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
$11.50 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
$13.50 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
$16.25 per Guest

A La Carte Items

Beverages
Bottled Water $2.95 each
Perrier and San Pellegrino $4.50 each
Assorted Coca-Cola Products $3.50 each
Regular and Decaffeinated Coffee and a Selection of Tazo Fine Teas $46.00 per gallon
Hot Chocolate $30.00 per gallon
Citrus Punch $31.50 per gallon
Festive Citrus Punch (Rum, Vodka or Champagne) $39.00 per gallon
Lemonade $23.50 per gallon
Ice Tea with Lemon Slices $23.50 per gallon
Coffee Service $3.95 per guest
Gourmet Coffee Service (Chantilly Coffee Display) $4.75 per guest
Carafe of Orange Juice, Cranberry Juice, Apple Juice or Grapefruit Juice $13.25 per carafe
2% Milk Carafe $10.25 per carafe

Breakfast Pastries
Freshly Baked Mini Croissants $24.00 per dozen
Assorted Bagels and Cream Cheese $33.00 per dozen
Freshly Baked Scones $27.00 per dozen
Freshly Baked Muffins – Medium $26.00 per dozen
Freshly Baked Danish – Medium $26.00 per dozen
Freshly Baked Coffee Cake $32.00 per cake
Freshly Baked Fruit Bread $32.00 per loaf
Great Start Buffet Packages

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 Ons:
Assorted Tea Sandwiches $4.25 per guest
Field of Greens Salad $4.75 per guest
Lox Platter $9.00 per guest
Wrap Platter (sliced in quarters)
  mediterranean turkey wrap
  grilled vegetable wrap
  ham & gruye $6.75 per guest

*chef fee required
Brunch Buffets

Classic Brunch
$39.50 per guest

**Beverages**
regular & decaffeinated coffee and hot tea
a selection of apple, cranberry, grapefruit 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-glace 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
All Day Package I:  
$43.00 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:  
$47.00 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
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

$15.00 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

$17.00 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

$18.00 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

$13.00 per guest
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 $4.50 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, yellow raisins, 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
**Entrée Selections**

**Quinoa Stuffed Pepper**  
pepper stuffed with quinoa and brown rice topped with mariana sauce  
$26.00 per guest

**Chicken Marsala**  
sautéed boneless breast with mushroom marsala sauce  
$26.00 per guest

**Chicken Asiago**  
boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts and asiago cheese  
$27.50 per guest

**Pork Short Rib with Onion Ragout**  
braised short rib topped with a mediterranean ragout  
$38.00 per guest

**Rock Cornish Game Hen**  
halved and coated with fresh herbs then roasted in shallot white wine sauce  
$28.00 per guest

**Poached Salmon**  
fresh salmon poached in white wine with a light creamy dill sauce  
$28.50 per guest

**Parmesan Crusted Tilapia**  
 breaded with parmesan cheese and pan-seared topped with a lemon-wine sauce  
$26.00 per guest

**Ricotta and Spinach Ravioli**  
ravioli filled with fresh spinach, ricotta cheese and marinara sauce  
$23.00 per guest

**Grilled Jerk Chicken**  
marinated caribbean grilled boneless chicken breast with jerk seasoning  
$27.50 per guest

**Zucchini and Shrimp Orecchieta**  
cubed zucchini and shrimp, garlic, olive oil, cherry tomato, with provencal sauce  
$29.50 per guest

**Breaded Pork Chop**  
buttermilk marinated breaded pork chop served with caramelized onions  
$28.00 per guest

**Chicken Sorrentino**  
chicken with eggplant, prosciutto, marinara sauce, mozzarella and parmesan cheeses  
$27.00 per guest

**Bistro Filet**  
6 oz bistro filet grilled and topped with an onion jam  
$32.00 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  
$29.50 per guest
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

Dauphinnoise 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
Plated Dessert Selections
select one

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
$3.75 per guest

Fresh Fruit Tart
with a mango coulis
$4.50 per guest

Mixed Berries
with sabayon sauce
$4.75 per guest

Sweet Table
chocolate covered strawberries, lemon tarts, cannoli’s, cream puffs and gourmet brownies
$11.00 per guest

