# METRO North

## Private Events Menu

#### **Event Space Options**

Upstairs Dining Room
A spacious room with vaulted ceilings that accommodates 30-80 guests with a private bar

Rear Dining Room
An intimate dining room that accommodates
15-20 guests overlooking the restaurant
(\$1200 food and drink minimum to reserve)

(\$2000 food and drink minimum to reserve)

### **Private Bar Pricing Options**

$\operatorname{Full} \operatorname{Bar}$ - Includes all cocktails, beer, wine and spirits	priced by consumption
$Beer\ \&\ Wine\ Bar$ - House red and white wine, draft, and bottled beers	priced by consumption
${ m Open~Bar}$ - Includes cocktails, beer, wine, and spirits (no shots)	\$45 per person
Appetizer Selections (Priced Per Guest)	
Lollipop Lamb Chops - herb crusted and grilled	\$10 per person
Spring Rolls (Vegetable, Cheese steak, Italian, or Carozza)	\$5 per person
Bacon Wrapped Jumbo Scallops	\$9 per person
Shrimp Cocktail	\$7 per person
Cheese & Charcuterie Platter - Assorted cheeses and Italian meats	\$6 per person
Pigs In A Blanket - Mini hot dogs wrapped in puff pastry	\$4 per person
Stuffed Mushrooms - Sausage stuffed with gorgonzola cream sauce	\$6 per person
Calamari (Sweet Chili or Toscano)	\$6 per person
Sliders - Your choice of beef or BBQ pork on mini brioche buns	\$6 per person
Fried Ravioli - Fried cheese ravioli with marinara sauce	\$6 per person
Quesadillas - choice of chicken or cheese with sour cream and pico de gallo	\$5 per person
Mini Crab Cakes - Served with pineapple salsa or chipotle aioli	\$9 per person
Mini Meatballs - House made beef, pork, veal meatballs marinara sauce	\$5 per person
Prosciutto Wrapped Shrimp - Served with a balsamic glaze	\$7 per person
Coconut Shrimp - Served with sweet chili sauce	\$7 per person
Bruschetta - Toasted Italian bread with mozzarella and tomato tapenade	\$4 per person
Clams Casino - chopped bacon, peppers, onions, clams, bread crumbs	\$6 per person
Flatbread's (Margherita, Sausage & Broccoli Rabe)	\$6 per person
Chicken or Beef Kebobs - Skewered with peppers and onions (chicken serve peanut sauce and beef served with ginger soy glaze)	d with \$6 per person

# Prix Fixe Menu 39.95 pp

Served as a Buffet or Family Style

Our menu is served with mixed green salad, vegetable side, assorted mini desserts, and complimentary coffee & tea

(Substitute Caesar or Blue Cheese & Walnut Salad for an additional \$2)

### Pasta Choices (choose one)

Vodka Rigatoni

Our signature pink vodka cream sauce with prosciutto

Rigatoni Spinach or Broccoli Sautéed in a garlic and olive oil sauce Penne Marinara

Penne pasta in a house made plum tomato sauce

Penne Alfredo

Penne, prosciutto, & peas in a rich alfredo cream sauce

### Entrée Choices: (choose one)

Chicken Artichoke

Sautéed chicken breast with prosciutto, artichoke hearts, and roma tomatoes in a garlic white wine sauce

Chicken Marsala

Chicken breast sautéed in a rich marsala wine sauce with sliced mushrooms

Braised Short Ribs or Beef Tenderloin \$10 additional per person Chicken Française

Chicken breast lightly egg battered and sautéed in a lemon butter sauce

Chicken Gorgonzola

Sautéed chicken breast, roasted red peppers, and mushrooms in a gorgonzola cream sauce

Chicken Piccata

Sautéed chicken breast with capers in a lemon butter sauce

## Fish Choices (choose one)

Grilled Herb Salmon
Atlantic Salmon encrusted with herbs and grilled

Salmon Florentine

Sautéed salmon with mushrooms & spinach in a lemon butter sauce

Chilean Sea Bass

Mediterranean or Florentine \$8 additional per person

Honey Dijon Salmon

Atlantic Salmon with a honey dijon mustard glaze

Mediterranean Salmon

Sautéed Salmon with tomatoes, kalamata olives, artichoke hearts, basil, garlic & olive oil

Crab Cakes

Your choice of tartar sauce or pineapple salsa \$12 additional per person

Pricing does not include tax or 20% gratuity to be added to final bill

We require a non-refundable deposit of \$300.00 to reserve your event