

Corporate and Social Events Package | 2018

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

\$10.75 per Guest

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

\$13.00 per Guest

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

\$15.50 per Guest

A La Carte Items

Beverages

Bottled Water	\$2.95 each
Perrier and San Pellegrino	\$3.00 each
Assorted Coca-Cola Products	\$3.50 each
Regular and Decaffeinated Coffee and a Selection of Tazo Fine Teas	\$44.00 per gallon
Hot Chocolate	\$29.00 per gallon
Citrus Punch	\$30.00 per gallon
Festive Citrus Punch (Rum, Vodka or Champagne)	\$37.00 per gallon
Lemonade	\$22.50 per gallon
Ice Tea with Lemon Slices	\$22.50 per gallon
Coffee Service	\$3.75 per guest
Gourmet Coffee Service (Chantilly Coffee Display)	\$4.50 per guest
Carafe of Orange Juice, Cranberry Juice, Apple Juice or Grapefruit Juice	\$12.50 per carafe
2% Milk Carafe	\$9.50 per carafe

Breakfast Pastries

Freshly Baked Mini Croissants	\$15.75 per half dozen
Assorted Bagels and Cream Cheese	\$15.75 per half dozen
Freshly Baked Scones	\$15.75 per half dozen
Freshly Baked Muffins – Medium	\$12.75 per half dozen
Freshly Baked Danish – Medium	\$10.75 per half dozen
Freshly Baked Coffee Cake	\$20.75 per cake
Freshly Baked Fruit Bread	\$15.75 per loaf

METROPOLIS BALLROOM
OF ARLINGTON HEIGHTS

www.metropolisballroom.com
847.870.8787

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 Casserole

layers of sausage, gravy, fresh biscuits, eggs, crispy bacon, cheese, and hash browns baked into a hearty casserole

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

Encrusted French Toast

fluffy french toast dipped in frosted cornflake cereal for a decadent crunch and added sweetness

Scottish Eggs

a hardboiled egg wrapped in ground beef with a parmesan reggiano crust and topped with hollandaise sauce

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

Add On's:

- Assorted Tea Sandwiches \$4.00 per guest
- Field of Greens Salad \$4.50 per guest
- Lox Platter \$8.75 per guest
- Wrap Platter \$6.50 per guest
(sliced in quarters)
mediterranean turkey wrap
grilled vegetable wrap
ham & gruyere

- One Entrée \$15.50**
- Two Entrées \$17.50**
- Three Entrées \$19.50**

**chef fee required*

Classic Brunch \$39.50 per guest

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 \$43.50 per guest

Beverages

a selection of apple, cranberry, grapefruit
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 \$58.00 per guest*

Beverages

a selection of apple, cranberry, grapefruit and orange juice
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

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All Day Package I:

\$41.00 per guest

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:

\$45.00 per guest

Campbell Classic Continental Breakfast

regular and decaffeinated coffee
assorted tazo hot tea
freshly squeezed orange juice
apple juice
grapefruit juice
cranberry juice
assorted muffins or 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
dauphinoise potatoes
light and dark mousse
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

an assortment of seasonal fresh fruit

Assorted Sodas and Bottled Water

\$14.00 per guest

The Best of Both Worlds

Assorted Cookies and Dessert Bars

Parmesan Kettle Chips, Buttered Popcorn and Pretzels Rods

Whole Fresh Fruit Display

an assortment of seasonal fresh fruit

Pick Two Shooters

chocolate mousse
cheesecake
carrot cake
berries and cream

Assorted Sodas and Bottled Water

\$17.00 per guest

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

\$16.00 per guest

Take Me Out to the Ballgame

Miniature Hot Dogs

miniature all beef hot dogs served with ketchup and sweet relish

Nacho Station and Pretzels

served with cheese sauce

Kettle Chips

Assorted Candy Bars

Assorted Sodas and Bottled Water

\$12.00 per guest

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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 \$4.25 per guest

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 Carrot and Ginger Soup

carrots, ginger, red onion, and olive oil in a creamy soup, topped with a drizzle of mozzarella sauce

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

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

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Entrée Selections

Quinoa Stuffed Pepper

pepper stuffed with quinoa and brown rice
\$25.00 per guest

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce
\$25.00 per guest

Chicken Asiago

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts and asiago cheese
\$26.00 per guest

