*chef attendance require

Two-Hour Minimums Required for Bar Packages

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

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
domestic bottles of beer, 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, johnnie walker black label, j & b, jack daniels whiskey, tanqueray gin, bombay sapphire, patron silver tequila, courvoisier vsop, chambord, grand marnier
imported craft 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

domestic bottles of beer, house wine varietals and soft drinks

Two Hours
Three Hours
Four Hours
per guest

Craft Beer, Wine and Soda Package

blue moon, samuel adams & revolution in addition to select domestic beer, 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

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

Select Wines

Cupcake Chardonnay, California

full and elegant, flavors of vanilla and bright citrus

Cupcake Sauvignon Blanc, California

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 flavors 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

Moët & 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

METROPOLIS BALLROOM

OF ARLINGTON HEIGHTS

www.metropolisballroom.com

847.870.8787