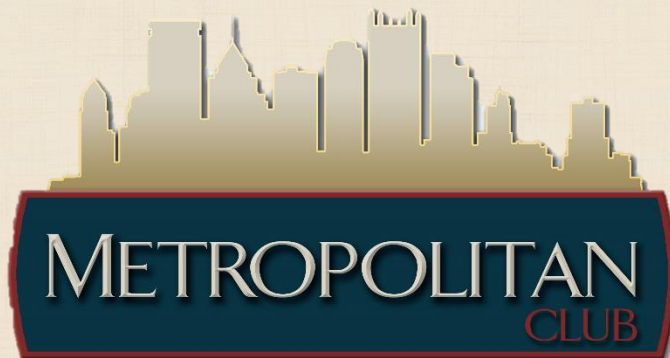


METROPOLITAN
CLUB



SPEAKEASY

Private Event Menu

Catering and Private Event Menu for The Metropolitan Club & Speakeasy

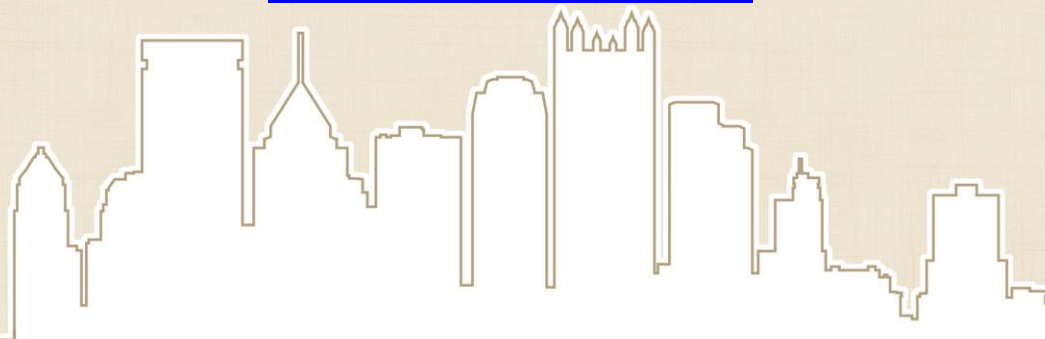
Kathy Marshall

724-759-5503

kmarshall@mwhospitalitypgh.com

25 Market Square, Pittsburgh PA 15222

www.metropolitanclubpgh.com



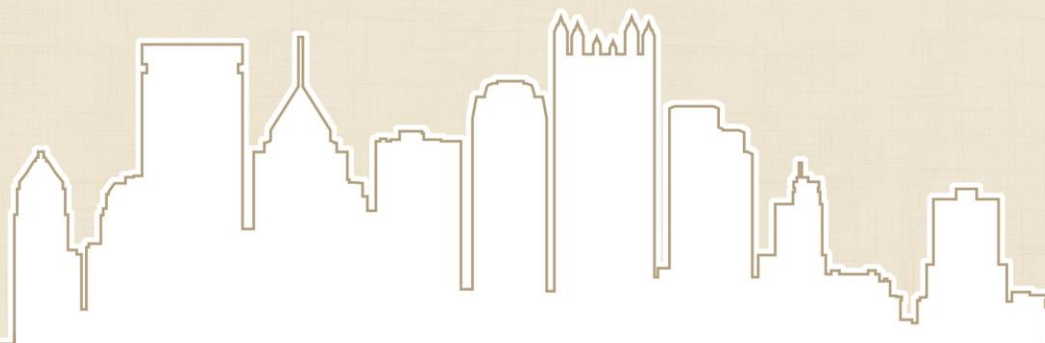
Cocktail Party Appetizers

Minimum 20 guests

TIER 1 Choose 5 \$24pp

TIER 2 Choose 7 \$36pp

Mini Chow Chow Spring Rolls, Pickled Creole Vegetables, Pepper Jam
Tomato Bruschetta, Tomato, Basil, Fresh Mozzarella, Balsamic Glaze
Pulled Pork Sliders, Slow Smoked Pork Shoulder, Honey Barbeque Sauce, Cajun Slaw
Mini Beef Sliders, with Cheddar Cheese and Caramelized Onions, Ketchup
Mini Ham and Cheese Sliders, on Pretzel Bread
Catfish Fingers, Honey Mustard Dijonnaise,
Chicken Fingers, Honey Mustard Sauce
Cheese Pierogies, Filled with Cheesy Mashed Potatoes, Sour Cream, Sweet Onion
Bourguignon Pot Roast Bruschetta, with Boursin Cheese, Toasted Baguette
Mushroom & Cheese Duxelle Tartlets
Fresh Sliced Vegetables with Ranch, Hummus & Fresh Warm Pita
Assorted Cheese and Fresh Sliced Fruit Display
Margherita Flatbread, with Tomato and Mozzarella
Teriyaki Chicken Skewers, Sweet & Spicy Sauce with Roasted Pineapple
Mini Crab Cakes, House Remoulade



Premium Hors d'oeuvres Party Package

Minimum 20 guests, \$48 per person

Mini Crab Cakes, House Remoulade

Bourguignon Pot Roast Bruschetta, Boursin, Toasted Baguette

Mini Chow Chow Spring Rolls, Pickled Creole Vegetables, Pepper Jam

Tomato Bruschetta, Tomato, Basil, Mozzarella, Balsamic Glaze

Teriyaki Chicken Skewers, Sweet & Spicy Sauce with Roasted Pineapple

Bacon Wrapped Scallops, Peppered Maple Bacon

Creamy Marsala Stuffed Mushrooms

Assorted Cheese and Fruit or Fresh Vegetable Display

Mini Sweet Bites with Coffee Station

Party Trays

Serves 25 – 30 people

Fresh Vegetable Display with Hummus \$75
with Ranch, Hummus & Fresh Warm Pita

Assorted Cheese and Vegetable Display \$95
with Crackers and House Made Ranch