Pork Short Rib with Onion Ragout

braised short rib topped with a mediterranean ragout
\$36.00 per guest

Rock Cornish Game Hen

halved and coated with fresh herbs then roasted in shallot white wine sauce
\$27.00 per guest

Poached Salmon

fresh salmon poached in white wine with a light creamy dill sauce
\$27.00 per guest

Parmesan Crusted Tilapia

breaded with parmesan cheese and pan-seared topped with a lemon-wine sauce
\$25.00 per guest

Ricotta and Spinach Ravioli

ravioli filled with fresh spinach and ricotta cheese
\$22.00 per guest

Grilled Jerk Chicken

marinated caribbean grilled boneless chicken breast with jerk seasoning
\$26.00 per guest

Zucchini and Shrimp Orecchieta

cubed zucchini and shrimp, garlic, olive oil, and cherry tomato
\$28.00 per guest

Breaded Pork Chop

ranch marinated breaded pork chop served with caramelized onions
\$27.00 per guest

Chicken Sorrentino

chicken with eggplant, prosciutto, marinara sauce, mozzarella and parmesan cheeses
\$26.00 per guest

Bistro Filet

6 oz bistro filet grilled and topped with an onion jam
\$29.00 per guest

Pepper Steak

with bell peppers, tomatoes, onions, ground pepper, mixed with natural juices and soy sauce then thickened and garnished with chunky tomatoes
\$28.00 per guest

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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

Sautéed Spinach with Garlic

sautéed in olive oil garnished with diced red peppers

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

Horseradish Mashed Potato

horseradish and garlic mashed potatoes

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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

\$3.50 per guest

Fresh Fruit Tart

with a mango coulis

\$4.25 per guest

Mixed Berries

with sabayon sauce

\$4.50 per guest

Sweet Table

chocolate covered strawberries, lemon tarts, opera cakes, cream puffs and gourmet brownies

\$9.95 per guest

Chocolate Tiramisu

ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese

\$4.25 per guest

Crème Brûlée

classic crème brûlée, finished with a caramelized sugar top

\$5.50 per guest

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

\$4.50 per guest

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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

spring mix, romaine, head and leaf lettuce tossed with crisp vegetables, served with two dressing selections

Arugula Salad

arugula, cranberry, candied walnuts, and crumbled goat cheese tossed in a lemon, raspberry, and olive oil vinaigrette

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 fresh sliced fruit

Chocolate Chunk Cookies and Brownies

\$32.00 per guest

The Vail Executive Lunch Buffet

Country Style Chicken Noodle

a hearty chicken broth soup with noodles and vegetable chunks

Fresh Spinach Salad

fresh baby spinach, eggs, red onion and bacon with warm bacon dressing

Marinated Vegetables

seasoned vegetables tossed with sun-dried tomatoes and a balsamic 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

\$34.00 per guest

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

\$26.00 per guest

Lunch in Versailles Buffet

Roasted Mushroom 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

\$31.00 per guest

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

\$30.00 per guest

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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

Escarole and White Bean Soup

sautéed escarole, white cannellini beans, prosciutto, and garlic served in broth

Roasted Mushroom Soup

blend of mushrooms roasted to perfection, steeped down in a smoky cream base with a hint of vanilla

Lobster Bisque (\$2.00)

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

Harvest Salad

mixed greens, diced green apples, cranberries, red grapes, and walnuts tossed in a citrus vinaigrette

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 of \$2.50 per guest*

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Entrée Dinner Selections

Portabello Mushroom

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

\$30 per guest

Eggplant Penne

fresh cherry tomato sauce, diced eggplant, basil, and roasted garlic

\$28 per guest

Frenched Cut Chicken

herb crusted frenched cut chicken topped with a fire roasted red pepper sauce

\$36 per guest

Braided Atlantic Salmon

seared salmon served with champagne dill cream

\$41 per guest

Macadamia Crusted Mahi-Mahi

a firm white fish with a sweet taste hand-breaded with a macadamia nut crust and served with mango chutney

