



CATERING MENU



PROCEDURES & GUIDELINES

Guaranteed Numbers

The group is responsible for 100% of the number or for the actual number served, whichever is greater. The guaranteed number must be established no later than one week prior to the scheduled event.

Alcohol Regulation

The sales and service of alcoholic beverages are regulated by the Wisconsin State Liquor Commission. As a licensee, The Metropolis Resort is responsible for the administration of these regulations. It is policy; therefore, that liquor **cannot** be brought into the function rooms or lounge of the Hotel from outside sources. Alcoholic beverages will be dispensed by a licensed bartender at all functions.

Everyone consuming alcoholic beverages must be of legal age.

Food & Beverage

All food and beverage must be purchased through the resort. No food will be allowed in any function room of the resort from an outside source, with the exception of a wedding cake, which must be provided with a licensed baker. Resort policy prohibits guests from taking extra food and beverage off premises.

BREAKFAST MENU

Healthy Heart

Seasonal Fresh Fruit, Yogurt, Muffins or Bagels with Cream Cheese.
Served with Apple and Orange Juice.

\$6.99 per person

Rise and Shine

Freshly Scrambled Eggs, Choice of Ham, Bacon or Sausage Links, Muffins, Bagels with Cream Cheese, Toast with Butter and Jam. Served with Apple and Orange Juice.

\$9.99 per person

Assorted Bagels

Blueberry, Plain, Whole Wheat, Multigrain, and Poppy Seed with assorted Cream Cheeses: Plain, Strawberry, Vegetable, and Dill.

\$26.00 per dozen

Assorted Doughnuts

Cake, Glazed, Chocolate, Powdered, Long Johns, Fruit Filled, Custard Filled and French Crueler.

\$24.00 per dozen

Seasonal Fresh Fruit

Small Fruit Platter (serves 10 people)

\$31.99

Large Fruit Platter (serves 25 people)

\$79.95

Assorted Breakfast Bars

\$9.99 per dozen

Danish

\$24.00 per dozen

Cinnamon Rolls

\$24.00 per dozen

Muffins

Blueberry, Poppy seed, Apple Cinnamon, and Bran

\$24.00 per dozen

HORS D'OEUVRES

Fruit Kabobs

Seasonal Fresh Fruit Cubed on a Skew, served with a Strawberry Yogurt Dip.

\$32.00 per dozen

Roasted Red Pepper Hummus with Mediterranean Chips

\$14.99 per pound

Gorgonzola Baby Reds with Candied Walnuts

Baby Red Potatoes cut in half, hollowed out and refilled with Gorgonzola Cheese and Roasted Candied Walnuts.

\$19.99 per dozen

Assorted Finger Sandwiches

Egg, Chicken, and Tuna Salad served on Petite White or Wheat Toast.

\$24.99 per dozen (36 petite sandwiches)

Grilled Chicken Satay

Grilled Teriyaki Chicken on a Skew served with a Peanut Sauce.

\$24.99 per dozen

Beef Satay

Beef on a Skew served with a Peanut Sauce.

\$29.99 per dozen

Maryland Crab Cakes with a Wasabi Aioli

A Succulent Mixture of Maryland Crab and Stuffing, Pan Seared to Perfection, served with a Wasabi Aioli.

\$34.99 per dozen

Spring Rolls or Egg Rolls

A Mixture of Vegetables, Pork or Shrimp rolled into a Homemade Steamed Spring Roll Wrap, served with Soy, Hot Mustard, and Sweet and Sour Sauce.

\$24.99 per dozen

Whole Smoked Salmon (served 25-35)

The Whole Salmon is laid out with Lemon Wedges, served with Capers, Toasted Baguettes and Crackers.

Market Price

Stuffed Mushrooms

Spinach or Crab Stuffed Mushroom Tops.

\$24.99 per dozen

Bacon Wrapped Water Chestnuts

\$13.99 per dozen

Shrimp Cocktail (serves 50)

Market Price

APPETIZERS

Fruit Display (serves 25)

Tray of fresh Seasonal Fruit presented in a festive manner served with Yogurt Dip.

\$75.99

Tray with Carving Display **\$95.99**

Vegetable Platter with Dill Dip (serves 25)

A Platter made up of Carrot Sticks, Celery Sticks, Broccoli Florets, Cauliflower Florets, Radishes and served with a Dill Dip or Ranch.

\$49.99

Antipasto Platter (serves 25)

Salami, Pepperoni, Prosciutto Ham, Marinated Olives, Marinated Artichokes, Roasted Green and Red Peppers, Fresh Provolone and Mozzarella Cheese.

\$69.99

Cheese Wedges & Crostini Platter (serves 25)

Domestic Cheese Wedges and Import Cheese Wedges (4 different types) served on a cutting board with Crostini.

\$69.99

Grilled Portabella Mushrooms

Portabella Mushrooms with Cheese and loaded with Roasted Vegetables.

