

# METROPOLIS BALLROOM

OF ARLINGTON HEIGHTS

FULL SERVICE CATERING AND VENUE SPACE



## CORPORATE MENU

Metropolis Ballroom  
847-870-8787 | [www.MetropolisBallroom.com](http://www.MetropolisBallroom.com)  
6 s. Vail Arlington Heights, IL 60005



# METROPOLIS BALLROOM

OF ARLINGTON HEIGHTS

## About Us

Centered in the heart of downtown Arlington Heights, the Metropolis Ballroom is the sought after venue for today's clientele. With easy access to and from major expressways and one block from the Metra Northwest Train Station, Arlington Heights is conveniently located to O'Hare Airport, downtown Chicago, and surrounding Northwest Suburbs.

Our space is handicap accessible with an elevator for your convenience, complimentary parking garage next door, surrounding parks and restaurants. It's easy for you to see why the Metropolis Ballroom is the perfect location for hosting and attending weddings and events.

The Metropolis Ballroom is partnered with Courtyard Marriot South of Arlington Heights. The Marriot offers complimentary shuttles to and from the Ballroom and discounted room rates.

# Flavor

simple to complex flavors please your palette from our array of traditional, current and exclusive family recipes infused with today's taste and sensibility

# Design

derived from a single source, shade, element or memory, our design approach is incorporated into every aspect of your event

# Technique

by placing your smallest detail as the cornerstone into every aspect of the grand scheme, we surpass your most vivid images and expectations, bringing joy, excitement and long lasting memories to you and your guests

## METROPOLIS BALLROOM

OF ARLINGTON HEIGHTS

Lifetime experiences are created by  
the company we keep and the food we eat.

- T. Manetti

# Corporate and Social Events Package | 2022

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**

### **Metro**

regular and decaffeinated coffee, assorted hot tea, freshly squeezed orange juice, freshly baked croissants, muffins and assorted danish, honey butter and fruit preserves

### **Campbell Classic**

freshly squeezed orange juice, grapefruit juice, cranberry juice and apple juice, regular and decaffeinated coffee, assorted hot tea, freshly baked croissants, assorted muffins and bagels, sliced fresh fruit array, sweet honey butter and fruit preserves

### **Traditional European**

fresh baked scones and assorted danish, vanilla yogurt with granola and fresh berries, assorted jams and marmalade, sliced fresh fruit array, freshly squeezed orange juice, cranberry juice, dark roast regular and decaffeinated coffee, assorted hot tea and hot chocolate

## **A La Carte Items**

### **Breakfast Sandwiches**

english muffin with fluffy eggs and american cheese  
plain  
applewood smoked bacon  
sausage patty

### **Prosciutto & Egg Bagel**

prosciutto, fried egg, cream cheese, tomato, roasted red peppers, and arugula on a toasted bagel

### **Candied Bacon Egg Ciabatta**

candied bacon, scrambled eggs, chives and spicy mayo on a toasted ciabatta

### **Mini Breakfast Burritos**

6-inch flour tortilla with fluffy scrambled eggs and monterey jack cheese served with salsa  
plain  
denver style – ham, cheese, pepper and onion  
chorizo – cheese blend and chorizo sausage

### **Quiche**

a baked 8 inch tart with a savory filling thickened with eggs  
vegetarian – onion, peppers, mushrooms and cheddar cheese  
lorraine – bacon, onion and swiss cheese

### **Add Ons:**

assorted tea sandwiches  
field of greens salad  
lox platter  
wrap platter (sliced in halves)  
mediterranean turkey wrap  
grilled vegetable wrap  
ham & gruyere

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## **Breakfast Pastries**

Freshly Baked Croissants

Assorted Bagels and Cream Cheese

Freshly Baked Scones

Freshly Baked Muffins – Medium

Freshly Baked Danish – Medium

Freshly Baked Coffee Cake

Freshly Baked Fruit Bread

## **Beverages**

Bottled Water

Perrier

Assorted Coca-Cola Products

Regular and Decaffeinated Coffee and a Selection of Gourmet Fine Teas

Hot Chocolate

Citrus Punch

Festive Citrus Punch (Rum, Vodka or Champagne)

