

WEDDING & SHOWER CATERING

SERVICING MD, VA AND DC



CONGRATULATIONS ON YOUR ENGAGEMENT!

We are delighted you are considering Entreé Metropolitan. for your wedding. Please allow us the opportunity to provide you with an overview of how we can make this memorable event.

Like other major milestones, your wedding is one of life's most precious moments and we will work with you to ensure that your vision for this special day comes true. Not only do we promise the finest cuisine and service for your event, but we also have the professional experience and style to make this a day your friends, family and you will remember for a lifetime.

Let us take care of:

- Menu planning
- Site selection, logistics and floor plans
- Tableware and specialty linens
- Flowers
- Entertainment, including DJs, live bands and recorded music
- Food and wine pairing
- Permit requisitions
- Full-scale décor, including tents, lighting, props, stages and dance floors

We have in-depth experience in handling all varieties of weddings. Please call us at 202.380.6966 or you can email us at info@entreeemetroplitan.com so we can discuss the details of your wedding and schedule a tasting. This is a very special time for you and your loved ones and we would be honored to offer our experience and professionalism to help you celebrate this occasion. We look forward to working with you!

There are no formulas for a successful wedding. However there is one key ingredient to all great weddings.... A family that is focused on sharing the love of the day with friends and family. At Entreé Metropolitan our mission is to help you realize the wedding of your dreams. We focus on the details so that you can focus on the joy. The keys to having a great wedding are love, trust, fun and sharing. You should hire a caterer who:

- Listens and responds
- Cares and respects
- Imagines and creates
- No two brides are alike
- No two weddings are alike
- REALIZE YOUR VISION

Sincerely,

The Staff at Entreé Metropolitan



A Light Brunch

Spinach stuffed Chicken Medallions
Applewood Smoked Turkey Sausage
Curried Stuffed Eggs
Parmesan Potato Cakes

Tropical Fruit Display

A lavish display of sliced Melons,
Grapes, Kiwi, Strawberries and Oranges
Accompanied with yogurt dipping
sauce and Devonshire cream

Breakfast Breads

Choose from dozens of Freshly Baked
Breakfast Breads to include Croissants,
Muffins, Danishes, Bagels, Biscotti, and
Scones. Accompanied with cream
cheese, preserves, butter and a
selection of assorted chilled juices

Summer Reception Buffet

Pan Roasted Salmon
With citrus-balsamic vinaigrette
Chilled Moroccan Chicken Roulade
With sweet pepper tapenade
Savory Corn Soufflé
Fire Grilled Spring Onions and Sugar
Snap Peas
Melon and Cucumber Salad
With fresh lime zest
Limestone Lettuce salad
With rose petals and champagne
vinaigrette
Hearth-baked rustic breads

Sunset Celebration

Imported & Domestic Cheeses with
Fresh Fruit Garnish
Fresh Vegetable Crudités with Dip
Chilled Peel-Your-Own Shrimp
Southern Fried Chicken Drummettes
with Dipping Sauces
Mixed Greens with Strawberry
Vinaigrette
Chef Carved Top Round of Beef
Chef Attended Pasta Station Featuring:
Penne & Tortellini Pastas, Green Onion,
Olives, Parmesan Cheese,
Fresh Herbs and Peppers. Tossed to
order with Alfredo & Marinade
Freshly Baked Rolls with Whipped Butter

Poolside Barbecue

Tossed Salad with Dressing
Down Home Potato Salad
Boston Baked Beans
Creamy Cole Slaw
Tropical Fruit Salad
Charbroiled Hamburgers & All Beef Hot
Dogs
Marinated Grilled Catch of the Day
Island BBQ Chicken

Wedding Buffet

Passed Hors d' Oeuvres...

Cajun Baby Cakes with a dollop of
Remoulade
Brie and Mango Quesadillas with
Jalapeno Cilantro Butter
Crostini with Goat Cheese and Red
Pepper Coulis

On the Buffet...