\$43 per guest

Chimichurri Sea Bass

sea bass in a bed of cilantro rice and a chimichurri and bread crumb topping

\$49 per guest

Lemon and Pepper Encrusted Chicken

chicken baked with a fresh pepper and lemon coating

\$36 per guest

Chicken Vesuvio

traditionally prepared with garlic, rosemary and white wine

\$35 per guest

Braised Beef Short Ribs

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

\$42 per guest

Filet Mignon

grilled 7oz filet mignon served with onion marmalade and red wine demi

\$52 per guest

Fired Roasted Beef Tenderloin Medallions

hand massaged with herbs and garlic and slow roasted, served with a red wine reduction sauce

\$45 per guest

Moroccan Lamb Shank

seasoned lamb shank on a bed of couscous, dried apricot, and dried figs

\$39 per guest

London Broil

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

\$42 per guest

Prosciutto Wrapped Tenderloin

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

\$45 per guest

Stuffed Shrimp with Crab Meat

jumbo shrimp stuffed with crab meat, zucchini, and onion in a lemon butter sauce

\$40.50 per guest

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

\$57 per guest

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

\$51 per guest

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Vegetable Selections

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

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Sautéed Baby Carrots

baby carrots sauteed in peach schnoppis

Batonette of Spring Vegetables

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

Zucchini Corn Parmesan

grilled zucchini and corn dusted with parmesan cheese

Sautéed Vegetable Medley

sautéed zucchini, yellow squash, broccoli, cauliflower and bell pepper

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

Dauphinoise Potatoes

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

Tiger Duchess Potatoes

mashed garlic potato and sweet potato piped into a colorful rosette

Baked Sweet Potato

savory sweet baked potato

Asparagus Risotto

creamy risotto with asparagus butter and tips

Crispy Polenta Cakes

pan-seared parmesan herb polenta cakes

Mediterranean Orzo

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

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

\$9.25 per guest

Bananas Fosters*

caramelized bananas flamed with rum, brown sugar and banana liqueur served with handmade vanilla ice cream

\$9.25 per guest

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

\$13.50 per guest

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

\$22.00 per guest

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

\$12.50 per guest

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

\$4.50 per guest

**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

Fresh Spinach Salad

fresh baby spinach, eggs, red onion and bacon with warm bacon 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

Zucchini and Shrimp Orrecchieta

cubed zucchini and shrimp, garlic, olive oil, and cherry tomato

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

\$49.00 per guest

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

Moroccan Lamb Shank

seasoned lamb shank on a bed of couscous, dried apricot, and dried figs

Grecian Style Chicken

bone-in chicken

Accompaniments

Grilled Asparagus Bundles

grilled to perfection and presented in a carrot ribbon

Horseradish Mashed Potatoes

horseradish and garlic mashed potatoes

Dessert

Chocolate Covered Strawberries

Assorted Mini Pastries

Mini Cannolis

\$47.00 per guest

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Family Style Package

\$50.00 per guest

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 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 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

Lemon and Pepper Encrusted Cod or Salmon

fresh cod or salmon baked with a fresh pepper and lemon coating

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

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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

Italian Grilled Vegetables

grilled seasonal vegetables dusted with parmesan cheese

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Sautéed Baby Carrots

baby carrots sautéed in peach schnapps

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

Baked Sweet Potato

savory sweet baked potato

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

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Butler-Passed Hors D'oeuvres

select three of hot and cold hors d'oeuvres
\$10.50 per guest

Select Hot Hors D'oeuvres:

Ratatouille New Potato

new potato stuffed with mixed vegetable ratatouille and topped with mozzarella

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

Polenta Cake with Sausage

served in a mushroom sauce

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

Blackened Scallop

presented on a toast point and dressed with pepper 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

Braised Pork Belly

pan-seared pork belly with a maple glaze and peach relish

Lamb Tikka Skewer

lamb cubes skewered with a tikka masala sauce

Filet Mignon Poivre

filet mignon bites with cubed zucchini, topped with a poivre sauce and served on a spoon

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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

Mini Fish Tacos

mini crisp tacos with grilled cod topped with pico de gallo, guacamole and crisp slaw served with sliced lime

BBQ Gulf Shrimp (\$1.25)

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, 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

Oyster Shooters

fresh oysters in a shot glass served classic condiments

Lobster and White Asparagus Salad

fresh lobster and white asparagus salad in olive oil and lemon, served on a spoon

