

METROPOLIS CAFE

*You have an invitation
to relax and enjoy!*

Our award-winning chef and knowledgeable staff will create your perfect event. Signature menu items as well as seasonal favorites will be complimented by uncompromising attention to detail. You will feel confident knowing every element is in place as your plans unfold into the event you imagined!

We offer fixed priced menus to accommodate varying budgets. Your private or semi-private event may be hosted in the restaurant during regular business hours; intimate groups as small as 8 and parties as large as 50 may be accommodated for day and evening meals and receptions. Complete event services are available during our popular Saturday and Sunday brunch. Our location can host your corporate function or social gathering in a casual, sophisticated atmosphere with menus and details including special floral arrangements and even signature beverages that can be personalized to fit your needs.

Call 617-247-2931 or e-mail manager@metropolisboston.com today.

Let us plan your next private event; we will exceed your expectations.

Sincerely,

Micaela Cullinan
General Manager
Metropolis Cafe



METROPOLIS CAFE

Menu

Starting at \$35 per person

Appetizer

(Select three choices for your menu)

Cauliflower Soup

Truffle & Porcini Crème Fraiche

Roasted Beet Carpaccio

Crumbled Feta, Toasted Walnuts, & Frisee

Metropolis Green Salad

Warm Chevre Crustini, Toasted Walnuts, and Shallot Vinaigrette

Wild Arugula Salad

Bartlett Pears, Toasted Pine Nuts, Roquefort, & Stone Fruit Vinaigrette (\$2 sup)

Potato Gnocchi

Duck Confit, Roasted Chestnuts, Stilton & Porcini Cream (\$4 sup)

Entrée

(Select three choices for your menu)

Pan Roasted Natural Chicken

Oyster Mushrooms, Potato Puree, & Savory Pan Drippings

Horseradish Crusted Salmon

Warm Cucumbers, Crème Fraiche, & Salmon Roe

Risotto

Simmered with Market Ingredients, Sweet Butter, & Parmiggiano Reggiano

Rigatoni

Crumbled Fennel Sausage, Veal Glaze, Sweet Marsala, & Parmiggiano Reggiano

Pan Seared Hanger Steak Bordelaise

Truffle Whipped Potatoes & Watercress Salade (\$5 sup)

Caramelized Sea Scallops

Red Pepper Coulis, Lemon Fregola, & Wild Arugula (\$5 sup)

Dessert

(Select three choices for your menu)

Molten Chocolate Pudding Cake

Vanilla Bean Ice Cream

Classic Vanilla Bean Crème Brulée

Banana Bread Pudding

Caramel Sauce & Vanilla Bean Ice Cream

Lemon Mousse

Wild Maine Blueberry Coulis

Dessert accompanied with coffee or tea

Additional charge for cappuccino and espresso

METROPOLIS CAFE

At Aquitaine, we believe variety is the essence of life. We have included below some ideas from our favorite past parties to help inspire you to create your perfect event. If you have ideas we have not thought of, please let us know! We would be happy to help make your vision come true.

Soup and Salad

\$5 per person Sup

Add a fourth course to your meal, and allow our chefs to wow you with a fresh salad or seasonal homemade soup. You can decide if you would like the course before or after you entrée.

Champagne Toast

\$3 per person Sup

Start the night off right with a celebratory glass of Nicolas Feuillatte Rosé Champagne or our house sparkling wine.

Cheese Course

\$5 per person Sup

Enjoy artisan cheese from Formaggio's Kitchen paired with house smoked almonds, toasted baguette, and delectable jams.

Add a glass of port for each guest for only \$4 more per person.

Raw Bar Course

Market Price

Allow our chefs to mesmerize your taste buds with our own treasures of the sea. Options may include oysters and littlenecks on the half shell or shrimp cocktail. Price for this course depends on the seafood selected and the market price of the day.

Dark Chocolate or Milk Chocolate Peanut Butter Fudge

\$5 per person Sup

Finish the evening off right with house made fudge from Chef Robert. These delectable bites are the perfect end to a great meal.

Special Requests

Priced on request

Custom floral arrangements, linens, music, and signature beverages
Special china, glassware and silverware
Valet parking