Lemonade

Ice Tea with Lemon Slices

Coffee Service

Gourmet Coffee Service (Chantilly Coffee Display)

Carafe of Orange Juice, Cranberry Juice, Apple Juice or Grapefruit Juice

2% Milk Carafe

## **All Buffets Include:**

regular and decaffeinated coffee, chilled fruit juices including orange, cranberry, apple and grapefruit; 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 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, maple syrup 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

## **Quiche**

a baked 8 inch tart with a savory filling thickened with eggs  
vegetarian – onion, peppers, mushrooms and cheddar cheese  
lorraine – bacon, onion and swiss cheese

**One Entrée**

**Two Entrées**

**Three Entrées**

*\*chef fee required*

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## Classic Brunch

### 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 raspberry yogurt dip,  
fresh baked danish, muffins and bagels

### Main Courses and Sides

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

### Dessert

assorted dessert bars and cake squares

## Signature Brunch

### Beverages

a selection of apple, cranberry, 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 tenderloin tips diane served with egg noodles,  
lemon and herb roasted chicken  
tossed green salad served with house dressing and  
homemade croutons  
ciliegine tomato salad with fresh rolls and butter

### Dessert

assorted continental pastries,  
cake squares and cannolis

## Champagne Brunch Royale

### Beverages

a selection of apple, cranberry, grapefruit and orange juice  
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:

### Metro Continental Breakfast

regular and decaffeinated coffee  
assorted 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 hot tea  
fresh vegetable crudité with spicy  
    orange hummus and pita chips  
assorted soft drinks and bottled water

## All Day Package II:

### Campbell Classic Continental Breakfast

regular and decaffeinated coffee  
assorted tazo hot tea  
freshly squeezed orange juice  
apple juice  
grapefruit juice  
cranberry juice  
assorted muffins 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  
milk and dark chocolate mousse  
coffee, 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 Crudité**

consisting of fresh market vegetables with spicy orange hummus, cracker, and bread

**Assorted Granola Bars**

**Whole Fresh Fruit Display**

an assortment of seasonal fresh fruit

**Assorted Sodas and Bottled Water**

## The Best of Both Worlds

**Assorted Cookies and Dessert Bars**

**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**

## The Metropolis Classic

**Tea Sandwiches**

cucumber and dill on whole wheat  
honey baked ham with swiss cheese  
smoked salmon with chive mayonnaise  
hummus with alfalfa, diced carrots and arugula

**Fresh Sliced Fruit Array**

an assortment of seasonal fresh fruit

**Napoleon Pastry**

**Chocolate Covered Strawberries**

**Chocolate Mousse Cups**

**Assorted Sodas and Bottled Water**

## Take Me Out to the Ballgame

**Miniature Hot Dogs**

miniature all beef hot dogs served with ketchup and sweet relish

**Nacho Station and Pretzels**

served with cheese sauce

**Kettle Chips**

**Assorted Candy Bars**

**Assorted Sodas and Bottled Water**

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## **Three Course Lunch**

includes your choice of soup or salad, main entrée with starch and vegetable, rolls and butter, dessert and coffee service for soup and salad add an additional \$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 chicken broth base

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

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

### **Tuscan Kale & White Bean**

sweet italian sausage accents a medley of vegetables and potato in this rustic chicken stock based 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 tarragon 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

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## Entrée Selections

### **Quinoa Stuffed Pepper**

pepper stuffed with quinoa and brown rice topped with mariana sauce

### **Chicken Marsala**

sautéed boneless breast with mushroom marsala sauce

### **Chicken Asiago**

boneless breast stuffed with spinach, sun-dried tomatoes, pine nuts and asiago cheese

### **Chicken Breast Champagne**

lightly floured chicken breast seasoned, sautéed and served with a sauce of rich chicken stock, cream and champagne

