

METROPOLIS BALLROOM

OF ARLINGTON HEIGHTS

SOCIAL MENU



Metropolis Ballroom

www.MetropolisBallroom.com | 847-870-8787

6 South Vail Ave. Arlington Heights, IL 60005

Social Events Package | 2026

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

Service Styles

Plated
Family Style
Stations
A La Minute
VIP Service

Continental Breakfast

Metro **18.50 per guest**

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 **20.75 per guest**

freshly squeezed orange juice, grapefruit juice, and cranberry 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 **23.00 per guest**

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 **9.25 per guest**

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

Prosciutto & Egg Bagel **11.50 per guest**

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

Candied Bacon Egg Ciabatta **11.50 per guest**

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

Mini Breakfast Burritos **9.25 per guest**

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 **16.00 per guest**

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	4.50 per guest
field of greens salad	7.00 per guest
lox platter	16.00 per guest
wrap platter (sliced in halves)	9.25 per guest
mediterranean turkey wrap	
grilled vegetable wrap	
ham & gruyere	

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Breakfast Pastries

Freshly Baked Croissants	51.75 per dozen
Assorted Bagels and Cream Cheese	46.00 per dozen
Freshly Baked Scones	48.25 per dozen
Freshly Baked Muffins – Medium	41.50 per dozen
Freshly Baked Danish – Medium	41.50 per dozen
Freshly Baked Coffee Cake	46.00 per cake
Freshly Baked Fruit Bread	48.25 per loaf

Beverages

Bottled Water	3.75 each
Perrier	6.00 each
Assorted Coca-Cola Products	4.75 each
Regular and Decaffeinated Coffee and a Selection of Gourmet Fine Teas	59.25 per gallon
Hot Chocolate	59.25 per gallon
Citrus Punch	55.25 per gallon
Festive Citrus Punch (Rum, Vodka or Champagne)	74.75 per gallon
Lemonade	55.25 per gallon
Ice Tea with Lemon Slices	55.25 per gallon
Coffee Service	6.00 per person
Gourmet Coffee Service (Chantilly Coffee Display)	7.50 per person
Carafe of Orange Juice, Cranberry Juice, Apple Juice or Grapefruit Juice	28.75 per carafe
2% Milk Carafe	28.75 per 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* (1.75)

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* (2.25)

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 27.50 per guest

Two Entrées 32.25 per guest

Three Entrées 36.75 per guest

**chef fee required*

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Classic Brunch

55.25 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 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

66.75 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 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

87.50 per guest *

Beverages

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

Refreshing Starters

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

Main Courses and Sides

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

Desserts

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

*chef fee required

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All Day Package I: 58.75 per guest

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 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 water

PM Break

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

All Day Package II: 65.50 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 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 water

PM Break

flatbreads and crostini with olive tapenade
and sun-dried tomato spread
cheesecake bars
assorted soft drinks and water

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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

