

# Bat Mitzvah and Bar Mitzvah Package | 2017

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Prices subject to change. Service charge and tax not included

## **Features**

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

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

### **Rooms**

Metropolis Ballroom  
Campbell Room  
Vail Room  
Harmony Suite  
Veranda

### **Contemporary Style**

Natural Lighting  
Vaulted Wood Beam Ceiling  
Exposed Brick  
Hardwood Floors

### **Accommodations**

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

### **Service Styles**

Plated  
Family Style  
Stations  
A La Minute  
VIP Service

## Young Adults Package

Buffet Style

\$31.50 per guest

### Beverage Station

unlimited soda bar

### Hors D'oeuvres Station

select one

#### **Nacho Station**

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

#### **Mashed Potato Bar**

presented in a catalina rocks glass

garlic mashed potatoes with cheddar cheese, sour cream, bacon, green onions and whipped butter

sweet potatoes with marshmallows, cinnamon, brown sugar and whipped maple butter

#### **Jackpot**

mozzarella sticks with marinara sauce, salted soft pretzels served with cheese and mustard, and french fries with tarragon ketchup

#### **Cheesy Heaven**

macaroni & cheese bar with cavatappi pasta, macaroni, your choice of cheddar or smoked gouda cheese and grilled cheese with tomato soup shooters

### Food Station

select one

#### Little Italy

Cheese Pizza

Penne Pasta

with marinara sauce

Bread Sticks

#### American Tradition

Hamburgers or Hot Dogs

presented with lettuce, tomatoes, onions and relish

Assorted French Fries

parmesan, garlic, curly and buffalo

#### Dream Machine

Chicken Strips

served with bbq and honey mustard sauces

Loaded Potato Skins

with bacon, cheddar cheese and green onion

Macaroni and Cheese

#### Mexican Fiesta

##### **Fajita Station**

chicken, beef or tofu

soft flour tortillas

served with sautéed onions, green peppers, lettuce, sour cream, and pico de gallo

Or

##### **Taco Bar**

hard and soft taco shells

served with ground beef, cheese, sour

cream, lettuce, tomato, jalapeños and salsa

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## Dessert Station

Included with package

### **Chocolate Chip Cookies and Brownies**

## Sweet Table Upgrades

### **Build Your Own Sundae Station**

vanilla and chocolate ice cream with chocolate sauce, caramel sauce, whipped cream, sprinkles, cherries, nuts and bananas

**\$9.50 per guest**

### **Candy Land**

an imaginative array of sweets including assorted mini chocolate bars, gumdrops, lollipops and sweet and sour candies

**\$9.00 per guest**

### **S'mores Bar**

wow your guests with a s'mores bar! graham crackers, marshmallows and chocolate squares

**\$8.00 per guest**

### **Chocolate Nachos**

fried flour tortillas tossed in cinnamon served with vanilla and strawberry ice cream, chocolate sauce, fresh diced strawberries, bananas, sprinkles and whipped cream

**\$7.50 per guest**

### **Country Carnival**

white cheddar popcorn, caramel corn, funnel cake, cotton candy, and caramel apples

**\$10.50 per guest**

### **Chocolate Delight**

chocolate covered raisins, chocolate covered peanuts, chocolate dipped pretzels, frosted fudge nut brownies, malted milk balls, and m&ms

**\$11.00 per guest**

### **Cake Pops**

assorted chocolate, vanilla and red velvet cake pops displayed on a stick with fun dipping assortments

**\$7.50 per guest**

### **Plenty Popcorn**

your choice of four varieties of popcorn including: caramel, cheddar, kettle, zebra, tuttie frutti, chicago blend and white cheddar

**\$10.50 per guest**

## Adult Menu Package

Includes your challah blessing, choice of three hors d'oeuvres, soup or salad, main entrée with starch and vegetable, coffee service and your choice of plated dessert

### Hot Hors D'oeuvres:

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

brie cheese topped with apricot folded in phyllo dough and formed into a kiss

#### **Shiitake Mushroom Spring Rolls**

served with ponzu sauce

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

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

#### **Stuffed Jalapeños**

roasted jalapeños stuffed with cream cheese and cheddar wrapped in bacon

#### **Gourmet Potato Skins**

baby red potatoes stuffed with cheddar cheese, chives, sour cream and bacon

#### **Beef Satay**

tender strips of beef marinated in soy sauce, skewered and glazed with teriyaki

#### **Turkey Bacon Wrapped Dates**

dates stuffed with goat cheese, glazed with brown sugar and rolled in crushed almonds

### Premium Hot Hors D'oeuvres

To substitute a premium hors d'oeuvre an additional charge of \$2.50 per guest applies

To add a premium hors d'oeuvre to your selection add \$5.25 per item per guest

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

tender lump maryland crab combined with chef inspired seasonings accompanied by a tangy remoulade sauce