### **Pork Short Rib with Onion Ragout**

braised short rib topped with a mediterranean ragout

### **Rock Cornish Game Hen**

halved and coated with fresh herbs then roasted in shallot white wine sauce

### **Poached Salmon**

fresh salmon poached in white wine with a light creamy dill sauce

### **Parmesan Crusted Tilapia**

breaded with parmesan cheese and pan-seared topped with a lemon-wine sauce

### **Ricotta and Spinach Ravioli**

ravioli filled with fresh spinach and ricotta cheese topped with a tomato cream sauce

### **Grilled Jerk Chicken**

marinated caribbean grilled boneless chicken breast with jerk seasoning

### **Zucchini and Shrimp Orecchiette**

cubed zucchini and shrimp, garlic, olive oil, cherry tomato, with provencal sauce

### **Breaded Pork Chop**

buttermilk marinated breaded pork chop served with caramelized onions

### **Chicken Sorrentino**

chicken with eggplant, prosciutto, marinara sauce, mozzarella and parmesan cheeses

### **Bistro Filet**

6 oz bistro filet grilled and topped with an onion jam

### **Pepper Steak**

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

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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

### **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

### **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 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 Potatoes**

horseradish and garlic mashed potatoes

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## 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 topped with cinnamon ice cream and finished with a mint sprig

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

alternating layers of chocolate mousse and finished with a raspberry coulis

### **New York Style Cheesecake**

with strawberry coulis

### **Tiramisu**

ladyfingers dipped in espresso and layered with mascarpone cheese

## Premium Dessert Selections

### **Chocolate Decadence**

chocolate sponge cake topped with chocolate ganache, rosette of chocolate mousse, raspberry sauce, fresh berries and chocolate drizzle

### **Fresh Fruit Tart**

with a mango coulis

### **Mixed Berries**

with sabayon sauce

### **Sweet Table Simplicity**

chocolate covered strawberries, lemon tarts, cannolis, cream puffs and gourmet brownies

### **Chocolate Tiramisu**

ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese

### **Crème Brûlée**

classic crème brûlée, finished with a caramelized sugar top

### **Chantilly Hot Beverage Station**

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

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

## **The Arlington Deli**

### Tossed Mixed Greens

mixed greens topped with shredded carrots, radishes, red cabbage, cherry tomatoes and sliced cucumber with our house tarragon dressing

### Arugula Salad

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

### Gourmet Sandwiches and Wraps

select three of the following: ham with swiss, roast beef with cheddar, turkey with munster, chicken club wrap with swiss, grilled vegetable wrap, or beef wrap with cheddar – served with mayonnaise and mustard on the side

### Rosemary Chicken Salad

flaky croissant accompanied by chopped roasted chicken with green onions, almonds, yogurt, mayonnaise, rosemary and dijon mustard

### Fresh Fruit Array

assortment of sliced fresh fruit with a sweet cherry dip

### Chocolate Chunk Cookies and Brownies

## **The Vail Executive**

### 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 sauce

### Roast Pork Tenderloin

with a red miso and apricot glaze, served with a stone fruit chutney

### Mediterranean Orzo

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

### Seasonal Vegetables

steamed fresh seasonal vegetables

### Roasted Potatoes

roasted potatoes dressed with italian herbs

### Fresh Fruit Array

assortment of sliced fresh fruit

### Miniature French Pastries

## **Soup and Salad Bar**

### Choice of two Soups

with oyster crackers

### Salad Bar

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

### Fudge Brownies

## **Lunch in Versailles**

### 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, nested in egg noodles

### 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

### Assorted Mini Pastries for Dessert

## **La Fiesta**

### Chicken Tortilla Soup

chicken broth mixed with shredded chicken, peppers, onions, tomatoes, cilantro and tortilla strips

### Tortilla Chips

pico de gallo & guacamole

### Cheese Enchiladas and Chicken Enchiladas

filled corn tortillas topped with enchilada sauce

### Steak Tacos

with shredded monterey jack cheese, lettuce, tomato, salsa, sour cream and flour tortillas,