34.75 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

30.50 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

31.50 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

23.50 per guest

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Three Course Lunch

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

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

39.00 per guest

Chicken Marsala

sautéed boneless breast with mushroom marsala sauce

40.25 per guest

Chicken Asiago

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

42.00 per guest

Chicken Breast Champagne

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

40.75 per guest

Pork Short Rib with Onion Ragout

braised short rib topped with a mediterranean ragout

55.50 per guest

Rock Cornish Game Hen

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

42.75 per guest

Poached Salmon

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

43.00 per guest

Parmesan Crusted Tilapia

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

40.00 per guest

Ricotta and Spinach Ravioli

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

35.75 per guest

Grilled Jerk Chicken

marinated caribbean grilled boneless chicken breast with jerk seasoning

42.00 per guest

Zucchini and Shrimp Orecchiette

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

45.25 per guest

Breaded Pork Chop

buttermilk marinated breaded pork chop served with caramelized onions

37.00 per guest

Chicken Sorrentino

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

41.50 per guest

Bistro Filet

6 oz bistro filet grilled and topped with an onion jam

49.50 per guest

Pepper Steak

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

45.75 per guest

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Vegetable Selections

Broccoli Polonaise

broccoli with buttered and toasted breadcrumbs

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds

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 Brussels Sprouts

deep fried brussels 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

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 Upgrades

Chocolate Decadence

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

5.75 per guest

Fresh Fruit Tart

with a mango coulis

6.75 per guest

Mixed Berries

with sabayon sauce

7.00 per guest

Chocolate Tiramisu

ladyfingers dipped in espresso and layered with chocolate and mascarpone cheese

7.00 per guest

Crème Brûlée

classic crème brûlée, finished with a caramelized sugar top

8.75 per guest

Premium Dessert Additions

Sweet Table Simplicity

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

17.25 per guest

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

7.50 per guest

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

The Arlington Deli

53.00 per guest

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

58.75 per guest

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

44.75 per guest

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

51.75 per guest

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

54.00 per guest

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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Social Events Package

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 (\$2.50)

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

Shrimp and Roasted Corn Chowder (\$2.50)

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 (\$1.75)

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

Watermelon Arugula Salad (\$3.25)

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

48.25 per guest

Eggplant Penne Norma

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

44.75 per guest

French Cut Chicken

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

53.00 per guest

Braided Atlantic Salmon

seared salmon served with champagne dill cream

61.00 per guest

Bourbon Smoked Salmon

char-grilled smoked salmon with a honey bourbon glaze

63.25 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

70.25 per guest

Chimichurri Sea Bass

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

78.25 per guest

Lemon and Pepper Encrusted Chicken

chicken breast baked with a fresh pepper and lemon coating

55.25 per guest

Chicken Vesuvio

marinated skin on, boneless chicken breasts and thighs served with a white wine sauce infused with garlic, rosemary, and oregano

58.75 per guest

Braised Beef Short Ribs

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

66.75 per guest

Filet Mignon

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

77.00 per guest

Fired Roasted Beef Tenderloin Medallions

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

70.25 per guest

Moroccan Lamb Shank

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

67.75 per guest

London Broil

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

67.75 per guest

Prosciutto Wrapped Pork Tenderloin

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

65.50 per guest

Stuffed Shrimp with Crab Meat

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

66.75 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

84.00 per guest

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

78.25 per guest

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Vegetable Selections

Green Beans Amandine

blanched and seasoned green beans, mixed with toasted almonds

Sugar Snap Peas and Baby Carrots (\$1.75)

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 (\$1.75)

grilled to perfection and presented in a carrot ribbon

Crispy Brussels Sprouts

deep fried brussels 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 (2.00)

chocolate mousse, cheesecake or carrot cake served in shooter glasses

Chef-Attended Flambé Station

Mixed Berry Crepes Jubilee*

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

13.50 per guest

Bananas Foster*

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

14.00 per guest

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

22.50 per guest

Deluxe Sweet Table

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

33.75 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

19.75 per guest

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

7.50 per guest

**chef fee required*

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The Metropolis

Soup

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

Salad

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

Caprese Salad
fresh mozzarella, sliced 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

70.25 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 Brussels 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

74.75 per guest

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Family Style Package

74.75 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 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 (\$2.50)

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
16.25 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 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 \$3.25 per guest applies
to add a premium hors d'oeuvre to your selection add \$8.00 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 (\$1.75)

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 \$3.25 per guest
to add a premium hors d'oeuvres to your select package add \$8.00 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

8.75 per guest

Mini Deli Sandwich Platter

Baked Ham and Cheese
mini roll stuffed with deli ham and melted swiss cheese and poppy seed mustard 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

9.25 per roll

International Cheese Station

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

13.75 per guest

Pasta Station

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

16.00 per guest

Carved Beef Tenderloin

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

11.50 per roll

Fresh Sliced Fruit Array

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

10.25 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

16.25 per guest

Carved Baked Turkey

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

7.00 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 pre guest

Antipasto Display

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

9.25 per guest

Lox Platter

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

16.00 per guest

Risotto Station

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

16.00 per guest

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The Harmony Collection

select three of the following

Hot Hors D'oeuvres

Italian Sausage Stromboli

italian sausage and marinara rolled in 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 (\$3.50)