Deviled Egg Trio

assortment of deviled eggs consisting of traditional, bacon and cheese, and sun-dried tomato and basil

Taco Cup Ceviche

white fish ceviche served in a taco cup

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The Arlington Hors D'oeuvres Collection

Fresh Vegetable Crudités

arrangement of fresh market vegetables with lemon hummus and cracker bread

\$5.75 per guest

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

\$6.50 per roll

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

\$10.95 per guest

Carved Beef Tenderloin

chef-carved tenderloin of beef with petite rolls, mayonnaise, mustard, horseradish and house tarragon dressing

\$8.25 per roll

Fresh Sliced Fruit Array

fresh cantaloupe, honeydew, pineapple and other seasonal fruits, served with raspberry yogurt dip

\$6.75 per guest

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

\$10.50 per guest

Carved Baked Turkey

chef-carved oven roasted turkey with petite rolls, mayonnaise, mustard, house tarragon dressing and tomato chipotle vinaigrette

\$3.75 per roll

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

Market Price per guest

Antipasto Display

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

\$6.50 per guest

Lox Platter

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

\$8.75 per guest

Risotto Station

shrimp, mushroom, zucchini, green peas, cream of asparagus, grilled chicken, diced tomato

\$10.50 per guest

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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

Ratatouille New Potato

new potato stuffed with mixed vegetable ratatouille and topped with mozzarella

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

Coconut Shrimp

served with a honey bourbon sauce

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 (\$2.50)

jumbo shrimp with cocktail sauce

Fresh Mozzarella & Tomato Skewers

fresh mozzarella skewer with cherry tomatoes and fresh basil

Stuffed Zucchini Medallions

zucchini, shrimp, and onion

Tomato Bruschetta

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

Mini Fish Tacos

mini crisp tacos with grilled cod topped with pico de gallo, guacamole and crisp slaw served with sliced lime

Horseradish Roast Beef Mini Roulade

thinly sliced beef with horseradish cream cheese and rolled with cornichon

Smoked Salmon Blini (\$1.50)

topped with mascarpone and fresh dill

Hors D'Oeuvre 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 Crudit 

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, jalape os, jack and cheddar cheese, folded in a warm tortilla, served with sour cream and salsa

Antipasto Display (\$2.50)

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

\$26 per guest

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Late-Night Snack

select one

\$10.95 per guest

select two for an additional \$5.50

Mac and Cheese Station **\$12.00 per guest**

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 **\$10.00 per guest**

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

Hotdog Cart **\$11.00 per guest**

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 **\$7.00 per guest**

theater style popcorn served with melted butter and salt

S'mores Station **\$11.00 per guest**

roast your own marshmallows and create your perfect s'more with graham crackers and dark and milk chocolate

Jumbo Soft Pretzels **\$9.00 per guest**

served salted or plain with blue ribbon mustard and nacho cheese

Gelato Sundae Station **\$12.00 per guest**

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* **\$12.00 per guest**

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) **\$10.00 per guest**

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 **\$12.00 per guest**

our fresh hand smashed mini-burger patties grilled to perfection with lettuce, tomato, mustard and ketchup, served alongside crispy french fries

