

Metropolitan Room

CATERING / MENUES

ITALIAN (Giorgio's of Gramercy)

Passed or Stationary Hors D'oeuvre Packages:

1. Choice of 6 Hors D'oeuvres (including all shellfish items & cheese board)

\$18.00 Per Person

2. Choice of 8 Hors D'oeuvres (including all shellfish items & cheese board)

\$20.00 Per Person

3. Buffet Packages:

4. Choice of Salad, 1 Entrée (meat or fish), 1 Starch, 1 Vegetable, 1 Hot Pasta, Dessert & Homemade Bread

\$18.00 Per Person

5. Choice of Salad, 2 Entrees (meat or fish), 1 Starch, 1 Vegetable, 1 Hot Pasta, Dessert & Homemade Bread

\$20.00 Per Person

6. 3 Hors D'oeuvres, 1 Entrée (meat or fish), 1 Starch, 1 Vegetable, 1 Hot Pasta, Dessert & Homemade Bread

\$25.00 Per Person

7. 4 Hors D'oeuvres, 2 Entrees (meat or fish), 1 Starch, 1 Vegetable, 1 Hot Pasta, Dessert & Homemade Bread

\$30.00 Per Person

****PRICES ARE BASED ON A MINIMUM OF 20 GUESTS**

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34 West 22nd Street, NYC 10010 | 212.206.0440 | MetropolitanRoom.com

Booking Manager: Bernie@MetropolitanRoom.com

Events/Catering Manager: Joseph@MetropolitanRoom.com

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HORS D'OEUVRES

Classic Crudité - Fresh seasonal vegetables served with savory dipping sauce

Italian Antipasto - Dried cured meats, cheese and grilled vegetables

Grilled Vegetable Antipasto - Assorted vegetables, gigante beans & roasted beets

Classic Caprese - Vine ripe tomato with fresh mozzarella and balsamic glaze

Asparagus Vinaigrette - Poached asparagus with a sherry vinaigrette

Maryland Lump Crab Cakes - with corn salsa

Crispy Chicken Tenders - with honey mustard dipping sauce

Philo Wraps - Stuffed with spinach, mushrooms & mozzarella

Stuffed Mushroom Caps - Vegetarian or Italian sausage

Prosciutto Wrapped Asparagus or Figs (seasonal)

Assorted Mini Quiche - Spinach/Swiss Lorraine, broccoli/cheddar

Chicken and Sweet Potato Croquettes

Chicken & Beef Sate

Lemon Basil Chicken Skewers - with seasonal vegetables

Assorted Bruschetta - Tomato & basil, grilled Portobello & smoked mozzarella, or grilled veggies with goat cheese

Cucumber Rounds - Topped with fresh seafood salad

Cheese & Cracker Platter - Assorted domestic & imported cheese with gourmet crackers

Smoked Fish Platter – trout, pastrami salmon & mackerel

Coconut Crusted Shrimp – with light curried mango dipping sauce

Poached Jumbo Shrimp – with Giorgio's spicy cocktail sauce

Grilled Rosemary Shrimp – with sun-dried tomato pesto

Grilled Shrimp Skewers – with seasonal vegetables

Hummus & Babaghanoush - with pita points

Homemade Guacamole - with tortilla chips

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