



THE METROPOLITAN CLUB

seated dinner

AN ASIAN INSPIRED DUAL ENTRÉE SEATED DINNER MENU

A GRAZING STATION AS YOUR GUESTS ARRIVE

Fondue Style Crab Rangoon Served with Wonton Crisps
Tempura Mushroom with Spicy Chili Mustard
Sesame Soba Noodle Salad with Julienne Red Pepper & Scallion
Saki Marinated Cucumber Salad

BUTLER-STYLE PASSED HORS D'OEUVRES

Seared Ahi Tuna with Ginger Carrot Relish Served on a Wonton Crisp
"Shots" Of Wasabi Pea Soup
Kowloon Pork Brochettes
Vietnamese Spring Rolls with Velvet Plum Sauce
Five-Spice Pheasant Bites

A SIGNATURE COCKTAIL STATION

Red Lotus Martinis
Served from a Chilled Silver Punch Bowl

ADJOURN TO THE BALLROOM FOR DINNER

The Salad
A Salad Of Petite Baby Spinach, Avocado, & Citrus
Drizzled With A Spicy Ginger Vinaigrette
Served with Freshly Baked Breads & Creamery Butter

The Entrée

Hoisin Glazed Beef Tenderloin Filet
Chicken Satay with Spicy Peanut Sauce
Long Grain White Rice
Stir Fried with Julienne Red Peppers, Snow Peas, & Baby Bok Choy

& FOR DESSERT

Asian Pear Tart
Served with Mandarin Orange Sorbet

DELUXE COFFEE BAR

Imported Colombian Regular & Decaffeinated Coffees
With Italian Coffee Syrups & Fresh Cream
As Well As A Variety Of Herbal, Traditional, & Fruited Teas