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

fresh, farm raised virginia oysters stuffed with spinach florentine and finished with parmesan crusted hollandaise sauce

#### **Tequila Lime Shrimp**

grilled shrimp marinated in tequila, tossed with a splash of lime and fresh cilantro

#### **Lobster Medallions**

presented in a tortilla cup topped with fruit salsa

#### **Blackened Scallop**

presented on a toast point and dressed with pepper Sauce

#### **Duck Wonton**

duck marinated in olive oil, red onions, garlic and cilantro presented in a wonton and topped with a plum wine sauce

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

ground lamb marinated in garlic, chili sauce, mustard and worcestershire sauce then grilled to perfection

#### **Lamb Tikka Paneer**

lamb meatball skewered with grilled paneer cheese, served with a cucumber-mint raita

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

### **BBQ Gulf Shrimp**

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

### **Sesame Beef Arugula Wrap**

beef tenderloin marinated and rolled with arugula on a sesame pretzel stick, sprinkled parmesan and dressed in a remoulade sauce

### **Asparagus Raspberries & Goat Cheese Bouche**

asparagus tips, fresh raspberries and whipped goat cheese in a pastry cup

### **Antipasto Skewer**

genoa salami, artichoke hearts, olives, cherry tomatoes and provolone

### **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

### **Deviled Eggs Trio**

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

## **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

### **Blow Torched Ahi Tuna**

served on a crispy wonton with bok choy, slaw, wasabi caviar and pickled ginger aioli

### **Lobster Spring Roll**

new zealand warm water lobster, blended with bok choy, jicama and carrot and served with hoisin sauce

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

a classic favorite deviled egg topped with caviar

### **Caviar Toast Point**

black hackelback caviar, minced red onion, egg whites and yolks topped with sour crème and micro greens on a rye toast point

### **Seasonal Oysters**

presented in a half shell with a tangy cocktail sauce and finished with a dollop of horse radish

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## **Plated Service**

Select soup or salad  
Or for soup and salad add \$4.25 per guest

## **Challah Blessing and Wine Toast**

chardonnay or merlot

## **Soup Selection**

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

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

### **White Bean & Kale**

tuscan style white bean and kale soup

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

chicken simmered in a herb scented velouté and paired with wild mushrooms bring an earthy intense flavor to this soup

### **Beef Tortellini**

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

### **Minestrone**

vegetable broth, ditalini pasta, white beans, tomatoes, onion, celery, carrots, spinach parsley and parmesan

## **Salad Selection**

### **Field of Greens**

spring mix with grape tomatoes, red onion and house dressing, wrapped in an english cucumber

### **Port Poached Pear**

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

### **Lemon Champagne Caprese**

vine ripe tomatoes, baby buffalo mozzarella, opal basil and lemon champagne vinaigrette

### **Strawberry Fields**

baby spinach topped with fresh sliced strawberries, red onions, toasted almonds and goat cheese with mixed berry vinaigrette

### **Quinoa Salad**

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

### **Caesar Salad**

romaine lettuce, homemade croutons, parmesan and black olives, served with caesar dressing

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## Entrée Selections

### **Chicken Breast Roulade**

stuffed with boursin cheese, baby spinach and roasted peppers and served with smoked paprika cream  
**\$44.00 per guest**

### **Chicken and Brie en Croute**

tender chicken breast filet topped with double cream brie, arugula pesto wrapped in a thin french pastry  
**\$43.00 per guest**

### **Chicken Marsala**

chicken breast sautéed and served with a sweet marsala and mushroom sauce  
**\$41.00 per guest**

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

an exceptional firm white flesh with a sweet taste hand-breaded with a macadamia nut crust and gently sautéed  
**\$52.00 per guest**

### **Quinoa Stuffed Pepper**

pepper stuffed with quinoa and brown rice  
**\$41.00 per guest**

### **Filet Mignon**

7 oz. filet mignon grilled medium and served with a red onion marmalade  
**\$62.00 per guest**

### **Lamb Chop Milanese**

herb crusted lamb chops on a bed of arborio rice herbs and parmesan reggiano cheese  
**\$64.00 per guest**

### **Prime Bone-In Ribeye**

traditional prime rib chop with pan gravy, horse radish sauce and yorkshire pudding  
**\$60.00 per guest**

## Duet Entrée Selections

### **Pepper Seared Filet and Chicken Breast Medallion**

4 oz. filet with mushroom ragout paired with 4 oz. chicken breast dressed in a lemon shallot wine sauce  
**\$65.00 per guest**

### **Roasted Chicken and Stuffed Shrimp**

roasted and served with saffron sage beurre blanc accompanied by crab stuffed shrimp, grilled and served with mango relish  
**\$58.00 per guest**

