

2023

The Metropolitan: The Perfect Place, Menu, Date unknown

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THE METROPOLITAN



THE PERFECT PLACE



THE METROPOLITAN

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M

JAMES CONDRON

GLEN COVE, N.Y. (516) 671-4444

METROPOLITAN COCKTAIL HOUR

We offer Butler Style Passed Hors D'Oeuvres or a Combination of Stations and Passed Hors D'Oeuvres

PASSED HORS D'OEUVRES CHOICES:

Shrimp and Basil Fritters, Balsamic Mayonnaise
Marinated Swordfish Oriental
New Zealand Mussels Vinaigrette
Coconut Chicken - with Honey Mustard
Sesame Chicken - with Tahini Dip
Buffalo Chicken Wings with Blue Cheese Dip
Mini Chicken Cordon Bleu
Marinated Cubed Beef, Oyster Sauce
Sliced Steak Finger Sandwiches - Horseradish Cream
Potato Pancake with Smoked Salmon Cream Cheese & Chives
New Potatoes with Sour Cream and Caviar
Zucchini Fritters
Sliced Apples with Gorgonzola and Poppy Seeds
Assorted Quiche
Fresh Melon Wrapped with Proscuitto
Spanakopitas - Spinach & Feta in a Pastry
Homemade Mozzarella on Garlic Toast Points, Roast Pepper Vinaigrette
Gourmet Pizzas
Tempura Vegetables - Oriental Sauce
Fried Pork Wontons
Artichoke Fritters with Lobster Cream
Grilled Tuna - Herb Mayonnaise
Fried Ravioli with Tomato Basil Sauce
Scallops Wrapped in Bacon
Assorted Seafood Canapes
Duck Confit Oriental in Pastry
Coconut Shrimp - Honey Mustard
Homemade Corn Chips with Guacamole
Cajun Chicken - Roasted Garlic Mayonnaise
Smoked Salmon & Cream Cheese on Black Bread
Grilled Shrimp with Dijon Glaze
Blackened Swordfish with Pineapple Salsa
Assorted Mini Calzone - Tomato Basil Sauce
Sliced Pastrami Cured Salmon on Rye Toast
Potato Skins with Monterey Jack Cheese and Grilled Red Onions
Roasted Pepper and Corn Fritters with Tomato Salsa

ADDITIONS TO ENHANCE THE COCKTAIL HOUR

Metropolitan Table:

Display of International Cheeses and Fresh Fruits in
Season with Fresh Vegetable Crudite and Assorted Dips.
Additional Charcuterie or Grand Antipasto

Grand Seafood Bar:

Jumbo Shrimp, Oysters, Clams, Mussels and Lobster
All Beautifully Displayed and
Served with Chef's Special Sauces

Station Work - Cooked at the Buffet Table:

Pastas
Wok Saute
Crepes
Flambes

Carving Station:

Roast Turkey
Sirloin
Smoked Salmon
Whole Roasted Suckling Pig
Grilled Baby Lamb Chops
Roasted Long Island Duckling

Chafing Dish Items

Handcrafted Ice Carvings

SIT DOWN DINNER MENU I

APPETIZER:

(Please Select One:)

Assorted Soups

Hot or Chilled

or

PASTAS:

Penne, Tomato Basil and Garlic Sauce

Farfalle, Fresh Broccoli, Green Peppercorns and Gorgonzola Cream

Tricolor Cheese Tortelloni, Tomato Basil Cream

SALAD:

Mixed Garden Lettuces with Herb Vinaigrette

ENTREES:

Grilled Boneless Chicken Breast with Dijon Glaze and
Tomato Balsamic Vinaigrette

Roast Boneless Half Long Island Duck, with Green Peppercorn
Natural or Macadamia Nut Honey Glaze

Poached Stuffed Fillet of Sole with Salmon Herb Mousse or
Spinach Mousse Served with Lobster Cream Sauce

Grilled Mahi-Mahi Fillet with Mussel Tarragon Cream

Pan Seared Monkfish Fillet with Sautéed Spinach and Zucchini Butter

Boneless Leg of Lamb with Garlic Herb Stuffing, Natural Lamb Sauce

Dry Aged Prime Rib of Beef au Jus

All dinners complimented by:

