

# Metropolitan Grill Set Menu Choices

Each attendee will receive his/her own menu at the event; they will make salad and entrée selections, and the server(s) will take the order at the event itself.

The following four menu options come with choice of house or Caesar salad, smoked Gouda mashed potatoes and seasonal vegetables.

House Salad: mixed greens, garden tomatoes, red onions, cheeses, and sweet basil vinaigrette.

Caesar Salad: Prosciutto infused Caesar dressing tossed with romaine shreds, topped with parmesan crostinis.

Both served with warm Kaiser roll

## -Menu 1-

**\$32.95/person**

**Steak Tips (9oz)** – 3-Day marinated filet tips, grilled and served with a bacon and Gorgonzola Malbec demi-glace, topped with caramelized onions.

**Salmon (5oz)** - Grilled Norwegian salmon, topped with citrus champagne sauce.

**Chicken Parmesan (9oz)** – Fire Roasted Red Sauce Chicken Parmesan fortified with Asiago, Parmesan, and Provel cheeses.

## -Menu 2-

**\$39.95/person**

**12oz. NY Strip** – Grilled and served with a bacon and Gorgonzola Malbec demi-glace, topped with caramelized onions.

**Salmon (5oz)** - Grilled Norwegian salmon, topped with citrus champagne sauce.

**Chicken Parmesan (9oz)** – Fire Roasted Red Sauce Chicken Parmesan fortified with Asiago, Parmesan, and Provel cheeses.

## -Menu 3-

**\$45.95/person**

**5oz. Petite Filet** – Grilled and served with a bacon and Gorgonzola Malbec demi-glace, topped with caramelized onions.

**Salmon (8oz)** - Grilled Norwegian salmon, topped with citrus champagne sauce.

**Chicken Parmesan (9oz)** – Fire Roasted Red Sauce Chicken Parmesan fortified with Asiago, Parmesan, and Provel cheeses.

## -Menu 4-

**\$69.95/person**

**10oz Barrel Cut Filet** - Grilled and served with a bacon and Gorgonzola Malbec demi-glace, topped with caramelized onions.

**Salmon (8oz)** - Grilled Norwegian Salmon, topped with citrus champagne sauce.

**Chicken Parmesan (9oz)** – Fire Roasted Red Sauce Chicken Parmesan fortified with Asiago, Parmesan, and Provel cheeses.

*Vegetarian/Vegan* – Vegan meatloaf, hummus and plant-based meat with roasted carrot and onion. Topped with roasted red pepper coulis on a bed of butternut squash, sweet peas and mushroom wild rice.

**\$26.75/person**

***-Lunch Menu-***

**\$18.95/person**

**Steak Tips (8oz)** – Grilled 3-Day marinated filet tips, grilled and served with a bacon and Gorgonzola Malbec demi-glace, topped with caramelized onions.

**Salmon (5oz)** - Grilled Norwegian salmon, topped with citrus champagne sauce.

**Chicken Parmesan (9oz)** – Fire Roasted Red Sauce Chicken Parmesan fortified with Asiago, Parmesan, and Provel cheeses.

***-Buffet Option #1-***

**\$26.95 /person**

Balsamic Glazed Filet Tips

Shrimp Mac and Cheese

Roasted Yukon Gold potatoes with Haricot Verts

Our Casa salad of mixed greens, cheeses, tomatoes, and red onion with our sweet basil vinaigrette

Herbed Kaiser Rolls

Our famous chocolate chip cookies

(Add Chicken Piccata to your buffet for \$5 per person)

(Add service ware for \$2 per guest)

***-Buffet Option #2-***

**\$32.95/person**

Oven Roasted Prime Rib

Corn Meal Dusted Lake Michigan Walleye

Roasted Yukon Gold potatoes with Haricot Verts

Our Casa salad of mixed greens, cheeses, tomatoes, and red onion with our sweet basil vinaigrette

Herbed Kaiser Rolls

Our famous chocolate chip cookies

(Add Chicken Piccata to your buffet for \$5 per person)

(Add service ware for \$2 per guest)

***Dessert***

Chocolate Chip Cookie Platter: \$1.50/person

Agave Cinnamon Cheesecake: \$6.00/person

Our signature Mexican Vanilla, agave, and cinnamon cheesecake, topped with warm caramel sauce.

Chocolate Cake: \$6.00/person

Flourless chocolate torte finished with a warm raspberry compote.