Chicken Venus
Boneless Breast of Chicken with Fresh
Tarragon, Basil, Garlic, Broccoli,
Portabello Mushrooms and Fennel
Lemon Thyme Orzo with Roasted
Peppers
Pork Opium
Marinated Pork Tenderloin in a Apricot
Plum Sauce,
Served with Fruit Salsa
Wild Mushroom Ravioli
In a choice of Red Pepper Marinara or
a Creamy Pesto Sauce
Basket of Seasonal Vegetables
Salad of Mixed Field Greens and Edible
Flowers
Basket of Assorted Rolls
Fresh Minted Melons and Berries
Regular or Decaffeinated Coffee
Service

Bridal Luncheon

Passed Hors d' Oeuvres
Smoked Salmon Pinwheels with
Cucumber Salsa
Goat Cheese and Summer Chutney on
Garlic Crostini



SAMPLE MENUS

Casual or formal...lunch or
dinner..Spring or Fall..Eco-
nomical or luxurious..buffet
or served. There are end-
less considerations that go
into creating each and ev-
ery menu we prepare. Your
event planner will work with
you on every little detail
to produce a menu that
uniquely reflects your taste
and needs.

Spring Buffet

Wine Country Chicken Salad
With Lemon Shallot Dressing
Fusilli Pasta Salad with Vegetables
Tossed with Red Pepper Mayonnaise
Steamed Sugar Snap Peas
Basket of Assorted Rolls and Butter
Pear Port Wine Tart
Claire's Spiced Iced Tea

Sundial Clambake

New England Style Seafood Chowder
Chilled Citrus Rubbed Shrimp
Grilled Crudités Display
Tropical Fruit Salad
Steamed Clams with Drawn Butter
Grilled Herb Chicken
Chef Carved Top Round with Natural Juices
Sautéed Red Bliss Potatoes with Fresh Chive
Assorted Freshly Baked Rolls with Whipped Butter

Caribbean Classic

Caribbean Jerk Chicken Strips
Island Pineapple Shrimp
Black Beans and Rice
Mango Salsa
Domestic Cheese Display
Grilled Spiced Plantains
Tropical Fruit Display
Coconut Rum Pound Cake

A Soul-Full Matrimony

Cornbread Stuffed Fried Chicken
Glazed Country Ham
Spicy Catfish Fillets
Seasoned Mixed Greens
Baked Macaroni and Cheese
Candied Sweet Potatoes
Smoky Black-Eyed Peas
Buttermilk Biscuits with Honey Butter
Iced Tea with Mint Sprig Garnish



Buffet Selections



Passed HOT Hors d' Oeuvres

Spinach and Feta Spanakopitas
 Crabmeat Stuffed Mushroom Caps
 Brie and Apricot in Puff Pastry with Pecans
 Vegetarian Spring Rolls with Dipping Sauce
 Miniature Bacon, Scallion and Cheddar Quiche
 Scallops Wrapped in Crispy Bacon Chicken Satays with Szechuan Sauce
 Lamb Chops with Port Wine Onion Compote
 Fried Coconut Shrimp with Plum Sauce
 Miniature Crab Cakes with Sauce Remoulade
 Chicken or Shrimp Tempura
 Miniature Beef or Chicken Wellingtons
 Shrimp Wrapped with Basil and Proscuitto
 Duck Phyllo Bundles
 Wild Mushroom Tartlets

Passed COLD Hors d' Oeuvres

Chilled Jumbo Shrimp with Citrus Cocktail Sauce
 Smoked Salmon Mousse on Crostini
 Mediterranean Salad with Pastry Cup
 Spicy Tuna Maki Rolls
 California Maki Rolls
 Smoked Salmon, Cream Cheese and Scallion Maki Roll
 Smoked Chicken Waldorf salad on Cucumber
 Goat Cheese and Roasted Red Pepper Crostini
 Roasted Beef with Caramelized Onion and Horseradish on Baguette
 Shrimp Salad with Dill on Endive
 Gorgonzola and Tomato on Crostini
 Marinated Exotic Mushrooms on Toast Points