## 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

### **Broccoli Polonaise**

broccoli with buttered and toasted breadcrumbs

### **Batonette of Spring Vegetables**

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

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

delicious sautéed baby carrots and sugar snap peas

### **Seasonal Root Vegetables**

tender and sweet vegetables tossed with seasoning and olive oil

### **Crispy Brussel Sprouts**

deep fried brussel sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

### **Zucchini Corn Parmesan**

grilled zucchini and corn dusted with parmesan cheese

## Starches

select one

### **Dauphinoise Potatoes**

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

### **Mediterranean Orzo with Sun-Dried Tomatoes and Spinach**

consisting of sun-dried tomatoes, spinach, red pepper, artichoke, kalamata olives and feta cheese

### **Creamy Sun-Dried Tomato Polenta**

sun-dried tomato, parsley, cream, butter and mixed diced vegetables

### **Wild Mountain Rice Pilaf**

wild rice, long grain, brown rice and dried fruits. a perfect companion to poultry and seafood dishes

### **Heirloom Potato Mélange**

roasted fingerling, peruvian purple and bliss potatoes with fresh herbs

### **Asparagus Risotto**

creamy risotto with asparagus butter and tips

### **Tiger Duchess**

mashed garlic and sweet potato piped into a colorful rosette

## Bread Service

select one

- **assortment of dinner rolls and flat breads**
- **french baguette**
- **assortment of pretzel rolls, raisin, multi-grain and challah**

## Assortment of Spreads

select one

- **unsalted butter**
- **honey butter**
- **liver pâté**
- **olive tapenade**
- **sun dried tomato spread**
- **roasted garlic clove**

## Coffee Service and Dessert

### **Beverage Station**

freshly brewed regular and decaffeinated coffee  
a gourmet selection of fine teas  
iced tea with lemon  
raw and white sugar

### **Plated Dessert**

select one

### **New York Cheesecake**

with raspberry coulis

### **Triple Decker Blackout Cake**

three layers of chocolate deliciousness topped with more chocolate

### **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

## Additional Distinctive Touches to Indulge Your Guest

### **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 per guest**

### **Sweet Shoppe Table**

delicious displayed sweets including triple decker blackout cake, new your style cheesecake, dessert shooters, chocolate covered strawberries, chocolate covered pretzels, chocolate covered rice krispies and chocolate covered oreo's.

**\$13 per guest**

### **Deluxe Sweet Table**

european pastries, chocolate-dipped fresh fruit, crème puffs, assortment of dessert bars, tiramisu, cheesecakes, chocolate pretzels, nut brittle and fudge squares

**\$22 per guest**

### **Chocolate Fountain**

select one flavor: dark, milk or white chocolate

select four sweets for dipping: pound cake, marshmallows, biscotti, graham crackers, pretzels, fresh pineapple, strawberries or bananas

**\$12 per guest**

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## 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  
select bottled beers, house wine varietals and soft drinks

**Two Hours \$26.00**

**Three Hours \$29.00**

**Four Hours \$34.00**

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 and domestic bottled beers, house wine varietals and soft drinks

**Two Hours \$30.00**

**Three Hours \$35.00**

**Four Hours \$40.00**

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 \$8.00**

**Two Hours \$14.00**

per guest

## Select Beer, Wine and Soda Package

select bottled beers, house wine varietals and soft drinks

**Two Hours \$19.00**

**Three Hours \$23.00**

**Four Hours \$27.00**

per guest

## Premium Beer, Wine and Soda Package

blue moon, samuel adams & revolution in addition to select bottled beers, house wine varietals and soft drinks