### Spanish Rice

traditional spanish rice

### Refried Beans

### Jalapeno Cheddar Corn Muffins

### Churros

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## **Four Course Dinner**

served with your choice of soup and salad, main entrée with vegetable, starch, rolls and butter, dessert and coffee service

## **Soup Selection**

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

creamy vegetarian broth highlighted with basil and roasted for a wonderful smokey 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**

sauteed escarole, white cannellini beans, prosciutto, and garlic served in vegetable broth

### **Roasted Mushroom Soup**

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

### **Lobster Bisque (\$2.25)**

a highly seasoned, smooth, creamy soup made with lobster tail

### **Shrimp and Roasted Corn Chowder (\$2.25)**

creamy roasted corn is dressed up with shrimp, onion, bell peppers and light cream. this zippy chowder is chock-full of shrimp and vegetables

## **Salad Selection**

### **Field of Greens**

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

### **Port Poached Pear**

pears soaked in port wine served over baby greens with maytag bleu cheese, 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 (\$1.50)**

fresh mozzarella, basil and heirloom tomatoes drizzled with extra virgin olive oil and balsamic reduction

### **Watermelon Arugula Salad (\$2.75)**

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

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## Entrée Dinner Selections

### **Portabello Mushroom**

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

### **Eggplant Penne Norma**

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

### **French Cut Chicken**

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

### **Braided Atlantic Salmon**

seared salmon served with champagne dill cream

### **Bourbon Smoked Salmon**

char-grilled smoked salmon with a honey bourbon glaze

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

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

### **Chimichurri Sea Bass**

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

### **Lemon and Pepper Encrusted Chicken**

chicken breast baked with a fresh pepper and lemon coating

### **Chicken Vesuvio**

marinated boneless whole chicken pieces served with a white wine sauce infused with garlic, rosemary, and oregano

### **Braised Beef Short Ribs**

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

### **Filet Mignon**

grilled 6oz filet mignon served with onion marmalade and red wine reduction

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

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

### **Moroccan Lamb Shank**

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

### **London Broil**

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

### **Prosciutto Wrapped Pork Tenderloin**

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

### **Stuffed Shrimp with Crab Meat**

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

## Duets

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

sliced sirloin steak with mushroom ragout paired with a chicken breast dressed in a lemon shallot wine sauce

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

french cut chicken served with saffron sage beurre blanc, accompanied by crab stuffed shrimp wrapped in bacon and served with mango relish

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## Vegetable Selections

### **Green Beans Amandine**

blanched and seasoned green beans, mixed with toasted almonds

### **Sugar Snap Peas and Baby Carrots (\$1.50)**

baby carrots sautéed with sugar snap peas in a honey-butter sauce

### **Spring Vegetables Mélange**

sautéed zucchini, carrots, yellow pepper, red onions, white carrots, beets and broccoli

### **Grilled Asparagus Bundles (\$1.50)**

grilled to perfection and presented in a carrot ribbon

### **Crispy Brussel Sprouts**

deep fried brussel sprout with cherry tomato, red onion and applewood bacon in a light 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

### **Potatoes Au Gratin**

sliced potatoes blanched then baked in cheese sauce

### **Wild Mountain Rice Pilaf**

wild rice, long grain, brown rice and dried fruits

### **Duchess Potatoes**

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

### **Dauphinoise Potatoes**

thin potato slices layered 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 tips and butter

### **Crispy Polenta Cakes**

pan-seared parmesan herb polenta cakes

### **Mediterranean Orzo**

sautéed tiny orzo pasta tossed with diced mixed vegetables, feta cheese and a light vinaigrette

## **Dessert Selection**

please select one

### **New York 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 marcela wine then layered with mascarpone cheese and a semi-sweet chocolate mixture topped with cocoa powder

### **Dessert Shooter Duo (1.75)**

chocolate mousse, cheesecake or carrot cake served in shooter glasses

## **Chef-Attended Flambé Station**

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

tender crepes browned and flambéed with orange zest and brandy topped with macerated fresh berries and a dollop of grand mariner whipped cream