Beignet Station **\$11.00 per guest**

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

Bacon Bar **\$14.00 per guest**

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

*chef attendance require

Two-Hour Minimums Required for Bar Packages

*\$180.00 Bartender Fee: All Packages under 100 guests

*\$180.00 Bartender Fee: All Consumption or Cash Bars

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 \$27

Three Hours \$31

Four Hours \$35

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 \$31

Three Hours \$36

Four Hours \$41

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 \$5

Two Hours \$9

per guest

Select Beer, Wine and Soda Package

domestic bottles of beer, house wine varietals and soft drinks

Two Hours \$20

Three Hours \$24

Four Hours \$28

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 \$23

Three Hours \$27

Four Hours \$31

per guest

Soda Package

attendant fee applies for parties under 100 guests

coke, diet coke, sprite, lemonade and bottled water

Two Hours \$11

Three Hours \$14

Four Hours \$17

per guest

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Select Wines

Cupcake Chardonnay, California	\$28
full and elegant, flavors of vanilla and bright citrus	
Cupcake Sauvignon Blanc, California	\$28
rich and soft with citrus and gooseberry hints	
Cupcake Pinot Grigio, California	\$28
full and complex with flavors of pineapple and citrus	
Cupcake Riesling, California	\$28
sweet, clean and bright with flavors of citrus	
Cupcake Merlot, California	\$28
Full and smooth with flavors of Red Cherry and cocoa	
Cupcake Cabernet Sauvignon, California	\$28
rich and robust with flavors of blackberry and oak	
Cupcake Pinot Noir, California	\$28
soft and elegant with ripe berry and spice flavors	
Cupcake Moscato, California	\$28
light and sparkling, bursting with fruit fragrance and flavor	
Cupcake Prosecco, California	\$28
clean with flavors of white peach, citrus, melon and toasted brioche	
J Roget Brut, California	\$26
dry, refreshing, crisp hints of fresh apples with lemon Zest	

Premium Wines

14 Hands Chardonnay, California	\$29
on the palate, flavors of apples and pears are repeated with touches of sweet oak and spice	
Ruffino Pinot Grigio, Italy	\$36
fresh and fragrant, yet complex, showing refined notes of sage and mint, with a nice touch of minerality	
Bluefield Riesling, Germany	\$27
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	\$36
grapefruit, melon and ripe fruit flavors and of style and elegance with its varietal smoky-flinty taste	
Parducci Pinot Noir, Italy	\$35
elegant, fresh fruit flavors enlivened by zesty baking spice	
Castle Rock Pinot Noir, Central Coast	\$36
aromas of cherry, tea and herbal spice, on the palate, the wine gives flavors of black cherry, plum and spice	
Diseno Malbec, Argentina	\$32
bold rich and intense with blackberry fruit flavors, slightly spicy with a lingering finish	
14 Hands Merlot, California	\$28
flavors of blackberries, raspberries and cherries are enhanced by a plush mouth feel	
14 Hands Cabernet Sauvignon, California	\$28
intense aromas of berries and spice, while a hint of bramble lingers in the background	
Santa Rita Reserve Cabernet Sauvignon, Chile	\$43
citrus, peaches and apricots aged in oak that imparts just a touch of smooth vanilla and smokiness, dry, crisp and fresh	
Gabbiano Chianti, Italy	\$30
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	\$38
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	\$50
flavors of crisp green apple and bosc pear are beautifully complemented by subtle notes of vanilla, caramel and toasted Oak	
Wild Horse Merlot, California	\$50
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	\$24
rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors	
Brancott Sauvignon Blanc, New Zealand	\$49
gooseberry flavors meld well with fresh capsicum and underlying nectarine and passion fruit flavors	
Penfolds Koonunga Merlot, Australia	\$54
flavors of plum and mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins	
Penfolds Koonunga Hill Cabernet Sauvignon, Australia	\$54
dark cabernet fruits and tomato leaf aromas combine with complex notes of spice, nutty oak and black olive	
Folie à Deux Mènage à Trois Red, California	\$50.19
fresh, ripe, jam like fruit that is the calling card of California wine	
Mumm Napa Brut Prestige, Napa Valley	\$62.50
touches of vanilla and melon, with firm acid and crisp structure, medium bodied, with excellent mousse and a rich lingering finish	
Mionetto Prosecco, Italy	\$49
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	\$76
intense aroma and dry flavor with pleasant green apple aftertaste	
Ruffino Riserva Ducale, Tuscany	\$76
violet, cherry and plum aromas and hints of white pepper	
Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley	\$84
flavors of cassis, coffee and toasted oak with a well-structured body	
Wild Horse Merlot, California	\$69
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	\$52
characters of cut grass and tropical fruits are dominant on the nose, flavors of passion fruit, gooseberry and subtle herbaceousness	
Erath Pinot Noir, Oregon	\$58
bright berry fruit aromas, elegant texture, smooth lingering finish	
Moët & Chandon Imperial, France	\$187
a bouquet of fresh cut flowers and hazelnut, smooth and peachy on the palate	
Veuve Clicquot Yellow Label, France	\$207
rich on the nose and palate, with almond croissant and suggestions of calvados in the aroma flavor	
Dom Perignon, France	\$305
a fresh nose aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco	

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