Stationed Hors d' Oeuvres

Cheese and Fruit Display – A Selection of Local and Imported Cheeses with seasonal fruits and crackers
 Wheel of Baked Brie layered with Preserves and Wrapped in Puff Pastry, served with Crackers and Seasonal Fruits
 Crab, spinach and artichoke dip with tortilla chips
 Crudités of fresh crisp vegetables, bleu cheese, red pepper and pita chips
 Smoked salmon display – Atlantic smoked salmon with caper, onion and tomato
 Assorted smoked seafood display with salmon, trout and mackerel
 Charcuterie display of assorted pates, terrines and sausages with chutney and mustard
 Chilled jumbo shrimp with citrus cocktail sauce
 Chilled oysters and clams on the half shell
 Sushi rolls – A Selection of assorted Maki rolls with pickled ginger, Wasabi and dipping sauce

Station Ideas

Customize a station designed around culture. Here are a few..
 Asian Station
 Italian Station
 Moroccan Station
 Spanish Station



HORS
D' OEUVRES
SELECTIONS

FAMILY-STYLE DINNER

Antipasti
Melon and Prosciutto
Ruffles of Italian Prosciutto di Parma
Roasted Peppers
Grilled and Marinated Vegetables
Intermezzo
Prosecco Granita

Primeri Piatti, Pasta
Hand-made Artichoke Ravioli
Gemelli Pasta

Secondi Piatti, Carne Et Verduri
Double-cut Sonoma Lamb Chops
With Rosemary and Dijon Mustard Crust
Grilled Tuna Fillets
Panzanella Tomato Salad

On each table:

Italian grissini, crusty acme baguettes,
Noe Valley Fig Bread
Ramekins of artisan olive oil,
creamery sweet butter
Nivcoise olives

Espresso station

Espresso * Macchiato
Cappuccino * Café Latte
Café espresso
Italian cookies
Italian biscotti with sour
cherries and pistachios,
amoretti



ANNIVERSARY DINNER MENU

Passed Hors d' Oeuvres
Shimmering Slices of tuna carpaccio
With lemon zest and lemon agranato oil,
Served in petite cherry tomatoes
Swiss Chard Beggar's Pursues
Grilled Pancetta-wrapped prawns
Peking duck pancakes with hoisin sauce

First course

Dungeness crab cocktail with asparagus tips,
blood oranges sections and endive
Drizzled with a light citrus aioli
Served in an oversized martini glass
With warm petite corn muffins

Main course

Halibut with roasted tomatoes, olives, fava beans
And shaved artichokes
Topped with frizzled leek
Garlic and chive potato rosettes
French green beans with tarragon
Crusty rolls and sweet butter

Cheese Course

French Cow's milk montbriac, bellweather farm's crecenza
Humboldt fog fresh chevre, pears and glazed pecans
Served with lavender honey, fleur de sel
Pistachio and fig bread

Dessert

Warm rhubarb tart tatin with champagne sabayon
Toasted pistachios and strawberry coulis
Gourmet coffee & tazo herbal teas



DINNERS

Platters of elegantly presented food are passed hand-to-hand, as guests are seated at large banquet tables.





Savory bridal shower selections

- Broiled fig and gorgonzola finger sandwiches
- Roast beef & horseradish finger sandwiches
- Celery boats with gruyere pesto
- Miniature meat loaves
- Parmesan cheese straws
- Fried mozzarella bites
- Endive spears, stuffed with herbed goat cheese
- Chicken, fig and pancetta bites

Sweet bridal additions

- Almond macaroons
- Dark chocolate truffles
- Peanut butter swirl brownies
- Strawberry cream puffs extraordinaire
- Orange-spiced min-muffins
- Passion fruit tarts
- Pound cake finger sandwiches
- Chocolate phyllo napoleon
- Phyllo chips with lemon curd dip
- Little lemon soufflés in meyer lemons
- Tiny lemon angel cakes with lemon confit
- Mini flourless chocolate cakes

Brunch options

- Grande café latte
- Antipasto pie
- Breakfast bruschetta
- Mimosas
- Sweet potato blinis with cured salmon
- Luscious lassi
- Crème fraiche, and caviar on French toast
- Potato and bacon hash with bell peppers
- Fried eggs over warm lentil salad with lardoons
- Gruyere caraway popovers
- Savory 3-cheese quiches
- Chicken salad lettuce cups
- Melon & proscuitto rolls