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 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 (\$3.00)

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 Crudit 

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

Fresh Sliced Fruit Array

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

Quesadilla Station*

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

Antipasto Display (\$3.00)

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

45.75 per guest

*chef attendance required

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Late-Night Snack

select two for an additional \$9.00

Mac and Cheese Station* **17.50 per guest**
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 **15.00 per guest**
tortilla chips, nacho cheese sauce, spicy ground beef, black beans, sour cream, guacamole, salsa and jalapeños

Hotdog Cart **16.75 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 **12.25 per guest**
theater style popcorn served with melted butter and salt

S'mores Station **17.50 per guest**
roast your own marshmallows and create your perfect s'more with graham crackers and dark and milk chocolate

Jumbo Soft Pretzels **13.50 per guest**
served salted or plain with blue ribbon mustard and nacho cheese

Flatbread Pizza Selection **16.00 per guest**
prosciutto and jalapeno
margherita
pear and gorgonzola

Gelato Sundae Station **18.75 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* **17.25 per guest**
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) **15.00 per guest**
our house made pizza dough rolled with scratch made pizza sauce, mozzarella cheese and your choice of pepperoni, sausage or vegetable medley

Mini Burgers and Fries **17.25 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 **16.00 per guest**
fried dough rolled in a choice of powdered sugar or cinnamon sugar, topped with choice of chocolate ganache or caramel

Bacon Bar **19.75 per guest**
bacon three ways: regular applewood smoked, chocolate dipped and sugar glazed

*chef attendance required

Two-Hour Minimums Required for Bar Packages

Bartender Fee Required: All Packages under 100 guests

Bartender Fee Required: 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 38.00

Three Hours 43.75

Four Hours 49.50

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 43.75

Three Hours 50.50

Four Hours 57.50

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 10.25

Two Hours 12.75

per guest

Select Beer, Wine and Soda Package

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

Two Hours 28.75

Three Hours 33.25

Four Hours 38.00

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 32.25

Three Hours 36.75

Four Hours 41.50

per guest

Soda Package

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

Two Hours 17.25

Three Hours 20.75

Four Hours 24.00

per guest

Wine Service with Lunch or Dinner

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

Two Hours 19.50

per guest

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House Wines

Silver Gate Chardonnay, California	42.00
Medium bodied, rich with notes of tropical fruit & vanilla with a smooth finish	
Silver Gate Sauvignon Blanc, California	42.00
Refreshing with notes of grapefruit, citrus and tropical fruit	
Silver Gate Pinot Grigio, California	42.00
Light & crisp with flavors of citrus, melon & honeysuckle	
Silver Gate Cabernet Sauvignon, California	42.00
Rich, bold & structured with a bourse of raspberry with a smooth finish	
Silver Gate Pinot Noir, California	42.00
Aroma & flavors of red fruit, cherry, strawberry with a silky finish	
Silver Gate Sparkling Wine, California	42.00
Notes of apple, pear & citrus with a vibrant floral aroma	

Sparkling/ Champagne/Prosecco

Mumm Brut Prestige, California	50.00
Aromas of citrus, red apple, stone fruit, and vanilla	
Mumm Cordon Rouge, France	150.00
Wonderful harmony of white peach, grated ginger, and clover honey	
Veuve Clicquot Yellow Label, France	200.00
Notes of brioche, citrus and minerality	
Avisi Prosecco, Italy	45.00
Delicate floral notes & fruity aromas, crisp finish	
Freixenet Cordon Negro Brut, Spain	50.00
Flavors of apple, pear, and citrus with a touch of ginger	