### **Bananas Foster\***

caramelized bananas flambéed with rum, brown sugar and banana liqueur served with homemade vanilla ice cream

## **Additional Options**

### **Sweet Table Indulgence**

a lavish, elegant display of handmade continental pastries, mini dessert shooters, tiramisu, cookies (peanut butter, chocolate chunk and oatmeal) and chocolate-dipped fresh fruit

### **Deluxe Sweet Table**

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

### **Chocolate Fountain**

select one flavor: dark, milk or white chocolate

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

### **Chantilly Hot Beverage Display**

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

*\*chef fee required*

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## The Metropolis

### Soup

**Russet Potato Leek with Applewood Smoked Bacon**  
simmering leeks and potatoes combined with flavorful bacon

### Salad

**Fresh Spinach Salad**  
fresh baby spinach, eggs, red onion and bacon with warm bacon dressing

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

### Entrée

**Zucchini and Shrimp Orecchiette**  
cubed zucchini and shrimp, garlic, olive oil, and cherry tomato

**Grilled Chicken Breast Medallions**  
with sautéed leeks and whole grain mustard sauce

**Tenderloin Béarnaise**  
Roasted beef tenderloin medallions topped with béarnaise sauce

### Accompaniments

**Batonette of Spring Vegetables**  
sautéed carrots, zucchini and yellow squash in garlic and olive oil

**Duchess Potatoes**  
mashed potatoes seasoned with fresh herbs and cheese piped into a rosette

### Dessert

**Chocolate Mousse**  
**New York Cheesecake with Coulis**  
**Marinated Fresh Fruit and Berries**  
in a sabayon sauce

## The Arlington

### Soup

**Fire Roasted Tomato with a Basil Chiffonade**  
creamy vegetarian broth highlighted with basil and roasted for a wonderful smoky taste

### Salad

**California Cobb**  
mixed greens topped with marinated chicken breast, tomato, bacon, hard-boiled eggs, avocado, scallions and crumbled bleu cheese served with ranch dressing

**Marinated Vegetable**  
seasoned vegetables tossed with sundried tomatoes and a balsamic vinaigrette

### Entrée

**Bourbon Smoked Salmon**  
char-grilled smoked salmon with a bourbon honey glaze

**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 brussels 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**

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## Family Style Package

### Plated Salads

select one

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

fresh romaine and head lettuce with shredded carrots, cucumbers, cherry tomatoes, cheddar cheese and croutons, served 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 cheese, 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**

marinated 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

##### **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

### **Crispy Brussels 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 (\$2.25)**

baby carrots sautéed in peach schnapps

## Bread Service

Select One

- .Assortment of Dinner Rolls and Flat Breads
- .French Baguette Roll
- .Assortment of Pretzel Rolls, Raisin, Multi-Grain and Challah Bread
- Ciabatta Sliced

## 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 Galette**

.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 marsala wine then layered with a mascarpone cheese and a semi-sweet chocolate mixture topped with cocoa powder

### **Mousse Trio**

.dark chocolate, white chocolate and wild berry mouse infused with passion fruit

### **Homemade Ice Cream**

.vanilla bean or double chocolate ice cream served with your cake

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

choice of three select hot or cold hors d'oeuvres

## **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 spinach 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 \$2.75 per guest applies

to add a premium hors d'oeuvre to your selection add \$5.75 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

### **Lobster Medallions**

presented in a tortilla cup topped with fruit salsa

### **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 Au Poivre**

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

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

### **Tequila Lime Shrimp**

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

### **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 prosciutto and gorgonzola cheese garnished with a dried cranberry aioli

### **Crab and Cucumber Cup**

delicate alaskan crab salad perched in a decorative cucumber cup drizzled with a remoulade sauce