Charcuterie and Gourmet Cheese Board \$115
served with dried fruits and flatbreads

Assorted Cheese and Fresh Sliced Fruit Display \$75

Sweet Bites & Dessert Minis \$36 per dozen

Classic Beignets \$28 per dozen
with Chocolate Dipping Sauce



A la Carte Appetizers Priced Per Dozen

VEGETARIAN

Mushroom & Cheese Duxelle Tartlets 21

Tomato Bruschetta, Tomato, Basil, Mozzarella, Balsamic Glaze

Creamy Marsala Stuffed Mushrooms 36

Baked Spinach & Artichoke Dip, with flatbreads and pita chips

Soft Salted Pretzels with spicy cheese sauce and mustard

Margherita Flatbread, with Tomato and Mozzarella

SEAFOOD

Ahi Tartare, on Crispy Wontons 32

Mini Crab Cake, House Remoulade 36

Catfish Fingers, Honey Mustard Dijonnaise

Bacon Wrapped Scallop, Peppered Maple Bacon 42

Shrimp Ceviche Spoons with Onion, Jalapeno, Scallion, Cilantro 42

Barbecued Shrimp, House Made Barbecue Sauce 32

Cocktail Shrimp, Spicy House Made Cocktail Sauce 32

MEAT

Teriyaki Chicken Skewers, Sweet & Spicy Sauce, Roasted Pineapple

Bourguignon Pot Roast Bruschetta, Boursin Cheese on Toasted Baguette

Spicy Buffalo Chicken Dip with Blue Cheese, Pita Chips, Toasted Baguette

Lamb Lollipop with Aged Balsamic 42

Beef Carpaccio Bruschetta, Baby Arugula, Lemon, Truffle Oil 36

Pulled Pork Sliders, Honey Barbeque Sauce, Cajun Slaw

Mini Beef Sliders, with Cheddar Cheese and Caramelized Onions

Mini Ham and Cheese Sliders, on Pretzel Bread

Chicken Fingers, Honey Mustard Sauce



Event Stations

Carving Station

Minimum 15 guests, \$20 per person, Chef Attendant Fee \$125

Select 2 proteins

Served with Mini Sliced Sandwich Rolls and Sauce Accompaniments

Roast Filet Mignon
Grilled Pork Tenderloin
Slow Roasted Turkey
Cajun Brined Porchetta
Honey Carved Ham

Party Jambalaya Station

Minimum 15 guests, \$10 per person
Cajun Rice, Shrimp, Andouille Sausage, Chicken

Fresh Seafood Display (Market Price)

Chilled Cocktail Shrimp, Crab Claws, and Oysters, served with cut lemons, and house made cocktail sauce

ADD AN ICE SCULPTURE WITH YOUR LOGO!