**Two Hours \$22.00**

**Three Hours \$26.00**

**Four Hours \$30.00**

per guest

## Soda Package

Attendant Fee Applies for Parties Under 100 Guests

coke, diet coke, sprite, lemonade and bottled water

**Two Hours \$10.00**

**Three Hours \$13.00**

**Four Hours \$16.00**

per guest

## Select Wines

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

## Premium Wines

<b>14 Hands Chardonnay, California</b>	<b>\$29</b>
on the palate, flavors of apples and pears are repeated with touches of sweet oak and spice	
<b>Ruffino Pinot Grigio, Italy</b>	<b>\$36</b>
fresh and fragrant, yet complex, showing refined notes of sage and mint, with a nice touch of minerality	
<b>Bluefield Riesling, Germany</b>	<b>\$27</b>
delicious mineral and flinty fruit flavors form a juicy mid-palate, balanced with crisp refreshing acidity and a sweet, lingering finish	
<b>Casa Lapostolle Sauvignon Blanc, Chile</b>	<b>\$36</b>
grapefruit, melon and ripe fruit flavors and of style and elegance with its varietal smoky-flinty taste	
<b>Parducci Pinot Noir, Italy</b>	<b>\$35</b>
elegant, fresh fruit flavors enlivened by zesty baking spice	
<b>Castle Rock Pinot Noir, Central Coast</b>	<b>\$36</b>
aromas of cherry, tea and herbal spice, on the palate, the wine gives flavors of black cherry, plum and spice	
<b>Diseno Malbec, Argentina</b>	<b>\$32</b>
bold rich and intense with blackberry fruit flavors, slightly spicy with a lingering finish	
<b>14 Hands Merlot, California</b>	<b>\$28</b>
flavors of blackberries, raspberries and cherries are enhanced by a plush mouth feel	
<b>14 Hands Cabernet Sauvignon, California</b>	<b>\$28</b>
intense aromas of berries and spice, while a hint of bramble lingers in the background	
<b>Santa Rita Reserve Cabernet Sauvignon, Chile</b>	<b>\$43</b>
citrus, peaches and apricots aged in oak that imparts just a touch of smooth vanilla and smokiness, dry, crisp and fresh	
<b>Gabbiano Chianti, Italy</b>	<b>\$30</b>
medium ruby red colour; aromas of red cherry, dried herbs, nuanced by vanilla notes; dry, medium-bodied, velvety tannins, displaying flavours of liquorice, spice and red cherries on the finish	
<b>Freixenet Cordon Negro Brut, Spain</b>	<b>\$38</b>
35% macabeo, 25% xarel-lo, 40% parellada, a cava with a fresh, fruity style and a lingering aroma	

## Super Premium Wines

<b>Wild Horse Chardonnay, California</b>	<b>\$50</b>
flavors of crisp green apple and bosc pear are beautifully complemented by subtle notes of vanilla, caramel and toasted oak	
<b>Wild Horse Merlot, California</b>	<b>\$50</b>
on the palate the flavors are dominated by ripe berry and mocha, a supple, spicy mouth feel leads to a long finish	
<b>Castle Rock Chardonnay, Central Coast</b>	<b>\$24</b>
rich, ripe and fruity character with a delicious blending of vanilla, pear, citrus and melon flavors	
<b>Brancott Sauvignon Blanc, New Zealand</b>	<b>\$49</b>
gooseberry flavors meld well with fresh capsicum and underlying nectarine and passion fruit flavors	
<b>Penfolds Koonunga Merlot, Australia</b>	<b>\$54</b>
flavors of plum and mulberry across sweet, succulent mid-palate that finishes with even, soft, talc-like tannins	
<b>Penfolds Koonunga Hill Cabernet Sauvignon, Australia</b>	<b>\$54</b>
dark cabernet fruits and tomato leaf aromas combine with complex notes of spice, nutty oak and black olive	
<b>Folie à Deux Ménéage à Trois Red, California</b>	<b>\$50.19</b>
fresh, ripe, jam like fruit that is the calling card of California wine	
<b>Mumm Napa Brut Prestige, Napa Valley</b>	<b>\$62.50</b>
touches of vanilla and melon, with firm acid and crisp structure, medium bodied, with excellent mousse and a rich lingering finish	
<b>Mionetto Prosecco, Italy</b>	<b>\$49</b>
prosecco is known throughout Italy as "the welcome wine," all are refreshing, with a food-friendly low alcohol content (around 11%)	

## Reserve Selections

<b>Santa Margherita Pinot Grigio, Alto Adige</b>	<b>\$76</b>
intense aroma and dry flavor with pleasant green apple aftertaste	
<b>Ruffino Riserva Ducale, Tuscany</b>	<b>\$76</b>
violet, cherry and plum aromas and hints of white pepper	
<b>Franciscan Oakville Estate Cabernet Sauvignon, Napa Valley</b>	<b>\$84</b>
flavors of cassis, coffee and toasted oak with a well-structured body	
<b>Wild Horse Merlot, California</b>	<b>\$69</b>
on the palate, the flavors are dominated by ripe berry and mocha, a supple, spicy mouth feel leads to a long finish	
<b>Kim Crawford Sauvignon Blanc, New Zealand</b>	<b>\$52</b>
characters of cut grass and tropical fruits are dominant on the nose, flavors of passion fruit, gooseberry and subtle herbaceousness	
<b>Erath Pinot Noir, Oregon</b>	<b>\$58</b>
bright berry fruit aromas, elegant texture, smooth lingering finish	
<b>Moët &amp; Chandon Imperial, France</b>	<b>\$187</b>
a bouquet of fresh cut flowers and hazelnut, smooth and peachy on the palate	
<b>Veuve Clicquot Yellow Label, France</b>	<b>\$207</b>
rich on the nose and palate, with almond croissant and suggestions of calvados in the aroma flavor	
<b>Dom Perignon, France</b>	<b>\$305</b>
a fresh nose aromas, blending hints of angelica, dried flowers, pineapple, coconut, cinnamon, cocoa and tobacco	