### **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 (\$1.50)**

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 \$2.75 per guest  
to add a premium hors d'oeuvres to your select package add \$5.75 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 Crudité**

arrangement of fresh market vegetables with lemon hummus and cracker bread

### **Mini Deli Sandwich Platter**

Baked Ham and Cheese  
mini roll stuffed with deli ham and melted swiss cheese and poppy seed mustard on a pretzel roll  
Cognac Beef Tenderloin  
marinated beef tenderloin and horseradish cream on a pretzel roll  
Turkey Avocado  
sliced turkey breast, feta and radish slices with an avocado spinach mixture on French bread  
Grilled Veggie Hummus  
bell pepper, zucchini, red onion and squash with roasted red pepper hummus on a pita

### **International Cheese Station**

our gourmet selection of hand cut cheeses from the classic cheese crafters around the world with water crackers and flatbreads

### **Pasta Station**

cavatappi and tortellini pasta, sautéed tableside by your chef; sauté ingredients include: garlic, peas, mushrooms, olives, peppers, italian sausage and parmesan cheese; choice of three sauces: marinara, alfredo, pesto, aglio é olio, bolognese, carbonara or vodka

### **Carved Beef Tenderloin**

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

### **Fresh Sliced Fruit Array**

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

### **Mediterranean Antipasto Platter**

calamari salad  
sliced prosciutto, ham, salami and capicola  
olive tapenade  
cucumber, tomato and feta cheese salad  
marinated eggplant and zucchini tossed in basil and garlic oil  
greek pepper salad

### **Carved Baked Turkey**

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

### **The Chilled Seafood Station**

ocean harvested seafood displayed on crushed ice, served with cocktail and remoulade sauce  
Jumbo Gulf Shrimp  
Oysters  
Crab Claws  
Smoked Trout  
Peppered Mackerel

### **Antipasto Display**

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

### **Lox Platter**

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

### **Risotto Station**

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

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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 puff pastry

#### **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 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 bread 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 (\$3.00)**

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 tomatoes and basil on top of a crostini, drizzled with olive oil and balsamic reduction

#### **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 (\$2.25)**

topped with mascarpone and fresh dill

## Hors D'Oeuvres Platters and Stations

select two of the following

#### **Chips and Salsa**

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

#### **Fresh Vegetable Crudité**

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

#### **Fresh Sliced Fruit Array**

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

#### **Quesadilla Station**

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

#### **Antipasto Display (\$2.75)**

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, cheddar jack mix, swiss and cheddar, add in bacon, buffalo chicken, barbeque pulled pork, shrimp, diced red onion, broccoli, jalapenos or tomatoes

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## **Late-Night Snack**

select two for an additional \$6.00

### **Mac and Cheese Station**

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

### **Nacho Station**

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

### **Hotdog Cart**

jumbo hot dogs and gourmet style buns served with all the traditional toppings (mustard, ketchup, onion, tomato, relish, sport peppers and celery salt)

### **Popcorn Cart**

theater style popcorn served with melted butter and salt

### **S'mores Station**

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

### **Jumbo Soft Pretzels**

served salted or plain with blue ribbon mustard and nacho cheese

### **Flatbread Pizza Selection**

prosciutto and jalapeno  
margherita  
pear and gorgonzola

### **Gelato Sundaes Station**

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

### **Omelet Station\***

two egg omelets made to order with your choice of ingredients to include; cheddar cheese, tomato, green onion, mushroom, fresh pepper medley, spinach, ham and sausage

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

our house made pizza dough rolled with scratch made pizza sauce, mozzarella cheese and your choice of pepperoni, sausage or vegetable medley

### **Mini Burgers and Fries**

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

### **Beignet Station**

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

### **Bacon Bar**

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

\*chef attendance required

## **Two-Hour Minimums Required for Bar Packages**

\*\$200.00 Bartender Fee: All Packages under 100 guests

\*\$200.00 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**

**Three Hours**

**Four Hours**

per guest

## **Premium Brands Liquor Package**

includes select package plus

bartender fee applies for parties under 100 guests

ketel one and grey goose vodka, captain morgan, makers mark, crown royal, johnnie walker black label, j & b, jack daniels whiskey, tanqueray gin, bombay sapphire, patron silver tequila, courvoisier vsop, chambord, grand marnier  
imported craft and domestic bottled beers, house wine varietals and soft drinks