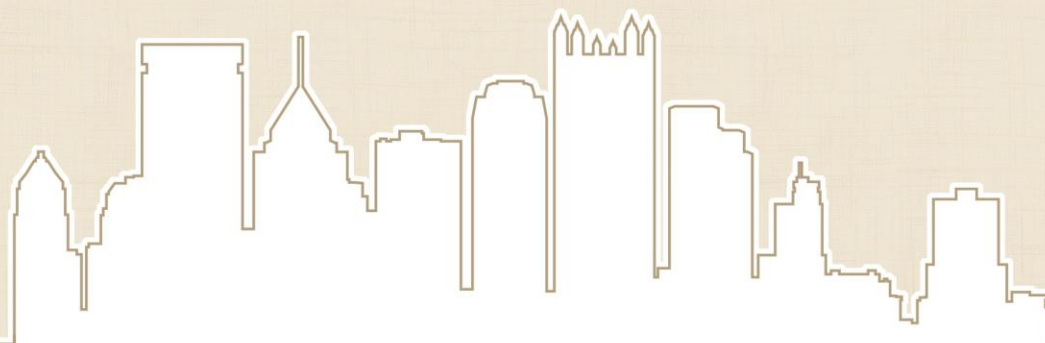
(ask your event manager for details)

Mini Sweet Bites and Coffee

Minimum 15 guests, \$12 per person

Selection of mini desserts to include pecan diamonds, chocolate truffles, cheesecake bites, mini fruit tarts, cream puffs, key lime bites, and chocolate covered strawberries.

Coffee Station.



Sit Down Dinner

(served with rolls and butter, iced tea, water, and coffee included)

Classic Three Course Dinner: Salad, Entree and Dessert \$45 per person

Classic Three Course with Passed Hors D'oeuvres \$58 per person

Four Course Dinner: Soup, Salad, Entrée and Dessert \$65 per person

Four Course Dinner with Passed Hors D'oeuvres \$70 per person

PASSED HORS D'OEUVRES

(Choose three)

Bourguignon Pot Roast Bruschetta

Mushroom & Cheese Duxelle Tartlets

Teriyaki Chicken Skewers

Mini Crab Cakes

Tomato Mozzarella Bruschetta

Ahi Tartare Wontons

1st Course

(Choose one)

NOLA Salad

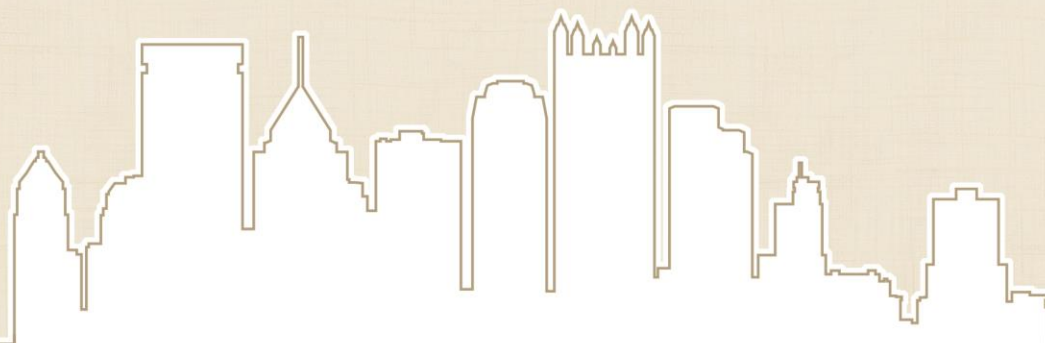
Baby Lettuces, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