Chocolate Tiramisu
ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese
$4.50 per guest

Crème Brûlée
classic crème brûlée, finished with a caramelized sugar top
$6.00 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
$4.75 per guest
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**  
- $33.50 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 wine 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**  
- $36.00 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**  
- $27.50 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**  
- $32.50 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**  
- $31.50 per guest
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
Entrée Dinner Selections

Portabella Mushroom
- Portabella mushroom stuffed with boursin cheese and spinach garnished with red peppers
  - $32 per guest

Eggplant Penne Norma
- Fresh cherry tomato sauce, diced eggplant, basil, and roasted garlic
  - $30 per guest

Frenched Cut Chicken
- Herb crusted frenched cut chicken topped with a fire roasted red pepper sauce
  - $38 per guest

Braided Atlantic Salmon
- Seared salmon served with champagne dill cream
  - $43 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
  - $45 per guest

Chimichurri Sea Bass
- Sea bass in a bed of cilantro rice and a chimichurri and bread crumb topping
  - $51 per guest

Lemon and Pepper Encrusted Chicken
- Chicken breast baked with a fresh pepper and lemon coating
  - $37 per guest

Chicken Vesuvio
- Traditionally prepared with garlic, rosemary and white wine
  - $37 per guest

Braised Beef Short Ribs
- Beef short ribs, slow cooked with port wine demi and roasted cipollini onions
  - $44 per guest

Filet Mignon
- Grilled 7 oz filet mignon served with onion marmalade and red wine demi
  - $55 per guest

Fired Roasted Beef Tenderloin Medallions
- Hand massaged with herbs and garlic and slow roasted, served with a red wine reduction sauce
  - $47 per guest

Moroccan Lamb Shank
- Seasoned lamb shank on a bed of couscous, dried apricot, and dried figs
  - $41 per guest

London Broil
- Seasoned, grilled and thinly sliced beef with a rich mushroom demi-glaze
  - $44 per guest

Prosciutto Wrapped Pork Tenderloin
- Roasted pork tenderloin stuffed with fresh sage leaves and wrapped in prosciutto with a balsamic demi
  - $47 per guest

Stuffed Shrimp with Crab Meat
- Jumbo shrimp stuffed with crab meat, zucchini, and onion in a lemon butter sauce
  - $42.00 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
  - $53 per guest
**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 sautéed in peach schnapps

**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

**Dauphinnoise 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 ice cream

Blackout Chocolate Torte
with raspberry coulis

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

Dessert Shooter Trio (1.50)
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
$9.50 per guest

Bananas Fosters*
caramelized bananas flamed with rum, brown sugar and banana liqueur served with handmade vanilla ice cream
$9.50 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
$16.00 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
$25.00 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
$14.75 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
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 or 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 Coulis
  Marinated Fresh Fruit and Berries
    in a sabayon sauce

$51.00 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
  Crispy Brussel Sprouts
    roasted brussel sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce
  Horseradish Mashed Potatoes
    horseradish and garlic mashed potatoes

Dessert
  Chocolate Covered Strawberries
  Assorted Mini Pastries
  Mini Cannoli’s

$49.00 per guest
Family Style Package
$52.00 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

Brociole
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
**Vegetables**
select one

**Crispy Brussel Sprouts**
roasted brussel sprouts with cherry tomatoes, red onion and applewood bacon tossed in a light honey mustard sauce

**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

**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

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

**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
**Butler-Passed Hors D’oeuvres**
select three of hot and cold hors d’oeuvres
$11.00 per guest

**Select Hot Hors D’oeuvres:**

- **Ratatouille New Potato**
  new potato stuffed with mixed vegetable ratatouille and topped with mozzarella

- **Arancini**
  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 pork 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
**Select Cold Hors D’oeuvres:**