Assorted Rolls, Seasonal Fresh Vegetables and Roasted New Potatoes

DESSERT:

From our Selection, or Wedding Cake, or Occasion Cake

SIT DOWN DINNER MENU II

APPETIZER:

(Please Select One:)

PASTAS:

Handmade Tricolor Tortelloni

Porcini Tortelloni

Smoked Mozzarella and Asparagus Ravioli

Homemade Selection of Sauces

or

Assorted Smoked Seafood Plate Country Mustard Mousse

or

Assorted Soup Selection, Hot or Chilled

SALAD:

(Please Select One:)

Cesar Salad with Garlic Croutons & Capers

Endive, Radicchio, Arugula, and Mixed Greens

or

Mixed Greens with Baked Goat Cheese and Toasted Almonds

ENTREES:

Grilled Swordfish with Lemon Chive Butter

Grilled or Poached Salmon with Red Onion Butter

Pan Seared Tuna Au Poivre - Citrus Vinaigrette

Grilled Chicken with Dijon Glaze and Tomato Balsamic Vinaigrette

Stuffed Chicken with Spinach, Fontina and Prosciutto, Tomato Coulis

Pan Seared Chicken with Artichokes, Mustard Cream and Fresh Tarragon

Filet Mignon Wellington with Mushroom Duxelle and Wild Mushroom Natural Sauce

Roast Rack of Veal - Veal Natural Sauce

Stuffed Loin of Veal with Pine Nuts, Shiitake Mushrooms & Fresh Herbs

Roast Sirloin of Beef - Horseradish Cream

Blackened Prime Rib Eye Steak with Garlic Butter

All Dinners Complimented by:

Assorted Rolls, Seasonal Vegetables and Roasted New Potatoes

DESSERT:

From our Selection, or Wedding Cake, or Occasion Cake

GRAND BUFFET MENU

Cold Items:

(Choose Two:)

Mixed Garden Lettuces with Herb Vinaigrette

Metropolitan Caesar Salad

Pasta Salad

Buckwheat Noodle Salad

Spinach Salad - Bacon Vinaigrette

Hot Items:

(Choose Three:)

Spinach Ricotta Lasagne

Eggplant Rollatini

Turbins of Sole Stuffed with Salmon Mousse

Grilled or Poached Salmon with Dill Sauce

Sauteed Monk Fish with Zucchini Butter

Scallops Provencale

Mussels Mueniere

Grilled Chicken with Dijon Glaze, Tomato Balsamic Vinaigrette

Chicken Forestiere - Mushroom Sauce

Chicken Francaise

Beef and Broccoli

Beef Bourguignon

Veal Saltimbocca

Veal Marsala

ACCOMPANIMENTS:

(Choose Two:)

Roasted New Potatoes

Saffron Rice

Fried Rice

Chef's Vegetable Medley

Au Gratin Potatoes

STATION WORK:

(Choose Two:)

Pasta Cooking Station:

Tortelloni, Bowtie, Penne or Fusilli Pastas
Sauces - Pesto, Marinara, Alfredo, Tomato Cream,
Gorgonzola Cream or Clam Sauce

Wok or Saute Station:

Shrimp Oriental*
Tuna Au Poivre*
Shrimp Scampi*
Stir Fry Chicken
Beef and Broccoli
Seafood in Lobster Sauce
Oriental Vegetables
Fried Rice

*seasonally priced

Carving Station:

Prime Rib of Beef
Corned Beef
Pastrami
Smoked Virginia Ham
Roast Turkey
Filet Mignon of Beef Wellington
Roasted Stuffed Loin of Veal
Whole Roasted Suckling Pig
Rack of Lamb

VIENNESE SELECTIONS:

Full Display of Desserts prepared by our pastry Chef.

Pastries, Tortes, Cakes, Tarts, Cookies, Truffles

Fine Cordials and Coffees

or

Elegant Pastry Trays For Each Table