SAMPLE MENU

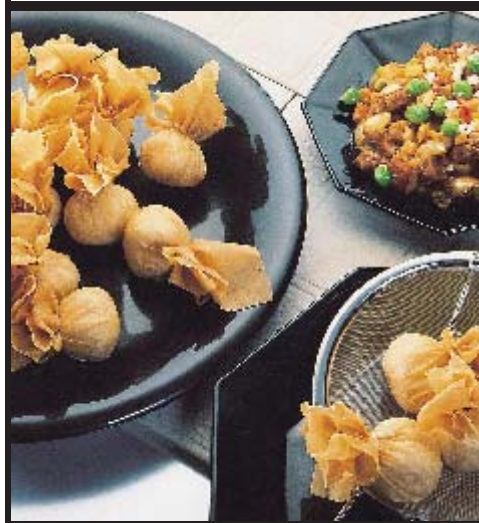
- Tropical Fruit Display
- Classic Crab Cakes with a roasted corn and tomato salad and fresh horseradish sauce
- Brunch pizza with scrambled eggs and smoked salmon
- Parmesan potato cakes
- Apple walnut chicken skewers
- Bridal shower cake



ENTRÉE METROPOLITAN
CATERING AND EVENT SERVICES

BRIDAL SHOWERS

If you're planning a bridal shower and are stumped on what to serve, consider showering the bride-to-be and her guests with finger sandwiches, hors d'oeuvres and delicate sweets. Plus, since none of our recipes require silverware, it's guaranteed to be a stress-free celebration!



HOT TEAS

Lemon Ginger, Sweet Tea, Herbal Tea, Perfect English Tea, Chai Tea, Earl Grey Tea Tart, Tea Mint and Lemon Tea, Moroccan Mint Tea, Peach Iced Tea, Fruity Ice Tea, Mint Iced Tea

DRINKS

Espresso Granita, Lavender Lemonade, Signature Drinks

TEA SANDWICHES

Herbed Vidalia Onion Tea Sandwiches, Brioche Tea Sandwiches with Vanilla Custard, Tomato Herb Bread & Olive-Ricotta Spread Tea Sandwiches, Smoked Salmon Tea Sandwiches, Sesame-Crusted Chicken Salad Tea Sandwiches, Tea Smoked Salmon & Upland Cress Sandwiches

SCONES

Blueberry Scones, Cream Scones with Currants, Cranberry Oat Scones, Dried Fruit Cream Scones, Dried Cherry Scones, Cinnamon-Chocolate Scones with Orange Butter

BUTTERS AND JAM

Strawberry Rhubarb Jam, Raspberry Butter, In a Cranberry Jam, Homemade Tomato Jam

DESSERTS

Lemon Sponge Cake with Glazed Strawberries, Green Tea Ice Cream, Tangerine Tea Cakes, Fondant Glazed Petit Fours, Sour Cherry and Pecan Tea Ring, Chai Crème Brulee, Lemon Tea Ice Cream, Five-Spice Tea Cake, Guava Cheese Tart, Banana Tart Tatin with Macadamia Nuts and Chocolate Sauce, Pumpkin Truffles, Apple Tart Tatin with Homemade Puff Pastry

SAMPLE MENU

Baby Carriage Fruit Salad

A watermelon carriage replica holds a montage of fruit including: Melon balls, kiwi, California strawberries, and watermelon segments

Miniature Banana Macadamia Pancakes

A tantalizing banana pancake mixture with crushed exotic macadamia nuts are griddle cooked to risen excellence

Applewood Smoked Turkey Sausage

Asparagus and Ricotta Frittatas

Fluffy organic eggs are folded and delicately inserted with a mixture of fresh asparagus and ricotta cheese

Handmade Cheddar Biscuits

Enriched flour is used to base a delicious cheddar biscuit with hints of Old Bay seasonings

Citrus Mimosas



BABY SHOWERS

Nothing would make an expectant mother happier than an afternoon tea party with lots of sweet treats. Rather than serving a traditional pot of tea and typical tea sandwiches, offer an array of beverages and nibblers, including hot and cold teas, scones, cakes, tarts and homemade butters and jams. To avoid overloading on sugar, consider serving tea sandwiches with a tasty twist. Whatever you choose to make, there's no doubt that the mother-to-be will leave her shower feeling loved—and stuffed!