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Shrimp Spring Roll</strong></td>
<td>chilled poached shrimp rolled in a rice pilaf shell with micro greens, carrots, and napa cabbage served with ginger soy dipping sauce</td>
</tr>
<tr>
<td><strong>Sesame Beef Arugula Wrap</strong></td>
<td>beef tenderloin marinated and rolled with arugula on a sesame pretzel stick, sprinkled parmesan and dressed in a remoulade sauce</td>
</tr>
<tr>
<td><strong>Applewood Gorgonzola Roulade</strong></td>
<td>applewood smoked chicken wrapped around prosciutto and gorgonzola cheese garnished with a dried cranberry aioli</td>
</tr>
<tr>
<td><strong>Crab and Cucumber Cup</strong></td>
<td>delicate blue crab salad perched in a decorative cucumber cup</td>
</tr>
<tr>
<td><strong>Fresh Mozzarella Tomato Skewer</strong></td>
<td>fresh mozzarella skewer with cherry tomatoes and fresh basil</td>
</tr>
<tr>
<td><strong>Mini Fish Tacos</strong></td>
<td>mini crisp tacos with grilled cod topped with pico de gallo, guacamole and crisp slaw served with sliced lime</td>
</tr>
<tr>
<td><strong>BBQ Gulf Shrimp ($1.25)</strong></td>
<td>a beautiful barbeque gulf shrimp garnished with cilantro served on a plantain chip</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pastrami Smoked Salmon Latke</strong></td>
<td>house smoked salmon over a crisp potato pancake with dill crème fraiche</td>
</tr>
<tr>
<td><strong>Carpaccio Crostini</strong></td>
<td>shaved beef tenderloin on an italian toast round with creamed horseradish, capers and red onion garnish</td>
</tr>
<tr>
<td><strong>Blowtorched Ahi Tuna</strong></td>
<td>served on a crispy wonton with bok choy, slaw, wasabi caviar and pickled ginger aioli</td>
</tr>
<tr>
<td><strong>Oyster Shooters</strong></td>
<td>fresh oysters in a shot glass served classic condiments</td>
</tr>
<tr>
<td><strong>Lobster and White Asparagus Salad</strong></td>
<td>fresh lobster and white asparagus salad in olive oil and lemon, served on a spoon</td>
</tr>
<tr>
<td><strong>Deviled Egg Trio</strong></td>
<td>assortment of deviled eggs consisting of traditional, bacon and cheese, and sun-dried tomato and basil</td>
</tr>
<tr>
<td><strong>Taco Cup Ceviche</strong></td>
<td>white fish ceviche served in a taco cup</td>
</tr>
</tbody>
</table>

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**METROPOLIS BALLROOM**

OF ARLINGTON HEIGHTS

www.metropolisballroom.com

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**Corporate and Social**

19.1
The Arlington Hors D’oeuvres Collection

Fresh Vegetable Crudités
- arrangement of fresh market vegetables with lemon hummus and cracker bread
- $6.00 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
  - $6.95 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
- $8.00 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
- $11.50 per guest

Carved Beef Tenderloin
- chef-carved tenderloin of beef with petite rolls, mayonnaise, mustard, horseradish and house tarragon dressing
- $8.50 per roll

Fresh Sliced Fruit Array
- fresh cantaloupe, honeydew, pineapple and other seasonal fruits, served with raspberry yogurt dip
- $7.00 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
- $11.00 per guest

Carved Baked Turkey
- chef-carved oven roasted turkey with petite rolls, mayonnaise, mustard, house tarragon dressing and tomato chipotle vinaigrette
- $3.95 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
- $6.75 per guest

Lox Platter
- smoked salmon, red onion, capers and cream cheese served with mini bagels
- $9.25 per guest

Risotto Station
- shrimp, mushroom, zucchini, green peas, cream of asparagus, grilled chicken, diced tomato
- $11.00 per guest
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 bed 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 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 ($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; barbecue pork or barbecue 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, barbecue pulled pork, shrimp, diced red onion, broccoli, jalapeños or tomatoes

$29 per guest
**Late-Night Snack**
select two for an additional $5.50

**Mac and Cheese Station**
$12.50 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**
$10.50 per guest
filled with tortilla chips, nacho cheese sauce, spiced ground beef, black beans, sour cream, guacamole, salsa and jalapeños

**Hotdog Cart**
$11.50 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**
$7.50 per guest
theater style popcorn served with melted butter and salt