Sonoma Salad

Mesclun & Romaine, Pears, Crumbled Blue Cheese, Applewood Smoked Bacon, Dijon Vinaigrette

Cup of Soup

Gumbo Ya-Ya, Cauliflower Soup, Seafood Bisque (add \$2)



Entrée

(Select Three)

Final entrée counts should be submitted to event manager one week prior to the event

GRILLED FILET MIGNON

Whipped Potatoes, Grilled Asparagus, Demi-Glace
(add jumbo grilled shrimp for \$8pp)

CRAB STUFFED SALMON

Rice Pilaf, Asparagus, Dill Beurre Blanc

GRILLED CATFISH or GRILLED SALMON

Sweet Potato Hash, Cajun Vegetable Medley, Spiced Honey Glaze

CRAB CAKE DUO

2 Jumbo Lump Crab Cakes, Grilled Petite Asparagus, Arugula Salad, Pineapple Salsa, Voodoo Aioli
(add jumbo grilled shrimp for \$8pp)

CHICKEN MARSALA

Whipped Potatoes, Roasted Vegetables, Marsala Wine & Mushroom Gravy

EGGPLANT PARMESAN STACK

Layers of Breaded Eggplant, Mozzarella Cheese, Marinara Sauce

STUFFED PEPPERS (VG, GF)

Cajun Rice, Zucchini, Yellow Squash, Mushrooms, Spinach, Creole Sauce

Dessert

(Select One)

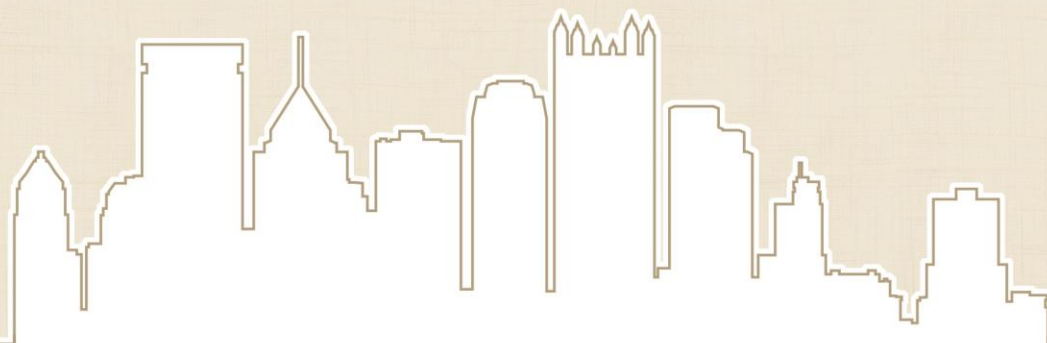
NOLA Chocolate Cake

NY Style Cheese Cake

Bourbon Bread Pudding with Brown Sugar

Beignets and Chocolate Dipping Sauce

Traditional Crème Brulee with Fresh Fruit



Buffet Dining

(served with rolls and butter, iced tea, water, and coffee included)

Buffets include 1 Salad, 2 Entrees, 2 Accompaniments, and Dessert Display

Buffet Dinner \$55 per person

Buffet Dinner with Hors d'oeuvres \$65 per person

Optional Third Entrée (add \$10 per person)

PASSED HORS D'OEUVRES

(Choose three)

Bourguignon Pot Roast Bruschetta
Mushroom & Cheese Duxelle Tartlets
Teriyaki Chicken Skewers
Mini Crab Cakes
Tomato Mozzarella Bruschetta
Ahi Tartare Wontons

SALADS

(Choose One)

NOLA Salad

Baby Lettuces, Candied Pecans, Tomato, Red Onion, Sweet Potato Chips, Chevre, Vinaigrette

Sonoma Salad

Mesclun & Romaine, Pears, Crumbled Blue Cheese, Applewood Smoked Bacon, Balsamic Vinaigrette