**Two Hours**

**Three Hours**

**Four Hours**

per guest

## **After Dinner Drink Package**

frangelico, bailey's original, bailey's mint, kahlua, starbucks liqueur, di saronno amaretto, godiva chocolate liqueur, godiva white chocolate liqueur, tia maria, chambord, grand marnier

**One Hour**

**Two Hours**

per guest

## **Select Beer, Wine and Soda Package**

domestic bottles of beer, white claw, house wine varietals and soft drinks

**Two Hours**

**Three Hours**

**Four Hours**

per guest

## **Craft Beer, Wine and Soda Package**

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

**Two Hours**

**Three Hours**

**Four Hours**

per guest

## **Soda Package**

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

**Two Hours**

**Three Hours**

**Four Hours**

per guest

## **Wine Service with Lunch or Dinner**

choice of chardonnay, sauvignon blanc, pinot grigio, cabernet sauvignon, pinot noir, or sparkling wine

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## House Wines

**Silver Gate Chardonnay**, California  
**Silver Gate Sauvignon Blanc**, California  
**Silver Gate Pinot Grigio**, California  
**Silver Gate Cabernet Sauvignon**, California  
**Silver Gate Pinot Noir**, California  
**Standford Sparkling Wine**, California

## Superior Wines

**Simi Dry Rose**, Sonoma  
**Barone Fini Pinot Grigio**, Valdadige Italy  
**Oyster Bay Sauvignon Blanc**, New Zealand  
**Josh Craftsman Chardonnay**, Hopland, California  
**Folie a Deux Pino Noir**, Sonoma  
**Seven Falls Merlot**, Wahluke Slope Washington  
**Joel Gott Cabernet**, North Coast  
**Terrazas Malbec**, Argentina  
**Campo Viejo RSV Temperrillo**, Spain

## Prestige Wines

**Gerard Bertrand Cotes de Rose Rose**, South of France  
**Ruffino "Il Ducale" Pinot Grigio**, Friuli, Italy  
**Ferrari Carano Chardonnay**, Sonoma  
**Kim Crawford Sauvignon Blanc**, New Zealand  
**Terra D Oro Chenin Viognier**, West Virginia  
**Kung Fu Girl Riesling**, Washington State  
**Meiomi Pinot Noir**, Appellated, California  
**Skyside Cabernet Sauvignon**, Sonoma  
**Rutherford Hill Merlot**, Napa Valley  
**Luigi Bosa Reserve Malbec**, Mendoza  
**Ferrari Carano Siena**  
**Conundrum Red Blend**, California

## Reserve Wines

**Whispering Angel Rose**, Provence  
**Terlato Pinot Grigio**, Friuli Italy  
**Robert Mondavi Chardonnay**, Napa  
**Cloudy Bay Sauvignon Blanc**, New Zealand  
**Chateau De Sancerre**, Loire Valley  
**Chateau St Michelle "Eroica" Riesling**, Washington  
**Sanford "Fountain Hills" Pinot Noir**  
**Joel Gott Pinot Noir**, Oregon  
**Markham Merlot**, Napa Valley  
**Prisoner**, Napa Valley  
**Monsanto, Chianti Classico Rsv**, Italy  
**Unshakled Red**, California

## Sparkling/ Champagne/Prosecco

**Chandon Brut**, California  
**Moet & Chandon Imperial**, California  
**Veuve Clicquot Yellow Label**, France

**Bertrand Jefferson Brut**, France  
**Avissi Prosecco**, Veneto, Italy  
**Clicquot Rose**, Champagne  
**Rotari Brut**, Trentino, Italy  
**Gratien Meyer Cremant Rose**, France

## Sake

**Ty Ku Coconut 330**  
**Ty Ku Cucumber 330**  
**Ty Ku White 330**  
**Ty Ku Black 330**  
**Shimizu no Mai Pure**  
**Shimizu no Mai Pure Dawn**  
**Shimizu no Mai Pure Dusk**  
**Gekkeikan Plum Wine**

**Gekkeikan Black and Gold**

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