**S’mores Station**
$11.50 per guest
roast your own marshmallows and create your perfect s’more with graham crackers and dark and milk chocolate

**Jumbo Soft Pretzels**
$9.50 per guest
served salted or plain with blue ribbon mustard and nacho cheese

**Flatbread Pizza Selection**
11.50 per guest
proscuitto and jalapeno margherita pear and gorgonzola

**Gelato Sundae Station**
$12.50 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**
$12.50 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)**
$10.50 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**
$12.50 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**
$11.50 per guest
fried dough rolled in a choice of powdered sugar or cinnamon sugar, topped with choice of chocolate ganache or caramel

**Bacon Bar**
$14.75 per guest
bacon three ways: regular applewood smoked, chocolate dipped and sugar glazed

*chef attendance required*
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

<table>
<thead>
<tr>
<th></th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Select Brands Liquor Package</td>
<td>$28</td>
<td>$33</td>
<td>$37</td>
</tr>
<tr>
<td>per guest</td>
<td></td>
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</tbody>
</table>

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

<table>
<thead>
<tr>
<th></th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
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<tbody>
<tr>
<td>Premium Brands Liquor Package</td>
<td>$33</td>
<td>$38</td>
<td>$43</td>
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<tr>
<td>per guest</td>
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</table>

Select Beer, Wine and Soda Package
domestic bottles of beer, house wine varietals and soft drinks

- domestic bottles of beer, house wine varietals and soft drinks

<table>
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<tr>
<th></th>
<th>Two Hours</th>
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<th>Four Hours</th>
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<tbody>
<tr>
<td>Select Beer, Wine and Soda Package</td>
<td>$21</td>
<td>$25</td>
<td>$29</td>
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<td>per guest</td>
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Craft Beer, Wine and Soda Package
blue moon, samuel adams & revolution in addition to select domestic beer, house wine varietals and soft drinks

<table>
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<tr>
<th></th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Craft Beer, Wine and Soda Package</td>
<td>$24</td>
<td>$28</td>
<td>$32</td>
</tr>
<tr>
<td>per guest</td>
<td></td>
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</tbody>
</table>

Soda Package
attendant fee applies for parties under 100 guests
coke, diet coke, sprite, lemonade and bottled water

<table>
<thead>
<tr>
<th></th>
<th>Two Hours</th>
<th>Three Hours</th>
<th>Four Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soda Package</td>
<td>$12</td>
<td>$15</td>
<td>$18</td>
</tr>
<tr>
<td>per guest</td>
<td></td>
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</tbody>
</table>

Wine Service with Lunch or Dinner
chardonnay, sauvignon blanc, pinot grigio, riesling, merlot, cabernet sauvignon, pinot noir, moscato, prosecco, j roget brut

<table>
<thead>
<tr>
<th></th>
<th>One Hour</th>
<th>Two Hours</th>
</tr>
</thead>
<tbody>
<tr>
<td>After Dinner Drink Package</td>
<td>$6</td>
<td>$9</td>
</tr>
<tr>
<td>per guest</td>
<td></td>
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</table>