\$27.99 per dozen

Homemade Meatballs

Meatballs flavored with your choice of Marinara, Swedish, or BBQ Sauce.

\$12.99 per dozen

Buffalo Chicken Wings (Boneless)

Chicken Wings flavored with your choice of Buffalo, Teriyaki, Sweet and Sour, BBQ, or Plain.

\$14.99 per dozen

Tantalizing Cheese Sticks

Spicy Queso, Spinach and Mozzarella; served with Salsa and Marinara Sauce.

\$14.99 per dozen

Cocktail Smokies

Your choice of BBQ or Plain.

\$7.99 per dozen

Tri Colored Chips served with Salsa or Spicy Queso Sauce.

\$11.99 per pound

Party Mix

Pretzels, Dry Rye Bread, Chex Mix, Salted Peanuts and Season Salt.

\$14.99 per pound

Mixed Nuts

\$14.99 per pound

Franks in a Blanket

\$13.99 per dozen

Cheese Tray with Crackers (serves 25)

\$39.99

LUNCH BUFFET

All Buffets are served with Coffee, Ice Tea, and Assorted Condiments

Lunch Box

Deli Sandwich served on a choice of Kaiser, Hoagie, White or Wheat Bread; a choice of Ham, Roast Beef, or Turkey and with a Pickle, Bag of Chips and an Otis Spunkmeyer Cookie.

\$10.99 per person

The Deli Shot

Assorted Deli Meats: Ham, Roast Beef, and Turkey; Assorted Breads: White, Wheat, and Marble Rye; Assorted Cheeses: American, Cheddar, Pepper Jack, and Swiss; Lettuce, Tomatoes, Onions, Pickles, and Chips.

\$9.99 per person

A Slice of Pizza

Fresh from Monkey in the Middle Pizza, a variety of 16" Pizzas served with Garlic Bread.

\$9.99 per person

Add any Specialty Pizza for an additional \$2.00 per person

The Tailgater

1/3 lb. Flame Grilled Burgers, Brats, and Hot Dogs, served with Baked Beans, Rolls, and a choice of Coleslaw, Macaroni Salad, or Potato Salad.

\$12.99 per person

The North Woods

Seasoned Whole Oven Baked Chicken and Oven Roasted Jennie-O Turkey Breast with a choice of Mashed Potatoes or Garlic Mashed Potatoes, and Chefs' Choice of Vegetables.

\$14.99 per person (minimum of 20 people)

Heart Healthy (Lactose & Gluten Free)

Grilled or Steamed Chicken, Steamed Vegetables and a choice of Parsley Baby Red Potatoes or Wild Rice.

\$11.99 per person

Add On...

Plated Salad **\$1.99 per person**

Chili **\$3.99 per person**

Soup **\$2.99 per person** (minimum of 25)

Soup Choices: Tomato Basil, Chicken Noodle, and Dumpling

Cookie **\$1.00 per person**

KIDS MENU

Chicken Strips

4 Chicken Strips served with French Fries and a side of both Ranch and Ketchup

\$9.99

OR

Children 8 + Younger are half price on any Dinner Buffet

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An 18% Service Charge and 5.5% Sales Tax will be added to the Final Bill - All prices are subject to change without notice.

DINNER BUFFET

All Buffets are served with Coffee, Water and Dinner Rolls

Primo- Pick One Entree

\$16.99/person

Skybox- Pick Two Entrees

\$19.99/person

Your choice of one:

Plated Salad

House Salad

Fresh Spring Mix Salad
served with Ranch Dressing

Caesar Salad

Shredded Parmesan
with croutons mixed in
Fresh Romaine lettuce
served with Casesar Dressing

Italian Salad

Baby Spinach served
with Balsamic Vinegarette

Entree Choices:

Beef Bourguignon

Hickory Smoked Sirloin
with Mushroom Demi
Glaze

Cherry Smoked Honey
Ham

Roast Beef with
Au jus Sauce

Roast Pork Loin

Roasted Wisconsin
Turkey in Gravy

Chicken

Grilled
Supreme (White Sauce)
Piccata
Baked

Your choice of any two: Accompaniments

Island Medley

Glazed Carrots

Green Been Almandine

Corn

California Medley
(Broccoli, Cauliflower &
Carrots)

Italian Medley
(Zucchini, Cauliflower,
Carrots, Green Beans, Red
Peppers & Lima Beans)

Whipped Potatoes

Garlic Potatoes

Baby Red Potatoes
smothered in Parsley Butter

Rice Pilaf

Cheesy Broccoli or
Cauliflower

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SPECIALTY BUFFET

All Buffets are served with Coffee, Water and Dinner Rolls

South of the Border

Seasoned Beef and Chicken Fajita served with Soft or Hard Tortillas accompanied with Sautéed Green and Red Peppers, Onions, Tomatoes, Lettuce, Pico de Gallo, Sour Cream, Spanish Rice, Beans and Tri Colored Tortilla Chips.