Superior Wines

Bieler Rose, France	40.00
Flavors of raspberry, cherry, white peach, and citrus	
Josh Craftsman Chardonnay, California	39.00
Vibrant fruit flavors, subtle oak and vanilla notes	
Oyster Bay Sauvignon Blanc, New Zealand	40.00
Passion fruit, citrus, and gooseberry with a zesty finish	
Barone Fini Pinot Grigio, Valdadige Italy	36.00
Notes of citrus, green apple, pear, and a hint of almond	
Terra D'oro Moscato, California	36.00
Honey, white peach, pineapple & lemon zest with a refreshing finish	
Meiomi Pinot Noir, California	42.00
Dark berry, juicy strawberry, and toast mocha notes	
Joel Gott "815" Cabernet Sauvignon, North Coast	50.00
Dark fruits like black cherries, blackberries, and plums	
Ruffino Chianti Classico Reserva, Tuscany	44.00
Flavors of deep, fruity plum and intense cherry notes	
Carletto Montepulciano, Abruzzi	35.00
Red berries, cherries, and a hint of herbs, black pepper and a touch of earthiness	

Sake

Tyku Junmai White	38.00
Subtle pear notes, soft on palate	
Tyku Junmai Black	38.00
Hints of peach and vanilla notes	
Gekkeikan Junmai Haiku	48.00
Herbaceous notes, hints of grapefruit, light earthiness with a clean, medium finish	

Prestige Wines

Fleur De Praire Rose, France	38.00
Delicate fruit flavors described as a blend of strawberry, rose petals, and herbs	
Ruffino "Lumina" Pinot Grigio, Italy	40.00
White peach aromas followed by wildflower and a minty finish	
Ferrari Carano Chardonnay, Sonoma	52.00
Full bodied with flavors of vanilla, buttercream, and toasted marshmallow	
Kim Crawford Sauvignon Blanc, New Zealand	48.00
Vibrant and citrusy taste with notes of passion fruit, melon, and grapefruit	
Conundrum White Blend by Caymus, California	38.00
Complex and refreshing flavors featuring a blend of fruit and floral notes	
Chateau Ste Michelle Riesling, Washington State	35.00
Flavors of white peach, apricot pear, and zesty grapefruit	
Erath Pinot Noir, Oregon	52.00
Bright red fruits like cherry and raspberry with hints of dark chocolate	
Bonanza Cabernet Sauvignon by Caymus, Sonoma	40.00
Rich flavor with hints of blackberry, black currant, and vanilla	
Rodney Strong Merlot, Sonoma	48.00
Rich and fruity with notes of plum, black cherry, and dark berries	
San Polo Rubio Sangiovese, Tuscany	48.00
Flavors of red and black cherries along with hints of forest fruits, Violets, and red currants – subtle earthy tones	
Ruffino Chianti Classico Reserva Tan, Tuscany	65.00
Exhibits notes of sweet cherry, red berries, and delicate spices	

Reserve Wines

St. Margarite Symphony Rose, Provence	56.00
Delicate, refreshing with a harmonious character	
Terlato Pinot Grigio, Friuli, Italy	48.00
Bright fruity flavors, hints of peach, par, and citrus	
Chalk Hill Reserve Chardonnay, Russian River	56.00
Aromas and flavors of lemon, apple, pear, and vanilla	
Loveblock Sauvignon Blanc, New Zealand	60.00
Crisp, citrus forward flavors with a hint of tropical fruit	
Eroica Riesling, Washington State	40.00
Bright citrusy flavors with subtle mineral notes and crisp acidity	
Enroute Pinot Noir "Les Pommiers", Russian River	110.00
Notes of cherry and raspberry with cinnamon and clove notes	
Unshackled Cabernet Sauvignon, California	60.00
Ripe blackberries, plums, and cherry aromas with notes of tobacco	
Caymus Cabernet Sauvignon, California	80.00
Rich fruit, deep color, and silky tannins	
Saldo Zinfandel, California	60.00
Full bodied flavor with aromas of black licorice black pepper, cherry, and baking spices	
Prisoner Red Blend, Napa Valley	80.00
Rich, dark fruit profile with notes of blackberry, raspberry, and pomegranate	
Brassfield Eruption Red Blend, Lake County	52.00
Aromas of blackberries, fresh baked bread, stewed plums, with flavors that are jammy and ripe	
Monsanto Chianti Classico Reserva, Tuscany	75.00
Notes of red fruit, spice, herbs, and earthy undertones	