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## Wine List

### House Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cupcake Chardonnay</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Sauvignon Blanc</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Pinot Grigio</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Riesling</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Merlot</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Cabernet Sauvignon</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Pinot Noir</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Moscato</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>Cupcake Prosecco</td>
<td>California</td>
<td>$35.00</td>
</tr>
<tr>
<td>J Roget Brut</td>
<td>California</td>
<td>$43.00</td>
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### Superior Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Simi Dry Rose</td>
<td>Sonoma</td>
<td>$39.00</td>
</tr>
<tr>
<td>Barone Fini Pinot Grigio</td>
<td>Valdadige Italy</td>
<td>$40.00</td>
</tr>
<tr>
<td>Oyster Bay Sauvignon Blanc</td>
<td>New Zealand</td>
<td>$39.00</td>
</tr>
<tr>
<td>Josh Craftsman Chardonnay</td>
<td>Hopland, California</td>
<td>$38.00</td>
</tr>
<tr>
<td>Folie a Deux Pino Noir</td>
<td>Sonoma</td>
<td>$44.00</td>
</tr>
<tr>
<td>Seven Falls Merlot</td>
<td>Wahluke Slope Washington</td>
<td>$40.00</td>
</tr>
<tr>
<td>Joel Gott Cabernet</td>
<td>North Coast</td>
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<tr>
<td>Dona Paula Malbec</td>
<td>Mendoza</td>
<td>$38.00</td>
</tr>
<tr>
<td>Campo Viejo RSV Tempranillo</td>
<td>Spain</td>
<td>$45.00</td>
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### Prestige Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Gerard Bertrand Rose</td>
<td>South of France</td>
<td>$48.00</td>
</tr>
<tr>
<td>Ruffino &quot;Il Ducale&quot; Pinot Grigio</td>
<td>Friuli, Italy</td>
<td>$50.00</td>
</tr>
<tr>
<td>Ferrari Carano Chardonnay</td>
<td>Sonoma</td>
<td>$56.00</td>
</tr>
<tr>
<td>Kim Crawford Sauvignon Bl</td>
<td>New Zealand</td>
<td>$47.00</td>
</tr>
<tr>
<td>Terra D Oro Chenin Viognier</td>
<td>Clarksburg West Virginia</td>
<td>$49.00</td>
</tr>
<tr>
<td>Kung Fu Girl Riesling</td>
<td>Washington State</td>
<td>$54.00</td>
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<tr>
<td>Meiomi Pinot Noir</td>
<td>Appelated, California</td>
<td>$54.00</td>
</tr>
<tr>
<td>Newton 'Skyline' Cabernet Sauvignon</td>
<td>Sonoma Country</td>
<td>$56.00</td>
</tr>
<tr>
<td>Franciscan Merlot</td>
<td>Napa Valley</td>
<td>$58.00</td>
</tr>
<tr>
<td>Luigi Bosa Reserve Malbec</td>
<td>Mendoza</td>
<td>$48.00</td>
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<tr>
<td>Ferrari Carano Siena Sangiovese</td>
<td>Sonoma Country</td>
<td>$55.00</td>
</tr>
<tr>
<td>Saved Red Blend</td>
<td>California</td>
<td>$52.00</td>
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### Reserve Wines

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Whispering Angel Rose</td>
<td>Provence</td>
<td>$65.00</td>
</tr>
<tr>
<td>Terlato Pinot Grigio</td>
<td>Friuli Italy</td>
<td>$70.00</td>
</tr>
<tr>
<td>Robert Mondavi Napa Chardonnay</td>
<td>Napa Valley</td>
<td>$74.00</td>
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<tr>
<td>Cloudy Bay Sauvignon Bl</td>
<td>New Zealand</td>
<td>$81.00</td>
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<tr>
<td>Chateau De Sancerre</td>
<td>Loire Valley</td>
<td>$76.00</td>
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<tr>
<td>Chateau St Michelle &quot;Eroica&quot; Riesling</td>
<td>Washington</td>
<td>$63.00</td>
</tr>
<tr>
<td>Sanford &quot;Fountain Hills&quot; Pinot Noir</td>
<td>Santa Barbara</td>
<td>$64.00</td>
</tr>
<tr>
<td>Joel Gott Pinot Noir</td>
<td>Willamette Valley, Oregon</td>
<td>$75.00</td>
</tr>
<tr>
<td>Markham Merlot</td>
<td>Napa Valley</td>
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<tr>
<td>Simi Cabernet</td>
<td>Sonoma</td>
<td>$65.00</td>
</tr>
<tr>
<td>Achaval Ferrer Malbec</td>
<td>Luyan de Cuyo Argentina</td>
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</tr>
<tr>
<td>Monsanto Tempranillo</td>
<td>Spain</td>
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### Sparkling/ Champagne

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>Region</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Moet &amp; Chandon Brut</td>
<td>California</td>
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</tr>
<tr>
<td>Moet &amp; Chandon Imperial</td>
<td>California</td>
<td>$129.00</td>
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<tr>
<td>Veuve Clicquot Yellow Label</td>
<td>France</td>
<td>$145.00</td>
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<tr>
<td>Dom Perignon</td>
<td>France</td>
<td>$320.00</td>
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