\$14.99 per person

Add: Fish or Shrimp \$3.00 per person

Add: Guacamole \$2.00 per person

Add: Spicy Queso \$1.00 per person

The Italiano

Chicken Parmesan with Homemade Meatballs, Two Pastas (Fettuccini and Spaghetti), Two Sauces (Alfredo and Marinara), Chefs' Choice of Vegetable, Garlic Bread, and Caesar Salad.

\$15.99 per person

Carving Station

Inside Round of Beef

\$27.99 per person

Wisconsin Roasted Turkey or Cherry Smoked Honey Ham

\$18.99 per person

Wisconsin Roasted Turkey and Cherry Smoked Honey Ham

\$21.99 per person

Smoked Salmon

\$24.99 per person

The Surf and Turf

8 oz. Cherry Smoked Bacon Wrapped Filet and Large Gulf Shrimp; served with a choice of Grilled Asparagus or Green Bean Almandine and a choice of Whipped Potatoes, Garlic Potatoes, Baked Potatoes, Baby Red Potatoes smotherd in Parsley Butter, or Rice Pilaf.

\$27.99 per person

Add: 12 oz. Cherry Smoked wrap Filet for an additional \$6.00 per person

Substitute: 6 oz. Lobster Tail for an additional \$3.00 per person

The Trio

A Petite Bacon Wrapped Filet, Grilled Chicken Supreme and your choice of Large Gulf Shrimp or Scallops, served with your choice of Whipped Potatoes, Garlic Whipped Potatoes, Baked Potatoes, Baby Red Potatoes smothered in Parsley Butter, or Rice Pilaf.

\$34.99 per person

DESSERTS

Brownies

\$24.99 per 20 pieces

\$39.99 per 40 pieces

\$74.99 per 60 pieces

Dessert Bars

Lemon, Raspberry, Apple, Pumpkin, Banana, Turtle.

\$24.99 per 20 pieces

\$39.99 per 40 pieces

\$74.99 per 60 pieces

Peanut Butter Rice Crispy Bars

Peanut Butter Rice Crispy Treats topped with Chocolate.

\$14.99 per 20 pieces

\$29.99 per 40 pieces

\$49.99 per 60 pieces

Bistro Cakes

Red Velvet, Pineapple Upside Down, Fudge, Strawberry Shortcake, Peanut Butter Crème, or Carrot Cake.

\$4.99 per slice

Cheesecake

New York Style, Turtle, Strawberry, or Chocolate.

\$3.99 per slice

Fresh Baked Otis Spunkmeyer

Chocolate Chip, Chocolate Chip with M&M's, Sugar, Oatmeal Rasin, or Holiday Cookies.

\$11.99 per dozen

Assorted Mini Cheesecakes

New York Style, Raspberry or Strawberry.

\$40.99 per 36 pieces

BEVERAGES

House Coffee

Regular or Decaf Brews; served in 10 oz. cups.

\$9.99 for 10 cups

\$24.99 for 24 cups

\$32.99 for 32 cups

Milk

Choice of White or Chocolate.

\$6.99 per carafe

Soda

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew,
Diet Mountain Dew, Root Beer, and Dr. Pepper.

\$1.00 per can

\$2.00 per bottle

Chilled Fruit Juice

Apple, Orange, Cranberry,
Raspberry-Lemonade, and Fruit Punch.

\$8.99 per carafe

¼ Barrel of Soda

Orange or Root Beer Flavors available.

\$80.00

BAR SELECTIONS

You may pre-purchase complimentary items for your Guests at the fully stocked Cash Bar

Draft Beer

- ¼ Barrel of Domestic Beer \$125
- ¼ Barrel of Premium Beer \$150
- ½ Barrel of Domestic Beer \$200
- ½ Barrel of Premium Beer \$225

House Wine & Champagne

Merlot, Cabernet, Chardonnay, White Zinfandel or Champagne \$20

Cash Bar Prices

- Assorted Pepsi Products \$1 per can
- Domestic Bottled Beer \$3 per bottle
- Premium Bottled Beer \$3.50 per bottle
- Rail Drink \$3 per glass
- Call Drink \$4 per glass
- Premium \$5 per glass
- House Wine \$5 per glass
- Wine Coolers \$4 per glass

Host Bar per Person per Hour

All Host Bars include:

Soda, Draft Beer, House Wine and Premium, Call, or Rail Liquor

Premium Host Bar \$10 for the first hour, \$5 for each additional hour

Call Host Bar \$9 for the first hour, \$4.50 for each additional hour

Rail Host Bar \$8 for the first hour, \$4 for each additional hour

Drink Coupon

Drink Coupons may be purchased from the Catering Department for \$4 or \$5.

Coupons are redeemable for any item at the Cash Bar.