Caesar Salad

Romaine, Piave, Croutons, House Made Caesar Dressing

ACCOMPANIMENTS

(Choose Two)

Wild Rice Pilaf

Roasted Red Potatoes

Whipped Mashed Potatoes with Chives

Roasted Broccoli with Garlic

Honey Glazed Carrots

Mixed Roasted Vegetables

Penne Pasta with Spinach & Artichoke Cream Sauce

Pasta Bolognese



Buffet Entrée

(Select Two)

SLICED FILET MIGNON, Demi-Glace

CRAB STUFFED SALMON, Dill Beurre Blanc

GRILLED CATFISH or GRILLED SALMON, Spiced Honey Glaze

CRAB CAKES, House Remoulade

CHICKEN MARSALA, Marsala Wine & Mushroom Gravy

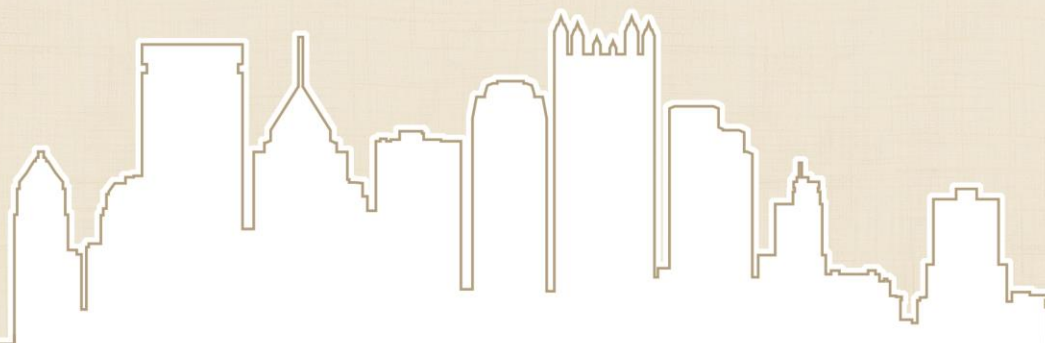
ROASTED CHICKEN, Balsamic Fig Glaze

EGGPLANT PARMESAN, Marinara

STUFFED PEPPERS, Creole Sauce (VG, GF)

Mini Sweet Bites and Coffee

Selection of mini desserts to include pecan diamonds, chocolate truffles, cheesecake bites, mini fruit tarts, cream puffs, key lime bites, and chocolate covered strawberries.
Coffee Station.



Metropolitan Club Brunch

(served with rolls and butter, iced tea, water, and coffee included)

Brunch Buffet \$18 per person

Brunch Buffet with Mimosa or Bloody Mary Bar \$28 per person

Brunch Includes Scrambled Eggs, or Quiche

Choice of Bacon or Sausage Links

Breakfast Potatoes

Fresh Sliced Fruit Display

Assorted Muffins & Scones

Metropolitan Club Lunch Buffet

(served with rolls and butter, iced tea, water, and coffee included)

Lunch Buffet \$22 per person

Lunch Buffet with Mimosa or Bloody Mary Bar \$32 per person

Lunch Includes NOLA or Sonoma Salad

Mini Sandwiches and Wraps (Turkey, Ham, Chicken & Bacon, Tomato & Mozzarella)

Italian Pasta Salad or Tomato & Cucumber Salad

House Made Potato Chips

Fresh Sliced Fruit Display

Fresh Baked Cookies & Brownies

Mimosa Bar \$12 per person

Build your own Mimosa Bar includes:

Tropical Juices - Peach, Guava, Mango, Orange

Bottles of Bubbles - Brut Champagne or Prosecco

Toppings to include - Blueberries, Raspberries, and Strawberries

Bloody Mary Bar \$15 per person

Bloody Mary Bar includes:

Choice of Vodka or Gin, House Made Bloody Mary Mix, Tabasco Sauce,

Worcestershire Sauce, Celery Salt, Lemon & Lime Wedges, Dill Pickle Spears, Olives, Cocktail Onions,

Pepperoncini, Cherry Tomatoes, Peppered Bacon

